

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 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 Skye Salter 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 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.