

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



Grape Varieties	100% Shiraz
Winemaker	Renae Hirsch
Closure	Screwcap
ABV	14%
Acidity	6.58g/L
Wine pH	3.45
Bottle Sizes	75cl

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. Renae Hirsch is now at the winemaking helm and, in the words of Marcus Ellis (Halliday's Wine Companion), "makes some of this country's finest wines". In November 2025 Willunga 100 were crowned winners of the d'Arny Osborn Award at the McLaren Vale Wine Show, in recognition of their outstanding work to champion Grenache.

VINEYARDS

Shiraz grown in the Willunga 100 'Blind Spot' vineyard forms the backbone of this blend. This 19-hectare vineyard in the heart of Blewitt Springs is planted on deep sandy soils at around 150 metres elevation and has a northerly aspect. The remainder of the blend is from two different vineyards in McLaren Flat, both of which are on loam soils. All three vineyards are trellised and spur pruned.

VINTAGE

The 2024 vintage in McLaren Vale began with a dry winter. Warm days followed by cool nights in spring resulted in a slow start to shoot growth and a reduction in yields in early-flowering varieties. Rains arrived in November, boosting shoot growth, but careful canopy management was required in the vineyards to keep mildew at bay. The rains stopped in early January and the dry conditions continued all the way through to harvest. A few short heat waves posed some challenges, however, the quality of fruit harvested was excellent.

VINIFICATION

Upon arrival at the winery, the Shiraz was destemmed, crushed and moved to open-top vats for fermentation. Each plot was fermented separately and fermentation lasted between 7 to 10 days before the wines were pressed off the skins. Following fermentation, the wine was aged in a combination of 500-litre French oak puncheons and 300-litre French oak hogsheads (around 10% of which were new oak) for 18 months before the final blend was assembled and bottled.

TASTING NOTES

A vibrant and expressive McLaren Vale Shiraz. Aromas of blueberry and mulberry leap out of the glass and are complemented by subtle notes of spice, lavender and liquorice. Soft and round on the palate, with supple silky tannins and a linear acidity that drives the dark fruit and spice flavours onto the lingering finish.