

Willunga 100,  
**McLaren Vale Grenache Rosé 2024**  
McLaren Vale, South Australia, Australia



**WILLUNGA 100**



Grape Varieties	<b>100% Grenache</b>
Winemaker	<b>Renae Hirsch</b>
Closure	<b>Screwcap</b>
ABV	<b>12.5%</b>
Residual Sugar	<b>0.2g/L</b>
Acidity	<b>5.69g/L</b>
Wine pH	<b>3.24</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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-regions. 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. In 2019, Willunga 100 purchased the 19-hectare Blind Spot vineyard in Blewitt Springs. 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' won 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

This wine is a blend of Grenache fruit from younger vines providing fresh fruit aromas and flavours, combined with fruit from 50-year-old dry grown bush vines for depth, spice, and complexity. The young vineyard block of Grenache was planted from cuttings taken from the 100 year old Smart vineyard. The vines are grown in sandy soils over ironstone in the Blewitt Springs sub region of McLaren Vale and benefit from the cooling breezes flowing down from the Mount Loffy Ranges and in from the nearby coast.

## VINTAGE

The season started with a dry winter and early spring. Warm days coupled with cool nights meant a slow start to shoot growth, and smaller crops in some early flowering varieties, but in mid-November the rain arrived and some humidity, which helped with shoot growth and improved crop levels. However, this caused challenges in the vineyards to keep disease under control. In early January the rain stopped, and dry conditions were seen through harvest, meaning disease was much less of an issue than it could have been. A few short heat waves provided some challenges, but generally the fruit quality was very good.

## VINIFICATION

Once transferred to the winery, the hand-picked grapes were gently pressed before undergoing fermentation in stainless steel tanks at cool, controlled temperatures. The wine was chilled post-fermentation and spent extended time on lees, with regular stirring to build texture and mouthfeel.

## TASTING NOTES

This is a dry and refreshing style of rosé, with vibrant aromatics of ripe citrus, rose petals, strawberry and raspberry complemented by peach notes. The palate is packed with flavours of grapefruit, pomegranate and redcurrant with a hint of guava held together by a backbone of fine acidity.