









Whispering Brook

ARTISAN WINES • OLIVES • GUESTHOUSE



WHISPERING BROOK 2021 ARINTO

 SUN EXPOSURE North South	 ALTITUDE 75m -100m	 SLOPE 5-10 degree	 VINEYARD Vertical Shoot Positioning (VSP)
 AGE OF VINES 4 years	 SOIL sandy loam/clay	 CLIMATE Mediterranean	 GRAPE VARIETY 90% Arinto, 10% Semillon

Feature vines inspired by nature

WINE CONCEPT

To make an aromatic, crisply refreshing and balanced wine.

AGRICULTURE

Arinto is a very exciting white varietal that we have pioneered in the Hunter Valley. Grown on our sandy loam soils at Whispering Brook, the grape bunches are large and compact with average to small-sized grapes that are intense green-yellow in colour when ripe. Arinto is drought and heat tolerant and importantly retains high natural acidity.

VINIFICATION / MATURATION

Grapes hand-picked on 31 January 2021, partial whole bunch pressed to enhance varietal expression, made in a reductive style with extended cool maceration and fermentation at lower temperatures to retain freshness in tank. Bottled in April 2021.

THE WINE

Notes of lemon, lime and lemon zest accompanied by a mineral tartness. Alc 12.2%, total acidity 5.9 g/l, pH 3.27.

WINE MAKERS

Susan Frazier, Adam Bell and Michael McManu.



See the beauty ▲ Experience the life ▲ Taste the wine

whispering-brook.com

