

Willunga 100,  
`Smart Vineyard` Clarendon Grenache 2021  
McLaren Vale, South Australia, Australia



WILLUNGA 100



Grape Varieties	<b>100% Grenache</b>
Winemaker	<b>Skye Salter</b>
Closure	<b>Screwcap</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>0.4g/L</b>
Acidity	<b>5.83g/L</b>
Wine pH	<b>3.34</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, 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 grapes for this wine were sourced from the one hectare vineyard planted by Bernard Smart's father in 1922 on loamy soils over red-brown clay. Only two growers – one of which is Willunga 100 – take fruit off this block, while others take fruit off his 60 and 70 year old vineyards about 400 metres to the north. This is the highest and coolest site in McLaren Vale. As a result, the wines are slightly lighter and more lifted than those made from grapes grown in other sub-regions.

## VINTAGE

An almost textbook growing season over 2020-2021 enabled the production of vibrant Grenache. 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

Fruit was hand harvested, destemmed and whole berry sorted into open top stainless steel fermenters. The whole berry ferment spent 10 days on skins, during which time it was gently plunged to ensure optimum extraction while maintaining the delicate aromatics. Wine was basket pressed off skins before maturation and malolactic fermentation on lees to retain fruit purity and freshness. The wine was aged on lees for 12 months prior to bottling.

## TASTING NOTES

A layered and floral nose of fresh lavender, Thai basil, blood orange and red cherry. The palate has a beautiful structure balanced with a bright pomegranate-like acidity, Chinese five spice and a lingering savoury finish.