



BROWN HILL

MARGARET RIVER

Edition No. 4, Autumn 2014

WELCOME TO THE AUTUMN EDITION OF BROWN HILL'S NEWSLETTER

An old favourite makes a comeback in Brown Hill's wine line-up, a perfect corn recipe for Autumn days and an insider's view of vintage time at Rosa Brook.



NATHAN BAILEY TIPPING WHOLE BUNCHES OF CHARDONNAY INTO THE PRESS

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2013 GOLDEN HORSESHOE Chardonnay

Due to overwhelming demand, one of our most popular wines is on its way back to your tables.

The 2013 Golden Horseshoe Chardonnay, \$30 per bottle or \$25 in a case, is named after a rich mine on the Golden Mile in Western Australia's Kalgoorlie.

It contains fruit that is hand picked in the morning over four days in mid-February. The grapes are cooled to five degrees overnight in a refrigerated cool room then whole-bunch pressed the following morning. The magical process of fermentation takes place in French oak barriques (60% new/40% one-year-old) at 16 degrees for about three weeks. After that, the wine remains in barrels for nine months with the lees stirred every four weeks to add a silky, textured complexity. It also undergoes a partial malolactic fermentation (where tart-tasting malic acid is converted to softer-tasting lactic acid), which adds a buttery character to the wine.



Serving suggestion:

Enjoy this Chardonnay with fresh oysters brought to life with a squeeze of lemon.

So what does the Golden Horseshoe taste like?

Delicious! Expect flavours of lime, peach and quince. And team this drop with fresh oysters brought to life with a squeeze of lemon. **There are only 200 cases made, so availability is strictly limited.**



VINTAGE TIME AT BROWN HILL

It's the business end of our growing season here at Brown Hill Estate. After a lovely relaxing Christmas break, it's time to harvest the fruit of our labours and hope that the 2014 vintage is as good as predicted. So far, the season is looking good – it's been nice and warm with minimal rain.

We have 30 pickers employed at any one time with lots of nationalities in the vineyard, the majority being French and Italian. Most of the pickers stay at the local Big Valley campsite, which is just a few kilometres down the road. It's a really vibrant time at the estate, full of hope for the wines to be made in 2014 and the celebration of one growing season coming to an end and another on the horizon.

WHOLE-BUNCH PRESSING

Whole-bunch pressing is one of those rare winemaking terms that actually means what it says – pressing the grapes in whole bunches to extract the juices. All our white wines at Brown Hill are whole-bunch pressed, tipped straight into the press without going through a de-stemmer. The process of de-stemming can liberate some of the harsher, more bitter phenolic components held inside the grape's skin, causing broadness and a hardness in the flavour profile. Basically, the less phenolics released from the grape, the more delicate, clean and pristine the resulting wine. The presence of stalks within the press also allows effective drainage and therefore clarity of juice. Whole-bunch pressing is a very slow process, and significantly reduces the amount of juice extracted from the grapes, but it seriously improves the quality of the wine, so for us, it's totally worth the extra effort!

AUTUMN'S FINEST DOZEN

As the seasons come and go, so do our wine preferences. Autumn is a fabulous season all over the country – the warmth of summer is still hanging around but the heat has lost its sting and there's a gentle stir of cool winter breezes in the air. So we thought a mix of a few different wine styles and weights would do the trick. A few whites for warmer days, a rosé to pair with heavier foods and a handful of reds to whet your red-wine drinking appetite.

Mixed dozen includes two bottles each of:

- 2013 Golden Horseshoe Chardonnay
- 2012 Desert Rose Light Red
- 2012 Lakeview Sauvignon Blanc Semillon
- 2011 Croesus Reserve Merlot
- 2013 Charlotte Sauvignon Blanc
- 2010 Great Boulder Shiraz Cabernet Merlot Malbec



Price: \$270 per dozen

Save: \$42 per dozen

*Savings calculated on individual bottle prices



2013 LAKEVIEW Sauvignon Blanc Semillon

The new 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 - the perfect accompaniment for a seafood salad.

Drink: now-2016

Single Price: \$17 per bottle
Dozen Price: \$15 per bottle
Save \$24 per dozen



2012 LAKEVIEW Sauvignon Blanc Semillon

The arresting nose of lime is complemented by a pale straw hue. This zesty blend showcases the best of Sauvignon Blanc and Semillon when combined – herbaceous overtones tempered by a citrus zing that leads to a long, lingering finish.

Drink: now-2015

Single Price: \$17 per bottle
Dozen Price: \$15 per bottle
Save \$24 per dozen

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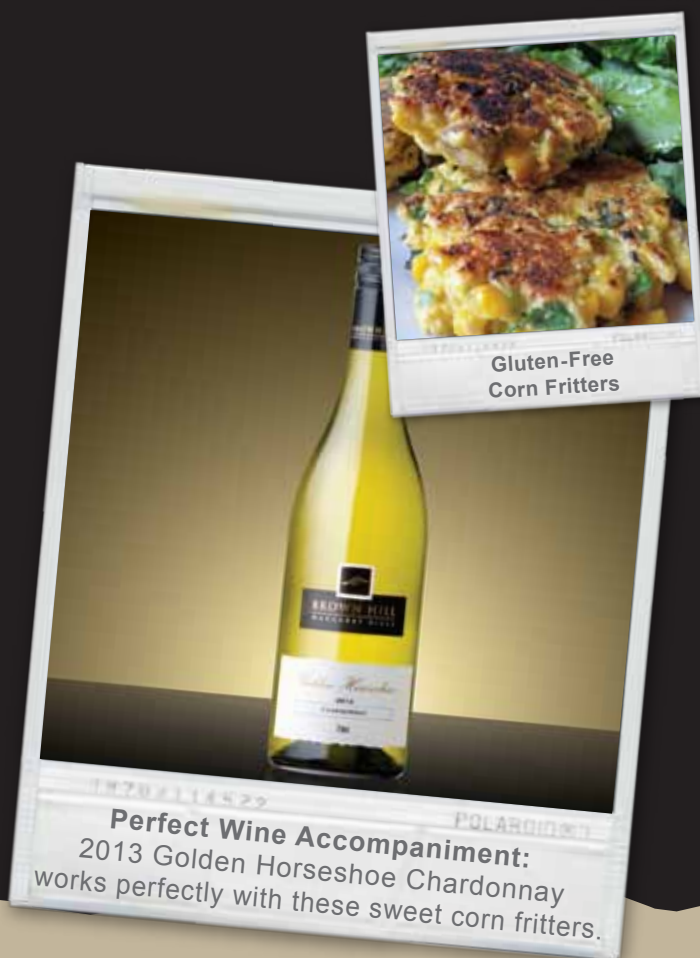
ALAN DARNELL & DEBBIE SERVENTY'S GLUTEN-FREE CORN FRITTERS

2 eggs
1/3 cup (80ml) milk
1 small red capsicum, finely chopped
2 cobs corn, kernels removed
6 spring onions, finely chopped
1 tablespoon chopped chives
1 cup diced leg ham
1 cup quinoa flour (see note below)
1 teaspoon baking powder
Olive oil, to cook
250g vine-ripened tomatoes, chopped
Rocket, sour cream, sweet chilli sauce, to serve

Whisk together eggs and milk. Stir in capsicum, corn kernels, spring onion, chives and leg ham. Gradually stir in sifted flour and baking powder.

Heat a little oil in a non-stick frying pan on medium heat. Place tablespoon measures of mixture into pan and cook fritters in batches. Turn fritters once, and keep in pan until golden and cooked through. Drain fritters on paper towel, cover and keep warm until all fritters are cooked.

Add a little olive oil to same pan and cook tomatoes until soft. Serve corn fritters with tomatoes, rocket, sour cream and sweet chilli sauce and a glass of Brown Hill's Golden Horseshoe Chardonnay.



WHAT IS QUINOA FLOUR?

Quinoa flour is ground quinoa seed, a grain-like crop that's native to the Andes in South America.

It's gluten-free, high in fibre, and packed with loads of healthy vitamins and minerals. It's available at health food stores and selected supermarkets.

WHO ARE ALAN DARNELL & DEBBIE SERVENTY?

Alan and his partner Debbie have a wonderful 120-hectare farm that borders with the Margaret River in Rosa Brook.

It's a lamb and beef farm, with potatoes and corn as well. From mid-January right through until Autumn, Alan and Deb can be found selling their lusciously sweet corn for \$1 a cob at the Margaret River Farmers' Markets every Saturday morning. It's one of the best-value finds in town!

This generous community-minded couple also regularly drive around to local Rosa Brookians' homes delivering hand-picked corn on the cobs. Alan's claim to "Rosa Brook fame" is that his father started our local General Store called Darnell's many years ago, which is still in operation to this day. And during certain times of the year, you can also find Debbie working on Brown Hill's bottling line. We all pitch in to help each other here at Rosa Brook.

PERFECT WINE MATCH

2013 GOLDEN HORSESHOE Chardonnay

The full-bodied buttery flavours of Brown Hill's Golden Horseshoe Chardonnay work perfectly with Alan and Deb's sweet corn fritters.

Drink: now-2015

Single Price: \$30 per bottle

Dozen Price: \$25 per bottle

Save \$60 per dozen

"Wine can be considered with good reason as the most healthful and hygienic of all beverages." Louis Pasteur



ALAN AND HIS PARTNER DEBBIE ON THEIR 120-HECTARE FARM

**2013 CHARLOTTE****Sauvignon Blanc**

The fruit is handpicked, chilled down overnight to 5°C, whole-bunch pressed. Its flavours are pristine, fresh and crisp with gentle hints of tropical fruit with a backbone of mineral acidity that keeps the whole flavour profile in check. The gentler handling and discerning harvesting is evident in the complexity of this wine.

Drink: now-2016

Single Price: \$17 per bottle
Dozen Price: \$15 per bottle
Save \$24 per dozen

**2012 AUTUMN MIST****Late Harvest**

What better time to enjoy a chilled glass of this slightly sweet wine than the first days of Autumn? The residual sugar avoids being cloying due to the lovely citrus overtones. The late-picked fruit delivers a lush style that works beautifully with a classic fruit and cheese platter or your favourite dessert. Lemon soufflé, anyone?

Drink: now-2015

Single Price: \$17 per bottle
Dozen Price: \$15 per bottle
Save \$24 per dozen

**2012 DESERT ROSE****Light Red**

With the soft pink tones of a pretty spring sunset, this wine makes the perfect apéritif with smoked salmon blinis. Don't expect your typical sickly sweet rosé here – enjoy a refined, clean palate of berry fruits and a finish that encourages you to come back for more.

Drink: now-2015

Single Price: \$17 per bottle
Dozen Price: \$15 per bottle
Save \$24 per dozen

**2012 CHAFFERS****Shiraz**

Prepare to be wowed by the intensity of this shiraz (and amazed by the value at this low price point). Enjoy the ripe plum aromas then jump head first into the deeply flavoured palate – chocolate, cherry and spice – all held in place by a good measure of oak and fine tannins.

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

Drink: now-2022

Single Price: \$18 per bottle
Dozen Price: \$16 per bottle
Save \$24 per dozen

**2012 HANNANS****Cabernet Sauvignon**

The colour is cherry red, the aromas are dark fruit, and the palate is spicy, sophisticated and well balanced. Easy to tell this was aged in mainly French barriques, with well-integrated oak and soft tannins. Another top-value wine.

91 points, Ray Jordan, 2013 *Cellar Talk*,
The West Australian Newspaper

TOP 40 BEST BUY

Winestate NOV/DEC Issue 2013
Gold Medal, 93 points, *Scoop Magazine*
Spring 2013

Drink: now-2022

Single Price: \$18 per bottle
Dozen Price: \$16 per bottle
Save \$24 per dozen

**2012 TRAFALGAR****Cabernet Merlot**

Deep purple in colour, this red blend is highly quaffable, with a cabernet intensity that's softened by the merlot's soft silkiness. It's a sensuous wine that delivers blackcurrant juiciness and plum overtones, all wrapped up in a soft, slightly oak-driven parcel of flavour.

92 points, Ray Jordan, 2013 *Cellar Talk*,
The West Australian Newspaper

TOP 40 BEST BUY

Winestate NOV/DEC Issue 2013

Drink: now-2022

Single Price: \$18 per bottle
Dozen Price: \$16 per bottle
Save \$24 per dozen

**2011 IVANHOE****Reserve Cabernet Sauvignon**

Known for its superb expressions of Cabernet Sauvignon, Margaret River churned out some glorious examples of this variety in 2011 and the Ivanhoe is no exception. Drinking well now and well into the next decade, this intricate wine boasts pure fruit and spice balanced by cedary oak. Serve with a medium-rare rump steak and creamy mash.

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

Drink: now-2021

Single Price: \$30 per bottle
Dozen Price: \$25 per bottle
Save \$60 per dozen

**2011 FIMISTON****Reserve Shiraz**

"A powerful yet elegantly structured shiraz from this outstanding dry-grown vineyard. The nose delivers a mix of dark plums, black cherry and light cedar. The palate is deep and concentrated though with a degree of seamless elegance and restraint. The tannin and oak combination is excellent striking great balance and poise."

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

Drink: now-2021

Single Price: \$30 per bottle
Dozen Price: \$25 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

Drink: now-2021

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

**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
Dozen Price: \$35 per bottle
Save \$60 per dozen

**2010 BILL BAILEY****Shiraz Cabernet**

"I do like this wine, not the least because I love Shiraz Cabernet blends. It's terrifically complex and concentrated with a soft generous palate showing earthy and cedary overtones. The palate is a wonderful experience in velvety smooth seamless drinking with those silky tannins and fine-grained oak-strong features."

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

Drink: now-2020

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

**2009 PERSEVERANCE****Cabernet Merlot**

"Exotic spices, black olive and cherry characters on the nose provided a highly scented aroma. Once you dig into the palate you start to understand what this wine is all about. There is power and there is poise presented in a most elegant and stylish way. Fabulously integrated and balanced with a very, very long finish. A pearler."

96 points, Ray Jordan,
The West Australian Wine Guide 2012

94 points, James Halliday,
Australian Wine Companion

Drink: now-2019

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

BROWN HILL'S RESERVE RED WINE CLUB

After a long hot summer of chilled whites on our tables, it's high time we celebrated the arrival of red-wine drinking season. The best way to do this is to join our Reserve Red Wine Club. So what do you receive? Two bottles each of the current vintage:

Reserve Red Wine Club

Receive 2 bottles each of

- Fimiston Reserve Shiraz
 - Ivanhoe Reserve Cabernet Sauvignon
 - Croesus Reserve Merlot
- every quarter.

Cost: \$160 per quarter

Why join?

- Wines are cellared in our temperature-controlled room until shipment
- 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 \$160 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.

If you need another reason to join Brown Hill's Reserve Red Wine Club, check out these scores:

2011 Fimiston Reserve Shiraz

94 Points Ray Jordan

2011 Ivanhoe Reserve Cabernet Sauvignon

92 Points James Halliday / 95 Points Ray Jordan

2011 Croesus Reserve Merlot

91 Points James Halliday

Join our Bang For Your Buck Wine Club

If you love great-value reds, then the Bang For Your Buck Wine Club is for 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. **Great value at \$192 per quarter.**



Join our Signature Range Wine Club

Brown Hill's Signature range of wines can not be purchased outside the winery, so the best way to get hold of them is to join our Signature Range Wine Club. The Bill Bailey Shiraz Cabernet, Perseverance Cabernet Merlot and Great Boulder Cabernet Shiraz Merlot Malbec can be locked in as a three-pack delivery **every quarter for \$126.** Again, shipping is **FREE.**



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

MESSAGE FROM NATHAN, BROWN HILL'S WINEMAKER

Harvest time is the culmination of a year's worth of long hours, hard yakka and lots of attention to detail. The fruits of our labour are gently taken from their vines and moved on to the next stage of the winemaking process.

This is when the alchemy begins – humble grapes are converted into nectar of the gods, otherwise known as "wine". So far, our region has experienced excellent weather conditions. So we're confident the 2014 vintage wines will be wholeheartedly enjoyed by you, our loyal followers.

Speaking of loyal followers, we hope those of you who have been asking about the Golden Horseshoe Chardonnay enjoy its re-entry into the Brown Hill stable. We're really happy with this 2013 vintage expression.

We'd love to see you here at the winery if you happen to be in the area, or send us an email if you have any queries or feedback about the wines.

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

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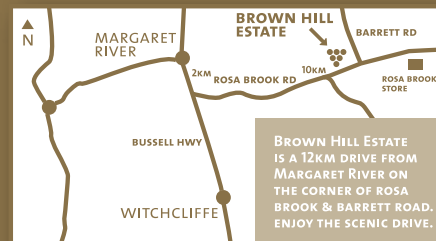
VISIT US

Cnr Rosa Brook & Barrett Road
Rosa Brook WA 6285

BROWN HILL
MARGARET RIVER

RMB 319 Cnr of Rosa Brook & Barrett Rd Rosa Brook WA 6285

Phone: (08) 9757 4003



All the best for the year ahead,
Nathan Bailey,
WINEMAKER