

SUMMER 2017/18



BROWN HILL  
MARGARET RIVER



# Welcome Drinks

*The warm seasons are wonderful in Rosa Brook, and during this time the Bailey family enjoys the small pleasures, such as picnicking in our Margaret River neighbourhood, fishing in our coastal waterways, whale watching and beach going, watching plenty of sunsets like the one on the front cover, and gearing up for vintage time from February, when the estate becomes a hive of activity.*

It's been an even bigger year for Brown Hill Estate, with wine dinners, new releases, estate tours, a shiny new website (head on over to [www.brownhillestate.com.au](http://www.brownhillestate.com.au) to check it out!) and a photography exhibition all on the go in 2017.

We've just enjoyed our latest Wine Dinner at The Boatshed Restaurant in South Perth, where Brown Hill wine lovers were treated to the old and the new, with pre-release whites and various museum rarities served as well.

At this special dinner, photographer Sabine Albers, who has been completing a passion project on the winemaking process at Brown Hill, showed a presentation of her work over the past year. Her photos will be on show for everyone to enjoy at a special exhibition at Brown Hill's cellar door during the week of the Gourmet Escape (15-19 November). Flip along a few pages to find out more about this exciting exhibition.

Be sure to drop in and see us at the cellar door if you're visiting Margaret River – if not, enjoy a glass or two of Brown Hill Estate's wines. We're extremely proud of our estate-grown, hand-picked and hand-sorted wines, all produced at our family-run boutique winery in Rosa Brook.



A handwritten signature in black ink that reads "N Bailey".

All the best,  
Nathan Bailey





*Left: Brown Hill's vineyard is in the height of its growth phase right now; right, we're loving Brown Hill's white wines in the warmer weather, such as the Lakeview Sauvignon Blanc Semillon and Golden Horseshoe Chardonnay.*

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# A WORD OF WINE ADVICE

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It's barbecue season! Fire up the coals and read on to discover the best wine pairings for barbecued food

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Is there a more quintessential Aussie holiday pastime than throwing a prawn on the barbie? We don't think so. In fact, the Bailey family is rather partial to a barbecue over the summer season, and has become quite proficient at matching barbecued dishes with their most comfortable wine match. Here are our tips for the best wine pairings for barbecue food. *Bon appétit!*



## BEEF

Heavier meats call for heavier wines, so choose a Shiraz, Cabernet Sauvignon or a red blend with a decent hit of tannin for steak and other cuts of beef. A smoky merlot, such as Brown Hill's Croesus Reserve Merlot, will complement the smokiness of barbecued beef flawlessly.



## LAMB

Who doesn't love cooking juicy lamb chops on the barbie for Australia Day? Match the succulence of

lamb with Brown Hill's Trafalgar Cabernet Merlot or another juicy red blend. Barbecued lamb ribs? Spice it up with a hint of Argentinian spices and team it with Brown Hill's Reserve Oroya Malbec. It's a match made in food heaven.



## CHICKEN

Chicken is the blank canvas of foods – its mild flavour is coloured by the herbs, marinade or sauce with which it's barbecued or prepared. So be led by those additional flavours and, as a rule, stick to hearty whites, such as Brown Hill's Reserve Golden Horseshoe Chardonnay.



## PRAWN, BUGS OR CRAYFISH

The Australian coast and its inland waterways yield some of the best seafood and fish in the world. Team your summer prawns, bugs and crustaceans with a punchy white, such as Brown Hill's Jubilee Semillon or Lakeview Sauvignon Blanc Semillon white blend.



## SALMON OR TROUT

There's nothing like a salmon or trout fillet barbecued to perfection – team it with Brown Hill's Dry Light Red for a food and wine marriage made in heaven. If the fish is cooked with Asian-style flavours, like ginger or soy, Brown Hill's zesty Jubilee Semillon will go down nicely.



## VEGETABLES

Like chicken, most vegies are a blank canvas herbs and spices are added. Match rich vegies, like eggplant, mushrooms, beetroot, with rich white wines such as Chardonnay, Semillon (especially if the vegies are citrus flavoured).

**Lastly, consider the occasion** – when you've barbecued a steak on a hot summer's day, a red wine may be the textbook choice but not the style of wine that's best for the day. Try something different, like a dry rosé with your juicy steak.



# The Brown Hill Village

## BROWN HILL IN PICTURES

### Art as wine or wine as art?

Acclaimed photographer Sabine Albers believes the production of wine is certainly worth capturing in the photographic art form. Sabine (pictured right) was born in the Netherlands and has lived and worked as a photographer in New York, Sydney and London, where she has been involved in major photographic projects, from global adventure racing circuits and advertising campaigns to international sporting associations.

Sabine's passion project for 2016/2017 was to follow Brown Hill Estate's team, looking at and beyond the seasons and the winemaking process. 'Perseverance' celebrates the raw beauty of winemaking through an outdoor exhibition of colour images set in light pods overlooking the vines, with an indoor collection of black and white images hanging inside the cellar door and barrel room. It is the story of our family's passion, dedication and connection to nature as seen by one of the best documentary-style photographers in Australia.

This exhibition coincides with the wonderful Gourmet Escape. It kicks off on Wednesday 15 November with an opening night for friends and family, and continues until 26 November. Sabine Albers and Nathan Bailey will conduct artist and winemaker talks most evenings, 6-8 pm. We hope you can join us to discover how Sabine Albers tells the story of our family, as we strive to make the best wine we can in Rosa Brook, Margaret River.

**When:** 10am-8pm, 16-26 November 2017

**Where:** Brown Hill's Cellar Door, 925 Rosa Brook Road, Margaret River



## BROWN HILL'S INNER CIRCLE

### Jim Bailey, winery founder

Jim, Gwen and their son Nathan Bailey established Brown Hill in 1996. Jim grew up in Boulder on the Golden Mile in Western Australia's Kalgoorlie and he named the winery after Brown Hill, which was the claim that made the Golden Mile famous. Jim remembers going with his father as a child to water their vegetable patch by diverting water from the old Brown Hill mine site.

As well as working with Nathan in the winery, Jim works in Brown Hill's cellar door on Sundays and Mondays – he loves welcoming visitors to the estate and talking them through our wines. He's always eager for a yarn and a joke. Look out for Rosie, Jim's Staffordshire bull terrier, who follows him around the winery wherever he goes.





# Star Wine

## 2017 LAKEVIEW SAUVIGNON BLANC SEMILLON

NEW RELEASE! Margaret River and Sauvignon/Semillon blends go together like summer and seafood. Brown Hill's 2017 vintage of this iconic white blend is one of our best yet and it's just been released! Its light straw-green hue reflects the lifted pear aromas that announce the arrival of this refreshing drop. On the palate, the fruit intensity comprises passionfruit and grapefruit, with the Semillon component adding a citrusy acidity and satisfying finish. It makes the perfect partner to so many summer dishes, from seafood and fish, chicken and pork to the postprandial cheese or dessert plate. Invite it to your festive feast.



## LAKEVIEW MATCH: FESTIVE PRAWN PASTA

Australia is known for its world-class seafood and fish. It's certainly the food we most enjoy during summertime at Brown Hill Estate. Margaret River's local seafood suppliers are always jam-packed with local prawns, crayfish and bugs, and fish such as whiting, snapper and swordfish. In the holidays, we throw together a pasta with whatever seafood or fish is fresh and available locally. So we've shared this prawn recipe to use as a base – all you need to do is add your favourite fish or seafood from your local fishmonger. Our 2017 Lakeview Sauvignon Blanc Semillon pairs neatly with these zesty lemon flavours.



1 tbsp each lemon juice and red wine vinegar  
12 medium uncooked prawns, peeled, cleaned,  
400g fettuccine  
70ml extra-virgin olive oil  
300g cherry tomatoes, halved  
2 garlic cloves, finely chopped  
1¼ cups coarsely chopped rocket  
Lemon wedges, to serve

1. Combine lemon juice, vinegar and prawns in a bowl, sprinkle with salt, then stand until prawns change colour (6-8 minutes; the prawns "cook" in the acid).
2. Meanwhile, cook pasta in a large saucepan of salted water until al dente (8-10 minutes), then drain, reserving 50ml cooking water, and return both pasta and cooking liquid to pan. Add prawns with liquid and remaining ingredients, toss to combine well, season with salt and ground pepper, then serve with lemon wedges on the side.



# CHRISTMAS GIFT IDEAS FROM BROWN HILL ESTATE

We take the hard work out of gift giving with these ideas for your loved ones.



## SIGNATURE RANGE SIX-PACK

Do you have a red wine lover in your life? Order them this special six-pack featuring Brown Hill's premium flagship reds with a handwritten card delivered to the gift recipient. They'll be thanking you for years to come!

2 x 2014 Bill Bailey Shiraz Cabernet  
2 x 2012 Perseverance Cabernet Merlot  
(95 points James Halliday and Ray Jordan)  
2 x 2014 Great Boulder Cabernet Shiraz Merlot Malbec  
(95 points Ray Jordan)



## BROWN HILL'S FESTIVE DOZEN

Brown Hill's Festive Dozen is full of new releases and drops to please everyone at your table. Going away over the break? We can deliver this dozen, or any assortment of wine, to your holiday destination so you don't have to lug it with you in transit. You're welcome!

2 x 2017 Lakeview Sauvignon Blanc Semillon  
2 x 2016 Charlotte Sauvignon Blanc  
2 x 2014 Chaffers Shiraz  
2 x 2016 Hannans Cabernet  
1 x 2014 Fimiston Reserve Shiraz  
1 x 2014 Ivanhoe Reserve Cabernet Sauvignon  
1 x 2012 Perseverance Cabernet Merlot  
1 x 2014 Bill Bailey Shiraz Cabernet

## CHOOSE YOUR OWN DOZEN

Go on your own wine journey by heading to the loose printed order form included in this newsletter and selecting the wines you'd like to enjoy – or perhaps put away for a special occasion – and we'll send your wines wherever you choose.

## GIFT VOUCHERS

Give the gift of choice by heading to Brown Hill's shiny new website to order an electronic gift voucher ranging from \$50 to \$500.

*Pssst... place your order before the postal cut-off dates to ensure your wine arrives before Christmas Day:*

- WA – order wine before Monday 18 December
- Eastern states – order wine before Monday 11 December



# Brown Hill's Prospector's Range

The Prospector's Range is your preview of Brown Hill's distinctive Margaret River style in approachable everyday wines.



## 2016 Charlotte Sauvignon Blanc

This brilliantly perfumed Sauvignon Blanc is all peach and passionfruit on the nose. There's grapefruit on the palate with a flinty mineral backbone leading to a crisp, citrusy finish.

*James Halliday, 92 points*  
*Australian Wine Companion*

Single price: \$24 per bottle  
Dozen price: \$19 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2020



NEW  
RELEASE

## 2017 Lakeview Sauvignon Blanc Semillon

This new release is a crisp, clean and refreshing white for which Margaret River is renowned. Its aromas span lime and passionfruit, its racy palate comes alive with tropical fruit flavours and lemony creaminess, and its finish is charged with a zesty crunch that begs you to come back for more.

Single price: \$24 per bottle  
Dozen price: \$19 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2021



## 2014 Autumn Mist Late Harvest

What happens when Nathan, our winemaker, picks the fruit for this Sauvignon Blanc Semillon blend later in the season? The wine has a sweeter taste experience and a lusher mouthfeel that work beautifully with fruit trifle or a cheese platter with dried fruit. A perfect festive wine.

Single price: \$24 per bottle  
Dozen price: \$19 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2019



## 2016 Morning Star Dry Light Red

Brown Hill makes two expressions of rosé, both made from Shiraz and Cabernet. This version is the drier of the two, with vibrant crimson hues and berry aromas by the cupful. Be lifted into berry heaven on the palate, and get ready for a spice kick, ending on a smooth, dry note.

Single price: \$24 per bottle  
Dozen price: \$19 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2020





### 2016 Desert Rose Light Red (slightly sweet)

This wine is the sweeter of Brown Hill's rosé duo. It's refreshing and light with a magenta colour, ripe sweet berries on the palate, heading into a soft acid finish. Team it with fruity mince pies after your festive feast.

Single price: \$24 per bottle  
Dozen price: \$19 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2020



### 2014 Chaffers Shiraz

This aromatic Shiraz allures with dark berries on the nose, sharp spices, licorice, chocolate and cherry on the palate. The palate flavour lingers with black pepper in a long, smooth and supple ending, showcasing silky tannins and well-integrated oak.

Single price: \$25 per bottle  
Dozen price: \$20 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2024



NEW  
RELEASE

### 2016 Hannans Cabernet Sauvignon

Enjoy aromas of cherry and mint, then savour the elegant palate of plums, dark red fruits, firm tannins and smooth oak. The 2015 vintage of sold out quickly, so be sure to grab the 2016 vintage before it sells out or join the wine club to ensure delivery as soon as it's released.

Single price: \$25 per bottle  
Dozen price: \$20 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2026



### 2014 Trafalgar Cabernet Merlot

This red blend sees two of the most prominent red varieties go head to head in a very complementary dual. Full-bodied Cabernet meets soft and supple Merlot resulting in a rich wine with balanced oak and tannins. It's accessible now but will age further into the decade.

Single price: \$25 per bottle  
Dozen price: \$20 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2024



# Brown Hill's Reserve Range

The Reserve Range embodies Brown Hill's wines of elegance – they're made with an intention to age but also with the finesse and sophistication to be enjoyed today.



## 2015 Golden Horseshoe Reserve Chardonnay

This alluring Chardonnay is the only white in our Reserve collection. Oak is used judiciously but it still allows the fruit flavours to shine through, from nectarine, peach and pear to slivers of butter and a dollop of quince.

*James Halliday, 93 points,  
Australian Wine Companion 2017*

Single price: \$38 per bottle  
Dozen price: \$33 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2025



LAST  
CASES

## 2014 Fimiston Reserve Shiraz

Ripe cherry and blackberry aromas are reinforced by black pepper and dark chocolate. The sophisticated palate of plum and cherry sits over soft, velvety tannins. The balance is superb – substantial yet restrained in style.

*James Halliday, 94 points,  
Australian Wine Companion 2017*

Single price: \$38 per bottle  
Dozen price: \$33 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2024



NEW  
RELEASE

## 2014 Ivanhoe Reserve Cabernet Sauvignon

Perfumed leafy notes of violet, cedar and cassis are followed by earthy flavours on the palate with spice, plum and black olives leading to a fine dry finish. A great expression of our small producer focus and estate production.

*Ray Jordan, 95 points,  
The West Australian Wine Guide 2017*

Single price: \$38 per bottle  
Dozen price: \$33 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2024



NEW  
RELEASE

## 2013 Croesus Reserve Merlot

This Merlot displays great varietal expression with elegance and velvety appeal from beginning to end. The flavour spectrum spans plum and spice, blackberry and fruitcake with silky tannins supporting all the way.

*James Halliday, 95 points,  
Australian Wine Companion 2017*

Single price: \$38 per bottle  
Dozen price: \$33 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2023



# Brown Hill's Signature Range

Brown Hill's Signature wines cannot be purchased outside the winery – they are our flagship reds that represent the ultimate in winemaking excellence.



NEW  
RELEASE

## 2014 Great Boulder Cabernet Shiraz Merlot Malbec

Four varieties shine with their own distinctive characteristics. It's rich, peppery, chocolatey and spicy, with substance to last for at least a decade but you'll be tempted to drink it now.

*Ray Jordan, 95 points,  
The West Australian Wine Guide 2016*

Single price: \$45 per bottle  
Dozen price: \$40 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2024



## 2012 Perseverance Cabernet Merlot

This wine has five cellaring years under its belt, developing in our climate-controlled cellars. Its flavours of chocolate, vanilla and plum glide over a layer of balanced oak and fine tannins to finish with length and purpose.

*95 points, James Halliday,  
Australian Wine Companion 2018*

Single price: \$55 per bottle  
Dozen price: \$50 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2022



## 2014 Bill Bailey Shiraz Cabernet

Produced to honour the Amarone style of wine made in Italy's Veneto region, the Bill Bailey grapes are picked later than usual, and the result is a ripe, raisiny, full-bodied wine with rich, concentrated flavours of cassis, jam and spice. A silky red that's not made every year so grab it while you can.

Single price: \$65 per bottle  
Dozen price: \$60 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2024

## JOIN OUR RESERVE WINE CLUB

Have you considered joining one of Brown Hill's wine clubs? Members receive guaranteed access to our limited wines, such as the 2014 Oroya Malbec, which sold out in months. The 2017 vintage of this small parcel wine won't be released until August 2018. The best way to ensure delivery of these wines, and hear about our exclusive wine dinners, is to join our wine clubs. Becoming a member of the Reserve Wine Club will ensure you hear about our small parcel releases, like the Oroya Malbec.

*Reserve Wine Club members receive quarterly shipments of our Reserve Reds.*

Cost is \$198 per quarter with free delivery Australia wide – see loose order form to lock in membership and order wine.





TO ORDER BROWN HILL WINES,  
PHONE: 1800 185 044

OR VISIT OUR WEBSITE:  
[www.brownhillestate.com.au](http://www.brownhillestate.com.au)

VISIT US  
925 Rosa Brook Road, Rosa Brook, WA,  
a scenic 12km drive from the heart  
of Margaret River.

CELLAR DOOR  
Open 10am to 5pm daily,  
closed Christmas Day  
and Good Friday.

FACEBOOK  
[www.facebook.com/BrownHillEstate](https://www.facebook.com/BrownHillEstate)

INSTAGRAM  
[www.instagram.com/brownhillestate](https://www.instagram.com/brownhillestate)



**BROWN HILL**  
MARGARET RIVER