

Willunga 100,

`Blind Spot Vineyard Moritz Block` Blewitt Springs Shiraz 2023

McLaren Vale, South Australia, Australia



Grape Varieties	100% Shiraz
Winemaker	Renae Hirsch
Closure	Screwcap
ABV	13.5%
Residual Sugar	0.5g/L
Acidity	6.05g/L
Wine pH	3.44
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-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

Fruit for the Moritz Block Shiraz is sourced from Willunga 100's own estate vineyard 'Blind Spot' in the sub-region of Blewitt Springs (McLaren Vale). The vineyard is located on Moritz Road and was planted in 1934 by the Moritz family. The small, dry grown 13 row block within Blind Spot is called the Moritz Block in recognition of the family who planted it. It is north facing and sits at an elevation of 150m. The soils 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 disease at bay. Harvest started much later than average due to the cooler conditions. While some of the fruit had to be picked around rain events, it 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 machine harvested, then destemmed into a 5 tonne stainless steel fermenter for whole berry fermentation on skins for 8 days, during which time it was hand plunged. The wine was then basket pressed off skins and transferred to 2 year old and older French oak puncheons for malolactic fermentation and maturation. The wine spent 9 months in oak before being racked and bottled.

TASTING NOTES

The nose has a vibrant floral lift with notes of violets as well as mulberry and blackcurrant fruit with underlying warm spice and roasted almond characters. The palate is medium weight, plush, textural and silky, showing fresh berry fruit characters, exotic spice and hints of star anise. The finish lingers with intense berry fruit supported by fresh acidity and fine, smooth tannins.