ARTISAN WINES . OLIVES . GUESTHOUSE

WHISPERING BROOK 2019 TOURIGA NACIONAL

			COMPA
SUN EXPOSURE North South	/ V ALTITUDE 75m -100m	SLOPE 5-10 degree	VINEYARD Vertical Shoot Positioning (VSP)
(L.)		÷	, , , , , , , , , , , , , , , , , , ,
AGE OF VINES 19 years	SOIL red/red-brown volcanic clay. *	CLIMATE Mediterranean	GRAPE VARIETY 90% Touriga Nacional, 10% 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

To showcase the incredible depth and complexity of this noble Portuguese grape varietal.

AGRICULTURE

The 2019 vintage is regarded as one of great quality. Our touriga vineyard had slightly higher than usual yields leading to a lower sugar accumulation in the grapes than in past years after a long and hot dry summer.

VINIFICATION / MATURATION

Hand-picked grapes, destemmed, crushed, cold soaked for 48 hours and fermented with selected yeast at (20°C – 24°C) in stainless steel tanks. Pressed in a basket press. Aged in French oak (35% new) for 12 months. The decision to blend 10% Shiraz into the final Touriga Nacional blend was made on the blending bench.

THE WINE

Displays black fruits with lifted floral characters. Medium bodied with hints of bergamot, fine grained tannins and good length. Will reward cellaring for several years. Alc 13.6%, total acidity 6.4 g/l, pH 3.43

WINE MAKERS

Susan Frazier and Adam Bell







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