



WILLUNGA 100

MCLAREN VALE

2018 'THE HUNDRED' CLARENDON SINGLE VINEYARD GRENACHE



VARIETY:
100% Grenache

REGION:
Clarendon McLaren Vale, South Australia

VINEYARD:
Smart Vineyard

SOIL:
Loamy soils over red-brown clay and bedrock

ALCOHOL: 14.5%
TA: 6.25 g/L
pH: 3.28

TASTING NOTE

The wine shows dark blueberry and plum on the nose with some lifted notes of lavender. The palate has a beautiful structure balanced with a bright acidity, dark plum, plenty of spice and a long savoury finish.

VINTAGE SUMMARY

A good wet season in 2017 set the vines up for a healthy start to the 2018 vintage. The growing season in 2018 was quite dry, reducing overall vigour and minimising disease pressure. Around average yields were seen across McLaren Vale in 2018 after a higher than average crop in 2017. Overall the vintage has produced some beautiful wines with really concentrated flavour and great tannins.

VINEYARD

A single vineyard Grenache sourced from Bernard Smart's vineyard in Clarendon, McLaren Vale. The dry grown bush vines were planted in 1923 on loamy soils over red-brown clay and bedrock. Vineyard is situated at 220m above sea level on a South-East facing slope.

WINE MAKING

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 whilst maintaining the delicate aromatics. Wine was basket pressed off skins before maturation on lees in aged French Oak puncheons to retain fruit purity and freshness.

FOOD PAIRING

Asian style braised beef

WINEMAKER

Mike Farmilo

