



WILLUNGA 100

WILLUNGA 100, CABERNET SHIRAZ 2008

PRODUCER

Willunga 100 is in the McLaren Vale region, south of Adelaide. The wines come from a range of vineyards, including some over 50 years old, which can produce a magnificent array of aromas and flavours. In the 100-year old winery, modern equipment is used alongside traditional winemaking techniques, including open-top fermenters. With over 100 years of winemaking experience, Willunga 100 produces unique and distinctive wines, which capture the essence of the region.

VINEYARD

Sandy soils provide lifted aromatics, and 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 St Vincent.

VINIFICATION

Parcels of both Cabernet Sauvignon and Shiraz were harvested from a range of suitable blocks during March and April. Some cooler sites were used for Cabernet Sauvignon to enhance this part of the blend profile, while the ripe, juicy Shiraz adds tannin and spice.

Individual vineyard blocks were fermented separately, using a range of different techniques for complexity. The wine was matured in French and American oak barrels for about 11-14 months.

TASTING NOTES

Excellent depth of colour with a distinct purple hue. Brambly, minty aromatics coupled with tobacco leaf, plum and spicy nuances. The palate has a strong tannin structure with power and great length. There is rich dark berry fruit coupled with earthy, leathery undertones.



VINTAGE INFORMATION

Vintage	2008
Grape varieties	80% Cabernet Sauvignon 20% Shiraz
Region	McLaren Vale
Winemaker	Steve Pannell
Alcohol	14.5% vol
Availability	75cl
Closure	Stelvin