

Edition No. 10, Spring 2015

# WELCOME TO THE SPRING 2015 EDITION OF BROWN HILL'S NEWSLETTER

We're celebrating bud burst time in Rosa Brook as well as a supremely successful wine dinner with our loyal friends and a brand-spanking new release in the Brown Hill collection.



Pictured above: Jim Bailey, Nathan Bailey and Assistant Winemaker Haydn Millard at the latest Brown Hill Wine Dinner at Perugino in Perth.

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Winemaker, Nathan Bailey

# JAMES HALLIDAY LOVES BROWN HILL ESTATE



Everyone loves five stars. We love five stars even more when they come from James Halliday. So we're thrilled to announce Brown Hill has again been crowned a 5 STAR WINERY IN

### 'JAMES HALLIDAY'S AUSTRALIAN WINE COMPANION 2016'.

This means that Brown Hill is an "outstanding winery capable of producing wines of very high quality and did so this year and will usually have two wines rated 95 points or above".

How did we do with ratings? Great!

10 wines received 92 points or more, and 9 wines were awarded



**'SPECIAL VALUE FOR MONEY'.** 



# NEW WINE 2014 OROYA Reserve Malbec

# Did you know Brown Hill has a new member in its Reserve family?

We have just released the Oroya Reserve Malbec. This variety generally produces wines of intense flavour and colour. Our Oroya is no exception. It's deep, rich purple in colour with bright ruby tones. On the nose, there's a pungent, violet aroma, developing into all-spice, cedar liquorice and ripe plum. Take a sip and discover a rich savoury and earthy palate, with black cherry, leather and tobacco leading to mulberry and persistent velvety tannins and length. It's big, bold and vibrant.

The year 2014 was a fantastic vintage for reds, with warm, dry days and cool nights that provide ideal conditions for ripening. We handpick the Malbec mid-season and de-stem the grapes by hand. The ferment was carefully monitored to get the tannins just right.

### So why call it the Oroya?

As Brown Hill friends know the names of our wines all have a connection to Kalgoorlie, Western Australia. Oroya was a mine often attributed with the richest gold deposits of any on the Golden Mile, Kalgoorlie. The historic Oroya mine history is intense and complex. Enjoy!



### SPRING FEVER DOZEN

The wines in Brown Hill's Spring Fever Dozen include our new Oroya Reserve Malbec, which partners beautifully with lamb, sausage pasta and all the other great produce that colours the shelves in springtime.

Brown Hill's Spring Fever Dozen includes two bottles each of:

- 2013 Late Harvest Autumn Mist
- 2014 Lakeview Sauvignon Blanc Semillon
- 2013 Desert Rose Light Red
- 2014 Oroya Reserve Malbec
- 2012 Ivanhoe Reserve Cabernet Sauvignon
- 2010 Perseverance Cabernet Merlot



Price: \$312 per dozen Save:

\$42 per dozen

\*Savings calculated on individual bottle prices

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# BROWN HILL WINES FOR EVERY OCCASION

Edition No. 10

### - PROSPECTOR'S RANGE -

# STATE COMPANY

### **2014 CHARLOTTE**

### Sauvignon Blanc

"Hand-picked, chilled to 5°C, whole bunch pressed; cool-fermented in stainless steel. 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. Exceptional value, but drink now."



94 points, James Halliday, *Australian Wine Companion 2016* 

Drink: now-2016

Single Price: \$19 per bottle Dozen Price: \$17 per bottle SAVE \$24 per dozen



### 2014 LAKEVIEW

### Sauvignon Blanc Semillon

"Grapes chilled overnight, whole bunch pressed, the juice cold-settled prior to cold fermentation in stainless steel with two cultured yeasts. The flavours are in a citrus and stone fruit spectrum, but what gives the wine its quality is its remarkably long, crisp and clean finish."



93 points, James Halliday, Australian Wine Companion 2016

Drink: now-2016

Single Price: \$19 per bottle

Dozen Price: \$17 per bottle

SAVE \$24 per dozen



### **2013 AUTUMN MIST**

### **Late Harvest**

Enjoy a chilled glass of this slightly sweet wine on a delightful spring evening. The residual sugar avoids being cloying due to the tight citrus overtones. The late-picked fruit delivers a lusher style that works beautifully with a classic fruit and cheese platter or your favourite dessert. Fancy rhubarb crumble?

Drink: now

Single Price: \$19 per bottle Dozen Price: \$17 per bottle SAVE \$24 per dozen

Visit our website **www.brownhillestate.com.au**, give us a call on 1800 185 044, or order by completing the order form sent with this newsletter.



### - PROSPECTOR'S RANGE ·

# PALITINA POR PALIT

### 2014 MORNING STAR

Rosé (Dry)

"Hand-picked shiraz, chilled overnight, pressed the following morning; fermented in used French barriques and matured for 4 months. Pale, bright crimson-purple; spicy red cherry fruit; good mouthfeel and balance; dry, smooth finish. Value plus."



91 points, James Halliday, Australian Wine Companion 2016

Drink: now-2016

Single Price: \$19 per bottle
Dozen Price: \$17 per bottle

SAVE \$24 per dozen



### **2013 DESERT ROSE**

**Light Red (Slightly Sweet)** 

The Desert Rose is simply stunning – a thoroughly grown-up style of rosé. It's smooth and sophisticated with a delicate finish. The Shiraz and Cabernet fruit combine to bring flavours of ripe sweet berry fruit to the palate and a soft acid finish. Team it with a prawn salad.

Drink: now

Single Price: \$19 per bottle | SAVE \$24 Dozen Price: \$17 per bottle | per dozen



### 2013 CHAFFERS Shiraz

NEW RELEASE

"Highly fragrant and perfumed shiraz.

Lovely red berry and spices with a
savoury twist on the finish. The oak has
been subtly worked into the excellent
fruit. It is so smooth and textured with
a refined character."

92 points, Ray Jordan, The West Australian Guide 2015

Drink: now-2023

Single Price: \$20 per bottle | SAVE \$24 Dozen Price: \$18 per bottle | per dozen

### - PROSPECTOR'S RANGE -



### **2013 HANNANS**

### Cabernet Sauvignon

"Picked over 12 days at varying ripeness; 10 days ferment followed by 14 days maceration; matured for 15 months in Russian oak (25% new). Over-delivers on every front: cassis fruit, varietal tannin structure and quality oak. The wine will improve year by year for years to come."



93 points, James Halliday, Australian Wine Companion 2016

Drink: now-2023

Single Price: \$20 per bottle | SAVE \$24 |
Dozen Price: \$18 per bottle | per dozen



### 2013 TRAFALGAR

**Cabernet Merlot** 

"Quite a sophisticated red blend for this price. Earthy blackcurrant and fruitcake richness. The palate is loaded with dark plum and blackcurrant with dusty oak. Concentrated and powerful through the middle palate with a poised and sustained finish."

91 points, Ray Jordan, The West Australian Wine Guide 2015

Drink: now-2023

Single Price: \$20 per bottle | SAVE \$24

Dozen Price: \$18 per bottle | per dozen

### - RESERVE RANGE -



### **2014 GOLDEN HORSESHOE**

Chardonnay

"Hand-picked over 4 mornings and chilled overnight, whole bunch pressed next day, barrel-fermented in French barriques (60% new), matured for 9 months. 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-2024

Single Price: \$35 per bottle SAVE \$60

Dozen Price: \$30 per bottle per dozen



### RESERVE RANGE

### 2012 FIMISTON

### Reserve Shiraz

"Deeply coloured this wine has a complex texture and structure. Black cherry/plum fruit and considerable French oak add to the soft tannin profile."



94 points, James Halliday, **Australian Wine Companion 2015** 

Drink: now-2022

Single Price: \$35 per bottle Dozen Price: \$30 per bottle **SAVE \$60** per dozen



### **2012 IVANHOE**

### Reserve Cabernet Sauvignon

"Excellent crimson-purple; maturation in new and one-year-old French barriques for 18 months has certainly left its mark on the wine, but the cassis fruit of the cabernet has stood right up to it here, and the tannins are pleasantly savoury, themselves helping balance the oak."



93 points, James Halliday, **Australian Wine Companion 2015** 

Drink: now-2022

Single Price: \$35 per bottle Dozen Price: \$30 per bottle

**SAVE \$60** per dozen



### 2011 CROESUS **Reserve Merlot**



"An enticing earthy aroma and strong dark-blue colour lead to a medium-bodied wine that displays all the trademark merlot characters - hints of plum and blackberry, silkiness on the palate and an approachability that makes this special drop even more appealing."

91 points, James Halliday, **Australian Wine Companion 2014** 

Drink: now-2021

Single Price: \$35 per bottle **SAVE \$60** Dozen Price: \$30 per bottle per dozen

### SIGNATURE RANGE

### **2010 GREAT BOULDER**

### Cabernet Shiraz Merlot Malbec



"Classically structured, with a firm spine of tannin and oak supporting the slightly angular palate profile. Yet it retains its essential balance. This is an excellent wine of real class displaying wonderful fruit ripeness and control at the same time."

93 points, Ray Jordan, The West Australian Wine Guide 2013

Drink: now-2020

Single Price: \$40 per bottle **SAVE \$60** Dozen Price: \$35 per bottle per dozen



### **2010 PERSEVERANCE**

### Cabernet Merlot

"Another concentrated and power-packed Brown Hill wine with that effortless velvety smoothness that has such appeal. Stacks and stacks of sweet, ripe berry fruit laced with fine-grained oak and wrapped with some really fine tannins. The smooth and seamless palate conceals the excellent structure. The oak has been exceptionally well handled." 95 points, James Halliday,

Australian Wine Companion 2014

Drink: now-2020

Single Price: \$50 per bottle **SAVE \$60** per dozen Dozen Price: \$45 per bottle



### **2011 BILL BAILEY** Shiraz Cabernet



"Love the blackcurrant and blackberry nuances with a spicy plum influence. 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, Ray Jordan,

The West Australian Wine Guide 2014



94 points, James Halliday, Australian Wine Companion 2014

Drink: now-2021

Single Price: \$60 per bottle **SAVE \$60** per dozen Dozen Price: \$55 per bottle

# WHAT'S HAPPENING AT BROWN HILL

### So what's going on at Brown Hill right now?

The vines have been pruned and the buds are bursting through with new fruit for the season. We have also just bottled our 2015 whites (coming soon!) and a selection of our 2014 reds, including our exciting new Oroya Malbec.

Brown Hill's most recent wine dinner in June was enjoyed by all at Perugino Restaurant in West Perth. Chef Giuseppe Pagliaricci matched our wines perfectly to his menu, which included baby beef cheeks and warm chocolate soufflé.

Our wine dinners are truly fantastic – 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 all night long.

The best way to make sure you don't miss out on our seasonal wine dinners is to join one of our wine clubs. Our members are the first to learn of the dinners, with a heads-up to purchase tickets before they sell out.

Ready to lock in the date for Brown Hill's next dinner?



THURSDAY 11th JUNE 2015

CANAPÉS

A selection of finger foods.

2013 LAKEVIEW SAUVIGNON BLANC SEMILLON

### GAMBERETTI E PERE

Tiger prawns lightly fried with butter and herbs, served on a bed of roasted pears.

2014 GOLDEN HORSESHOE CHARDONNAY

### CAPPELLETTI AL RAGU D'ANATRA

Fresh Homemade pasta filled with veal, chicken and walnuts. Tossed in a rich duck ragu.

2011 BILL BAILEY SHIRAZ CABERNET

2010 PERSEVERANCE CABERNET MERLOT

### GUANCE DI MANZO, VINO ROSSO E POLENTA

Baby beef cheeks baked in the oven, served with a red wine reduction and polenta.

Served with a selection of hot seasonal vegetables and a mixed green salad.

2012 FIMISTON RESERVE SHIRAZ

### BACIO DI CIOCCOI ATO

Warm chocolate soufflé, with a chocolate, black cherry and plum fruit topping.

2012 IVANHOE RESERVE CABERNET SAUVIGNON

PERUGINO ITALIAN RESTAURANT, 77 OUTRAM ST, WEST PERTH, W.A. 6005
(08) 9321 5420 | www.perugino.com.au









Julie Sweatman & Brett McIntosh

### **SAVE THE DATE**

Thursday, 12 November 2015, Shiraz on Swan at Mosmans Restaurant, Mosman Park, Perth.

We look forward to a fabulous night drinking Brown Hill's wines at this multi award-winning seafood restaurant overlooking the Swan River (and a few surprises on the night). Wine club members can make bookings on Brown Hill's website from 14 September, and everyone else can book from 16 September.

# **WINEMAKING TECHNIQUE - BÂTONNAGE**

Stirring up our white wines is a crucial part of the winemaking process at Brown Hill.

After the yeast has done its hard work during fermentation, it decomposes and falls to the bottom of the barrel. It's called yeast autolysis. Some may think these dead yeast cells rot away in our pristine wine. They are wrong. Dead yeast cells are called "lees", and to winemakers it's treasure. Why? Lees imparts a bready, yeasty aroma and flavour to wine (even more so with Champagne as it all occurs in the actual bottle, not the barrel). Lees also imparts a textural creaminess to the wine and material found in lees has an anti-oxidising defensive effect to stop the wine from destabilising.

Bâtonnage is when we stir up the lees at the bottom of the barrel to increase contact and absorption of the lees' lovely characteristics. At Brown Hill we do this with our Golden Horseshoe Chardonnay once a month for nine months while it's in barrel. You'll taste the signs of bâtonnage in the wine's full, rounded body and creamy texture.

# **JOIN OUR SIGNATURE WINE CLUB**

Brown Hill's Signature range of wines cannot be purchased outside the winery, so the best way to get hold of them is to join our Signature Range Wine Club. What happens if you join? Receive one bottle each of these superb wines every quarter:

- 2010 Great Boulder Cabernet Shiraz Merlot Malbec
   93 points Ray Jordan
- 2011 Bill Bailey Shiraz Cabernet
   94 points James Halliday
   96 points Ray Jordan
- 2010 Perseverance Cabernet Merlot
   95 points Ray Jordan



### WHY JOIN?

- · Wines are cellared in our temperature-controlled room until shipment.
- · Wine club members receive advance notice of Brown Hill's special wine dinners.
- Enjoy FREE shipping Australia wide.
- · Automatic allocation of current vintage wines so you don't miss out on your favourite wine.
- First allocation is sent automatically upon joining. Further shipments occur quarterly in February,
   May, August and November.
- Affordable cost of \$135 each quarter that's a saving of more than 10% on the single bottle price.

By joining this club, you understand charges will be automatically applied to your credit card the week your shipment goes out. All shipments are sent the first week of the quarter and you are liable to pay for only those wines that have been dispatched prior to your membership cancellation.

### Brown Hill's other wine clubs include:

### **RESERVE WINE CLUB**

You receive six bottles of our Reserve Reds, which include two bottles each of our Fimiston Shiraz, Ivanhoe Cabernet Sauvignon and our Croesus Merlot, shipped FREE Australia wide to your door, four times a year. **Great value at \$180 per quarter.** 



### BANG FOR YOUR BUCK WINE CLUB

You receive 12 bottles of our Bang For Your Buck Reds, which include four bottles each of Chaffers Shiraz, Hannans Cabernet Sauvignon and our Trafalgar Cabernet Merlot, shipped free Australia wide, four times a year at the cost of \$216 per quarter.



### PROSPECTOR'S WINE CLUB

You receive four bottles of wine personally selected by Brown Hill's Winemaker Nathan Bailey every quarter. Just like a surprise package, the wines change with every shipment.



Visit our website www.brownhillestate.com.au for more details.

## MESSAGE FROM NATHAN, BROWN HILL'S WINEMAKER

It was great to catch up with so many Brown Hill wine lovers at the Perth Good Food & Wine Show in July. It's always such a buzz coming face to face with our customers and it's also enjoyable meeting other producers who share the same passion for wine and food.

I'm looking forward to our next wine dinner at Mosmans overlooking the Swan River. It's so enjoyable catching up with the extended Brown Hill Wine family, sharing great food and our wine.

Spring is a beautiful time in Margaret River, and we'd love to share it with you if you can make it to Rosa Brook. If not, sit down and relax with a bottle of Brown Hill wine – and why not try our brand-new Oroya Malbec? We'd love to hear what you think of it!

Email us at cellardoor@brownhillestate.com.au.

### **CONNECT WITH US:**



**BROWNHILLESTATE** 

### **ORDERING IS EASY:**

### INTERNET

Purchase online at our secure website: www.brownhillestate.com.au

### MAIL

Just complete & return the order form in the reply paid envelope provided (no stamp required).

### **VISIT US**

925 Rosa Brook Road Rosa Brook

# BROWN HILL

MARGARET RIVER

925 Rosa Brook Road Rosa Brook WA 6285.

Phone: (08) 9757 4003



"All wines should be tasted; some should only be sipped, but with others, drink the whole bottle."

Paulo Coelho, Brida



All the best, Nathan Bailey, WINEMAKER

