

What was once lush pasture has been revealed as some of the Mount Barker region's best cool climate wine and olive growing country.

Called 3drops, and tucked away in the heart of Western Australia's Great Southern wine region the 15 hectares of vines and olive trees are set in some of Australia's most pristine country.

Time honoured tradition and technology are carefully used to craft the produce of the land into stylish olive oil and fine cool climate wines.



## 3drops' story

In the late 1990s John and Joanne Bradbury were investigating options for development of the farm, which had been owned by Joanne's family since 1973.

In 1997 they planted the olive trees which have since matured and are now producing 3drops unique blend of extra virgin olive oil.

But when research into the lateritic, gravelly loam soils of the farm revealed they were ideal for growing wine grapes Joanne and John made their initial plantings in 1999.

With a large wetland already on the property able to irrigate the olives and the vines three precious liquids provided the inspiration for the 3drops name.

## the 3drops vineyard

A Mediterranean climate with warm summer days and cool nights combined with ideal soils has created a perfect terroir for 3drops wines.

In 1999 eight hectares of vines were planted including Sauvignon Blanc, Cabernet Franc, Cabernet Sauvignon, Merlot and Shiraz.

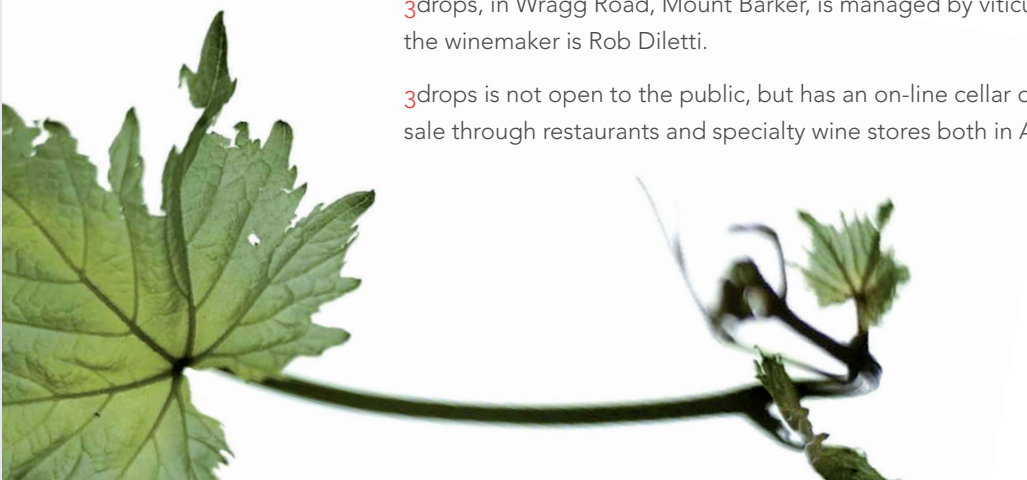
To balance out the predominantly red vineyard, a further 6.5 hectares were planted in 2002, including Riesling, Chardonnay, Semillon, Nebiollo and Merlot.

In June 2006 the purchase of the nearby Patterson's vineyard gave a 50 per cent increase in the size of 3drops viticultural holdings.

The first plantings at Patterson's were in 1982, providing grapes from valuable aged vines. They include Chardonnay, Shiraz and Pinot Noir.

3drops, in Wragg Road, Mount Barker, is managed by viticulturist, Ray Williams and the winemaker is Rob Diletti.

3drops is not open to the public, but has an on-line cellar door and offers its wines for sale through restaurants and specialty wine stores both in Australia and overseas.



### the 3drops olive grove

Mount Barker has proven perfect for the 800 Italian Frantoio olive trees which are at the heart of the eight hectare, 2000 tree olive grove that has been rounded out with plantings of Nevadillo Blanco, Koroneki, Tiny Oil Kalamata, Manzanillo and Pendolino cultivars from Tuscany, Greece and Spain.

The grove, next to the 3drops vineyard, thrives on the same Mediterranean climate which creates perfect conditions for vines.

The result is an olive oil that is fruity, bitter and pungent, offering the right combination of fruitiness, bitterness and pungency that provides the basis of olive oil flavours.

Produced from the first pressing of the fruit, extra virgin olive oil is a natural juice, containing not only wonderful flavours, but also many essential fatty acids and vitamins.

3drops captures these qualities by harvesting and processing without delay.

The plantings from 1998 and 1999 are now mature and producing exceptional fruit allowing the production of the classic 3drops olive oil.

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3drops.com

