

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



WILLUNGA 100



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
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-regions. 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. In 2019, Willunga 100 purchased the 19-hectare Blind Spot vineyard in Blewitt Springs. 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' won 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

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.