

WINTER 2018



BROWN HILL  
MARGARET RIVER

# Welcome Drinks

*The weather gods were kind to Brown Hill Estate for vintage 2018 – with temperate weather and good ripening conditions, the 2018 fruit is looking fantastic for both white and red wines.*

The year 2017 was one of our busiest years yet, with a huge array of dinners, tastings, tours and a fantastic collaboration with photographer Sabine Albers kicking off a busy 12 months. The first half of 2018 has been no different. Our Winemaker's Walk tours began again in May, and will continue until the end of August. In these tours, visitors join myself or Haydn for a walk through the estate's vineyard, then head into the winery and barrel hall for an insider's tour of the tools of the trade. We conduct tastings from the barrels of our premium wines and the tour concludes in Brown Hill's cellar door, where the Signature Range Wines are tasted.

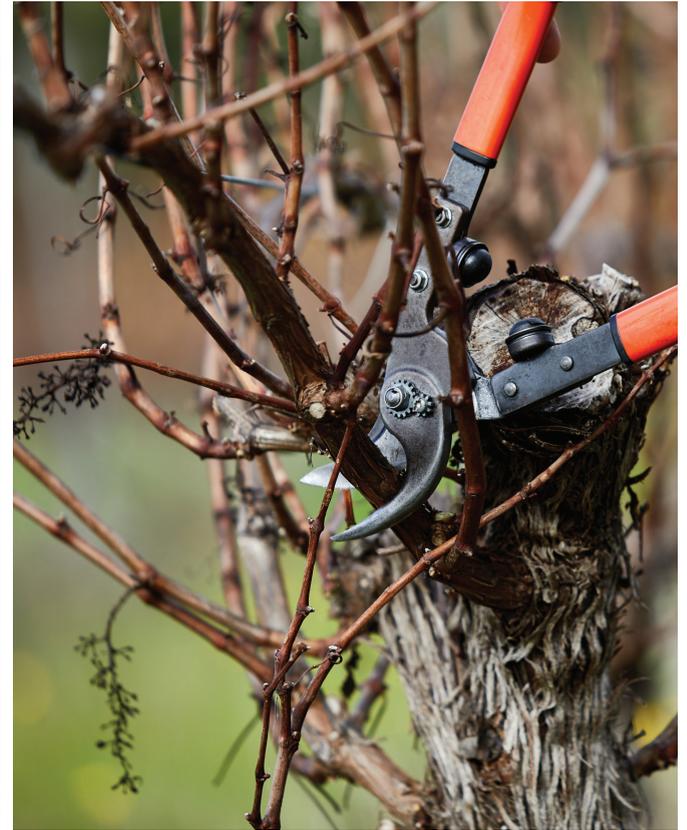
This year, Brown Hill is also helping you explore food and wine matching. Experienced chef Nigel Harvey will host a masterclass in our barrel hall, where he will pair three courses of food with Brown Hill's wines, explaining how to cook the dishes and which attributes of each wine work well with the dishes. It will be food and wine matching 101, and guests will walk away with full tummies, new insights and recipes for each of the dishes to re-create at home. Stay tuned for masterclass dates with Brown Hill Estate in the coming months.

Don't miss out on Brown Hill's small-batch new releases this year. The best way to ensure delivery is to join one of our wine clubs – see details on the order form included in this newsletter or head to our website: [www.brownhillestate.com.au/Wine-Club](http://www.brownhillestate.com.au/Wine-Club).



A handwritten signature in black ink that reads "Nathan Bailey". The signature is written in a cursive, flowing style.

All the best,  
Nathan Bailey



*Left: Brown Hill's Reserve wines become increasingly popular as winter kicks in; right, winter time and colder temperatures in Margaret River means pruning time at Brown Hill to ensure a good crop next vintage.*

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# A WORD OF WINE ADVICE

Did you know most of the world's popular wine varieties can be enjoyed in their own explicitly designed wine glass? Here, we explore how to select the best glass for your precious wine.

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It's a given that sparkling wine is best served in a flute-shaped glass. But what about red and white wine? Aficionados believe that in order to enhance a wine's characteristics, it should be enjoyed in a glass specifically designed for that variety. What's for certain is that a glass's size and shape can alter the way a wine is presented – simply pour the same wine into two differently shaped glasses to experience the distinction. At Brown Hill, we believe that if you've invested in a bottle of handcrafted wine, it's worth enhancing the experience by enjoying it in a well-designed glass.

## WHITE WINE GLASSES



White wines with big flavours, such as Chardonnay, are best served in a glass with a large, short bowl, providing a larger surface area for the wine's exposure to air. This

encourages alcohol evaporation and, therefore, the wine's aromas are released and texture enhanced. Lighter white wines, such as young Semillon and Sauvignon Blanc, are best enjoyed in a glass with a smaller, narrower bowl to preserve and amplify the chill of the wine, its delicate perfume and its flavour concentration.

## RED WINE GLASSES



Typically, red wines are best served in glasses with bowls that are larger than white wine glasses. Why? The properties in red wine demand more air exposure to reach their full potential. The Bordeaux style of glass is broad and tall with a straight profile – this glass is best for full-bodied reds like Cabernet Sauvignon and Shiraz. The width of the bowl promotes the movement of air, the height of the glass limits the

release of alcohol fumes and the shape directs the wine to reach the back of the mouth where flavours are best appreciated in wines of this weight. The Burgundy style of glass is broader in the bowl (let's call it pear shaped) and often boasts a more extreme contour at the top, tapering inwards for better accumulation of aromas and flavours in aromatic, delicate wines such as Pinot Noir, Gamay and Tempranillo. The style of glass directs the wine to the tip of the tongue where flavours are best appreciated in wines of this weight.

## OUR TIP? INVEST IN BOTH GLASSES

A straight-sided Bordeaux glass will enhance big reds and dry whites. A fishbowl-shaped Burgundy glass will enhance delicate reds and big-flavoured whites. And always hold the glass by its stem, not the bowl, to prevent the wine's temperature being affected by the warmth of your hands.

# The Brown Hill Village

## HAYDN'S HERALD

Brown Hill's Haydn Millard explains the idiosyncrasies of fine Margaret River Cabernet Sauvignon.

Margaret River produces some of the best Cabernet Sauvignon in the world. Every year critics and judges recognise the pedigree of Margaret River's Cabernet. Its acclaim is no accident. Cabernet Sauvignon thrives in Bordeaux and, with Margaret River's gravelly soils, mild winters and warm summers, all moderated by the maritime influence of our climate, our region perfectly mirrors the French spiritual home of this great variety.

From Yallingup in the north to Karridale in the south, Cabernet can be crafted into a plethora of styles. Some show lively raspberry and cherry characteristics; others are deep and brooding with blackcurrant and plum notes. All Cabernets are exemplified by fine tannins that provide incredible length and structure.

The interesting aspect about working with Cabernet Sauvignon is the length of time it takes to grow and make into wine. After winter, it's always exciting to see its promising green, new growth, and in summer, it's the last variety to be picked. The slow, steady maturation gives intense flavours and a robust texture in these tiny grapes. Once picked, it may be two years before the wine sees the inside of a bottle and, even then, further time is needed to mature the wine.



We don't take short cuts at Brown Hill. Both Nathan and I come to know the Cabernet well into its journey to you, the wine lover. Whether pruning, hand picking and sorting grapes or simply filling barrels, we do things the slow and manual way. This coming together of the old world and the new is one of the truly wonderful things about winemaking and never is this so evident than when a fine wine is allowed to tell its story from a glass.

Want to sample a fine Margaret River Cabernet?  
Try Brown Hill's Hannans or Reserve Ivanhoe Cabernet Sauvignon.

## BROWN HILL'S INNER CIRCLE

Denis Penfold, Winery Worker

How long has Denis worked at Brown Hill?

Denis has been coming to the winery from the very beginning, when Jim and Gwen Bailey purchased the land in 1987 and planted grapes in 1995. At that stage he was helping out occasionally with odd jobs, but he's now a more permanent fixture.

Is Denis a Margaret River local?

Denis was born in Cowaramup, just north of Margaret River, and has lived there his whole life. Denis is always smiling and laughing. He's very strong and does every job without complaint, mainly in the vineyard.

What's Denis' favourite pastime?

Ten pin bowling in Bunbury.

Does Denis have a favourite Margaret River food?

Fish and chips at Squid Lips in Margaret River.



# Star Wine

## 2014 IVANHOE RESERVE CABERNET SAUVIGNON

This Margaret River red is a fine example of our region's Cabernet Sauvignon. The 2014 vintage of the Reserve Ivanhoe is elegant and sophisticated, yet intense and powerful. It's an exercise in balance and harmony. Blackcurrant and cassis combine with savoury, cedary notes derived from extended barrel maturation in French oak, culminating in a rich wine with depth and complexity. Silky tannins carry the flavour and structure through to a fine, long and dry finish.



## IVANHOE MATCH: EYE FILLET WITH CAULIFLOWER PUREE & PORCINI BUTTER

Recently Brown Hill has partnered with chef Nigel Harvey to create recipes that pair with our wines. Nigel has worked in Margaret River for many years. These days, Nigel shares his passion for food as a consultant, hosting cooking masterclasses, teaching wine and food pairing, including this delicious eye fillet recipe.



4 x 220g beef eye fillet, trimmed  
Olive oil  
CAULIFLOWER PURÉE  
50g butter  
½ brown onion, finely chopped  
1 garlic clove, finely sliced  
½ cauliflower, chopped into thin slices  
100ml cream  
100g goat's cheese  
PORCINI BUTTER  
20g dried porcini mushrooms, sliced  
150ml red wine  
250g butter, diced and softened  
Roasted red onions with balsamic dressing, wilted spinach or sautéed mushrooms, to serve

1. For purée, melt butter in a saucepan then add onion and garlic, cooking over gentle heat until soft and opaque. Add cauliflower and cream, cover and cook until tender. Purée mixture in a blender until smooth, then add goat's cheese and blend until combined. Season, then set aside to keep warm.
2. For Porcini Butter, add porcini mushrooms and wine to a small pan. Simmer, uncovered, until porcini are soft and plump. Purée with a stick blender until silky smooth. Place porcini mix into a mixing bowl, with softened butter, mix vigorously with a wooden spoon until butter becomes light and fluffy. Season to taste and set aside at room temperature. (Extra porcini butter will last in the fridge for a few weeks or can be frozen.)
3. To cook eye fillet, season beef and bring to room temperature. Heat oil in a frying pan over medium heat. Cook beef in pan, turning often until golden brown. Cooking time for medium-rare is 4-5 minutes. Rest for 4 minutes.
4. To serve, spoon purée on one half of plate, then place beef next to purée and serve with vegetables and a tablespoon of Porcini Butter, placed on top of beef, and a glass of Ivanhoe Reserve Cabernet Sauvignon.

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# BROWN HILL EVENTS

Let's look back at two great Brown Hill events, when we saw the winemaking process come to life in a photographic project and wine play the central role in a food matching dinner.

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## PERSEVERANCE ART EXHIBITION

Acclaimed photographer Sabine Albers spent most of 2017 following the team at Brown Hill Estate, capturing our life and the winemaking process. The result of her work culminated in the art exhibition 'Perseverance' in November last year, which celebrated the raw beauty of winemaking through an outdoor exhibition of images set in light pods overlooking the vines and an indoor collection of black and white images hanging inside the cellar door and winery barrel room. The exhibition was accompanied by several winemaker and artist talks, in which Nathan Bailey and Sabine Albers discussed the similarities between the practices of photography and winemaking, with both being informed by a 'handcrafted' sensibility.

## THE BOATSHED RESTAURANT DINNER

Last November Brown Hill Estate hosted one of our very popular wine dinners at Perth's The Boatshed Restaurant. On 2 November, guests enjoyed Fremantle octopus carpaccio with citrus, dill and parsley oil matched to the 2016 Golden Horseshoe Chardonnay and the 2017 Charlotte Sauvignon Blanc. Braised lamb shoulder wellington followed, matched to the 2014 Ivanhoe Cabernet Sauvignon and the 2016 Oroya Malbec. The meal finished with pepper-crusted beef short rib, butternut pumpkin purée, heirloom carrots, cacao and coffee jus paired to the stunning 2014 Bill Bailey Shiraz Cabernet. The night was enjoyed by all, with speeches by Nathan and Haydn, and lots of new friendships made and old ones renewed.

# Brown Hill's Prospector's Range

The Prospector's Range is your taste of Brown Hill's distinctive Margaret River style in accessible and everyday wines.



NEW  
RELEASE

## 2018 Charlotte Sauvignon Blanc

This vibrant and fresh Sauvignon Blanc is fragrant with tropical fruit aromas on the nose, gooseberry and passionfruit on the palate and a flinty fine mineral backbone leading to a crisp, citrusy finish.

Single price: \$24 per bottle  
Dozen price: \$19 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2022



## 2017 Lakeview Sauvignon Blanc Semillon

This fresh white blend is pale green apple in colour with typical Margaret River Sauvignon Blanc Semillon aromas of gooseberry, lime and passionfruit and a racy, vibrant palate with lemon creaminess thanks to the Semillon component. Serve with oysters or a post-prandial cheese plate.

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



## 2017 Jubilee Semillon

This wine boasts an attractive pale golden hue, with brioche, honeysuckle and sherbet aromas. The palate features Semillon lemon curd flavours with almond and yellow peach hints. Semillon ages beautifully – stash away a few bottles to watch it develop, or enjoy it now in its youth.

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



NEW  
RELEASE

## 2017 Morning Star Dry Light Red

This is Brown Hill's dry rosé, crafted from Shiraz and Cabernet. It displays vibrant crimson hues and berry aromas, with an array of berry flavours on the palate. Be prepared for a spicy raspberry kick, ending on a smooth, dry note.

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



### 2017 Desert Rose Light Red (slightly sweet)

This refreshingly light wine is the sweeter expression in Brown Hill's rosé range. Its magenta colour jumps from the glass, with ripe sweet berries on the palate, heading into a soft acid finish. Team it with fruit and custard.

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



### 2014 Chaffers Shiraz

This aromatic Shiraz allures with berries and chocolate on the nose, followed by a palate rich with dark plum, blackcurrant and peppery notes, smooth, silky tannins and a well-integrated oak profile.

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



### 2017 Hannans Cabernet Sauvignon

This is one of our most popular wines. Its dark berry aromas are followed by an elegant palate of plums, dark red fruits, supported by fine, soft tannins. The 2016 vintage sold out in record time, so grab the 2017 while you can or join the wine club to ensure delivery on release.

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



### 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. It's accessible now but will age further into the decade.

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

# Brown Hill's Reserve Range

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



## 2016 Golden Horseshoe Reserve Chardonnay

This fresh Chardonnay displays notes of vanilla and brioche alongside zesty lime and white peach, balanced with natural acidity. A wine lover's Chardonnay, with flavour nuances and depth of flavour to impress.

*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 2026



## 2015 Fimiston Reserve Shiraz

Enjoy the delicate aroma of ripe mulberry fruit, reinforced by black pepper and hints of dark chocolate. Then take in the sophisticated palate of plum and blackberry flavours supported by soft tannins. A beautifully balanced wine.

*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 2025



## 2014 Ivanhoe Reserve Cabernet Sauvignon

Fragrant notes of violet, cedar and cassis are followed by a powerful palate of earthy flavours with spice, plum and black olives leading to a long finish. This wine is a great expression of Brown Hill's small producer focus.

*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



## 2013 Croesus Reserve Merlot

This elegant Merlot is a fine example of Margaret River varietal expression with elegance and velvety appeal. The flavour spectrum spans plum, spice, blackberry and fruitcake, leading to a supple finish with silky tannins.

*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.



## 2014 Great Boulder Cabernet Shiraz Merlot Malbec

This blend's flavour profile spans succulent black cherry, mulberry, dark chocolate, black pepper and spice overtones, leading to a long, satisfying finish.

*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



## 2014 Perseverance Cabernet Merlot

This wine displays rich black cherry and chocolate aromas with a beautiful oak lift, followed by a palate loaded with ripe berry flavours and a long, juicy finish. This Cabernet Merlot will reward with cellaring for up to 10 years. 3 bottle limit.

*James Halliday, 95 points  
Australian Wine Companion 2018*

Single price: \$55 per bottle  
Dozen price: \$50 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2024



## 2014 Bill Bailey Shiraz Cabernet

Crafted in the Amarone style of wine made in Italy's Veneto region, this blend is made with late-picked grapes in order to craft a powerful, ripe, raisiny, full-bodied wine with rich, intense concentrated flavours of cassis, jam and spice. It's a luscious silky red that's at once complex and soft.

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

## JOIN OUR SIGNATURE WINE CLUB

Have you considered joining one of Brown Hill's wine clubs? Members receive guaranteed access to our limited wines, such as the Bill Bailey, which sells out in months, not to mention the Perseverance Cabernet Merlot. A new vintage (2014) of this special wine has just been released. Join the Signature Wine Club to ensure delivery of this wine and more, including our exclusive wine dinners and events.

*Signature Wine Club members receive quarterly shipments of:*

- *Bill Bailey Shiraz Cabernet*
- *Perseverance Cabernet Merlot*
- *Great Boulder Cabernet Shiraz Merlot Malbec*

Cost is \$150 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)

OR EMAIL:  
[cellardoor@brownhillestate.com.au](mailto:cellardoor@brownhillestate.com.au)

VISIT US  
925 Rosa Brook Road, Rosa Brook,  
Margaret River WA 6285,  
a scenic 12km drive from the heart  
of Margaret River.

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

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[www.facebook.com/BrownHillEstate](http://www.facebook.com/BrownHillEstate)

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MARGARET RIVER