# **BROWN HILL**

**BULLETIN** – Autumn 2016 Edition



# WELCOME DRINKS

We're thrilled to welcome you to our very first edition of The Brown Hill Bulletin. We've decided to freshen up our newsletter for 2016 with a new look and a new size.

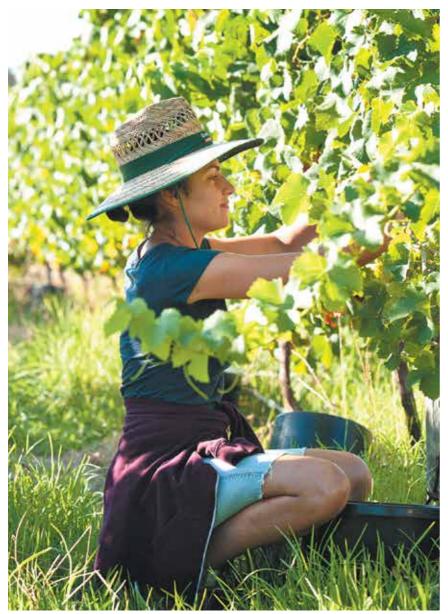
As we go to print, we're in the midst of picking our fruit for the 2016 vintage. We've almost finished picking the white grapes and we're waiting on the reds to reach their optimum ripeness. All the fruit is looking fantastic.

Vintage is always exciting and this year we've commissioned new equipment, as we do most years. We purchased a peristaltic pump, which allows us to gently pump whole berries after hand sorting. It's important to embrace new innovations that enable us to produce wines of the highest quality.

As always, we'd love to hear from you. Send your thoughts about our refreshed newsletter design to: brownhill@brownhillestate.com.au

All the best, Nathan Bailey





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As we say goodbye to a restful summer season, the Brown Hill team prepares for harvest, looking forward to a brilliant 2016 vintage. In this Autumn edition of The Brown Hill Bulletin, we reveal our new-look newsletter brimful with the latest news, tips and updates from Rosa Brook, in the heart of WA's Margaret River.



# STAR WINE

#### 2013 IVANHOE Cabernet Sauvignon

This wine from Brown Hill's Reserve range is a vibrant crimson in colour, with dark berry fruit flavours and a good amount of oak from maturation in new and old barrels. It's a superb wine and makes for excellent drinking heading into the cooler months.

"...It is quite remarkable how all the details put this wine into another category, the keywords balance and harmony, cassis fruit, cedary oak and integrated, ripe cabernet tannins virtually taken for granted."

95 points, James Halliday, Australian Wine Companion 2016





#### FOOD MATCH

Team Brown Hill's flavoursome Cabernet Sauvignon with this Slow-Roasted Pork Belly, kindly shared with us by our assistant winemaker Haydn.

#### HAYDN'S SLOW-ROASTED PORK BELLY WITH BRAISED ONIONS

1/2 tbsp rock salt1 tsp black peppercorns1 tbsp fennel seeds1 kg pork belly, skin removed

4 white onions, peeled & sliced 3 large garlic cloves, peeled Olive oil 250ml dry white wine

Preheat oven to highest temperature setting. In a mortar and pestle grind the salt, pepper and fennel seeds to a coarse powder. Rub into top of pork belly, skin side up.

Place onion and garlic in a heavy oven-safe dish. Drizzle with a generous amount of olive oil. Place pork belly on top, skin side up.

Place dish in oven and roast for 10 minutes. Turn oven down to 170 degrees. Add white wine to onions. Roast for 30 minutes. If onions are dry, add some water. Roast for a further 30 minutes.

Remove pork belly from dish and cut into thick slices. With a slotted spoon, serve onion on to plates. Place pork belly slices on top.

Serve pork with a glass of Brown Hill's 2013 Ivanhoe Cabernet Sauvignon.

#### **BROWN HILL'S PROSPECTOR'S RANGE**

The Prospector's Range is your taste of Brown Hill's distinctive Margaret River style in accessible and everyday wines.



Drink: now to 2018 Single price: \$19 per bottle Dozen price: \$17 per bottle SAVE \$24 per dozen

#### 2014 CHARLOTTE Sauvignon Blanc

"Margaret River has thrown down the challenge to the Adelaide Hills with wines such as this, with sparkling waves of gooseberry, passionfruit and snow pea, citrussy acidity on the long finish."

94 points, James Halliday, Australian Wine Companion 2016



Drink: now to 2019 Single price: \$19 per bottle Dozen price: \$17 per bottle SAVE \$24 per dozen

2015 LAKEVIEW Sauvignon Blanc Semillon The 2015 vintage of this well-loved Margaret River style has a vibrant fruit punch on the nose and plenty of zest and tropical fruit on the palate. Its bracing minerality is fresh and crisp perfect with a tuna nicoise salad.

Drink: now to 2017 Single price: \$19 per bottle Dozen price: \$17 per bottle SAVE \$24 per dozen



The late-picked fruit delivers a lusher style that works beautifully with a classic fruit and cheese platter or your favourite dessert.



Drink: now to 2019 Single price: \$19 per bottle Dozen price: \$17 per bottle SAVE \$24 per dozen

#### 2015 MORNING STAR Dry Light Red

"Pale, bright crimson-purple; spicy red cherry fruit; good mouthfeel and balance; dry, smooth finish. Value plus."

James Halliday, Australian Wine Companion 2016



Drink: now to 2023 Single price: \$20 per bottle Dozen price: \$18 per bottle SAVE \$24 per dozen

Drink: now to 2019

SAVE \$24 per dozen

Single price: \$19 per bottle

Dozen price: \$17 per bottle

2015 DESERT ROSÉ Light Red (slightly sweet)

The Shiraz and Cabernet fruit combine to bring flavours of ripe sweet berries to the palate and a soft acid finish.

#### 2013 CHAFFERS Shiraz

"Highly fragrant and perfumed shiraz. Lovely red berry and spices with a savoury twist on the

92 points, Ray Jordan, The West Australian Guide 2015



Drink: now to 2023 Single price: \$20 per bottle Dozen price: \$18 per bottle SAVE \$24 per dozen

Drink: now to 2024 Single price: \$20 per bottle

Dozen price: \$18 per bottle SAVE \$24 per dozen

#### 2013 TRAFALGAR Cabernet Merlot

"Earthy blackcurrant and fruitcake richness. The palate is loaded with dark plum and blackcurrant with dusty oak."

91 points. Ray Jordan. The West Australian Guide 2015



- aromas of dark berries, eucalyptus and mint, dark plum and cherry flavours, fine chalky tannins leading to a lovely long palate with a lingering aftertaste.

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finish "



#### A WORD OF WINE **ADVICE**

Q. When will a wine reach its drinking peak?

Most wines are made to drink when they are released. But in the case of Brown Hill's wines, many of our reds are crafted to age for 10+ years. Our website is a great source of information about the duration of each wine's cellaring potential and there's a vast array of online sources offering timelines with ideal drinking dates. But every bottle is different and there are many variables, such as storage conditions and personal taste. Our philosophy is to open a special bottle when you feel the moment is right. Often wines trigger lovely memories, so why not make an occasion of its opening? Invite friends and family over, make a special meal or ask guests to bring a dish, and open the bottle to celebrate the memory (and make new ones!).



The global event **"Open That Bottle Night"** is held annually, all over the world, on the last Saturday of February. But you can hold your own Open That Bottle Night at any time of the year.

#### **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.



Drink: now to 2024 Single price: \$35 per bottle Dozen price: \$30 per bottle SAVE \$60 per dozen

2014 GOLDEN HORSESHOE Chardonnay

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"Fresh and vital, the wine has relegated the oak to the backdrop, its citrus and white fleshed stone fruit running through the long, fine finish."

95 points, James Halliday, Australian Wine Companion 2016



Drink: now to 2024 Single price: \$35 per bottle Dozen price: \$30 per bottle SAVE \$60 per dozen

2013 FIMISTON Shiraz "Black cherry/plum fruit and considerable French oak add to the soft tannin profile." 94 points, James Halliday, Australian Wine Companion 2015



Drink: now to 2021 Single price: \$35 per bottle Dozen price: \$30 per bottle SAVE \$60 per dozen

Drink: now to 2024

SAVE \$60 per dozen

Dozen price: \$30 per bottle





commodity in Australia."

91 points, James Halliday, Australian Wine Companion 2015

#### 2014 OROYA Malbec Single price: \$35 per bottle

It's deep, rich purple in colour with bright ruby tones. On the nose there's a pungent, violet aroma developing into allspice, cedar liquorice and ripe plum.

### BROWN HILL'S WA WINE GUIDE REVIEWS **RAY JORDAN WA WINE GUIDE 2016**

The West Australian Wine Guide 2016 by Ray Jordan has recently been released and we're thrilled to announce Brown Hill's top results.



#### 2013 FIMISTON

Reserve Shiraz 94 points Cost: \$35 per bottle

#### THESE WINES BELOW ARE YET TO BE RELEASED BUT LOOK OUT FOR THEM IN THE NEAR FUTURE!

#### 2013 GREAT BOULDER

Cabernet Shiraz Merlot Malbec 95 points

#### **2013 BILL BAILEY**

Shiraz Cabernet 96 points & winner of Best of the West 2016

2013 PERSEVERANCE Cabernet Merlot 97 points



#### BROWN HILL'S INNER CIRCLE Sam Johnson, Harvest Worker Extraordingire

Sam Johnson grew up with his mum, brother and sister in Broadstairs, a coastal town on the Isle of Thanet. Kent, England, about 130km east of London. He has always enjoyed living near the coast and loves Broadstairs' charming harbour where he recalls sitting on the pier, having a beer. After working for various mountaineering companies (climbing is one of Sam's life passions - he has climbed in 30 different countries), Sam is now travelling the world, soaking up the atmosphere of Brown Hill's home in Rosa Brook, WA. We put a few questions to Sam about his life, loves and travels.

#### Sam's favourite pub?

The historic Tartar Frigate, one of the only 18th century flint restaurants in Kent.

Sam's favourite Brown Hill wine?

Bill Bailey Shiraz Cabernet

#### Sam's standout travel destination?

Cala Gonone, Sardinia, Italy. Sam recalls the place being full of cobbled stone streets, great climbing opportunities and old-school Italian women dressed in black.

#### Sam's definitive wine experience?

Sam's rather partial to red wine. Working in the vineyard has been a real eye opener for Sam, learning about the nuances of viticulture. The job he's enjoyed most is installing the vine netting in preparation for vintage.

#### Sam's favourite food?

A traditional Spaghetti Bolognese.

What does Sam miss most about home? Family.

#### **BROWN HILL'S SIGNATURE RANGE**

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Brown Hill's Signature wines cannot be purchased outside the winery – they are our flagship reds that represent the ultimate in winemaking excellence.



Drink: now to 2021 Single price: S40 per bottle Dozen price: S35 per bottle SAVE S60 per dozen **2011 GREAT BOULDER** Cabernet Shiraz Merlot Malbec

"The combination of four varieties has created a wine of balance and poise, combining regional power with a high degree of complexity and sophistication. A stylish wine."

94 points, Ray Jordan, The West Australian Wine Guide 2014



Drink: now to 2020 Single price: S50 per bottle Dozen price: S45 per bottle SAVE S60 per dozen

Drink: now to 2022

SAVE \$60 per dozen

Single price: \$60 per bottle

Dozen price: \$55 per bottle



"Stacks and stacks of sweet, ripe berry fruit laced with fine-grained oak and wrapped with some really fine tannins."

94 points, James Halliday, Australian Wine Companion 2014



2012 BILL BAILEY Shiraz Cabernet

"The palate is pure and smooth with ripe supple tannins and fine integrated oak. Excellent wine showing the virtues of this combination of varieties."

96 points, James Halliday, Australian Wine Companion 2016



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# BROWN HILL'S MOSMANS WINE DINNER

We were delighted with the success of Brown Hill's biannual Shiraz On Swan Wine Dinner, with much conversation generated about the wines served on the night and the superb food crafted by the team at this award-winning restaurant.



We enjoyed seasonal oysters, barbecued split prawns, pork fillet with apple purée, and tonka bean pannacotta with five-spice chocolate aero and sour cherries. Our guests thoroughly enjoyed themselves, swapping name tags after making new friends, and Elizabeth Killerby holding court as MC, entertaining us with her wine knowledge and historical tales of the Swan River.











Brown Hill's winemaker Nathan Bailey spoke about his wines and assistant winemaker Haydn Millard expressively described his working vintage in France.

We left the evening with the knowledge that Neil Diamond was dropping in to Mosmans restaurant the following day for drinks before his concert!

Brown Hill's wine dinners represent the ultimate food and wine experience – we release special museum wines from our cellar to purchase on the night and you become part of the Brown Hill family by meeting and chatting with everyone involved. It feels like a big family dinner with great food and wines served all night long.







The most reliable delivery of knowledge about Brown Hill's wine dinners comes to those who belong to one of our wine clubs. Call us on 1800 185 044 or head to our website www.brownhillestate.com.au to find out more about each tier of wine club.



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# HAYDN'S HERALD

As assistant winemaker, Haydn Millard (pictured right) is a vital member of the Brown Hill team – he's recently travelled to France and worked in the Rhône for a vintage season. Look out for Haydn's Herald every edition of The Brown Hill Bulletin. He thoroughly enjoys discussing the latest developments in winemaking and viticulture, and invites you to share in his contemplations.

"My time in France was an invaluable experience, however Margaret River is where I call home and I wouldn't give it up for all the wine in France." The year 2015 was a big year for me. Not only was it my first vintage with Brown Hill Estate, but I also worked a second vintage for the year in France's Rhône Valley.

The Rhône town I worked in is called Châteauneuf du Pape (which translates to "the new castle of the Pope"). The town was built around the ruins of what was once the Pope's summer residence just 12km from Avignon where the papal palace of the day was situated. While each town along the Rhône Valley produces wines made from different grapes, Châteauneuf du Pape produced highly valued and truly impressive red wines mainly comprising Shiraz, Grenache and Mourvèdre.

Working with winemakers in this historic winemaking location was so informative. Now that I'm back home with time to reflect on my experiences, I have realised how lucky we are in Australia.

Why? We are blessed with an environment to produce such phenomenal wine and



winemakers enjoy the freedom of expression to explore our craft.

You see, as I tramp through the Brown Hill vineyards, watching Chardonnay, Sauvignon Blanc, Shiraz and Cabernet Sauvignon (and a few more!) slowly ripening, I'm reminded that it is only in the New World of wine that I can experience this diversity of grape varieties and have the privilege of telling their stories in wine. It is here in the New World that we are not limited by the legalities imposed on each village to produce certain varieties from our vineyards. In the New World, it's the whims, the passion and the drive of the viticulturists and winemakers that shape our industry.



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# AUTUMN 2016 ORDER FORM

# WINE

# MIXED DOZEN PRICE QTY PER BOTTLE

\$

PROSPECTOR'S RANGE		
2014 Charlotte Sauvignon Blanc	\$17	
2015 Lakeview Sauvignon Blanc Semillon NEW RELEASE	\$17	
2013 Autumn Mist Late Harvest	\$17	
2015 Morning Star Rosé (Dry) NEW RELEASE	\$17	
2015 Desert Rose Light Red	\$17	
2013 Chaffers Shiraz	\$18	
2014 Hannans Cabernet Sauvignon	\$18	
2013 Trafalgar Cabernet Merlot	\$18	
RESERVE RANGE		
2014 Golden Horseshoe Reserve Chardonnay	\$30	
2013 Fimiston Reserve Shiraz	\$30	
2013 Ivanhoe Reserve Cabernet Sauvignon NEW RELEASE	\$30	
2014 Oraya Reserve Malbec	\$30	
2012 Croesus Reserve Merlot NEW RELEASE	\$30	
SIGNATURE RANGE		
2011 Great Boulder Shiraz Cabernet Merlot Malbec	\$35	
2010 Perseverance Cabernet Merlot	\$45	
2012 Bill Bailey Shiraz Cabernet	\$55	
MIXED DOZEN		
Autumn Dozen	\$308	
All prices include GST. Bottle prices relate to straight or mixed dozens		TOTAL \$
Name	Phone	
Delivery Address		
Postcode Email Address	Cardho	Cardholder Name
Cheque 🔲 M/Card 🔲 Diners 🔲 Visa 🗍 Amex [		
		Expiry Date ////



**VISIT US:** 925 Rosa Brook Road, Rosa Brook – a scenic 12km drive from the heart of Margaret River.

**CELLAR DOOR IS OPEN:** 10am to 5pm daily (closed Christmas Day and Good Friday).

PHONE: 08 9757 4003 OUR WEBSITE: www.brownhillestate.com.au

**FACEBOOK:** www.facebook.com/BrownHillEstate