

WINTER 2016



BROWN HILL
MARGARET RIVER

Welcome Drinks

Winemaking is a wonderful profession – there are so many factors that make it my dream job. One of its benefits is meeting the people who enjoy our wines.

Our wine dinners give the Brown Hill team a chance to meet friends and feast on dishes created by Western Australia's talented chefs. Our Zafferano Zest dinner in June is one example of our wine dinners, taking in the view of Perth's Swan River. Speaking of views, you may recognise the scene on the cover of this newsletter – Boranup Karri Forest. These statuesque trees are distinctive to the Margaret River region.

At this point in our winemaking cycle, we're full steam ahead with a great harvesting season behind us. You can read more about the 2016 vintage in Haydn's Herald. We're now in the throes of pruning, and busy reworking and converting our spur-pruned vines to canes.

If you happen to be in Perth 8-10 July, visit us at the Good Food & Wine Show at the Perth Convention and Exhibition Centre. We love catching up with Brown Hill's extended wine family, so make sure you drop into Stand P14 and introduce yourself for a quick chat and a tasting. Don't forget, order Brown Hill Wines by phone, online or on the order form on the back page of this newsletter.



All the best,
Nathan Bailey



Brown Hill's harvest team hand-picking red grapes and loading them into the bins, which are taken to the winery's vibrating sorting table.



A WORD OF WINE ADVICE

So what does the term “vintage” actually mean in regards to the final wine? Let’s take a look.

Vintage is the year in which the grapes were picked. Almost all table wines are vintage wines – all the grapes were harvested in the same year. Fortified and sparkling wines are often labelled non vintage (NV), meaning the grapes are blended from different vintage years to maintain a consistent “house style”.

WEATHER CONDITIONS

A dry season leading up to the grape harvest is ideal. In wet weather, grapes swell up and lose flavour. They can also develop fungal diseases that can ruin the entire crop. Frost is another risk, especially in colder European countries. Grapes ripen best in warm, sunny conditions. Creating this perfect balance of flavour is what determines a good vintage year and therefore a good, and sometimes great, quality wine that ages well.

It’s the few weeks just before and during harvest that can make or break the quality of the grapes – a bit like the birth of a child after nine months’ gestation in the womb! If a storm or heat wave infringes on the picking conditions, all that hard work from the year before can go out the window.

VARIETY MATTERS

Another factor to consider when defining vintage characteristics is the variety of the grape being grown – like all plants, each variety responds differently to the region’s conditions. For example, Shiraz responds well to hot, dry and sunny conditions that allow its sugars to ripen fully, giving drinkers that powerful jolt from its alcoholic levels. Sauvignon Blanc does well in cooler, maritime climates, where the grape has time to ripen slowly.

WINE QUALITY

So how does vintage affect a wine’s quality and ageing potential? Winemaking technique has become so advanced that even grapes from an average year can be made into good-quality wine. Some experts say, the greater the skill of the winemaker, the greater the wine.



The Brown Hill Village

HAYDN'S HERALD

Haydn Millard is Brown Hill's Assistant Winemaker

Our assistant winemaker ponders the 2016 vintage and the latest developments at the winery.

VINTAGE 2016

With another vintage season past and the rains of winter beginning to set in, I find myself looking back over the harvest period that was 2016.

At Brown Hill, we make wines traditionally and, as much as we can, by hand. As a result, our greatest asset is the people who help us get through the season. This year, we've had a great team out in the vineyard examining each block of vines to remove bunches that aren't up to Brown Hill's high standard.

We've also added mechanical tools to the winery. In 2015, we invested in a vibrating sorting table to facilitate the categorisation of each individual handpicked grape. This year we ameliorated that system with an independent crusher and peristaltic must pump. These allow our grapes to be handled gently, which results in wines with smoother, finer tannins.

I'm certain that I speak for all of us here at Brown Hill when I say that I'm not only happy with the 2016 vintage season, I'm proud of each of the wines maturing in their respective barrels. Now the excitement begins to see what the next busy, bustling vintage will bring.



BROWN HILL'S INNER CIRCLE

Staff profile: David Charcosset, Grape Picker Extraordinaire

David Charcosset (below right) came from France's Burgundy region to help harvest our grapes this year. David is a qualified chef who has worked in various styles of restaurants.

While David was in Margaret River, he enjoyed fishing. And what a fisherman he has proved to be! On a recent fishing trip to Conto's in Leeuwin Naturaliste Park, David caught a wobbegong shark. Then came a 2m bronze whaler shark, which weighed a whopping 60kg. He let both sharks back into their ocean home.

After three months with Brown Hill, David travelled to Gingin

(north of Perth) to pick berries for a month, before returning to help us prune the vines.

David's signature dish is Beef Burgundy, featured on the next page of this newsletter. Enjoy it with Brown Hill's Perseverance Cabernet Merlot to experience the typical cuisine of David's hometown of Burgundy.





Star Wine

2010 PERSEVERANCE CABERNET MERLOT

Dive into the wintry weather with Brown Hill's luscious Cabernet Merlot blend from our Signature range. These wines are only available through the winery.

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

95 points, James Halliday, Australian Wine Companion 2014

Aromas of the Perseverance? Blackcurrant, cherry, mixed spice.

Taste profile of the Perseverance? Black cherry, dark chocolate, black currant, licorice, vanilla and fine-grained oak.



Here's how one Brown Hill fan describes this wine:

"The subtle merlot and the effect of lovely oak aging come to the top here. A wine to enjoy for many years if you can be strong enough to put it aside. You get what you pay for with this truly lovely red."

— Peter Mason

Perseverance Match: David Charcosset's Beef Burgundy

This rich, chocolatey Cabernet blend makes a perfect partner for David's Beef burgundy – especially with its chocolatey twist at the end! David was one of our hard-working vintage pickers over the 2016 harvest season.



1kg beef, diced
plain flour
olive oil
2 garlic cloves, finely chopped
3L red wine, preferably Brown Hill's Perseverance
5 carrots, chopped into large chunks

3 red onions, chopped into large chunks
250g mushrooms, chopped
10 potatoes, chopped into large chunks
thyme sprigs
30g dark chocolate, broken into pieces
steamed rice and bread, to serve

1. Coat diced beef in flour. Heat olive oil in a large casserole pot and brown beef, in batches, over high heat. Return all beef to pot, add garlic and sauté.
2. Add 1L of wine and allow mixture to thicken. Add remaining wine, and when wine is boiling, carefully light liquid. Once flame has disappeared, add all vegetables and thyme and season to taste. Bring to boil again, then cover with lid, and reduce heat to a simmer for six hours.
3. After six hours, add dark chocolate to beef mixture and stir until melted.
4. Serve beef burgundy with rice, bread and Brown Hill's Perseverance.



9 MILE BOOK LAUNCH

Photographer Stephen Blakeney explains how his photography project came to life

Rosa Brook photographer Stephen Blakeney's *9 Miles* book features a collection of his shots of Rosa Brook personalities, including Brown Hill's own Nathan and Jim Bailey (below right). This is Stephen's tale:

"The Rosa Brook community comprises one of the fastest-changing social and cultural landscapes in Australia. In the 26 years we have lived here, I've used my camera to document the community and its relatively unspoilt rural landscape.

"About two years ago my wife Rosamond and I talked about collating a collection of work from a small section of this community. Rosa Brook has retained its sense of identity for two reasons: The Rosa Brook Hall and Darnell's General Store. The hall was built as a school for group settler children but was in danger of being removed in

the 1960s. A group of visionary locals raised the funds to maintain it and it has become a well-used venue for dances, Christmas parties, quiz nights and the occasional wedding.

"The other focal point is Darnell's General Store, which opened in the 1930s and is still run by the same family. You can buy weekly groceries, gum boots, fuel and even Mrs Darnell's home-baked goodies. The local community is fiercely proud of it.

"So we took a map of the area and using the store and hall as the centre, drew a circle with a 9-mile diameter in which we would work – hence the working title, *9 Miles*.

"The locals got right behind the idea, welcoming us into their homes. The images all display a quiet dignity, trust and an understated sense of pride that they are part of the Rosa Brook community."



Brown Hill's Prospector's Range

The Prospector's Range represents a taste of Brown Hill's distinctive Margaret River style in accessible, everyday wines.



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, citrusy acidity on the long finish."

James Halliday, 94 points
Australian Wine Companion 2016

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



2015 Lakeview Sauvignon Blanc Semillon

This light and fresh white blend is pale green apple in colour with typical Margaret River Sauvignon Blanc Semillon aromas on the nose. The palate displays lovely citrus and stone fruit flavours that are held in place by a gentle acid backbone.

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



2013 Autumn Mist Late Harvest

The late-picked fruit for this wine delivers a lush style that works beautifully with a classic fruit and cheese platter or your favourite dessert. A sweet delight.

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



2015 Morning Star Dry Light Red

Made from Shiraz and Cabernet grapes, this dry rosé is bright cerise in colour with cherry and strawberry aromas to match. The palate's flavour profile is similarly berry dominant with a lick of spice to bring it to life. It ends smooth, dry and crisp.

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



2015 Desert Rose Light Red (slightly sweet)

The Shiraz and Cabernet fruit in this wine combines to bring flavours of ripe sweet berries to the palate and a soft acid finish. Beautifully refreshing.

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



2013 Chaffers Shiraz

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

*Ray Jordan, 92 points,
The West Australian Guide 2015*

Drink: now to 2023
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."

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

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



2014 Hannans Cabernet Sauvignon

This is classic Margaret River Cabernet at its best – 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.

Drink: now to 2024
Single price: \$20 per bottle
Dozen price: \$18 per bottle
SAVE: \$24 per dozen

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.



2014 Golden Horseshoe Chardonnay

"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."

James Halliday, 95 points, Australian Wine Companion 2016

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



2013 Fimiston Reserve Shiraz

"Black cherry/plum fruit and considerable French oak add to the soft tannin profile."

James Halliday, 94 points, Australian Wine Companion 2015

Drink: now to 2023
Single price: \$35 per bottle
Dozen price: \$30 per bottle
SAVE: \$60 per dozen



2013 Ivanhoe Reserve Cabernet Sauvignon

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

James Halliday, 95 points, Australian Wine Companion 2016

Drink: now to 2022
Single price: \$35 per bottle
Dozen price: \$30 per bottle
SAVE: \$60 per dozen



2012 Croesus Reserve Merlot

"Matured for 18 months in new and one-year-old French barriques. First class merlot has been the raw material for this wine, a rare commodity in Australia."

James Halliday, 91 points, Australian Wine Companion 2015

Drink: now to 2022
Single price: \$35 per bottle
Dozen price: \$30 per bottle
SAVE: \$60 per dozen



Brown Hill's Signature Range

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



2014 Oroya Reserve Malbec

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.

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



NEW
RELEASE

2012 Great Boulder Cabernet Shiraz Merlot Malbec

"The blend has invested the palate with both textural and flavour complexity; black olive, spice, polished leather and cedar accompany black cherry and blackcurrant fruit."

James Halliday, 94 points,
Australian Wine Companion 2016

Drink: now to 2022
Single price: \$40 per bottle
Dozen price: \$35 per bottle
SAVE: \$60 per dozen



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."

James Halliday, 96 points,
Australian Wine Companion 2016

Drink: now to 2022
Single price: \$60 per bottle
Dozen price: \$55 per bottle
SAVE: \$60 per dozen

THE BRILLIANT BILL BAILEY

Bill Bailey Shiraz Cabernet is named after Nathan's late Uncle Bill (below right with brother Jim), born and bred in Kalgoorlie. Bill worked as a mining engineer, and showed a fierce curiosity for life, including Brown Hill's endeavours in the wine industry. Bill promoted our wines to everyone on the goldfields, so we felt privileged to name one of our wines after him.





Order Form

FREE AUSTRALIAN DELIVERY
FOR STRAIGHT & MIXED CASES

MIXED DOZEN
PRICE PER BOTTLE

QTY \$

Prospector's Range

2014 Charlotte Sauvignon Blanc	\$17		
2015 Lakeview Sauvignon Blanc Semillon	\$17		
2013 Autumn Mist Late Harvest	\$17		
2015 Morning Star Rose (Dry)	\$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	\$30		
2014 Oroya Reserve Malbec <small>FIRST VINTAGE</small>	\$30		
2012 Croesus Reserve Merlot	\$30		

Signature Range

2012 Great Boulder Cabernet Shiraz Merlot Malbec <small>NEW RELEASE</small>	\$35		
2010 Perseverance Cabernet Merlot	\$45		
2012 Bill Bailey Shiraz Cabernet	\$55		

Join Signature Range Wine Club: \$135 per quarter (*ships on sign-up, then August, Nov, Feb, May deliveries*)

All prices include GST. Bottle prices relate to straight or mixed dozens

TOTAL \$

Name	Phone
Delivery Address	Postcode
Email Address	
Cardholder Name	
Cheque <input type="checkbox"/> M/Card <input type="checkbox"/> Diners <input type="checkbox"/> Visa <input type="checkbox"/> Amex <input type="checkbox"/>	Signature
Card No. <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	CVV <input type="text"/> <input type="text"/> <input type="text"/> Expiry Date <input type="text"/> <input type="text"/> / <input type="text"/> <input type="text"/>

TO ORDER BROWN HILL WINES,

PHONE: 1800 185 044

OR VISIT OUR WEBSITE:

www.brownhillestate.com.au

VISIT US

925 Rosa Brook Road, Rosa Brook, WA,
a scenic 12km drive from the heart
of Margaret River.

CELLAR DOOR

Open 10am to 5pm daily;
closed Christmas Day
and Good Friday.

FACEBOOK

www.facebook.com/BrownHillEstate



BROWN HILL
MARGARET RIVER