









Whispering Brook

ARTISAN WINES • OLIVES • GUESTHOUSE



WHISPERING BROOK 2021 SINGLE VINEYARD SEMILLON

 SUN EXPOSURE North South	 ALTITUDE 75m -100m	 SLOPE 5-10 degree	 TRELLISING Vertical Shoot Positioning (VSP)
 AGE OF VINES 51 years	 SOIL deep gravelly sand	 CLIMATE Mediterranean and continental influences	 GRAPE VARIETY 100% Semillon

Feature vines inspired by nature

WINE CONCEPT

To make a wine that illustrates the purity of Hunter Valley Semillon with the ability to age into a world class wine.

AGRICULTURE

The 2021 vintage for Semillon has yielded high quality Semillons following plenty of rain from March 2020 to replenish soil moisture levels after years of drought and the 2019/2020 bushfires. Three days of hot weather over the January Australia Day long weekend resulted in the development of beautiful classic Hunter Semillon flavours of limes and lemons with natural acidity and low sugar levels.

VINIFICATION / MATURATION

Hand-picking of grapes in the early morning on the 29th of January 2021. Gentle handling to destem, crush and clarify the juice before fermentation in the winery. The temperatures were carefully controlled with refrigeration in stainless steel tanks. Bottled in April 2021.

THE WINE

The aroma displays lifted citrus characters of lemon and limes continuing through onto the palate. Enjoy now or allow to further develop in bottle for many years to reveal deep golden, nutty and honey complexity. Alc 10.5%.

WINE MAKERS

Susan Frazier and Adam Bell



See the beauty ▲ Experience the life ▲ Taste the wine

whispering-brook.com

