



WILLUNGA 100

MCLAREN VALE

2020 MCLAREN VALE GRENACHE ROSÉ

VARIETY:

100% Grenache

REGION:

McLaren Vale, South Australia

VINEYARD:

Blindspot Vineyard

SOIL:

White Maslin Sands over Ironstone and Clay

ALCOHOL: 12.5%

TA: 6.5 g/L

pH: 2.99

TASTING NOTE

Aromatics of just-ripe strawberry and sweet white florals reminiscent of jasmine and mandarin. Bright acidity and pink lady apple on the palate with a hint of citrus and melon. Crunchy texture with a lingering savoury finish.

VINTAGE SUMMARY

2020 was a challenging year and a challenging vintage. A very hot and dry spring and some very strong winds over flowering lead to shorter shoot length and poor fruit set which meant lower yields overall. McLaren Vale was very lucky avoid the bushfires and smoke taint from the fires in the Adelaide Hills and Kangaroo Island. After a bumpy start, the ripening season ended up being relatively cool and extended with the resultant fruit showing great concentration of flavour and lovely bright natural acidity.

VINEYARD

Sourced from Willunga 100's own estate vineyard 'Blindspot' in the sub-region of Blewitt Springs (McLaren Vale).

The chosen block for the rosé has dry grown bush vines planted in 1968 at an altitude of approximately 150m above sea level on a South-West facing slope. The soils of the vineyard are deep Maslin sand over a base of ironstone and clay.

WINE MAKING

A pale salmon bone-dry rosé made from 50-year-old bush vine Grenache from the Willunga 100 estate vineyard in Blewitt Springs. The fruit was hand-harvested and gently pressed. Alcoholic fermentation took place in stainless steel. The wine spent 4 months on lees and chilled post fermentation with regular lees stirring to build texture.

Wine is vegan friendly.

FOOD PAIRING

Salt and pepper calamari with garlic aioli and a squeeze of lemon, or steamed fish with ginger and spring onions

WINEMAKER

Skye Salter

