

Willunga 100,  
`Trott Vineyard` Blewitt Springs Grenache 2021  
McLaren Vale, South Australia, Australia



Grape Varieties	<b>100% Grenache</b>
Winemaker	<b>Skye Salter</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>6.68g/L</b>
Wine pH	<b>3.24</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegan</b>

## 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

The dry grown Grenache bush vines used for this wine were sourced solely from the top 12 rows of Sue Trott's vineyard in Blewitt Springs, which was planted in 1952. This is the highest part of the vineyard, which benefits from cool breezes coming off the Gulf of St. Vincent. These breezes protect the fruit from diseases and help enhance the aromatic character of the wine. The soil is deep Maslin Sand over a clay and ironstone base. Here, the days are slightly cooler and the nights notably cooler than the McLaren Vale floor, due to the gully breezes coming in from the nearby Gulf St Vincent.

## VINTAGE

An almost textbook growing season over 2020-2021 enabled the production of vibrant Grenaches. Cooler than normal conditions during the ripening season led to a later harvest. This resulted in a pristine varietal character that combines well with the power and tannin of the fruit, which is nicely lifted by lively natural acidity.

## VINIFICATION

Hand-picked fruit was destemmed, with 20% kept as whole bunches, and fermented in stainless steel open fermenters. Gentle daily plunging ensured optimum extraction while maintaining delicate aromatics. The wine was basket pressed off skins and went through malolactic fermentation in tank to retain fruit purity and freshness. It was aged on lees for 12 months prior to bottling.

## TASTING NOTES

The wine has a bright lifted nose of red berries. This profile continues onto the palate where red raspberry is complemented with warm cinnamon spice, orange zest and cranberry. The wine finishes with a bright, juicy acidity and lingering fine grained tannins.