

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



Grape Varieties	100% Grenache
Winemaker	Renae Hirsch
Closure	Screwcap
ABV	14.5%
Residual Sugar	0.4g/L
Acidity	6.85g/L
Wine pH	3.28
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

The Grenache grapes are sourced from the estate-owned 'Blind Spot' vineyard in the sub-region of Blewitt Springs in McLaren Vale. The 100% dry-grown, bush vine Grenache comes from three different sections of the vineyard, each with a slightly different aspect and elevation. The average vine age is approximately 50 years old, and the soils of the vineyard are deep Maslin sand over a base of ironstone and clay, resulting in grapes that have great depth of flavour.

VINTAGE

The 2024 season started with a dry winter and start to spring. Warm days and quite cool nights meant a slow start to shoot growth, and smaller crops in some early flowering varieties. In mid-November the weather pattern changed, bringing plenty of rain and some humidity, which helped with shoot growth and improved crop levels. In early January the rain stopped and there were dry conditions all the way through harvest, reducing disease pressure. A few short heat waves provided some challenges, but overall the resulting quality is excellent.

VINIFICATION

The three selected parcels were hand harvested and vinified separately. Fermentation took place in stainless steel, open-top fermenters. Some of the parcels were fermented with whole bunch (equating to approximately 13% whole bunch across the wine). Each parcel spent between 8-12 days on skins then was gently basket pressed. Following primary fermentation, 70% of the wine was transferred to aged French oak puncheons to undergo malolactic fermentation, the balance remained in stainless steel. The wine remained on fine lees for 10 months prior to racking and bottling without fining.

TASTING NOTES

A bright aromatic wine showing red cherry fruit, earthy spice and liquorice notes. The palate is generous and laden with red fruits, complemented with cardamom spice and woody herbs, over a supportive frame of fine grained tannins. A juicy and vibrant wine.