

Willunga 100,
`Blind Spot Vineyard` Blewitt Springs Grenache 2023
McLaren Vale, South Australia, Australia



Grape Varieties	100% Grenache
Winemaker	Renae Hirsch
Closure	Screwcap
ABV	14.5%
Residual Sugar	0.4g/L
Acidity	5.98g/L
Wine pH	3.41
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

Fruit is sourced from Willunga 100's own estate vineyard 'Blind Spot' in the sub-region of Blewitt Springs. It is 100% dry grown bush vine Grenache from the south west facing "15 Acre Block", which sits at an elevation of 170m. Vine age is approximately 55 years old. The soils of the vineyard are deep Maslin sand over a base of ironstone and clay.

VINTAGE

Weather conditions during spring were wet and windy which had an impact on flowering and resulted in small crops. Cool and wet conditions continued into early summer, but thankfully the rain stopped around Christmas time to allow the fruit to start to ripen and to keep any disease at bay. Harvest started much later than average due to the cooler conditions. Whilst it was necessary to pick some of the reds around rain events, they mostly ripened well with fresh and vibrant fruit flavours. The 2023 vintage wines are showing elegance and finesse, with fresh fruit flavours, fine tannins and good acidity.

VINIFICATION

Fruit was hand harvested, destemmed and whole berry sorted into stainless steel open fermenters. The whole berry ferment spent 11 days on skins, during which time it was gently plunged to ensure optimum extraction while maintaining delicate aromatics. The wine was basket pressed off skins before maturation and malolactic fermentation on lees, the majority in stainless steel to retain fruit purity and freshness.

TASTING NOTES

On the nose, aromas of mixed berries (red berries and raspberries) dominate the fruit expression but with some darker blackberries and cherries present too, underpinned by warm spices, hints of pepper and dried herbs. The palate starts soft and textural with good fruit intensity and earthy complexity. The wine has great length, fine acidity and finishes with some chewy tannins.