



WILLUNGA 100

2024 BLIND SPOT VINEYARD BLEWITT SPRINGS GRENACHE

VARIETY:
100% Grenache

REGION:
Blewitt Springs, McLaren Vale, South Australia

SOIL:
Deep Maslin sand over a base of ironstone and clay

ALCOHOL: 14.0%
TA: 6.72 g/L
pH: 3.22

VINTAGE SUMMARY

The season started with a dry winter and start to spring. Warm days and quite cool nights meant a slow start to shoot growth, and smaller crops in some early flowering varieties. In mid-November the weather pattern changed to give us a lot of rain and some humidity, which helped with shoot growth and to improve crop levels, but was challenging in the vineyards to keep disease under control. In early January the rain stopped, and we had dry conditions right the way through harvest, so disease was much less of an issue than it could have been. A few short heat waves provided some challenges, but generally the wine quality is very good.

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 the "15 Acre Block", South-West facing at 170m above sea level;. Vine age is approximately 55 years old. The soils of the vineyard are deep Maslin sand over a base of ironstone and clay.

WINEMAKING

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 and malolactic fermentation on lees majority in stainless steel (75%) and the remainder (25%) in an older puncheon.

TASTING NOTE

Aromatically floral - rose and violets, along with exotic spice, red berries and hints of pepper and orange zest aromatics.

The palate has flavours of cherry, lillypilly and red currant, the floral characters continue through the palate with the savoury warm spices. There is a fresh line of acidity that runs through the palate with fine tannins which combine to carry the flavours into a long, lingering finish.

FOOD PAIRING
Slow cooked pork.

WINEMAKER
Renaë Hirsch

