

Willunga 100,
`Smart Vineyard` Clarendon Grenache 2022
McLaren Vale, South Australia, Australia



Grape Varieties	100% Grenache
Winemaker	Skye Salter
Closure	Screwcap
ABV	14.5%
Residual Sugar	0.3g/L
Acidity	6.07g/L
Wine pH	3.24
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 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 producers– one of which is Willunga 100 – take fruit off this block. This is the highest and coolest site in McLaren Vale at 230m above sea level. As a result, the wines are slightly lighter and more lifted than those made from grapes grown in other sub-regions.

VINTAGE

The 2021/2022 growing season will be remembered as an excellent one, with a wet winter setting the vines up perfectly for the year ahead. 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 has resulted in excellent wines showing great varietal character with fresh natural acidity.

VINIFICATION

The fruit for this wine was hand harvested before being destemmed and sorted into stainless steel open fermenters. The whole berry ferment spent 10 days on skins, during which time it was gently plunged to ensure optimum extraction whilst maintaining the delicate aromatics. The wine was then basket pressed off skins before maturation and malolactic fermentation on lees. This took place mostly in stainless steel in order to retain fruit purity and freshness.

TASTING NOTES

A layered and floral nose of fresh lavender, flowering thyme and sage, along with bright red berry and dark cherry fruits. The palate is elegant and complex with characters of savoury cherry fruit, hints of warm spice and wet slate, supported by bright pomegranate-like acidity. It is layered with a fine and lingering finish.

AWARDS

Sommelier Wine Awards 2024, Silver