



BROWN HILL

MARGARET RIVER

Edition No. 5, Winter 2014

WELCOME TO THE WINTER EDITION OF BROWN HILL'S NEWSLETTER

Brown Hill wraps up vintage 2014 with a triple variety sausage dish to make an Irishman proud, and explains the benefits of hand-crafted wines.



NATHAN BAILEY AND HIS TEAM WORKING HARD ON THE NEW VINTAGE WINES.

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2011 IVANHOE Cabernet Sauvignon

Is there a better time of year to pull out a cab sav than the onset of Winter? We think not, that's why our feature wine of the month is Brown Hill's Ivanhoe Cabernet Sauvignon. Margaret River has a reputation for churning out gorgeous expressions of this variety, so when we combine this classic pairing of variety and region with a very good vintage (2011), the result is a delightfully perfumed, balanced wine with pure fruit flavours, spice balanced by cedary oak and silky smooth tannins.

It's loved by James Halliday (92 points) and Ray Jordan (95 points) and a good rare rump steak served with creamy mash and green beans.

Do yourself a favour and add the Ivanhoe to your winter drinking line-up. Or stash a few bottles in the cellar and leave them to develop even further for up to 10 years.



Serving suggestion:

Enjoy this Cab Sav with a good rare rump steak served with creamy mash and green beans.

**SINGLE BOTTLE PRICE IS \$30,
OR BUY IN A DOZEN FOR \$25 PER BOTTLE.**



WHAT'S HAPPENING AT BROWN HILL

Rosa Brook Harvest Wrap-up

In our last newsletter we reported that vintage 2014 was about to kick off. Our hopes were high for a really good harvest with fruit looking perfectly ripe and disease free. We're happy to inform you that the whole picking season went off without a hitch, with about 60 backpackers pitching in across the vintage period to transfer our precious grapes from vine to winery.

On any given day you could find a selection of travellers from France, Italy, Canada, Ireland, England, Germany, the Netherlands, Belgium, Korea and Estonia!

Picking your way around the country is a very popular way for youngsters to travel these days, with a veritable selection of routes available according to the seasonal picking calendar. From here, in Western Australia, the group of pickers we employed travelled to Shepparton in Victoria to pick tomatoes. Pick by day, party by night – that's the mantra they seem to live by, and half their luck!

The other producers in Rosa Brook also enjoyed a successful harvest time, with local olive groves now pruning as well as our neighbours Agonis Ridge Organics (who featured in one of our previous newsletters with the divine rack of lamb recipe).

In our down time, we've been heading to the coast to catch a glimpse of the whales migrating north to the warmer breeding waters. Despite living here for years, whale watching is still a jaw-dropping experience for us.

Back in the winery, after harvest, we're making and bottling our 2014 whites and bottling some of our 2013 reds.

WINEMAKING TECHNIQUE

Hand-crafted Wines

These days, many wineries claim to make wines that are "hand-crafted". If you've ever wondered what this actually means, it's a literal definition. And in the case of Brown Hill's wines, they really are hand crafted. Our grapes are hand picked, plot by plot, bunch by bunch, sorting unripe grapes from the ripe ones, bringing only the best berries into the winery for production. Once the grapes arrive, they're placed carefully into the de-stemmer machine, which, as the name suggests, removes the berries from the stems. In some cases, we even hand de-stem, where human hands remove anything considered foreign. This takes a fair amount of time (one tonne of grapes per hour) but we find that the end result makes all the effort worthwhile. Our wines are made from pure, pristine grapes and all the glory of their flavour shines through. Taste test one of Brown Hill's wines, the purity of flavour will bowl you over.

We're also very excited about our first wine dinner **Gala@Gala Dinner**, to be held Thursday 12th June 2014.

WINTER WARMER DOZEN

Wherever you live in this wide brown land, it's likely that the average temperature has taken a drop, and with this comes the desire to eat heartier food and drink heavier wines. So we've compiled a Winter Warmer Dozen to get you through the cold nights and to pair with foods that you traditionally eat more of during the winter months.

Brown Hill's Winter Warmer Dozen includes two bottles each of:

- 2012 Trafalgar Cabernet Merlot
- 2011 Croesus Reserve Merlot
- 2012 Chaffers Shiraz
- 2011 Fimiston Reserve Shiraz
- 2010 Bill Bailey Shiraz Cabernet
- 2010 Great Boulder Shiraz Cabernet Merlot Malbec

Price: \$338 per dozen
Save: \$48 per dozen

*Savings calculated on individual bottle prices



2013 LAKEVIEW Sauvignon Blanc Semillon

The 2013 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 niçoise salad.

Drink: now-2016

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

TO ORDER VISIT OUR WEBSITE www.brownhillestate.com.au

**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.

90 points, James Halliday,
www.winecompanion.com.au

Drink: now-2015

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

**2012 AUTUMN MIST**
Late Harvest

This slightly sweet wine makes the perfect match for a fish curry on a cold winter's night. The residual sugar avoids being cloying due to the lovely citrus overtones. The late-picked fruit delivers a lush style that works beautifully with spicy dishes, classic fruit and cheese platters or your favourite dessert.

Drink: now-2017

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 rose here – enjoy a refined, clean palate of berry fruits and a dry finish that encourages you to come back for more. Last cases!

Drink: now-2015

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

**2013 GOLDEN HORSESHOE**
Chardonnay

The 2013 vintage of this popular chardonnay is made in limited amounts, so get in while you can. It displays a lovely zesty melon and peach bouquet. The palate has weight and excellent balance, showing a tight and silky structure and is filled with intense sweet lemon flavours that are well supported by oak and natural acid. Last cases!

Drink: now

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

**2012 CHAFFERS**
Shiraz

"Another great value-for-money red wine that could easily sell for a lot more. Highly scented nose of plums and cedar with a sprinkling of spices. The palate has real structure supporting the thoroughly beautiful pure fruit characters. Has a slightly minerally dusty finish which adds a degree of sophistication. Outstanding young value-for-money wine."

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

Drink: now-2022

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

**2012 HANNANS**
Cabernet Sauvignon

"A very good partner to the Trafalgar cabernet in this price range. Strong and distinctive varietal cabernet with black olive and leafy blackcurrant aromas. The palate packs some power yet it is elegant and seamlessly structured. Excellent wine."

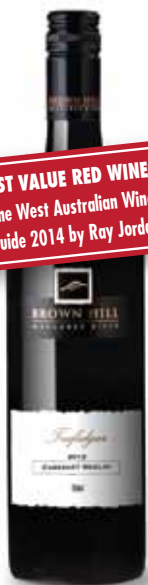
91 points, Ray Jordan, 2013 Cellar Talk, The West Australian Newspaper - Fresh July 2013
TOP 40 BEST BUY
Winestate NOV/DEC Issue 2013
Gold Medal, 93 points, Scoop Magazine Spring 2013

Drink: now-2022

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



BEST VALUE RED WINES
The West Australian Wine
Guide 2014 by Ray Jordan

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

"It strikes immediately with leafy sophisticated aromas showing a high degree of complexity. It has a beautiful mix of plums and blackcurrant with a little light cigar box. On the palate, the seamless weave of tannins and quality oak become apparent. Good structure and a balanced palate."

94 points, James Halliday,

www.winecompanion.com.au

92 points, Ray Jordan, 2013 Cellar Talk, The West Australian Newspaper - Fresh July 2013

Drink: now-2022

Single Price: \$19 per bottle

Dozen Price: \$17 per bottle

Save \$24 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**

"Good depth of colour to a full-bodied merlot, not a common species. The black fruits (mainly blackcurrant), licorice, olive, oak and tannins put an indelible stamp on the wine, which is only partly varietal. If you like ripe plum and black fruits, this is for you."

91 points, James Halliday,

www.winecompanion.com.au

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

BEN'S TRIO OF GAME SAUSAGES WITH CREAMY POTATO & RED WINE JUS

Serves 4

7 medium potatoes (Coliban, Sebago or Dutch Cream), peeled and halved
500ml (2 cups) red wine (Brown Hill's Ivanhoe Cabernet Sauvignon)
1L (4 cups) chicken stock
4 venison sausages
4 pheasant sausages
4 wild boar sausages
75g unsalted butter
100ml cream
150g cheddar cheese
Half bunch of chives, chopped
1 large bunch kale (similar to cabbage), stalk removed and sliced thinly

Place potatoes in a pan of cold water and cook on medium heat for 30-40 mins, until soft.

While potatoes are cooking, add wine and stock to another saucepan and start to reduce. Remove when thick and concentrated.

In a frying pan over medium heat, add a splash of oil and cook sausages.

Drain potatoes, and leave to cool for a few minutes. Return to saucepan, add butter, cream and cheese, and season to taste. Mash until smooth, then add chives.

In a frying pan over medium heat, add a knob of butter, then cook kale with a tablespoon of water. Keep tossing to cook evenly.

Serve sausages with creamy potato, kale and top with red wine jus. Oh, and serve with a glass of Brown Hill's Ivanhoe Cabernet Sauvignon.



Ben's traditional big-flavoured sausage dish.



Perfect Wine Accompaniment:
Brown Hill's Ivanhoe Cabernet Sauvignon is robust and full of flavour.

WHO IS BEN GREENWOOD?

Ben Greenwood is one of our favourite nomads, who travelled from England, stayed at the local Big Valley Campsite and worked for Brown Hill during vintage.

Ben and his good mate Steve Ferre were great workers who put a lot of effort into their jobs. They were both given the job of bucket boy, which meant they collected the full buckets of grapes from the vineyards, tipped them into the half-tonne picking bins and transported them to the winery.

Ben, who is 22, was born in Chichester in South-East England and later went to London to become a chef. He returned to Chichester where he worked at The Royal Oak, a great country neighborhood pub. His boss was Steve Ferre, and they hit it off instantly, becoming good friends and eventually deciding to go backpacking together. We couldn't pass up the opportunity to feature an English country pub recipe, so managed to pry one from both of them. Look out for Steve's recipe in Brown Hill's Spring newsletter.



BEN GREENWOOD (LEFT) WITH MATE STEVE FERRE AT BROWN HILL

PERFECT WINE MATCH

**2011 IVANHOE
Cabernet Sauvignon**

Brown Hill's Ivanhoe Cabernet Sauvignon is robust and full of flavour, an ideal accompaniment to Ben's traditional big-flavoured sausage dish.

Drink: now-2021

Single Price: \$30 per bottle

Dozen Price: \$25 per bottle

Save \$60 per dozen

"In victory you deserve Champagne; in defeat, you need it."

Napoleon Bonaparte

BROWN HILL ESTATE'S PROSPECTOR'S WINE CLUB

If you want to take a tour through Brown Hill's affordable wines, discovering new favourites that are approachable, food friendly and highly praised, then this is the club for you. Receive 4 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.

Great value at only \$80 per quarter, shipping included!

Prospector's Wine Club

This quarter, the Prospector's Wine Club shipment includes one bottle each of:

- 2012 Late Harvest Autumn Mist
- 2013 Lakeview Sauvignon Blanc Semillon
- 2012 Chaffers Shiraz
- 2012 Hannans Cabernet Sauvignon



Why join?

- Affordable quarterly price of \$80
- Wines are cellared in our temperature-controlled room until shipment
- Shipping included Australia wide
- Automatic allocation of current vintage wines so you don't miss out
- First allocation is sent automatically upon joining. Further shipments occur quarterly in August, November, February and May

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:

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 \$204 per quarter.**



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.



Reserve Red Wine Club

Brown Hill's reputation for premium red wines is renowned, and the best way to make sure you receive all of our top reds before they sell out is to join our Reserve Red Wine Club. You receive two bottles each of the current vintage Fimiston Shiraz, Ivanhoe Cabernet Sauvignon and Croesus Merlot at the **cost of \$160 each quarter** with shopping included – that's a saving of more than 10% on the single bottle price.



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

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ORDERING IS EASY:

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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).

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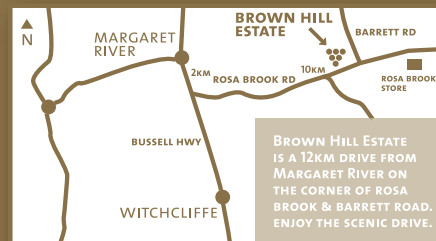
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VISIT US

925 Rosa Brook Road,
Rosa Brook WA 6285

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MARGARET RIVER

925 Rosa Brook Road,
Rosa Brook WA 6285
Phone: (08) 9757 4003



The smell of a young wine is called an "aroma"; a more mature wine offers a delicate "bouquet".

MESSAGE FROM NATHAN, BROWN HILL'S WINEMAKER

It's head-spinning how quickly the time passes these days. One moment we're pruning and getting ready for the year of grape growth ahead, the next we're picking and hand-sorting grapes for the vintage that's upon us. The 2014 vintage is looking terrific, and we're so excited to start observing the results of our white wines in the coming months.

If you happen to be in Perth 11-13 July, visit the Brown Hill team at stand E19 at the Good Food & Wine Show. For more details about this world-class festival, visit the website at goodfoodshow.com.au/perth. Or better still, drop into Brown Hill's winery in the humble village of Rosa Brook, where our community embraces all the good things in life – great food and wine, and a slower pace of life where we stop to smell the roses (and the wine!).



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

