



BROWN HILL

MARGARET RIVER

Edition No. 2, Spring 2013

WELCOME TO THE SPRING EDITION OF BROWN HILL'S NEWSLETTER

Discover Brown Hill's great-value newly released 2012 Trafalgar Cabernet Merlot, a must-cook lamb recipe to please everyone at your table and an uplifting journey through Rosa Brook in Spring time.



HARD AT WORK - PRUNING AT BROWN HILL

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2012 TRAFALGAR Cabernet Merlot

NEW RELEASE

Following the Brown Hill naming tradition, the Trafalgar honours an historic mining town near WA's Kalgoorlie. Deep purple in colour, this red blend is highly quaffable, with a cabernet sauvignon 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. The best way to ensure guaranteed delivery is to join the Bang For Your Buck wine club. See the back page of this newsletter for details.

Single Price: \$18 per bottle

Dozen Price: \$16 per bottle / Save \$24 per dozen

"This small producer from just south of Margaret River consistently makes some of the best-value red wines in WA. They are from dry-grown old vines, which pump out fruit of tremendous concentration, and it's one of the friendliest cellar doors to visit down at Margaret River. 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." **92 points, Ray Jordan, 2013 Cellar Talk, The West Australian**



Serving suggestions:

Bring your spring lamb dishes to life by serving them with a glass of the 2012 Trafalgar. Check out Local Hero Bev Pimm's Rosa Brook lamb recipe...



SPRINGTIME IN ROSA BROOK

The arrival of spring sees new life blossoming everywhere in the town of Rosa Brook. The beautiful wildflowers colour the landscape and the bleating of new lambs fills the air.

As the weather begins to turn warmer, the beach becomes a much more welcoming prospect – the sand firms up as a cricket ground and early morning swims kick off our daily routine. Basketball and swimming make great alternatives to Aussie rules and soccer, and the pace of life generally kicks up a notch with the energy brought about by the new season.

At Brown Hill, the vines are springing to life with their gorgeous green leaves tinting the view. The hay gets cut and rolled, and on

farms the cattle and lambs take on a chubbier appearance as they come out the other side of the winter season. Fruit and vegetable produce is at its best at the markets, so our tables are full with new season's goodies, and recipes that haven't been used for a year are getting a run again.

Spring is the perfect time to visit us at Brown Hill, with the arrival of the new vintage wines just around the corner and a few of our favourite "Bang For Your Buck" reds now restocked and ready for enjoyment! Come and say hi if you're in the area, and take in the new season's excitement.

RACKING AND RETURNING

The practice of racking and returning (from the French *délestage*) is a highly respected method of separating wine from its sediments. The wine is removed so the sediment can be disposed of and the barrels cleaned. The wine is stored in tanks where sulphur levels are tested and the wine allowed extra time to breathe, rounding and developing flavours. When the barrel is clean, the wine is returned, often by means of a pump.

When the Brown Hill team visited Bordeaux, we noticed that wineries were interfering as little as possible in the rack and return process, with a goal to retain the wine's natural flavour components. Rather than using a pump, the first, second and third *crus* (growth) Bordeaux wineries were using gravity to transfer the wine between tank and barrel. Our winemaker Nathan Bailey was inspired by this technique, and has implemented the use of compressed nitrogen to push the wine out of the barrels into a tank and the use of gravity to fill the barrels back up again.



At Brown Hill, barrels are racked and returned every three months. The wine is moved from the barrels into a tank using compressed nitrogen. The barrels are cleaned with hot water and a high-pressure racking spear. As the wines are stored in high-reaching tanks, we use gravity to transfer it back into the barrels. It's more time consuming but we believe it's best practice for outstanding signature wines. We use this method on all our red wines, including the Trafalgar Cabernet Merlot.

"Quickly, bring me a beaker of wine so that I may wet my mind and say something clever."

Aristophanes

SPRING FEVER MIXED DOZEN

Spring clean your cellar with these super wines – a selection of six hand-picked bottles to bring your new-season dishes to life.

Mixed dozen includes two bottles each of:

- 2012 Lakeview Sauvignon Blanc Semillon
- 2013 Charlotte Sauvignon Blanc
- 2011 Desert Rose Light Red
- 2011 Ivanhoe Reserve Cabernet Sauvignon
- 2012 Chaffers Shiraz
- 2010 Fimiston Reserve Shiraz

Price: \$222 per dozen
Save: \$36 per dozen

*Savings calculated on individual bottle prices





2013 CHARLOTTE Sauvignon Blanc

The new vintage of this fresh, crisp wine has gentle hints of tropical fruit with a backbone of mineral acidity that keeps the whole flavour profile in check. Our fruit for the 2013 vintage was all handpicked – the gentler handling and discerning harvesting coming through in the complexity of this wine. Team with crab meat pasta.

Drink: now-2015

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-2014

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



2012 AUTUMN MIST Late Harvest

Welcome in the warmer weather and longer days with a chilled glass of this slightly sweet wine. 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-2017

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



2011 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 dry finish that encourages you to come back for more.

Drink: now

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.

Drink: now-2022

Single Price: \$18 per bottle
Dozen Price: \$16 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,
The West Australian Wine Guide 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. This intricate wine boasts pure fruit and spice balanced by cedary oak. Serve with a medium-rare rump steak and creamy mash.

**92 points, James Halliday,
*Australian Wine Companion***

Drink: now-2020

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



2009 GREAT BOULDER Cabernet Shiraz Merlot Malbec

"A more refined and elegant expression of Brown Hill based on four varieties that do so well for these guys on this dry-grown vineyard. The chalky fine tannins and subtle oak use contribute to a satiny smooth palate that is both long and intense, yet with a refined poise. Lovely well-balanced wine."

**94 points, Ray Jordan,
*The West Australian Wine Guide 2012***

**91 points, James Halliday,
*Australian Wine Companion***

Drink: now-2019

**Single Price: \$40 per bottle
Dozen Price: \$35 per bottle
Save \$60 per dozen**



2010 FIMISTON Reserve Shiraz

"Concentrated with an essence of shiraz displaying lots of dark plum and chocolate characters. The savoury influence is deep and profound, and carries across the palate to its long finish. A little anise adds some complexity to the plump middle palate. Great cellaring."

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

Drink: now-2019

**Single Price: \$30 per bottle
Dozen Price: \$25 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-2019

**Single Price: \$50 per bottle
Dozen Price: \$45 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-2020

**Single Price: \$35 per bottle
Dozen Price: \$30 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-2018

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

BEV'S HERB CRUSTED LAMB WITH MINT SAUCE

INGREDIENTS:

1 Agonis Ridge Organic Lamb Rack

HERB CRUST

1 cup fresh breadcrumbs

½ cup fresh mixed herbs, finely chopped
(rosemary, mint, parsley)

2 tablespoons Agonis Ridge Organic Extra Virgin Olive Oil

Mashed potato and peas, to serve

MINT SAUCE

1 handful fresh mint leaves, finely chopped

1½ tbsp sugar

2 tbsp boiling water

4 tbsp (½ cup) cider vinegar

Preheat oven to 200C.

Make Mint Sauce first, by placing mint leaves in a small bowl. Add sugar, then stir in boiling water to dissolve. Stir in cider vinegar and set aside.

Place Herb Crust ingredients in a bowl and stir well to combine. Press mixture onto lamb rack.

Roast lamb for 30 minutes, remove and cover loosely with foil and rest for 15 minutes. Cut rack into pairs, serve with mashed potato, peas and Mint Sauce.



AGONIS RIDGE ORGANIC

At the Brown Hill family dinner table, the star ingredient is often a product from the range at our local Agonis Ridge farm.

Set on 160 hectares, this Rosa Brook organic farm breeds grass-fed beef and lamb that simply melts in your mouth. It's so distinctively tasty that even our children can spot the pretender if we dare serve something different! This farm also tends lovingly to 1,200 olive trees that produce robustly flavoured oil, processed on the farm in a purpose-built facility.

The owners of Agonis Ridge, Mike and Bev Pimm, believe they're the caretakers of their land and treat it with respect so that the practices they set in place can help future generations continue to cultivate great produce in later years.

The Agonis Ridge Wiltipoll lambs have a winter breeding trait, so availability is subject to seasonal variations, but when we can get our hands on it, we make the most of it with recipes like this one. If you're in the area, drop into Margaret River Farmers' Markets on a Saturday to purchase some Agonis lamb to try for yourself or email agonis@bluemaxx.com.au. Otherwise, we hope you're enjoying super-sweet spring lamb in your neck of the woods.



BROWN HILL'S WINE CLUB TRIO

If you love your Brown Hill wines, then joining one of our wine clubs will ensure you never miss out on your favourites each time a new release occurs.

There are three customised wine clubs to choose from:

Signature Range Wine Club

Receive a three-pack of the

Bill Bailey Shiraz Cabernet

Perseverance Cabernet Merlot

Great Boulder Cabernet Shiraz Merlot Malbec every quarter.

Cost: \$126 per quarter



Bang for Your Buck Wine Club

Receive 4 bottles each of

Chaffers Shiraz

Hannans Cabernet Sauvignon

Trafalgar Cabernet Merlot every quarter.

Cost: \$192 per quarter



Reserve Wine Club

Receive 2 bottles each of

Fimiston Shiraz

Ivanhoe Cabernet

Croesus Merlot

every quarter.

Cost: \$160 per quarter



FREE DELIVERY AUSTRALIA WIDE.

Why join?

- 1) Never miss out on your favourite wines again.
- 2) Enjoy free delivery on all your orders.
- 3) Wines are stored in Brown Hill's climate-controlled cellars before delivery.

Sound tempting? Join online at our website www.brownhillestate.com.au or give us a call on 1800 185 044.

MESSAGE FROM NATHAN, BROWN HILL'S WINEMAKER

It's such a lovely time of year here in Rosa Brook. Spring has sprung and we're so pleased to be able to head outdoors to enjoy the warmer weather.

As the winemaking year progresses, all our chores are being ticked off the list. Lately we've been pruning the vines, which is a big task. The vines are now ready for the season ahead of us when the fruit goes through its most intense growing period.

Outside the winery, the Brown Hill team recently ventured to the Perth Good Food & Wine Show, where we enjoyed catching up with our loyal costumers and met new ones, too. It's such a fun weekend for everyone involved.

In the kitchen, we can't go past Sean's delicious fruitcake, which featured in our Winter newsletter. I guess it won't be long before the festive season is upon us and fruitcake will again be on high rotation in kitchens everywhere.

We do hope you enjoy Brown Hill's new-release wines – we're so excited to share the toils of our work with loyal customers all over the country. Do let us know if you have any favourite food matches for our wines – we'd love to hear about them!

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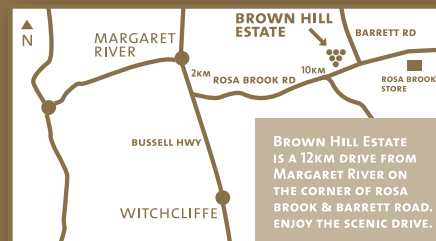
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All the best, Nathan Bailey,
WINEMAKER *Nathan Bailey*