

Willunga 100,
McLaren Vale Tempranillo 2020
McLaren Vale, South Australia, Australia



Grape Varieties	100% Tempranillo
Winemaker	Skye Salter
Closure	Screwcap
ABV	14%
Residual Sugar	0.3g/L
Acidity	5.9g/L
Wine pH	3.64
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Willunga 100 has focused on old-vine Grenache in McLaren Vale since its first vintage in 2005. They made their first single-vineyard wine in 2009 and have since helped pioneer a fresher, more lifted style that highlights the sensitivity of Grenache to site in the Blewitt Springs and Clarendon sub-zones. Willunga 100 has sourced fruit since 2013 from two of the most fabled vineyards in McLaren Vale, Sue Trott's 70-year-old site in Blewitt Springs and the other from Bernard and Wayne Smart's century-old, one hectare vineyard in Clarendon. The focus on single sites has brought critical success to Willunga 100. The 2021 'Smart' won the Grenache trophy at Australia's National Wine Show in 2023. This is the second time a Willunga Grenache has been honoured with a trophy at the show, as in 2017, the 2015 'Trott' took home Best Alternative Variety. National Wine Show success continued in 2024, with Willunga 100 winning two of the three gold medals awarded in the Grenache class for the 2022 McLaren Vale Grenache and 2022 'Trott'.

VINEYARDS

The Tempranillo grape variety is ideally suited to the Mediterranean climate of McLaren Vale. The grapes come from two different sites - one a cooler vineyard at higher altitude in the subregion of 'Tatachilla', the other closer to the coast in 'Sellicks' with a more moderate climate. The vines are trellised with a single cordon.

VINTAGE

2020 was a challenging year and a challenging vintage. A very hot and dry spring and some very strong winds over flowering led to shorter shoot length and poor fruit set which meant lower yields overall. McLaren Vale was very lucky to avoid the bushfires and smoke taint from the fires in the Adelaide Hills and Kangaroo Island. After a bumpy start, the ripening season ended up being relatively cool and extended with the resultant fruit showing great concentration of flavour and lovely bright natural acidity.

VINIFICATION

Fruit was crushed and chilled to a stainless steel open fermenter for a four day cold soak then underwent fermentation with indigenous yeasts. Fermented to dry on skins, then basket pressed three days after alcoholic fermentation had finished when the structure of the wine felt balanced and complete. Once pressed, the wine was racked off gross lees to old French oak puncheons for malolactic conversion and maturation. Wine remained in barrel for eight months. No fining, vegan friendly.

TASTING NOTES

Bright aromatics of cherry and red berries with hints of spice. The palate is a little more generous and leans towards blue fruits with blackberries, warm spice and an earthiness that gives the wine a savoury profile. The tannins are fine grained and persistent, supported by a juicy acidity.