Willunga 100,

`Trott Vineyard` Blewitt Springs Grenache 2024

McLaren Vale, South Australia, Australia



Grape Varieties	**100% Grenache**
Winemaker	**Renae Hirsch**
Closure	**Screwcap**
ABV	**14%**
Residual Sugar	**0.4g/L**
Acidity	**6.37g/L**
Wine pH	**3.33**
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. 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'Arry Osborn Award at the McLaren Vale Wine Show, in recognition of their outstanding work to champion Grenache.

VINEYARDS

The dry grown Grenache bush vines used for this wine were sourced solely from the top 12 rows of Sue Trott's vineyard in Blewitt Springs, which was planted in 1952. This is the highest part of the vineyard, which benefits from cool breezes coming off the Gulf of St. Vincent, creating slightly cooler days and noticeably cooler nights than the McLaren Vale floor. These breezes protect the fruit from diseases and help enhance the aromatic character of the wine. The soil is deep Maslin Sand over a clay and ironstone base.

VINTAGE

The growing season began with a dry winter and early spring. Warm days and cool nights resulted in slow shoot growth and lower yields in some early flowering varieties. Rain and higher humidity arrived in mid-November, encouraging vine growth and improving crop levels, although disease pressure increased in the vineyard. Dry conditions returned in early January and continued throughout harvest, limiting disease and allowing the fruit to ripen in excellent condition. Although a few short heatwaves presented some challenges, the overall quality of the vintage is very good.

VINIFICATION

The fruit was hand harvested, with 10% retained as whole bunches and the remainder destemmed into stainless-steel open fermenters. Fermentation on skins lasted 11 days, with gentle plunging to ensure optimum extraction while preserving delicate aromatics. The wine was basket pressed before undergoing malolactic fermentation and maturation on its lees. Around 85% was aged in stainless steel to retain fruit purity and freshness, with the remaining 15% matured in an older puncheon to add texture and complexity.

TASTING NOTES

Aromas of red and black cherry are complemented by bergamot, rose water, earthy spice and subtle mineral notes. The palate combines red cherry, pomegranate and rose with darker spice and hints of red liquorice. The finish is long with fine, silky tannins and bright acidity.