

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



Grape Varieties	100% Grenache
Winemaker	Skye Salter
Closure	Screwcap
ABV	14.5%
Residual Sugar	0.4g/L
Acidity	5.83g/L
Wine pH	3.34
Bottle Sizes	75cl
Notes	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 Renae Hirsch 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

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.