

Willunga 100, McLaren Vale Grenache 2015

PRODUCER

Willunga 100 is in McLaren Vale, south of Adelaide. The grapes for the wines come from a range of selected vineyards in McLaren Vale, including some over 80 years old. Winemaker Mike Farmilo joined the team as head winemaker in 2013 and is supported by Tim James. Together they aim to produce unique and distinctive wines which capture the essence of the region. They use modern equipment alongside traditional winemaking techniques to ferment the small parcels of fruit arriving at the winery. The term "hundred" originates from late Saxon and Norman England and refers to an administrative unit of government, meaning that 100+ households had to live in the area to qualify for its place on the map. Willunga 100 select their fruit from small parcels just as the district was divided up into '100s', or small lots.

VINEYARDS

Sandy soils provide lifted aromatics while darker soils including 'Terra Rossa' types contribute to rich, bold tannins. All the vineyards are managed to produce the highest quality possible with only the best parcels selected for Willunga 100. McLaren Vale has a warm Mediterranean climate with a strong cooling influence from the Gulf of Saint Vincent.

VINTAGE

Spring and early summer in 2015 were quite warm and very dry. Crucially, the majority of January and early February were abnormally cool, which allowed the fruit character to develop steadily. The usual hot and very dry weather followed straight after. As a result, the vintage kicked off a week earlier than normal and was extremely fast and furious. While yields were reduced, the reds showed excellent fruit, colour and tannin. The final result was precise, fresh and vibrant red wines.

VINIFICATION

A combination of open fermenters and stainless steel pump-over tanks were used. Warm to hot fermentation temperatures, combined with regular pumping over and plunging ensured optimum extraction, whilst maintaining the delicate aromatics of the Grenache grapes. Timely pressing, only using the best press fractions ensured good quality of flavour and the favourable drying, sandy tannin structure. The wine was matured in older French oak to add complexity and mid palate richness, but not to dominate the varietal characters. The wine is bottled under screwcap to maintain freshness and ensure longevity.

TASTING NOTES

A splendid, perfumed, spicy expression of Grenache. Fresh red fruit aromas and flavours and silky tannins combine on the palate that has great substance and structure. Well-balanced, with lingering hints of clove.



VINTAGE INFORMATION

Vintage 2015

Region McLaren Vale, South Australia
Grape Varieties 100% Grenache/Garnacha

Winemaker Mike Farmilo

Closure Screwcap

ABV 14.5%

Bottle Sizes 75cl