

Willunga 100,
McLaren Vale Grenache Blanc 2024
McLaren Vale, South Australia, Australia



Grape Varieties	100% Grenache Blanc
Winemaker	Renae Hirsch
Closure	Screwcap
ABV	13%
Residual Sugar	0.6g/L
Acidity	7g/L
Wine pH	3.11
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 Grenache Blanc is sourced from a vineyard east of McLaren Flat, owned by renowned McLaren Vale viticulturist Sue Trott. The site sits at an elevation of 135m and soils are loamy clay. Grenache Blanc is a newer variety in McLaren Vale and vines were planted in 2020.

VINTAGE

The 2024 vintage began with a dry, mild winter. Early spring was dry, with warm days and cool nights slowing shoot growth and reducing crop size in some early flowering varieties. However, in mid-November rainfall increased, alongside humidity, which encouraged growth but also required careful vineyard management to control disease. Rainfall stopped in early January and dry, sunny conditions were maintained throughout ripening and harvest, reducing disease pressures. A few short heat waves provided some challenges, but the fruit quality remained excellent.

VINIFICATION

The grapes were hand harvested in the early morning to ensure freshness and acidity were retained. The wine was fermented in stainless steel (75%) to retain the freshness and used French puncheons (25%) to add texture. The wine was aged on lees for four months before bottling to enhance this texture.

TASTING NOTES

This wine has aromas of ripe pear, apple, lychee and lemon, with delicate hints of white flowers and exotic spice. On the palate, flavours of stone fruit and honeysuckle are balanced by fennel, spice and hints of almond. It is a textural wine with a refreshing line of zesty acidity.