

Willunga 100,

## `Blind Spot Vineyard` Blewitt Springs Grenache 2024

McLaren Vale, South Australia, Australia



WILLUNGA 100



Grape Varieties	<b>100% Grenache</b>
Winemaker	<b>Renae Hirsch</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Residual Sugar	<b>0.4g/L</b>
Acidity	<b>6.72g/L</b>
Wine pH	<b>3.22</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### 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 is sourced from Willunga 100's own estate vineyard 'Blind Spot' in the sub-region of Blewitt Springs. It is 100% dry grown bush vine Grenache from the south west facing "15 Acre Block", which sits at an elevation of 170 metres. Vine age is approximately 55 years old. The soils of the vineyard are deep Maslin sand over a base of ironstone and clay.

### 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

Fruit was hand harvested, destemmed and whole berry sorted into stainless steel open fermenters. The whole berry ferment spent 10 days on skins, during which time it was gently plunged to ensure optimum extraction while maintaining delicate aromatics. The wine was basket pressed off skins before maturation and malolactic fermentation on lees. 75% of the blend was aged in stainless steel to retain freshness, while the remaining 25% was aged in used 500 litre oak puncheons.

### TASTING NOTES

On the nose, aromas of mixed berries (red berries and raspberries) dominate the fruit expression but with some darker blackberries and cherries present too, underpinned by warm spices, hints of pepper and dried herbs. The palate starts soft and textural with good fruit intensity and earthy complexity. The wine has great length, fine acidity and finishes with some chewy tannins.