

Willunga 100,
McLaren Vale Grenache Rosé 2022
McLaren Vale, South Australia, Australia



Grape Varieties	100% Grenache
Winemaker	Skye Salter
Closure	Screwcap
ABV	12.5%
Residual Sugar	0.1g/L
Acidity	7.12g/L
Wine pH	2.89
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Willunga 100 is in McLaren Vale, south of Adelaide. The grapes come from a range of selected vineyards in McLaren Vale, including some over 80 years old. Head winemaker Skye Salter is supported by Mike Farmilo who has 40 years of experience working in McLaren Vale. Together they aim to produce unique and distinctive wines which capture the essence of the region. They use modern equipment alongside traditional winemaking techniques to ferment the small parcels of fruit arriving at the winery. The term "hundred" originates from late Saxon and Norman England and refers to an administrative unit of government, meaning that 100+ households had to live in the area to qualify for its place on the map. Willunga 100 select their fruit from small parcels just as the district was divided up into '100s', or small lots.

VINEYARDS

Sourced from the estate-owned 'Blind Spot' vineyard in the sub-region of Blewitt Springs in McLaren Vale, this site benefits from the Mediterranean-like climate of warm sunny days and sea breeze influences (from the nearby Gulf St Vincent). The chosen block for the rosé has dry-grown bush vines planted in 1968 at an altitude of approximately 150 metres above sea level on a south-west facing slope. The soils of the vineyard are deep Maslin sand over a base of ironstone and clay. The warm days, together with the cool maritime evenings, are perfect for ripening the grapes while maintaining a crisp, clean structure.

VINTAGE

The 2022 vintage saw a wild, wet winter and spring followed by a mild summer with no heat spikes and a dry autumn. Veraison was two weeks behind normal, setting winemakers' teeth on edge, and led to a delayed harvest. Poor flowering due to wild weather in spring including high winds, frost and hail resulted in lower than desired yields. However, quality of the grapes was good, due to the long slow ripening period, with whites retaining great acidity.

VINIFICATION

Once transferred to the winery, the hand-picked grapes were gently pressed before undergoing fermentation in stainless steel tanks at cool, controlled temperatures. The wine was chilled post-fermentation and spent a further four months on lees, with regular stirring to build texture and mouthfeel.

TASTING NOTES

This is a dry and refreshing style of rosé wine, with vibrant aromas of strawberry and raspberry complemented by subtle white floral notes. On the palate, a crisp acidity marries with flavours of Pink Lady apples, citrus and hints of watermelon. The wine has a crunchy texture with a lingering, savoury finish.