

Willunga 100, 'The Tithing' McLaren Vale Grenache 2010

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

The Tithing is made only in the best vintages, from small parcels of premium bush vine grapes. "Sandy soils provide lifted aromatics, while darker soils including 'Terra Rossa' types contribute to the richer, bolder tannins. The mediterranean climate of the McLaren Vale has warm sunny days with sea breeze influences from the nearby Gulf of St Vincent - perfect for ripening the grapes whilst maintaining a crisp, clean acid structure.

VINTAGE

The winter of 2009 saw a return to near average rainfall levels and subsequently a reasonable level of soil moisture present during the period of vine growth in the region. This followed a period of severe drought conditions and some weeks of record heat levels over the previous two seasons. The weather during vintage 2010 was very kind, and overall it was a short, quick and very successful year.

VINIFICATION

Hand-picked fruit was open fermented at high temperatures with regular pump-overs and plunging to ensure optimum early extraction. This regime was lessened toward the end of the ferment to maintain the delicate aromatics of the Grenache. Timely pressing, only using the best fractions ensured good quality of flavour and the favourable drying, sandy tannin structure. The wine was matured in old French oak Hogsheads for nine months to add complexity and mid palate richness.

TASTING NOTES

A concentrated, rich, complex wine. Intense cherry, strawberry lift with powerful savoury overtones put this 'old vine' Grenache at the serious quality end of the spectrum. Ripe, persistent tannins and a long fruit driven palate add to the intensity.

PRESS AND AWARDS

AWARDS

SILVER - International Wine Challenge 2012



VINTAGE INFORMATION

Vintage	2010
Region	McLaren Vale, South Australia
Grape Varieties	100% Grenache/Garnacha
Winemaker	Tim James
Features	Vegan, Vegetarian
Closure	Stelvin
ABV	14.5%
Residual Sugar	2g/L
Acidity	6.3g/L
Wine pH	3.52
Bottle Sizes	75cl