

Willunga 100,
`Smart Vineyard` Clarendon Grenache 2024
McLaren Vale, South Australia, Australia



Grape Varieties	100% Grenache
Winemaker	Renae Hirsch
Closure	Screwcap
ABV	13.5%

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 grapes for this wine were sourced from the one hectare, dry-grown vineyard planted by Bernard Smart's father in 1922 on loamy soils over red-brown clay. Only two producers – one of which is Willunga 100 – take fruit off this block. At an elevation of 230m, this south-east facing block is the highest and coolest site in McLaren Vale. As a result, the wines are slightly lighter and more lifted than those made from grapes grown in other sub-regions.

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 fruit for this wine was hand harvested before being destemmed and sorted into stainless steel open fermenters. The whole berry ferment spent nine days on skins, during which time it was gently plunged to ensure optimum extraction while maintaining the delicate aromatics. The wine was then basket pressed off skins before maturation and malolactic fermentation on lees. This took place mostly in stainless steel in order to retain fruit purity and freshness.

TASTING NOTES

A layered and floral nose of rose petal, bay leaves and rocket, along with bright cranberry and cherry fruit. The palate is elegant and complex with characters of savoury cherry and berry fruit, hints of warm spice, garrigue and slate, supported by vibrant acidity. It is layered with fine tannins and has a lingering finish.