



BROWN HILL

MARGARET RIVER

Edition No. 9, Winter 2015

WELCOME TO THE WINTER 2015 EDITION OF BROWN HILL'S NEWSLETTER

The Brown Hill team embraces the winter weather with pruning in the vineyard and local art shows, plus a creamy sausage pasta recipe from an Italian chef (who also happens to be a grape picker!)



Pictured above: Gwen Bailey at the Brown Hill cellar door, one of the Brown Hill team embracing the Winter season.

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2012 IVANHOE

Cabernet Sauvignon

Two of our favourite wine critics, James Halliday and Ray Jordan, love Brown Hill's Ivanhoe – with scores over 93 from both of them it's no wonder it's becoming one of our most popular reds. Now is the time to embrace wines like the Ivanhoe – the textbook 2012 vintage saw warm conditions but the maximum temperature was not excessive so the grapes ripened steadily and slowly, ensuring a concentrated crimson colour, blackberry fruit and chocolate flavours and pleasantly savoury tannins which balance the oak. **Cellar it for up to 10 years, or drink it now with Gianmarco's sausage pasta on page 5.**



SINGLE BOTTLE PRICE IS \$30
OR BUY IN A DOZEN FOR \$25 PER BOTTLE
SAVE \$60 PER DOZEN

WHAT'S HAPPENING AT BROWN HILL

In our last newsletter we'd almost finished our 2015 harvest. In fact, our picking finished earlier than usual this year just before Easter, as we experienced lower yields not only at Brown Hill but also throughout the district. The result is that our fruit is much more concentrated this vintage, which is great for the resulting wines, but the cohort of annual backpackers weren't too happy given there were less grapes to be picked (which equates to less work!).

Among the 80 pickers were groups of French, Italian, Irish, British, German, Dutch and Japanese backpackers. Our spirits were kept invigorated with tales from a professional Canadian mountain climber, who regaled us with stories of expeditions including one where a polar bear destroyed a tent for a Mars Bar.

The winery is now very quiet since the enthusiastic pickers have moved on. We're still busy pruning in the vineyards with pruning occurring in crops throughout the region including our olive grove neighbours at Agonis Ridge Organic. We're also bottling our 2015 whites and some of our 2014 reds. Look out for new releases in the coming months.

Rosa Brook photographer Stephen Blakeney participated in Margaret River's Open Studios program (11-27 April), which saw 55 local artists opening their studios to display their amazing work. Stephen's exhibition 9 Miles showcased photos of local Rosa Brook personalities, including Brown Hill's own Nathan and Jim Bailey (pictured below).



OUR NEXT WINE DINNER IS AT PERUGINO RESTAURANT IN PERTH IN JUNE – IT SOLD OUT VERY QUICKLY. These dinners are becoming super popular, not only due to the delicious food and wine matching, but also because we release special museum stock for sale on the night. If you'd like to receive advance notice of our wine dinners, join one of Brown Hill's Wine Clubs – read more about these clubs on page 6.

BROWN HILL'S SORTING TABLE

We like getting sorted at Brown Hill especially after vintage time. And we especially enjoy sorting our grapes from the good and the not-so-good. So where do we do it?

On our French Bucher Vaslin sorting table. Its 3.5m length allows six staff to stand either side where they remove the unwanted pieces of stem, leaving only perfect berries. The unwanted, usually small and green berries fall through two grates on the sorting table where they are automatically discarded and sent to unwanted grape heaven. Is this a slow process? Yes. We sort through 1.2 tonnes per hour. But is it worth it? Absolutely. We're left with pristine fruit ready for crushing and fermentation.



BROWN HILL WINES FOR EVERY OCCASION

Edition No. 9

- PROSPECTOR'S RANGE -



2014 CHARLOTTE Sauvignon Blanc

"Hand-picked, chilled to 5 degrees celsius overnight, then whole bunch-pressed; cold-settled for two days, cool-fermented in stainless steel. Quartz-white; 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. Exceptional value"

94 points, James Halliday,
winecompanion.com.au June/July

Drink: now-2016

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



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 or Thai chicken salad.

93 points, James Halliday,
Australian Wine Companion 2015

Drink: now-2015

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

WINTER WARMER DOZEN

It's winter wine drinking season – hurray! – which means heavier food choices to partner with your drops. So here's a handpicked selection of wines to go with your new seasonal dishes. Enjoy.

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

- 2014 Golden Horseshoe Chardonnay
- 2013 Trafalgar Cabernet Merlot
- 2014 Morning Star Rosé (Dry)
- 2011 Bill Bailey Shiraz Cabernet
- 2013 Hannans Cabernet Sauvignon
- 2011 Croesus Reserve Merlot



Price:
\$308 per dozen
Save:
\$42 per dozen

*Savings calculated on individual bottle prices

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 -****2013 AUTUMN MIST****Late Harvest**

Enjoy a chilled glass of this slightly sweet wine with a cheese plate before the main meal kicks off. The residual sugar avoids being cloying due to the tight citrus overtones. The late-picked fruit delivers a lush style that works beautifully with a classic fruit and cheese platter or your favourite dessert.

Drink: now-2015

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

**2014 MORNING STAR****Rosé (Dry)**

This wine is deliciously dry – very similar to the Provence examples from which this style originates. Its sweet nose of strawberries and palate of pomegranate and raspberry are balanced with a lovely dry finish. It's easy to see why this style is growing in popularity – it works well with many styles of food, including Spanish tapas, seafood, grilled fish and pork.

Drink: now-2016

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

**2013 DESERT ROSE****Light Red (Slightly Sweet)**

The new vintage release of the Desert Rose is simply stunning – 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: \$17 per bottle	SAVE \$24
Dozen Price: \$15 per bottle	per dozen

- PROSPECTOR'S RANGE -**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, James Halliday, Australian Wine Companion 2015

Drink: now-2022

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

**2013 HANNANS****Cabernet Sauvignon**

The 2013 vintage of this popular red won't disappoint! Expect the same dark fruit aromas and a spicy, well-balanced palate, with great fruit concentration. The oak is nicely integrated and the tannins provide structure but are not overly dominant. Great value.

Drink: now-2023

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

**- RESERVE RANGE -****2014 GOLDEN HORSESHOE
Chardonnay**

Expect flavours of lime, peach and quince. 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 French oak and natural acid. Pair this drop with fresh oysters brought to life with a squeeze of lemon. Limited cases, so get in while you can.

Drink: now-2022

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

**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: \$30 per bottle	SAVE \$60
Dozen Price: \$25 per bottle	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

**2011 BILL BAILEY
Shiraz Cabernet**

"Hugely concentrated mass of fruit strikes immediately. It's the Shiraz that's lifting this, and shows what a terrific grape variety it can be when treated well. 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-2020

Single Price: \$50 per bottle	SAVE \$60
Dozen Price: \$45 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, Ray Jordan,
The West Australian Wine Guide 2013

Drink: now-2020

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

GIANMARCO SALERNO'S PASTA WITH RED WINE

INGREDIENTS:

500g pasta

splash of olive oil

1 onion, chopped

300g Italian sausage, skin removed and meat chopped

400ml red wine such as Brown Hill's Ivanhoe Cabernet Sauvignon

200ml fresh cream

30g butter



METHOD:

In a large pot, cook pasta in boiling water until al dente.

Meanwhile, heat olive oil and butter in a frying pan and cook onion and sausage together. Season to taste. Add red wine and cook for 5 minutes. Stir through cream and cook for a further 3 minutes. Remove from heat. When pasta is cooked, strain and stir through red wine sauce.

SERVE PASTA WITH A GLASS OF IVANHOE CABERNET SAUVIGNON.



WHO IS GIANMARCO SALERNO?

Gianmarco Salerno is a 25-year-old Italian chef who picked grapes at Brown Hill this vintage. He stayed at the local Big Valley campsite with many of the other backpackers. Gianmarco is from Milano, Italy. His mother was born in Sicily and his father was born in Calabria. He has been a chef since finishing school at 15. So what was his motivation for becoming a chef? His mother. According to Gianmarco she's the best cook in all of Italy.

Gianmarco cooked this delicious pasta recipe for us while he was working with us this year. It's one of his quick-smart dinners, where you can prepare the sauce while the pasta cooks at the same time (and while you enjoy a glass of Brown Hill's Ivanhoe Cabernet Sauvignon). Salute!



PICKERS AT BROWN HILL WITH GIANMARCO SALERNO (pictured second left)



GIANMARCO SALERNO AT BROWN HILL (pictured above)

RESERVE WINE CLUB

Are you hankering for red wines after a long hot season of chilled whites on your tables? The best way to stock up on premium reds is to join our Reserve Wine Club. So what do you receive? Two bottles each of the current-vintage Fimiston Shiraz, Ivanhoe Cabernet Sauvignon and Croesus Merlot.

THE COST OF THE RESERVE WINE CLUB IS \$160 EACH QUARTER – THAT'S A SAVING OF MORE THAN 10% ON THE SINGLE BOTTLE PRICE.

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.

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:

BROWN HILL'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 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. **Great value at only \$80 per quarter, shipping included.**

BANG FOR YOUR BUCK WINE CLUB

If you love great-value reds, then the Bang For Your Buck Wine Club is right up your alley. 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 \$204 per quarter.**

BROWN HILL'S SIGNATURE WINE CLUB

Brown Hill's Signature range of wines cannot be purchased outside the winery, so the best way to stock them in your cellar is to join our Signature Range Wine Club. The Bill Bailey Shiraz Cabernet (2011 is the new release), Perseverance Cabernet Merlot (2010 is the new release) and Great Boulder Cabernet Shiraz Merlot Malbec (2010) can be locked in as a **three-pack delivery every quarter for \$126. And shipping is free for Australian addresses.**

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



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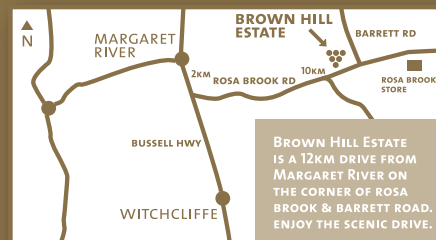
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VISIT US

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Rosa Brook

BROWN HILL
MARGARET RIVER

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"I cook with wine; sometimes I even add it to the food."
W.C. Field

MESSAGE FROM NATHAN, BROWN HILL'S WINEMAKER

It's always a relief when one vintage is down, the grapes safely off the vines and in the winery ready for production. I'm looking forward to seeing the quality of the 2015 vintage, given yields were low but concentration high.

Perth's Good Food & Wine Show (10th-12th July) is always a big event for Brown Hill – we really look forward to seeing friends and loyal followers as well as introducing new faces to the Brown Hill range of wines. Please come to stand number M19 to enjoy a Brown Hill tasting.

IF YOU CAN'T MAKE IT TO THE SHOW, DROP IN TO THE WINERY IF YOU'RE IN MARGARET RIVER, AND WE'LL TREAT YOU TO SOME FAMOUS ROSA BROOK HOSPITALITY.



All the best,
Nathan Bailey,
WINEMAKER