



BROWN HILL

2017 Golden Mile Shiraz



Wine Specs

Vintage: 2017
Varietal: Shiraz
Harvest: 15th March – 17th March 2017
Acid: 5.8 g/L
pH: 3.6
Bottled: November 2018
Alcohol: 14.5%

Tasting Notes

Colour: Deep ruby with bright cherry highlights
Nose: Dark chocolate, cherries with a great backing of black pepper and new leather
Palate: Bright cherries, cardamom pods and exotic spice, backed with tobacco and chalky tannins

Vineyard Notes

Ahead of the 2017 vintage we retrained many vines back from spur pruning to cane. This, along with the season, resulted in higher yields with healthy, well balanced vines. A laborious autumn and early summer of hand selection of fruit to reduce crop load led to perfect ripening and exquisite fruit quality.

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 to barrel to complete fermentation. After the completion of fermentation the wine was pressed off skins and transferred to barrel, the wine was aged for 18 months in 100% new French oak barriques

Food Pairing Notes

Hay smoked pork tenderloin with apple, juniper, and radicchio slaw.

Winemaker: Nathan Bailey & Haydn Millard

