



WILLUNGA 100

MCLAREN VALE

2020 MCLAREN VALE GRENACHE



VARIETY:
100% Grenache

REGION:
McLaren Vale, South Australia

VINEYARD:
Blindspot Vineyard

SOIL:
White Maslin Sands over Ironstone and Clay

ALCOHOL: 14.5%
TA: 6.0 g/L
pH: 3.37

TASTING NOTE

Bright lifted red raspberry aroma with a hint of violet. Warm cinnamon spice on the palate supported by juicy cherry and satsuma plum. The wine finishes with a fine dusty tannin and fresh acid line.

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). 100% dry grown bush vine Grenache from three different sections of the vineyard, each with a slightly different aspect/elevation. Vine age is approximately 50 years old. The soils of the vineyard are deep Maslin sand over a base of ironstone and clay.

WINE MAKING

The three selected parcels were hand harvested and vinified separately. The wines were fermented in stainless steel open fermenters. Two parcels were fermented with 20% whole bunch (equalling approx. 14% whole bunch across the wine). 10 days on skins, gently basket pressed. Wine was transferred to aged French oak puncheons post primary fermentation to undergo malolactic fermentation. Wine remained in barrel on fluffy lees for 10 months prior to bottling. No fining. Vegan friendly.

FOOD PAIRING

Slow roasted pork belly

WINEMAKER

Skye Salter

