



# BROWN HILL

## 2021 Chaffers Shiraz



### Wine Specs

<b>Vintage:</b>	2021
<b>Varietal:</b>	Shiraz
<b>Harvest:</b>	25 <sup>th</sup> March 2021
<b>Acid:</b>	5.9g/L
<b>pH:</b>	3.55
<b>Alcohol:</b>	14.0%

### Tasting Notes

<b>Colour:</b>	Ruby red
<b>Nose:</b>	Red liquorice, raspberry, cherries and plums
<b>Palate:</b>	Black and red fruits supported by sweet oak spice and fine structural tannins.

**Cellar:** 10 years

### Vineyard Notes

A cool wet spring paired with great soil health set the tone for a great start to the warm summer. As the weather started to turn leaf plucking and fruit dropping were instigated, putting us in strong position for the warm wet conditions to come. Further canopy and fruit management allowed us to pick with optimum ripeness and great fruit intensity.

### Production Notes

The fruit was handpicked at a variety of ripeness levels to create a depth of flavour within the final wine. It was then hand sorted into stainless steel vats for fermentation. Post pressing off, the wine is transferred to a mixture of new and older French barriques for a 12-month maturation period. The separate batches were blended, filtered and bottled the following year.

### Food Pairing Notes:

Confit duck salad with roasted turnip, shallot and horseradish mascarpone

**Winemakers:** Nathan Bailey, Angus Pattullo

