



WILLUNGA 100

2025 MCLAREN VALE GRENACHE BLANC

VARIETY:

100% Grenache Blanc

REGION:

McLaren Vale, South Australia

SOIL:

Loamy clay soil

ALCOHOL: 13.0%

TA: 6.07 g/L

pH: 3.13

VINTAGE SUMMARY

A very dry growing season, led to the earliest start to vintage anyone can remember. Low winter rains, but ideal spring weather meant that despite the dry conditions, fruit set in spring was good and crop levels for many varieties were around average, with berry numbers average to slightly above, but a smaller berry size- leading to good concentration of flavour. Whilst harvest started early, conditions were relatively mild for much of harvest, except for a 4-day heat wave in mid-February, but this caused little damage and fruit ripened gradually to have great flavour, ripe tannin profiles in the reds and good concentration.

VINEYARD

Sourced from 2 sub-regions within McLaren Vale. 71% of the blend is from a vineyard east of the township of McLaren Flat on a slightly elevated site, 135m above sea level, on loamy clay soil. The remaining 29% is from a site in the southern sub-region of Sellicks Hill. This later site has an elevation of just 78m, but is much closer to the cooling breezes of the ocean, and is on clay soil.

WINEMAKING

The McLaren Flat parcel was machine harvested in the cool of the morning and the Sellkicks Hill parcel was hand harvested also early in the morning. Both parcels were gently pressed with minimal skin contact, although were kept separate through the process until a few weeks prior to bottling. They were fermented mainly in stainless steel and the McLaren Flat parcel was fermented with a relatively high level of juice solids to build some complexity and texture. A portion of both parcels were also fermented in older French oak puncheons (30% overall), and were then stored on lees with some lees stirring in both tank and barrel to further build some texture.

Wine is vegan friendly.

TASTING NOTE

Aromas of fragrant flowering fresh herbs, spiced pears and apples and some citrus notes. The palate is textural and has flavours pineapple, green paw paw and pear fruit, along with fresh herbs, a hint of almond and exotic spice. A fresh acidity runs through the palate and the wine has lingering flavours.

FOOD PAIRING

Thai or Vietnamese salad

WINEMAKER

Renae Hirsch

