

WINTER 2019



**BROWN HILL**  
MARGARET RIVER



# Welcome Drinks

*It is hard to believe another vintage is done and dusted! We have spent countless hours in the vineyard and winery this summer hand picking and hand sorting the fruit which we know from experience makes all the difference to the wine quality. Vintage 2019 will be a fantastic one for Brown Hill and we look forward to sharing these wines with you in the future.*

It is a busy time in the vineyard as winter approaches, our time will be spent pruning the vines. With onset of spring we will be lifting wires, shoot thinning and setting the foundations for yet another vintage. 2020 will certainly be a milestone year marking our 25th year in business.

2019 is already shaping up to be a busy one as we prepare events for our valued customers, the first of which is in June. As always, Nathan and Gwen will be at the Good Food and Wine Show in Perth from 23-25 August. If you are in town be sure to stop by for a chat and try our wines.

Our signature drops continue to impress wine writers and consumers; Ray Jordan of the West Australian Wine Guide 2019 has given our 2016 Bill Bailey Shiraz Cabernet 97 points and Runner Up Best Red Blend. The 2016 Perseverance Cabernet Merlot and 2015 Ivanhoe Cabernet both received 96 points and the Oroya Malbec has been named among the Best Cellaring Reds. We are proud to be recognised alongside Western Australia's finest wines.

Many of these wines are sold out and the best way to ensure your delivery of Brown Hill's small-batch new releases this year is to join one of our wine clubs – head to our website: [brownhillstate.com.au/wine-club](http://brownhillstate.com.au/wine-club) for details.

Read on to find out more about this vintage, our exciting new release wines and a delicious winter recipe to enjoy with family and friends.



All the best,  
Nathan Bailey



*Left: Brown Hill's 2016 Bill Bailey Shiraz Cabernet awarded 97 points and Runner Up Best Red Blend from Ray Jordan of the West Australian Wine Guide 2019; right, hand picking our premium shiraz grapes during vintage 2019.*



---

# A WORD OF WINE ADVICE

These days, there are countless wine accessories on the market so we've compiled a list of the essential wine paraphernalia to help enhance your wine enjoyment.

---

## WINE CHILLERS

Last-minute guests call for instant wine chilling, and there are a number of ways to do this that won't break the bank. A padded insulated tube that you keep in the freezer, to slip your wine bottle into; or a chiller stick, such as the Corkscicle, which is inserted into the bottle after you've poured out a little of the wine.

## DECANTERS

Decanting red wine is a way of aerating it, allowing the aromas and flavours to develop. It's also a way of avoiding any sediment from older wines by leaving it in the bottle. Whichever style of decanter you choose will make little difference to how your wine is aerated. However, some more complex shapes may be hard to clean. Avoid using detergents inside, as they may affect the flavour and aroma of the next wine you decant.

## STRAINERS

A wine strainer is useful for ensuring that any sediment from the bottle or particles of cork aren't transferred to the glass. Stainless steel is the best choice, as it won't impart any flavour or odour to the wine.

## WINE PRESERVERS/SAVERS

A useful solution to an age-old problem: how to save your half-finished bottle of wine from losing its freshness. Any method of preserving wine is based on limiting its exposure to oxygen, the easiest is a wine stopper. An even more efficient way to preserve your wine is to use a pump mechanism to draw out any air and seal it with a vacuum stopper. For wine under cork, using the Coravin allows you to pour from a bottle without removing the cork and adds considerable longevity to the wine – red or white.

## WINE STORAGE

Specially designed wine cabinets ensure your wine is stored at the correct level of humidity, temperature, air circulation, vibration and light. These days, a wine rack is more of a matter of form over function, as so few bottles come sealed with corks. With screwcap seals, storing your bottles upright is fine, but there's still something special about seeing a rack of bottles on display.



# The Brown Hill Village

## THE HERALD

Brown Hill's Nathan Bailey gives an overview of vintage 2019. Each vintage varies, telling the story of the season that has been.

This year's growing season has been something of a challenge for the Margaret River region generally, with cool summer temperatures and increased pressure on our crops from the local bird life, whose regular diet of native marri blossoms was considerably reduced. Patience was the key, but our hands-on approach to all facets of the winemaking process – from our meticulous care in the vineyards through to individually selecting which bunches to pick and when – means we're used to having that in spades!

Spending as much time as we do in the vineyard prior to harvest gives us ample opportunity to ensure we're working with the best fruit possible. It's a time consuming process, but that's just the nature of our uncompromising approach to the quality of our wines. As we keep our yields low, it means that cooler years such as this tend to have less impact on quality.

In fact, vintage 2019 has seen us rewarded with some wonderfully vibrant wines with ample natural acidity, freshness and refinement, and that layered complexity so typical of cooler growing seasons.

We're really looking forward to seeing and tasting the wines from our 2019 vintage, and hope you enjoy drinking them as much as we have making them. Winter is always a lovely time to visit the Margaret River region, with its crisp, clear blue skies and welcoming cellar doors, including ours here at Rosa Brook, so we hope to see you soon to share the fruits of our labour!

*Top: Nathan hand picking our semillon grapes; bottom: all our red grapes are hand sorted to select only the best quality fruit, ensuring the final wines are exceptional.*





# Star Wine

## 2016 FIMISTON RESERVE SHIRAZ

One of our most popular premium releases, the Fimiston Shiraz is one to enjoy now or patience will be rewarded in years to come.

**Aromas of the Fimiston Shiraz:**

pepper, dark chocolate and cherry fruit

**Taste profile of the Fimiston Shiraz:**

pristine plum and cherry over soft, velvety tannins.

*James Halliday, 94 points, Australian Wine Companion 2019*

*Ray Jordan, 93 points, West Australian Wine Guide 2019*

*Silver Medal RASV Melbourne Wine Show*



Single price: \$40 per bottle

Dozen price: \$35 per bottle

SAVE: \$60 per dozen

Drink: now to 2026

## FOOD MATCH: BEEF, MUSHROOM & RED WINE PIE

As the summer turns to winter and cooler nights set in, gather friends and family for this comforting, crowd-pleasing treat.



1.7 kg chuck steak, cut into 2cm cubes  
Seasoned flour, for dusting  
30 ml olive oil  
2 onions, diced  
2 stalks of celery, diced  
1 carrot, diced  
1 clove of garlic, finely chopped  
600 ml beef stock (2½ cups)  
375 ml red wine (1½ cups)  
10 sprigs of thyme  
3 fresh bay leaves  
40 g plain flour  
200 g button mushrooms  
30 mL red wine vinegar  
375 g butter puff pastry  
1 egg, lightly beaten with 1 tbsp milk  
To serve: steamed greens

1. Dust beef in seasoned flour, shaking off excess. Heat oil in a heavy-based pot over medium-high heat, add beef in batches and cook, stirring occasionally, until brown (4-5 minutes). Add onion, celery, carrot and garlic and cook until vegetables are soft (4-5 minutes). Add stock, wine and herbs, season to taste with salt and pepper, reduce heat to medium and simmer for 2 hours. Add mushrooms and cook for a further 30 minutes until meat is falling apart.
2. Place flour in a small bowl and add enough braising liquid (about 1/3 cup) to make a thin, smooth paste. Add to pot, stirring until smooth and thick (4-5 minutes). Season to taste, add vinegar, cool, then spoon into an 8-cup capacity pie dish (or 6 individual ramekins), removing bay leaves.
3. Preheat oven to 180°C. Roll pastry to 3mm thick on a floured surface. Place over filling, with edges overhanging. Seal edges with a fork and trim excess with a knife. Brush with eggwash and bake for about 20 minutes until pastry is golden. Serve with steamed greens.

---

# BROWN HILL EVENTS

Experience our wines alongside the finest local produce. These intimate dinners promise excellent food, quality wine and unforgettable conversations.

---



## OUR 10<sup>TH</sup> WINE DINNER AT THE SHOREHOUSE

We hosted our 10th wine dinner at The Shorehouse on Thursday 8 November 2018. Overlooking the majestic Swanbourne beach, the evening was an elegant affair, complete with poetry from winemaker Haydn Millard and some of our valued guests. Our wines were matched with a selection of Western Australia's finest produce, including Shark Bay crab and wood-fired lamb rump with smoked eggplant, spiced pumpkin and hazelnut dukkah.

## WINE DINNER AT LA SOSTA

Our next wine dinner will take place at La Sosta in Fremantle on Thursday 6 June. We will be matching eight of our wines, including museum releases, to five courses of authentically Italian cuisine. Our winemakers, Nathan and Haydn, will give an insightful presentation of our wines, tasting and vintage conditions. Guests are also able to purchase limited-release museum wines that are unavailable at any other time.



# 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



## 2018 Jubilee Semillon

A pale, bright gold colour, with brioche, honeysuckle and subtle sherbet aromas, and a palate redolent of lemon curd, jasmine and yellow peach. A creamy, yet fresh style with a clean, well-structured finish.

Drink: now to 2023

Single price: \$28 per bottle

Dozen price: \$23 per bottle

SAVE: \$60 per dozen

NEW  
RELEASE



## 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





### 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.

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



NEW  
RELEASE

### 2016 Chaffers Shiraz

An aromatic shiraz boasting a bouquet of ripe, sweet berry and a lingering palate bursting with intense plum and blackberry flavours. Musky vanillin characters from the oak round out the firm finish.

*James Halliday, 92 points*  
*James Halliday, Special Value Wine*

Single price: \$27 per bottle  
Dozen price: \$22 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2026



### 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.

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



NEW  
RELEASE

### 2018 Trafalgar Cabernet Merlot

Two red varieties work in harmony to produce a rich, deep red blend of balanced oak and tannins. The soft suppleness of the merlot combined with full-bodied cabernet offers plum, mulberry and cocoa notes on the nose, while the palate is lush plum, blackcurrant and silky tannins.

Single price: \$27 per bottle  
Dozen price: \$22 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2028



# 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



NEW  
RELEASE

## 2016 Fimiston Reserve Shiraz

This intense, super-concentrated wine is packed with plum, chocolate and cherry-fruit aromas, backed up with grainy tannins that provide a long finish on the palate.

*Ray Jordan, 93 points  
James Halliday, 94 points  
Silver Medal RASV Melbourne Wine Show*

---

Single price: \$40 per bottle  
Dozen price: \$35 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2026



NEW  
RELEASE

## 2016 Ivanhoe Reserve Cabernet Sauvignon

A classic example of the variety, this cabernet's rich, silky palate of concentrated fruit, with aromas of black fruit and dark chocolate, is balanced by graphite tannins and fine-grained oak that lead to a dry finish.

*Ray Jordan, 93 points*

---

Single price: \$40 per bottle  
Dozen price: \$35 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2026



NEW  
RELEASE

## 2016 Croesus Reserve Merlot

A medium-bodied merlot that is both elegant and sumptuous, with a deep, dark ruby colour. Layers of violet and dry spices on the nose, lead to a palate of mulberry and blackberry flavours with an earthy finish.

---

Single price: \$40 per bottle  
Dozen price: \$35 per bottle  
SAVE: \$60 per dozen  
Drink: now to 2026



# 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

## 2017 Great Boulder Cabernet Shiraz Merlot Malbec

A marriage of four varieties, each bringing its own signature character to the blend. Deep red in colour, this wine offers up aromas of blackcurrant, cherry, leather and pepper, with a complex, textured palate of plum, red cherry and hints of black olive.

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



SOLD  
OUT

## 2016 Perseverance Cabernet Merlot

This wine displays rich black cherry and chocolate aromas with a beautiful oak lift. A silky smooth palate loaded with succulent sweet fruit follows. Savoury ripe tannins balance a long finish. A classic wine that will cellar well over the next decade.

*Ray Jordan, 96 points*

The 2016 Perseverance Cabernet Merlot was released in February 2019 and sold out in record time. It is currently only available to members of our Signature Wine Club.



SOLD  
OUT

## 2016 Bill Bailey Shiraz Cabernet

Our signature wine displays powerful and intensely concentrated fruit flavour. Cassis aromas are complemented with hints of liquorice and spice leading to a dense palate showcasing complexity.

*Ray Jordan, 97 points*

*Ray Jordan, Runner Up Best Red Blend*

The 2018 Bill Bailey Shiraz Cabernet will be released January 2020. Join our Signature Wine Club to receive a bottle in your first shipment or contact us to go on the waitlist.

## JOIN OUR SIGNATURE WINE CLUB

Have you considered joining one of Brown Hill's wine clubs? Members receive guaranteed access to our limited release wines, such as the Bill Bailey, and Perseverance Cabernet Merlot, both of which have sold out soon after release. Join the Signature Wine Club to ensure delivery of these wines and more, including invitations to 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 \$165 per quarter with free delivery Australia wide – visit our website, [brownhillestate.com.au](http://brownhillestate.com.au), to become a wine club member.



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.

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

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



**BROWN HILL**  
MARGARET RIVER