

Willunga 100,
McLaren Vale Cabernet/Shiraz 2022
McLaren Vale, South Australia, Australia



Grape Varieties **59% Cabernet Sauvignon**
41% Shiraz

Winemaker **Renae Hirsch**

Closure **Screwcap**

ABV **14.5%**

Residual Sugar **0.6g/L**

Acidity **6.95g/L**

Wine pH **3.47**

Bottle Sizes **75cl**

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-zones. 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. 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' took home 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 fruit for this wine was sourced from multiple sites across McLaren Vale, largely in the Tatachilla and Whites Valley subregions. The vineyards in Tatachilla are single cordon, trellis-trained vines planted on loamy soils over limestone. This area experiences cooling sea breezes which moderate the summer temperatures. The Whites Valley vineyards are also trellised single cordon vines and soil types are generally alluvial clay, sand and gravel.

VINTAGE

The 2022 vintage was an excellent growing season in McLaren Vale with a wet winter setting the vines up nicely. A very mild, but also dry, summer and 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

Each parcel was fermented separately in open top, stainless steel fermenters. Regular pump overs and plunging ensured optimum extraction while maintaining fruit purity. After 10 to 14 days on skins, wines were basket-pressed to stainless steel tanks to complete alcoholic fermentation. The wines were then racked to French oak of which 10% was new, to undergo malolactic conversion and maturation before bottling.

TASTING NOTES

Intense aromatics of dark cherry and cedar are complemented by tobacco and bay leaf notes. On the palate, there are flavours of rich blackcurrant and toasty oak. The fine tannin structure gives this wine a savoury finish.