

Willunga 100,

`Trott Vineyard Blewitt Springs` McLaren Vale Grenache 2022

McLaren Vale, South Australia, Australia



WILLUNGA 100



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 dry grown Grenache bush vines used for this wine were sourced solely from the top 12 rows of Sue Trott's vineyard in Blewitt Springs, which was planted in 1952. This is the highest part of the vineyard, at 210 metres above sea level, and it benefits from cool breezes coming off the Gulf of St. Vincent. These breezes not only protect the fruit from diseases and help enhance the aromatic character of the wine but they also ensure that the temperature is slightly cooler than it is lower down in the McLaren Vale. The soil is deep Maslin Sand over a clay and ironstone base.

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 was hand harvested with 10% remaining as whole bunch and the remainder destemmed into stainless steel open fermenters. Fermentation took place on the skins, lasting for 10 days, during which time it was gently plunged to ensure optimum extraction whilst maintaining the delicate aromatics. The wine was basket pressed off skins before maturation and malolactic fermentation on lees in stainless steel to retain fruit purity and freshness.

TASTING NOTES

The wine has a bright lifted nose of redcurrant, boysenberry and violets. This profile continues onto the palate where the red berry fruit is complemented by warm cinnamon spice, orange zest and cranberry. The wine finishes with bright, juicy acidity and lingering fine grained tannins.

Grape Varieties	100% Grenache
Winemaker	Skye Salter
Closure	Screwcap
ABV	14.5%
Residual Sugar	0.3g/L
Acidity	6.65g/L
Wine pH	3.18
Bottle Sizes	75cl
Notes	Vegetarian, Vegan