

Willunga 100,
McLaren Vale Grenache Blanc 2025
McLaren Vale, South Australia, Australia



Grape Varieties	100% Grenache Blanc
Winemaker	Renae Hirsch
Closure	Screwcap
ABV	13%

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 for the Grenache Blanc is sourced from two sites in McLaren Vale. 71% of the blend is from a vineyard east of McLaren Flat, that sits at an elevation of 135 metres on loamy clay soil. The remaining 29% is from a site in the southern sub-region of Sellicks Hill. This sits at an elevation of just 78 metres, but is much closer to the cooling breezes of the ocean. Soils here are clay.

VINTAGE

The 2025 season was defined by exceptionally dry conditions that led to the earliest harvest start in living memory. Winter rainfall was low and spring brought ideal weather, supporting a healthy fruit set and leaving most varieties with average crop levels. Berry counts were normal to slightly elevated, while smaller berry size contributed to notable concentration. Despite the early onset of harvest, conditions remained generally mild, apart from a brief four-day heatwave in mid-February that caused minimal impact. Ripening progressed steadily, yielding fruit with excellent flavour intensity and strong overall concentration.

VINIFICATION

The McLaren Flat parcel was machine-harvested in the cool of the morning, while the Sellkicks Hill fruit was hand-harvested early to retain freshness. Both parcels were gently pressed with minimal skin contact and kept separate throughout vinification until blending shortly before bottling. Fermentation took place primarily in stainless steel, with the McLaren Flat portion fermented with higher juice solids to enhance texture and complexity. Around 30% of the total wine was also fermented in older French oak puncheons, with all components aged on lees and given periodic stirring in both tank and barrel to build mid-palate weight and subtle richness.

TASTING NOTES

The nose is lifted and aromatic, showing fragrant herbs, spiced apple, and bright citrus notes. The palate is textural and expressive, with flavours of pineapple and pear layered with fresh herbal tones, a hint of almond and subtle exotic spice. A fine, fresh acidity drives the wine to a long, lingering finish.

