









Whispering Brook

ARTISAN WINES • OLIVES • GUESTHOUSE



WHISPERING BROOK 2019 SHIRAZ

 SUN EXPOSURE North South	 ALTITUDE 75m -100m	 SLOPE 5-10 degree	 VINEYARD Vertical Shoot Positioning (VSP)
 AGE OF VINES 21 years	 SOIL red volcanic clay loam*	 CLIMATE Mediterranean	 GRAPE VARIETY 100% Shiraz

* Red volcanic clay loam is the weathered product of ancient volcanic eruptions and brings valuable trace elements to the vineyard including basalt and iron.

WINE CONCEPT

Shiraz is Australia's most planted grape variety introduced in 1832 via the Busby collection. Our winemaking objective is to make wines that respect our terroir in small quantities with outstanding quality and innovation as our guiding principles.

AGRICULTURE

The 2019 vintage is being described as the trifecta in a run of great vintages from 2017 – 2019. All the early signs are that the 2019 vintage will yield great quality albeit with smaller quantities due to the very long, hot dry summer. We also used a natural clay based product to spray sunscreen protection onto all of our grapevines in the lead up to vintage. The sunscreen protection led to fruit that was riper analytically and flavour-wise with a better pH and total acidity – all key parameters that define wine quality.

VINIFICATION / MATURATION

Hand-picked grapes, destemmed, crushed, fermentation with selected yeast and temperature control (20°C – 24°C) in stainless steel tanks. Pressed in a basket press. Aged in French oak (35% new) for 15 months.

THE WINE

Displays red and black fruits with lifted spice characters. Medium bodied with good length, line and flavour that lingers on the palate. Drink now. Alc 13.5%, total acidity 7.5 g/l, pH 3.32.

WINE MAKERS

Susan Frazier and Adam Bell.



Feature vines inspired by nature



See the beauty ▸ Experience the life ▸ Taste the wine

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