



# BROWN HILL

## 2019 Autumn Mist Late Harvest



### Wine Specs

Vintage: 2019  
Varietal: Sauvignon Blanc, Semillon  
Harvest: 21<sup>th</sup> March – 28<sup>th</sup> March 2019  
Acid: 6.8 g/L  
pH: 3.3  
Bottled: May 2019  
Alcohol: 12%  
Sugar: 18 g/L

### Tasting Notes

Colour: Pale straw  
Nose: Lychee, passionfruit and white grapefruit  
Palate: Soft and off dry. Medley of tropical fruit, citrus and peach.  
Cellar: Drink Now

### Vineyard Notes

The 2019 vintage in Margaret River was milder than an average summer. High bird pressure and humidity were mitigated through careful crop management and the early application of bird netting. The cooler season allowed slow ripening of grapes and longer picking windows for optimal grape development favouring intensity of flavour and aroma.

### Production Notes

The grapes of both varieties were handpicked at a variety of ripeness levels over a week focusing on full flavour and high sugar. The fruit was chilled overnight to preserve quality during pressing and a cool ferment maintained the aromatic integrity of the wine. This ferment was halted early in order to allow the wine to maintain a low level of sweetness and a softer texture.

### Food Pairing Notes

Thai green prawn curry.

Senior Winemaker: Nathan Bailey

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