



BROWN HILL

2022 Chaffers Shiraz



Wine Specs

Vintage:	2022
Varietal:	Shiraz
Harvest:	24 th March 2022
Acid:	6.5g/L
pH:	3.53
Bottled:	August 2023
Alcohol	14%

Tasting Notes

Colour:	Medium ruby
Nose:	Maraschino cherries and baking spice
Palate:	Vibrant raspberry and maraschino cherries with white pepper and baking spices. Lingering velvety tannins
Cellar:	10 Years

Growing Season Notes

A wet start to the growing season set the vineyard up with a strong start. The hot beginning to summer created the perfect growing season across the region. With an abundance of blossom, bird pressure was low allowing for early precision canopy and crop management. This gave the fruit optimal opportunity to achieve flavour before being harvested.

Vineyard Information

Soil Type:	Lateritic gravel/loam
Orientation:	North-South facing
Pruning Method:	Cane pruned
Yield:	6.5 ton per hectare

Production Notes

Harvest:	Handpicked
Crush:	Destemmed & hand sorted
Fermentation:	14 Days in Stainless steel
Oak:	16 Months in French oak, 10% new oak

Food Pairing

Venison eye filet, served with beetroot relish and sweet potato mash and a side of charred leak.

Winemaker:	Nathan Bailey
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