

SUMMER 2018/19



BROWN HILL
MARGARET RIVER

Welcome Drinks

It's hard to believe that the festive season is once again upon us and we are stocking the fridge with crisp, delicious white wines to enjoy over summer.

It's not often that we take a step back and reflect on the year that was, but 2018 has been especially rewarding. Not only have we spent time with many of our customers, like at the recent wine dinner at Matilda Bay, but the wines from our family-owned winery continue to reach new heights and gain recognition for the hard work the whole team has put in.

The prestigious 'Decanter Wine Award' which we recently received was a particular highlight. There were only 50 awards given out for 'Best in Show' globally, with only 6 Australian producers receiving such an accolade. Over 16,905 wines from 60 countries were tasted by the 270+ judges. Our 2014 Perseverance Cabernet Merlot picked up a Best in Show award, the only West Australian Winery to receive such an accolade.

If you're visiting the Margaret River Region, don't forget to stop by our Rosa Brook Cellar Door for a tasting. It's a beautiful time of year and the region buzzes with activity, including the Margaret River Gourmet Escape in November. This year we'll work with other small family producers during Gourmet Escape and showcase some back-vintage wines in our barrel hall.

Finally, there will be a final chance to taste our new releases and see how some of your favourite wines are evolving at our November wine club dinner. We hope to see many familiar faces to celebrate the end of another great year before vintage 2019 is upon us.

From our family to yours, enjoy the festive season and Merry Christmas.

All the best,
Nathan Bailey





Left: Brown Hill's award-winning 2014 Perserverance Cabernet Merlot; above right, Brown Hill's wine club members enjoying some museum wines at our recent Matilda Bay wine dinner; below right, our vineyard is in rapid growth phase with vintage 2019 just around the corner.

A WORD OF WINE ADVICE

There's no better winemaking proverb than "great wines are made in the vineyard". It is absolutely true, with a little help from the winemaker of course. We shine the light on why viticulture has such a symbiotic relationship with making wine.

Making wine means that we are truly at the mercy of Mother Nature. The seasons, climate, rainfall, and natural phenomena all play a role in shaping how the final wine will taste. Each vintage varies, telling the story of the season that has been. While there's a lot that winemakers can do to select and nurture specific parcels of wine, blend and add in the finest finishes, what eventuates in the bottle often traces back to where and how the grapes have been grown.

The viticultural side of our craft often is not given the spotlight that it deserves, but it's equally as important when it comes to making great wine. Think of the relationship like that of a great chef and their suppliers – the chef often has the limelight, but the suppliers who grow and cultivate the raw ingredients are often the unsung heroes.

The same could be said of the relationship between winemaker and viticulturalist. For many small wineries, including Brown Hill, the winemaker is also trained in viticulture to manage the vineyards, with a great team of trusty pruners brought in to help complete the job.

At Brown Hill we're fortunate to have access to some special vineyard sites around our property. Understanding the terrain, soil type and nuances of different vineyard blocks, and knowing when to harvest is the real science. After many years, we have come to know the sites intimately and throughout the season, vines are continually checked and nurtured before hand-picking the fruit at the optimum harvest time. The soil, pest management and pruning techniques all can have an impact on how much fruit is yielded and also on

the quality of the wine.

Our vines reap the benefits of the harsh, gravelly (lateritic) soils and the warm, sunny climate. This results in small, intensely flavoured grapes (our cabernet grapes are smaller than peas) which lead, to deeply coloured, intensely flavoured wines.



The Brown Hill Village

THE HERALD

Surviving the summer swelter: tasty tips to enjoy your wines, by Brown Hill's Haydn Millard.

What's the first word that pops into your head when I say, "Australian summer"? I'd be quite surprised if your answer wasn't some synonym of "hot". Here's my tips on how to enjoy your favourite wines in summer, even when the temperature is rising.

WHITE AND ROSÉ WINES

You'll generally want to serve these cool and crisp, allowing the wine to rest for five minutes prior to pouring once you've taken it out of the refrigerator. Grab a good ice bucket for any bottles that will be set out for social gatherings, picnics or barbeques. The bucket, however, is where that ice should remain. Even a small dilution of wine with water can mask much of the flavour and result in a wine which might not be bad, but perhaps a lesser version of the wine it should be. As an alternative, why not try chilling your glass? Lighter white wines typically are served between 7-10°C and wines like Chardonnay and Rosé should be served with a slightly warmer temperature between 10-13°C.

RED WINES

Red wines need some love over summer. Once red wine gets too warm, the alcohol overpowers the wine and many flavour nuances are lost. Similarly, if reds are too cold, aromatics disappear as well as tannin, resulting in a wine that is simple and lacks depth and length. If you're pulling a bottle from the cellar or even just the pantry and sipping it in the comfort of air-conditioning then you need not have any special concerns. But if you're enjoying it outside, I recommend popping your reds into the fridge for fifteen minutes before serving. The wine should be cool but not cold, ideally around 18°C. Furthermore, try to resist the urge to pour large glasses. You can always top up!

Remember, these are guidelines and not laws. The right way to drink your wine is as you enjoy it.



BROWN HILL'S INNER CIRCLE

Chiara Bailey

Who is Chiara Bailey?

Behind every amazing winemaker, there's an equally amazing partner, and Nathan's wife Chiara Bailey has been right by his side since the first Brown Hill vintage in 2000.

What is her expertise?

Along with wrangling their three boys, Chiara is responsible for the sales and marketing at Brown Hill, keeping our customers up to date on social media and organising wine events for our members.

What is Chiara's favourite varietal?

Being a Margaret River local, it has to be Cabernet and Cabernet blends.

What is Chiara's favourite Brown Hill wine?

Perseverance Cabernet Merlot – partly because the name epitomizes the making of wine.

What is Chiara's favourite pastime?

Reading books and writing.



Star Wine

2016 GOLDEN HORSESHOE CHARDONNAY

As the name implies, you'd be incredibly lucky to enjoy the only white in our Reserve Collection. It's a beautifully balanced, medium-bodied Margaret River Chardonnay which has spent time in new and one-year old French barriques. The oak is not dominant, allowing the beautiful flavours to shine through.

Aromas of the Golden Horseshoe:

vanilla and brioche alongside zesty lime and white peach.

Taste profile of the Golden Horseshoe:

lime, peach, quince, nashi pear, brioche and light cedar.



Drink: now to 2026

Single price: \$38 per bottle

Dozen price: \$33 per bottle

SAVE: \$60 per dozen

FOOD MATCH: BARBECUED PRAWNS WITH CHERVIL BUTTER

Nothing says Australian summer more than fresh prawns hot off the barbecue. This recipe is a favourite here at Brown Hill, with a luscious herby butter that is finger-licking good. Follow the suggested cooking time, but keep a close eye on the prawns; you want them to be just cooked so that they are juicy and tender. These are best eaten straight from the barbecue!



3 garlic cloves
200 gm softened unsalted butter
½ cup (loosely packed) coarsely chopped chervil or parsley
Juice of 1 lemon
1 tsp Dijon mustard
10 very large uncooked king prawns (about 80gm each), deveined and split
To serve: wild rocket and lemon wedges

1. Bring a small saucepan of water to a simmer over medium-high heat, add garlic and cook for 4 minutes or until just tender. Drain, refresh and crush with the back of a knife. Transfer to a bowl and mix with butter, chervil, lemon juice and mustard until combined, season to taste. Spread three-quarters of butter mixture on prawn flesh and set aside. Melt remaining butter mixture in a small saucepan and keep warm.
2. Heat a barbecue or heavy pan over medium-high heat, add prawns and chargrill, turning occasionally, until golden and cooked through (2-3 minutes).
3. Scatter rocket onto plates, drizzle with melted butter mixture, top with prawns and serve with lemon wedges.

CHRISTMAS GIFT IDEAS FROM BROWN HILL ESTATE

Whether you're looking for a selection of wines for the family, or something to give your most valued clients or colleagues, we are able to help you with the perfect gift selection.

\$252
SAVE \$30



SHIRAZ CABERNET SIX-PACK

Do you have a red wine lover in your life? Order them this special six-pack featuring Brown Hill's premium reds with a handwritten card delivered to the gift recipient.

2 x 2016 Bill Bailey Shiraz Cabernet
2 x 2015 Fimiston Reserve Shiraz
(95 points Ray Jordan)
2 x 2014 Ivanhoe Reserve Cabernet Sauvignon
(95 points Ray Jordan)

\$358
SAVE \$60



BROWN HILL'S FESTIVE DOZEN

Brown Hill's Festive Dozen is full of wines guaranteed 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.

2 x 2018 Lakeview Sauvignon Blanc Semillon
2 x 2016 Golden Horseshoe Chardonnay
2 x 2015 Chaffers Shiraz
2 x 2014 Ivanhoe Reserve Cabernet Sauvignon
2 x 2017 Oroya Malbec
2 x 2015 Fimiston Reserve Shiraz

CHOOSE YOUR OWN DOZEN

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

GIFT VOUCHERS

Give the gift of choice by heading to Brown Hill's website to order an electronic gift voucher ranging in price 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 Wednesday 19 December
- Eastern states – order wine before Thursday 13 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. A great selection to have as your staple go-to wines!



2018 Charlotte Sauvignon Blanc

This brilliantly perfumed and crisp Sauvignon Blanc will be a summer crowd-pleaser. There's flavours of pink grapefruit on the palate with a flinty mineral backbone leading to a crisp, citrusy finish.

Drink: now to 2022
Single price: \$25 per bottle
Dozen price: \$20 per bottle
SAVE: \$60 per dozen



2018 Lakeview Sauvignon Blanc Semillon

This new release typifies Margaret River Sauvignon Blanc Semillon. It's crisp, clean and refreshing with aromas of lime and passionfruit. A racy palate comes alive with tropical fruit flavours and lemony creaminess, and its finish is charged with a zesty crunch that begs another sip.

Drink: now to 2022
Single price: \$25 per bottle
Dozen price: \$20 per bottle
SAVE: \$60 per dozen



2017 Jubilee Semillon

A new wine for Brown Hill, with only 100 cases made. Look for aromas of lemon curd, orange blossom and jasmine. The intense palate has lychee and almond characters tied together with a creamy complexity. Semillon ages beautifully, so try to put some down to enjoy in future years.

Drink: now to 2021
Single price: \$28 per bottle
Dozen price: \$23 per bottle
SAVE: \$60 per dozen



2017 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.

Drink: now to 2021
Single price: \$25 per bottle
Dozen price: \$20 per bottle
SAVE: \$60 per dozen



NEW
RELEASE

2017 Desert Rose Light Red (slightly sweet)

This refreshing light red is a blend of Shiraz and Cabernet grapes with a slightly sweet flavour profile. Its magenta colour is a precursor to the ripe sweet berries on the palate, which lead to a soft acid finish. Team it with dried fruit after a wintry dinner.

Drink: now to 2020
Single price: \$25 per bottle
Dozen price: \$20 per bottle
SAVE: \$60 per dozen



NEW
RELEASE

2015 Chaffers Shiraz

This aromatic Shiraz has an exotic bouquet, showing lovely red berry fruits with intense, cedary oak, 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.

Drink: now to 2025
Single price: \$25 per bottle
Dozen price: \$20 per bottle
SAVE: \$60 per dozen



2017 Hannans Cabernet Sauvignon

Enjoy aromas of cherry and mint, then savour the elegant palate of plums, dark red fruits, supported by firm tannins and smooth oak integration. The 2015 and 2016 vintage of Hannans sold out in record time – so be sure to grab the 2017 vintage before it sells out.

Drink: now to 2027
Single price: \$27 per bottle
Dozen price: \$22 per bottle
SAVE: \$60 per dozen



2017 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, that's accessible now but will age further into the decade.

Drink: now to 2027
Single price: \$25 per bottle
Dozen price: \$20 per bottle
SAVE: \$60 per dozen

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 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.

Ray Jordan, 95 points
James Halliday, 93 points

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



2014 Ivanhoe Reserve Cabernet Sauvignon

Open this wine and indulge in the perfumed leafy notes of violet, cedar and cassis. Then enjoy the earthy flavours on the powerful palate with spice, plum and black olives leading to a fine dry, finish.

Ray Jordan, 95 points
James Halliday, 93 points

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



LIMITED
RELEASE

NEW
RELEASE

2017 Oroya Reserve Malbec

This Malbec is a rich, bold red. Jammy, blueberry notes contribute to a full, succulent palate as a heady melange of spices fill the nose. This small volume wine is truly one for the most special occasions.

Drink: now to 2027
Single price: \$45 per bottle
Dozen price: \$40 per bottle
SAVE: \$60 per dozen



NEW
RELEASE

2014 Croesus Reserve Merlot

This medium-bodied Merlot is elegant with velvety appeal from beginning to end. The flavour spectrum spans plum, spice and all fruity things nice (think fruitcake) leading to a supple ending with silky tannins supporting all the way.

James Halliday, 94 points

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

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

2016 Great Boulder Cabernet Shiraz Merlot Malbec

Four varieties shine with their own distinctive characteristics in this flagship red. It's rich and peppery, chocolatey and spicy, with substance and weight to last for at least a decade or more. But you'll be hard pressed not to drink it the minute it lands in your cellar.

Drink: now to 2026
Single price: \$45 per bottle
Dozen price: \$40 per bottle
SAVE: \$60 per dozen



TROPHY
WINNER

SOLD
OUT

2014 Perseverance Cabernet Merlot

With five cellaring years under its belt, rich flavours of chocolate, vanilla and ripe plum glide over balanced oak and fine tannins to finish with length.

*'Best in Show' 2018 Decanter World
Wine Awards, 97 points
James Halliday, 95 points
Ray Jordan, 95 points*

The 2016 Perseverance Cabernet Merlot will be released in February 2019. Join our Signature Wine Club to receive a bottle in your first shipment or contact us to go on the waitlist.



NEW
RELEASE

2016 Bill Bailey Shiraz Cabernet

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

Drink: now to 2026
Single price: \$65 per bottle
Dozen price: \$60 per bottle
SAVE: \$60 per dozen

JOIN OUR RESERVE WINE CLUB

Have you considered joining one of Brown Hill's wine clubs? Members receive guaranteed access to our limited wines, including our upcoming 2016 Perseverance Cabernet Merlot which won't be released until 2019. 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 including free delivery Australia wide – see order form to lock in your Brown Hill membership.



TO ORDER BROWN HILL WINES,
PHONE: 1800 185 044

OR VISIT OUR WEBSITE:
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

INSTAGRAM

www.instagram.com/brownhillestate



BROWN HILL
MARGARET RIVER