

SPRING 2016



BROWN HILL
MARGARET RIVER

Welcome Drinks

The arrival of spring represents a welcome relief for everyone in Rosa Brook – and most likely in your neck of the woods, too.

Winter temperatures seemed much lower this year, with icy mornings and chilly evenings regular occurrences. But maybe it's more the case that summers are generally hotter? The machinations of Mother Nature continue to beguile farmers like us at Brown Hill.

What's clear is that Mother Nature's happy place is surely spring – and the first signs of this glorious season have arrived on our vines. It's bud burst time, and the emergence of leaves on the vines signifies so many great things.

First, our vines are working their magic, progressing beautifully in their ambition to produce sweet little berries earmarked for the 2017 vintage. Second, spring means it's nearly time for our annual Rottnest Island family holiday. Third, it's time for a few new release wines to leave the nest. The 2015 Golden Horseshoe Reserve Chardonnay and 2011 Perseverance Cabernet Merlot have hit the cellar door shelves.

Guarantee delivery of your favourite Brown Hill wines by joining one of our wine clubs. There are three tiers to choose from.

Head to our website www.brownhillestate.com.au for more information.



The image on the front cover of dawn breaking over Margaret River fields inspired us through the winter months – we hope you love it, too.

All the best,
Nathan Bailey



Bud burst on Brown Hill's vines shows signs of new life in the first half of the growing season and the onset of warmer weather ahead.

A WORD OF WINE ADVICE

Let's consider the argument for and against handpicked grapes versus machine-picked grapes

There's no doubt the Industrial Revolution of the late 18th century was a wonderful progression for the human race. The transition of handcrafted production methods to machine-led processes improved efficiencies across the board. In the 21st century, the



production industry gained lots of benefits from mechanised processes, but sadly we've lost many of the nuances that hand production produces.

Which brings us to grape harvesting – a case in point. For the team at Brown Hill, the advantages of handpicking far outweigh any of the benefits machine harvesting carries (less back-breaking work, skin damage from the sun, financial savings, night-time picking, and so on).

SO WHAT ARE THE BENEFITS?

Let's consider the analogy of the grapes being our babies – we have hand-raised these tiny sugar-filled berries for months on end, nurturing their growth, enriching the soil, protecting them from the elements and the wildlife that itches to pierce its lovely plump surface.

It makes perfect sense that we use our hands to transport these precious grapes from the vineyard to the winery. Hand harvesting allows the picker to look for the perfect grape that will culminate in the perfect wine. Despite advancements in machine-harvesting technology, grape bunches can be damaged in the process and often harvesters shake the vines to loosen the grapes, which can result in vine damage. Undesirables such as leaves, petioles and stalks can be found in a wine ferment from machine-harvested fruit.

The Brown Hill team ensures quality control occurs through the entire winemaking process, from vineyard management and harvesting through to manual sorting and all the winery processes. We believe this handcrafted approach is evident in the final wines. And hope you do, too.

The Brown Hill Village

HAYDN'S HERALD

Haydn Millard is Brown Hill's Assistant Winemaker

Let's consider the nuances of enjoying wine beyond the tools of the trade.

If you're reading this, it's safe to assume you have a few wine accessories. A set of wine glasses, a stopper and a corkscrew? Maybe separate sets for whites and reds? Aerators, decanters, thermometers... the list goes on. Yet all the paraphernalia is superfluous in the face of the most important tool – our senses.

SENSORY PLEASURE

One of the most beautiful aspects of wine is that it can engage all the senses, from the hiss of Champagne bubbles to the purple hue of Malbec and the texture of ripe Cabernet. Let's take Brown Hill's Golden Horseshoe Chardonnay. The wine in the glass is bright, clear and an almost luminescent pale gold, but as the light catches it there are flashes of iridescent green. Lifting the glass to the nose, breathe in and ask, what does it smell like? I get vanilla, red apple, ripe peach and nuttiness. Now comes the fun part. Sip the wine and hold it in the mouth, closing your eyes to focus on the flavour. Does it taste of the same elements you smelt? I find peach, nashi pear and light cedar, even a hint of brioche. Finally, sip the wine but, this time, feel it in your mouth. It's soft but light, fresh but not sharp. Give this a go with your favourite wines. Slow down, focus on the experience – this can lead you to understand what you love.



BROWN HILL'S INNER CIRCLE

Staff profile: Angela McCabe, Customer Service Manager

As Brown Hill's newest team member, Angela looks after our restaurant customers and wine club members. She hails from Wales (and considers herself Welsh through and through) but after travelling to Sri Lanka where she volunteered after the 2004 tsunami, she decided to visit a friend in Australia before heading home. While visiting her friend, she met her husband-to-be Mark and the rest, as they say, is history.

Angela has always enjoyed Brown Hill wines and upon moving permanently to Margaret River, she approached her favourite wineries for jobs – Brown Hill

was one of those wineries and she's been with us ever since.

Angela's favourite variety is Malbec. She loves dining out in Margaret River but her favourites are The Noshery, Fishbone Wines' Japanese Restaurant and Vasse Felix, and she loves French-style cuisine and the odd Greek dish.



Star Wine

2015 GOLDEN HORSESHOE RESERVE CHARDONNAY

This silky smooth Chardonnay is the only white wine in Brown Hill's Reserve collection. Oak is used in its winemaking journey but it's not overly dominant; rather nectarine, peach and pear flavours soar confidently above a thinly veiled layer of butter and a dollop of quince.

When pondering the aroma and flavour profiles of a wine, it's fun to look at all the different elements that come together to form the whole sensory tasting experience. Here's our visual tasting note for the Golden Horseshoe.



Aromas of the Golden Horseshoe?

Lime, melon and nuts, red apple, vanilla and ripe peach.

Taste profile of the Golden

Horseshoe? Lime, peach, quince, small amount of butter, nashi pear, brioche, light cedar.

James Halliday, 93 points, Australian Wine Companion 2017

Golden Horseshoe Match: Angela McCabe's Welsh Rarebit Recipe

Angela has fond memories of enjoying this traditional Welsh dish with her family in her hometown. The rich flavours of the cheddar and crème fraîche meet the opulence of our star wine in a perfect marriage of flavours.



2 large Margaret River free-range egg yolks (or any free-range egg yolks)
150g crème fraîche
1 teaspoon mustard powder
100g freshly grated cheddar cheese

4 tbsp chilli jam, to taste
4 x 2cm-thick slices of Yallingup woodfired bread (or any sourdough)
tomato and chilli chutney
worcestershire sauce

1. Preheat grill to hot. Whisk egg yolks with crème fraîche and mustard powder. Stir in cheese and season with sea salt and pepper and chilli jam to taste.
2. Lightly toast bread slices on both sides. Smear a good tablespoon of chutney on to each slice, right to edge, followed by one-quarter of rarebit mixture. By spreading it right to edge, crust won't burn under grill.
3. Place slices of bread under grill until melted and bubbling. Transfer to plates and with a knife, crisscross topping and drizzle with worcestershire sauce. Serve with a glass of Brown Hill's Golden Horseshoe Chardonnay.

ZAFFERANO ZEST WINE DINNER

Brown Hill's latest wine dinner in June was a roaring success – read all about it.

The view over Perth's Swan River enthralled guests while we enjoyed several courses of specially matched dishes for Brown Hill's wines. Host Elizabeth Killerby entertained us with an Olympic theme: assistant winemaker Haydn Millard and winemaker Nathan Bailey were introduced as athletes competing in a sprint; Angela McCabe, our customer service manager, was introduced as a synchronised swimmer; Chiara Bailey was the torch bearer; and Jim Bailey was competing in the weightlifting.

Elizabeth presented two giant gold medals to two loyal friends of Brown Hill, Brett McIntosh and Bruce Tuffin, who have attended every single one of Brown Hill's wine dinners (five!) to date.

Haydn took the Olympic theme to the sensory scale by leading everyone on a sensory journey. He spoke of wine being a 'five senses' experience.

As happens at Brown Hill's dinners, guests were treated to a Mystery Museum wine – 2006 Fimiston Reserve Shiraz dazzled us with its youthful energy. A selection of museum wines were available to purchase on the night in special packs. If you're interested in Brown Hill's museum stock, attending a Brown Hill dinner is the only way to access these rare wines.

BROWN HILL'S NEXT WINE DINNER

Lock in Thursday 17 November for dinner at Perth's revolving C Restaurant. Tickets are limited and available soon – purchase tickets through Brown Hill's website or call the winery on 1800 185 044. (Remember, wine club members can purchase tickets to these dinners before they are released to the public.)



Top left: Bruce and Diane Tuffin; top right: Geri and Paul Lanyon, Chandelle and Joel Hernaman; below right: David Pearson and Radha Deepchand, below left: Jim, Chiara and Nathan Bailey.



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: \$21 per bottle
Dozen price: \$18 per bottle
SAVE: \$36 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: \$21 per bottle
Dozen price: \$18 per bottle
SAVE: \$36 per dozen



2013 Autumn Mist Late Harvest

The late-picked Margaret River fruit 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: \$21 per bottle
Dozen price: \$18 per bottle
SAVE: \$36 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: \$21 per bottle
Dozen price: \$18 per bottle
SAVE: \$36 per dozen



2015 Desert Rose Light Red (slightly sweet)

The Shiraz and Cabernet fruit in this slightly sweet 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: \$21 per bottle
Dozen price: \$18 per bottle
SAVE: \$36 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: \$22 per bottle
Dozen price: \$19 per bottle
SAVE: \$36 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: \$22 per bottle
Dozen price: \$19 per bottle
SAVE: \$36 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: \$22 per bottle
Dozen price: \$19 per bottle
SAVE: \$36 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.



NEW
RELEASE

2015 Golden Horseshoe Reserve Chardonnay

Peach and pear dominate the aroma with lime and apple in the background. On the palate be beguiled by a gentle lick of butter, nuts and luscious white fruits.

*James Halliday, 93 points,
Australian Wine Companion 2017*

Drink: now to 2025
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; integrated, ripe cabernet tannins virtually taken for granted."

*James Halliday, 95 points,
Australian Wine Companion 2016*

Drink: now to 2023
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.



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



2011 Perseverance Cabernet Merlot

"Ripe, full and loaded with dark secrets. Dark chocolate and lavish blackcurrant aromas. Deep and concentrated palate displaying fruit density and weight. An excellent wine capturing the best of the blend from Margaret River."

*Ray Jordan, 95 points,
The West Australian Wine Guide 2014*

Drink: now to 2021
Single price: \$50
Dozen price: \$45 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

JOIN OUR RESERVE WINE CLUB

Have you ever thought of joining one of Brown Hill's wine clubs? Membership comes with many benefits. One is the assurance of delivery of new-vintage wines as they are released; two is the first offer of tickets to exclusive Brown Hill wine dinners and events.

Reserve Wine Club members receive quarterly shipments, which feature two bottles each of:

- Reserve Fimiston Shiraz
- Reserve Ivanhoe Cabernet Sauvignon
- Reserve Croesus Merlot

Cost is \$180 per quarter including free delivery Australia wide – see order form on reverse side to lock in membership.

Order form

FREE AUSTRALIAN DELIVERY FOR STRAIGHT & MIXED CASES

MIXED DOZEN
PRICE PER BOTTLE

QTY

\$

Prospector's Range

2014 Charlotte Sauvignon Blanc	\$18		
2015 Lakeview Sauvignon Blanc Semillon	\$18		
2013 Autumn Mist Late Harvest	\$18		
2015 Morning Star Rose (Dry)	\$18		
2015 Desert Rose Light Red	\$18		
2013 Chaffers Shiraz	\$19		
2014 Hannans Cabernet Sauvignon	\$19		
2013 Trafalgar Cabernet Merlot	\$19		

Reserve Range

2015 Golden Horseshoe Reserve Chardonnay <small>NEW RELEASE</small>	\$30		
2013 Fimiston Reserve Shiraz	\$30		
2013 Ivanhoe Reserve Cabernet Sauvignon	\$30		
2012 Croesus Reserve Merlot	\$30		

Signature Range

2012 Great Boulder Cabernet Shiraz Merlot Malbec	\$35		
2011 Perseverance Cabernet Merlot <small>NEW RELEASE</small>	\$45		
2012 Bill Bailey Shiraz Cabernet	\$55		

Join Reserve Wine Club \$180 per quarter (*ships on sign-up, then Nov, Feb, May and August*)

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

TOTAL

\$

Name Phone

Delivery Address Postcode

Email Address

Cardholder Name

Cheque ☐ M/Card ☐ Diners ☐ Visa ☐ Amex ☐

Signature

Card No. CVV Expiry /

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