



# BROWN HILL

## 2022 Autumn Mist Late Harvest



### Wine Specs

<b>Vintage:</b>	2022
<b>Varietal:</b>	Semillon Sauvignon Blanc
<b>Harvest:</b>	4 <sup>th</sup> March 2022
<b>Acid:</b>	6.8 g/L
<b>pH:</b>	3.09
<b>Bottled:</b>	June 2022
<b>Alcohol:</b>	12%
<b>Sugar:</b>	25.8 g/L

### Tasting Notes

<b>Colour:</b>	Pale straw
<b>Nose:</b>	Lychee, passionfruit and white grapefruit
<b>Palate:</b>	White fleshy fruit
<b>Cellar:</b>	Drink young and fresh

### Vineyard 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 there was no intervention for bird pressure early on allowing for precision canopy and crop management. This gave the fruit optimal opportunity to achieve flavour before being hand harvested.

### Production Notes

The fruit was hand harvested at optimal flavour ripeness and then processed the same day. Keeping a cool and controlled ferment allowed for the wines to reach dryness. We held back a portion of grape juice for blending to create a sweet yet refreshing palate.

### Food Pairing Notes

Rockmelon and feta salad with roasted pine nuts and fresh mint

**Winemaker:** Nathan Bailey & Angus Pattullo