

Willunga 100,
`Sheer Madness` Blewitt Springs GSM 2024
McLaren Vale, South Australia, Australia



Grape Varieties **57% Grenache**
38% Shiraz
5% Mourvèdre

Winemaker **Renae Hirsch**

Closure **Screwcap**

ABV **14%**

Residual Sugar **0.4g/L**

Acidity **6.87g/L**

Wine pH **3.31**

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-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 Grenache and Shiraz are sourced from the estate-owned Blind Spot vineyard in Blewitt Springs which sits on deep sandy soil. The Shiraz, planted in 1936, is on a spur pruned trellis on a north facing aspect at an elevation of 150 metres. The dry grown bush vine Grenache was planted in 1968, the elevation ranges from 150 to 170 metres on a southwest facing slope. The Mataro was sourced from a nearby vineyard in Blewitt Springs. These dry grown bush vines were planted in 1940 at an elevation of 200 metres.

VINTAGE

The 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, but in mid-November the weather pattern changed to bring plenty of rain and some humidity. This helped with shoot growth and to improve crop levels, but was challenging in the vineyards to keep disease under control. In early January the rain stopped thankfully, and there were dry conditions right the way through harvest, so disease was much less of an issue than it could have been. A few short heat waves provided some challenges, however the wine quality is very good.

VINIFICATION

Each parcel was harvested and fermented separately in open fermenters for between 7 and 10 days before being gently pressed. The wines were matured for 18 months in a combination of French oak puncheons (500 litres) and hogsheads (300 litres) before being carefully blended prior to bottling.

TASTING NOTES

On the nose there are lifted bright cherry and red berry fruit aromas, violet and rose florals with hints of red licorice. The palate is brimming with flavours of fresh dark cherry and blueberry, along with cardamom, dried ginger spice and hints of sage. The wine is medium bodied with bright fresh acidity, fine tannins and lingering fruit flavours on the finish.