McLaren Vale Grenache 2022

McLaren Vale, South Australia, Australia





Grape Varieties	100% Grenache
Winemaker	Skye Salter
Closure	Screwcap
ABV	14.5%
Bottle Sizes	75cl

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 Grenache grapes are sourced from the estate-owned 'Blind Spot' vineyard in the sub-region of Blewitt Springs in McLaren Vale. The 100% dry-grown, bush vine Grenache comes from three different sections of the vineyard, each with a slightly different aspect and elevation. The average vine age is approximately 50 years old, and the soils of the vineyard are deep Maslin sand over a base of ironstone and clay, resulting in grapes that have great depth of flavour.

VINTAGE

2021/2022 was an excellent growing season in McLaren Vale with a wet winter setting the vines up nicely. A very mild, but also dry, summer/autumn followed, meaning there was low disease pressure over a very gentle and extended ripening period. Yields were slightly down on average but with other conditions being favourable, the season resulted in excellent wines showing great varietal character and lovely fresh natural acidity.

VINIFICATION

The three selected parcels were hand harvested and vinified separately. Fermentation took place in stainless steel, open-top fermenters. Two parcels were fermented with 20% whole bunch (equating to approximately 14% whole bunch across the wine). Gentle basket pressing took place after 10 days on the skins. Following primary fermentation, 60% of the wine was transferred to seasoned French oak puncheons to undergo malolactic fermentation. The wine remained on fine lees for 10 months prior to racking and bottling, unfined.

TASTING NOTES

A bright aromatic wine showing red cherry fruit, earthy spice and liquorice notes. The palate is generous and laden with red fruits, complemented with cardamom spice and woody herbs, over a supportive frame of fine grained tannins. A juicy and vibrant wine.