

WILLUNGA 100 CABERNET SAUVIGNON / SHIRAZ 2022



\$31.99

Product Code:	31544	Closure:	Screw Cap
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	McLaren Vale	Alcohol:	14.5%
Style:	Red	Grape:	51% Cabernet Sauvignon, 49% Shiraz
Variety:	Cabernet / Shiraz Blend		



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TASTING NOTES

Winery notes (2022 Vintage)

"Blackberry bramble and blue fruit aromas, along with aromatic flowering woody herbs, hints of tobacco, cloves and cedary oak. Flavours of blackberry, cherry and plum, earthy warm spices, thyme and dark chocolate. The wine has a Shiraz plushness in the mid palate and chewy Cabernet tannins with a lingering finish.

The fruit for this wine was sourced from two vineyard sites in McLaren Vale - the Cabernet coming from the Seaview sub region and the Shiraz from the Whites Valley area. The Cabernet vines from the Seaview location are grown on single cordon trellis in brown sandy loams over ironstone and quartz. The Whites Valley vineyard where the Shiraz is grown is planted on alluvial clay, sand and gravel, these vines are also trellised single cordon.

Each parcel of fruit was picked and fermented separately to allow for tailored blending prior to bottling. The ferments were carried out in stainless steel open fermenters with gentle pump overs and plunging for cap management. After 10-14 days on skins, wines were basket pressed to stainless steel tanks to complete alcoholic fermentation. Post primary fermentation, wines were racked to French oak (10% new oak) for maturation and malolactic fermentation."

VINO FINO

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(2022 Vintage)

"From two vineyard sites: the cabernet (51%) from Seaview and the shiraz (49%) from Whites Valley; matured in French oak, 10% new. Cabernet holds the mic here, with the shiraz swelling up the expression, amplifying and filling in the nooks and crannies. Blackberry, plum, cassis, green peppercorn and laurel, the fruit ripe but not boisterous, the cabernet playing its part to firm up the shiraz, or that's how it feels. There's neat balance and good drinking here. "

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch

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