



WILLUNGA 100

LIBERTY WINES

Willunga 100, McLaren Vale Shiraz/Viognier 2018

McLaren Vale, South Australia, Australia



PRODUCER

Willunga 100 is in McLaren Vale, south of Adelaide. The grapes come from a range of selected vineyards in McLaren Vale, including some over 80 years old. Head winemaker Skye Salter is supported by Mike Farmilo who has 40 years of experience working in McLaren Vale. 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 Shiraz for this blend comes from two different blocks on a vineyard in McLaren Flat, an area at the base of the hills towards Kangarilla. The vines are trellised with a single cordon. The soils throughout the vineyard are the 'Kurrajong Formation' which consists of clay-sand and silica-cemented conglomerate.

VINTAGE

A wet season in 2017 set the vines up for a healthy start to the 2018 vintage. This proved to be fortunate as the 2018 growing season saw hot and dry conditions from December through to February causing early ripening across all varieties. The summer was hot, but the cool night time temperatures ensured the grapes were in excellent condition with good acidity levels when harvesting took place in early March. The heat reduced the overall vigour of the vines and brought yields back down to a normal level after a higher than average crop in 2017.

VINIFICATION

The two Shiraz blocks were harvested separately three weeks apart and were vinified individually until the final blending. The grapes started fermentation on skins for seven days before being pressed to stainless steel tanks. Once fermented to dryness, the wine was racked to oak hogsheads to undergo malolactic fermentation and age for 18 months. The hogsheads were 80% French and 20% American oak with approximately 20% new and the rest largely under three years old. The Viognier was fermented separately and barrel-aged before being blended with the Shiraz prior to bottling.

TASTING NOTES

A bold wine, this Shiraz Viognier has a full and rich palate typical of McLaren Vale. The Shiraz offers dark plum, liquorice and spice while the touch of Viognier brings a vibrant and fragrant lift to the nose. Fine grained tannins give a savoury edge.

AWARDS

International Wine Challenge 2020, Silver
Sommelier Wine Awards 2020, Silver

Grape Varieties	95% Syrah/Shiraz 5% Viognier
-----------------	---

Winemaker	Mike Farmilo
-----------	---------------------

Closure	Screwcap
---------	-----------------

ABV	14.5%
-----	--------------

Residual Sugar	2.6g/L
----------------	---------------

Acidity	6.21g/L
---------	----------------

Wine pH	3.41
---------	-------------

Bottle Sizes	75cl
--------------	-------------