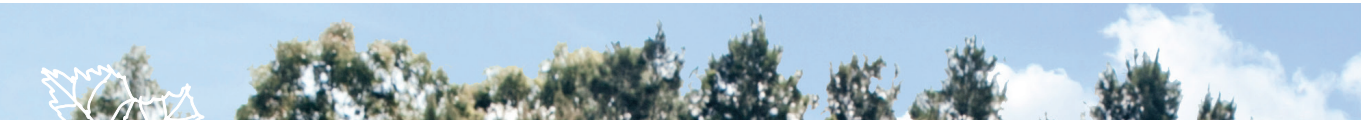




Whispering Brook

ARTISAN WINES • OLIVES • GUESTHOUSE



See the beauty ▴ Experience the life ▴ Taste the wine

Whispering Brook Olive Long Table Luncheon

4 June 2022 (12pm – 4pm)

The Olive Long Table Luncheon brings people together around a communal long table to talk and share about the provenance of food and wine – showcasing the best of the Hunter Valley. The event takes place in our olive grove (or in our winery & marquee if wet).

Special highlights of the luncheon include a walking tour in the olive grove and vineyard, outstanding wine and food by artisans in the Hunter Valley, a wonderful guest speaker, live music, wine options game and the release of a new single vineyard wine.

This year we are excited to welcome our special guest speaker Carol Jenkins, an accomplished Australian author and publisher.

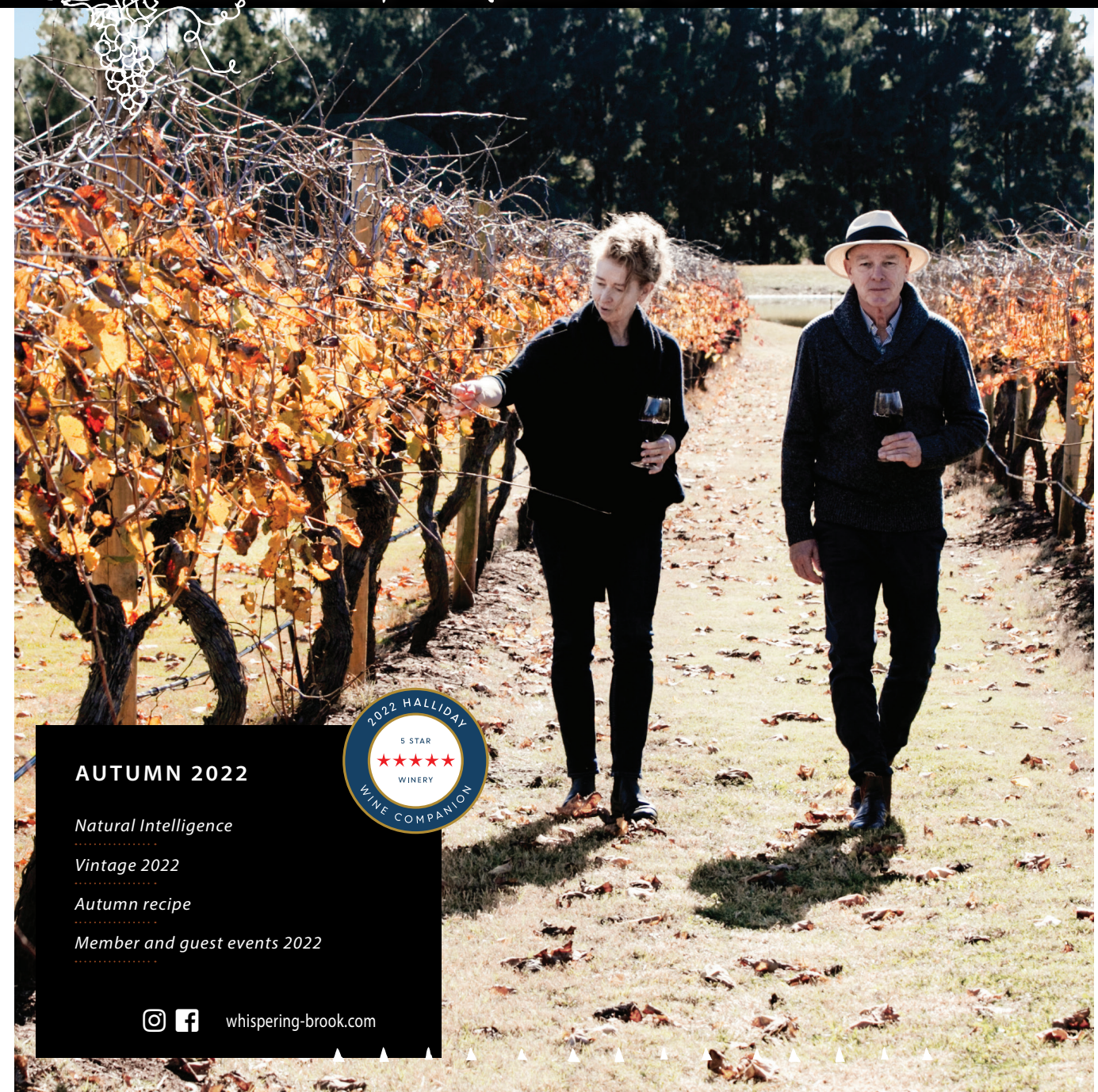
A spectacular four course menu has been designed by talented Hunter Valley chef Frank Fawcner to highlight the quality and flexibility of extra virgin olive oil (EVOO) and olives and artisan food producers.



CELLAR DOOR RODD ST BROKE
Thurs to Sun | 10.30am-5pm | Mon to Wed by appointment

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AUTUMN 2022

Natural Intelligence

Vintage 2022

Autumn recipe

Member and guest events 2022



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Natural Intelligence: The Fundamental Questions to Regenerate Ecosystems

As we contemplate the vintage conditions that shaped vintage 2022, we look to nature itself to find inspiration.

Janine Benyus is the biologist who coined the concept of biomimetics, which suggests that we look at nature for ideas and solutions that can be applied to our problems. Benyus reminds us that life on Earth has existed for 3.8 billion years. Throughout this period, the number and diversity of problems that life has faced, as well as the multiplicity of solutions it has found to thrive, should be a source of inspiration for how we deal with global challenges and for solving issues we face in everyday life. For example, the selection of microorganisms to degrade pollution or the search for alternatives to beverage and food packaging – among thousands of other objects and services – can be made in a more sustainable way.

Benyus's book (Benyus JM (2002). Biomimicry: Innovation Inspired by Nature. Perennial, New York) sets out that there are nine basic laws underpinning the concept of biomimicry.

Nature:

1. runs on sunlight
2. uses only the energy it needs
3. fits form to function
4. recycles everything
5. rewards cooperation
6. banks on diversity
7. demands local expertise
8. curbs excesses from within
9. taps the power of limits

Some of the incredible insights from natural intelligence include the following examples:

- We can think about the problem of complex packaging through the way nature has packed almonds and walnuts into several layers of similar and equally biodegradable materials.
- Problems such as the preservation of water in environments of extreme dryness. Whilst water storage is not on our minds at this point with an active La Nina, the creation of symbioses between completely different organisms allows the creation of extremely efficient structures from an energetic and bioclimatic point of view. Coral reefs convert calcium carbonate dissolved in water into calcareous structures, with a positive carbon sequestration balance and with very low usage of biochemical energy. The challenge of water preservation, in turn, was solved through the vast number of cell wall forms used by bacteria, fungi and plants.
- The shape and the way pomegranate seeds are organised are at the core of innovation in the field of lithium batteries, as well as other materials that promise to revolutionize electrical mobility and reduce our dependence on fossil fuels.

We are committed to producing the best products that nature provides, in a responsible and inspiring way. As for what "nature provides", we have at our disposal 3.8 billion years of innovation, stemming from a lot of trial and error, mirrored in the multiplicity of organisms and ecosystems that surround us. Our responsibility is to create value with-out ecological degradation.

We are fortunate with the path that we wove through vintage this year, with a winery full of beautiful 2022 wines. However, there is an ever pressing need to learn and act on lessons from nature, as for many people the La Nina weather system has been devastating.

TIME CAPSULE OF WINE - VINTAGE 2022



The memories of a wine from a place and a point in time connects us to that place and to the people who inspired the wines. A wine from the same place is different every year and its secrets may be revealed months, years and sometimes decades later.



Alexandra Bell preparing wine barrels.

Vintage was slow to commence in 2022. A cool, wet spring and summer certainly made for a very hectic and intense time in the vineyard. In the months leading up to harvest, we kept a very close eye on the vineyard and what nature was dealing out. This meant variously trimming the vines, warding off unwanted fungal diseases as well as dropping large quantities of fruit by hand from the vines as the vines went into overdrive. Vintage finally commenced very late on the 9th of February 2022. All our grapes were hand-picked to ensure only the finest fruit was picked. Our gorgeous Semillon vines were the first to be picked on a bright sunny morning. The fruit looks lovely albeit slightly down on yield.

There was nothing at all usual about vintage 2022. Usually our reds are picked after we have finished picking our whites. However the next varietal picked was our beloved Touriga Nacional on the 16th of February. The vines gallantly ripened the fruit to 13.5 baume with their trademark inky dark purplish hue and gorgeous dark berry characters.

Our Arinto, Chardonnay and Merlot followed on the 18th of February with higher yields than expected. The Merlot is destined for our 2022 Rose. The Arinto and Chardonnay are showing lovely fruit characters.

Finally, it was time to harvest our Shiraz on the 18th of February with an extended cold soak of several days and with wonderful timing, we were able to incorporate our Touriga Nacional skins into the ferment as we did with our spectacular 2017 Shiraz vintage. Finally, the grapes for our Portuguese 'Mosaic' varietals were harvested on 21 February along with Shiraz grapes for our Tawny.

As we steward the future 2022 vintage to the finish line in the winery through various stages of maturation, the wines demand daily patience and watchful eyes. We look forward to these wines quietly maturing and revealing their secrets over time.

For the first time since bottling, we are opening the first of our 2021 reds and newly bottled 2022 whites and rose to share their delights and stories with you.



We hope that you enjoy the Whispering Brook Autumn wine release, and we look forward to seeing you soon.

Warm wishes,

Susan and Adam
Vignerons and Winemakers
Whispering Brook

Whiting Medallions, with herb and prosciutto crust

Servings: 3

Preparation time: 30 minutes

Difficulty: medium

Serve with a fresh salad of lettuce, arugula, radishes and carrot, seasoned with olive oil, lemon juice and sea salt. Accompany with Whispering Brook Arinto

INGREDIENTS

- 150 g of cornbread from the day before
- 4 cloves of garlic
- 50 ml extra virgin olive oil
- 2 sprigs of coriander
- 4 sage leaves
- 25 g sliced prosciutto
- 6 whiting medallions
- Juice from 1 lemon
- Salt and pepper to taste

PREPARATION

Preheat the oven to 180°C.

Cut the cornbread into small pieces and place in a food processor.

Add 2 garlic cloves, half the olive oil, coriander and sage. Pulse lightly.

Add the prosciutto and process again until obtaining a consistency like coarse sand.

Place the resulting mixture in a frying pan and heat for about 5 minutes, stirring occasionally, until lightly browned.

Drizzle some olive oil on the bottom of a roasting pan.

Add the remaining garlic cloves, sliced beforehand.

Lay the whiting medallions on top.

Season with the lemon juice, salt and pepper.

Drizzle with some more olive oil.

Using a spoon, cover each medallion with some of the cornbread mixture.

Place in the oven for about 10 minutes, without letting the fish overcook.



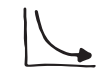







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WHISPERING BROOK 2022 SINGLE VINEYARD ARINTO

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

WINE CONCEPT

To make an aromatic, crisply refreshing and balanced wine.

AGRICULTURE

Arinto is a very exciting Portuguese white grape 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 with high natural acidity.

VINIFICATION / MATURATION

Grapes hand-picked on 18 February 2022. Gently pressed to enhance varietal expression and made in a reductive style with cool maceration and fermentation at lower temperatures to retain freshness in tank. Bottled in April 2022.

THE WINE

The aroma displays lemon rind and grapefruit characters. Bright, fresh and fruity. The palate is textural with a lingering lemon zest crispness. Enjoy now or allow to further develop in bottle over several years. Alc 13.0%.

WINE MAKERS

Susan Frazier and Adam Bell.



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







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WHISPERING BROOK 2021 BASKET PRESSED SHIRAZ TOURIGA

 SUN EXPOSURE North South	 ALTITUDE 75m -100m	 SLOPE 5-10 degree	 VINEYARD Vertical Shoot Positioning (VSP)
 AGE OF VINES 22 to 24 years	 SOIL red volcanic clay. *	 CLIMATE Mediterranean and continental influences	 GRAPE VARIETY Shiraz/Touriga Nacional

* 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

Our winemaking objective is to make wines that respect our terroir in small quantities with outstanding quality and innovation as our guiding principles. Shiraz is Australia's most planted grape variety introduced in 1832 via the Busby collection. Touriga Nacional is a revered Portuguese red wine grape varietal with strong perfumed flavours and firm tannins making it a beautiful blend with Shiraz.

AGRICULTURE

The 2021 vintage is characterised by wines that exhibit good flavours and elegance with the ability to age.

VINIFICATION / MATURATION

Handpicked February 2021. Cold soaked for 48 hours followed by fermentation for several days. Basket pressed into 35% new French barriques, hogsheads and a puncheon to undergo malolactic fermentation. This wine was aged for 12 months in barrel prior to bottling. Bottled February 2022.

THE WINE

Displays blackberry fruit, spice, fine tannins, good length and structure to finish. Medium bodied with favour that lingers on the palate. Cellar for a few years before opening to enable the wine to fully develop. Alc 13.2%, total acidity 7.0 g/l, pH 3.31

WINE MAKERS

Susan Frazier and Adam Bell.



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Feature vines inspired by nature



See the beauty • Experience the life • Taste the wine

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