



BROWN HILL

2018 Fimiston Reserve Shiraz



Wine Specs

Vintage: 2018
Varietal: Shiraz
Harvest: 21st – 27th March 2018
Acid: 5.9 g/L
pH: 3.7
Bottled: November 2019
Alcohol: 14.0%

Tasting Notes

Colour: Bright purple with red hues
Nose: Cherries, white pepper and spices
Palate: Dark chocolate, pepper and star anise, backed by mouth filling tannin and robust acid
Cellar: 10 years

Vineyard Notes

Many critics already regard 2018 as one of Margaret River's best in decades. A higher than average yield meant that some early fruit thinning was required to keep the vines in balance however reliably warm, dry weather through the season provided the luxury of a low risk year. Lacking other pressures, grapes could be hand harvested at their ideal ripeness for the best flavours.

Production Notes

The grapes were handpicked at a variety of ripeness levels over several days. The fruit was hand sorted, crushed and then transferred to fermenters. A portion of the wine was drained off early to complete its ferment in barrel. After the completion of fermentation the wine was pressed off the skins and transferred to both tanks and barrels to undergo malolactic fermentation. Once completed the wine was matured for 18 months in French oak barriques of which 35% were new.

Food Pairing Notes

Braised beef short rib with gratin dauphinoise

Senior Winemaker: Nathan Bailey