



BROWN HILL

2018 Golden Horseshoe Reserve Chardonnay



Wine Specs

Vintage:	2018
Varietal:	Chardonnay
Harvest:	24 th – 27 th February 2018
Acid:	6.1 g/L
pH:	3.3
Bottled:	November 2018
Alcohol:	13.5%

Tasting Notes

Colour:	Pale gold
Nose:	Lime, melon, nuts, red apple, vanilla, peach
Palate:	Lime, peach, quince, nashi pear, brioche, light cedar.
Cellar:	10 years

Vineyard Notes

A long, cool summer in 2018 promoted exemplary aromatics and fresh, varietal white wines. Early Marri blossom and minimal autumn rainfall combined to result in minimal bird pressure and crop losses. All white varieties exhibited vibrancy, liveliness, and delicate, floral characteristics.

Production Notes

The grapes were handpicked at a variety of ripeness levels over several days before being chilled to 5 degrees Celsius overnight. After whole bunch pressing, the juice was racked to French oak barrels of which one third were new. The wine was fermented in barrel and allowed to mature for 9 months in contact with the fermentation lees which were stirred monthly to encourage the development of a fuller body and softer texture.

Food Pairing Notes

Welsh Rarebit

Winemaker: Nathan Bailey & Haydn Millard