



BROWN HILL

MARGARET RIVER

Edition No. 3, Summer 2013

WELCOME TO THE SUMMER EDITION OF BROWN HILL'S NEWSLETTER

Deck the halls with Brown Hill's new wines and 2013 releases, a perfect summer seafood recipe and a sneak peak inside Rosa Brook's festive celebrations.



GWEN, JIM, NATHAN & CHIARA BAILEY ENJOYING THEIR WINES THIS FESTIVE SEASON!

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BROWN HILL ESTATE'S Signature Trio

With the festive season just around the corner, it's time to start thinking about what to give your loved ones at Christmas. We've taken some of the hard work out of the decision-making for you with the Brown Hill Estate Signature Trio. The Trio gift pack includes one bottle each of our Signature Range Wines – 2010 Bill Bailey Shiraz Cabernet, 2009 Perseverance Cabernet Merlot & 2010 Great Boulder Shiraz Cabernet Merlot Malbec. It costs \$140 with **FREE** delivery Australia wide. And we'll hand-write your personal message onto a gift card and include it with the Trio. Visit our website www.brownhillestate.com.au or give us a call on 1800 185 044 for more details.

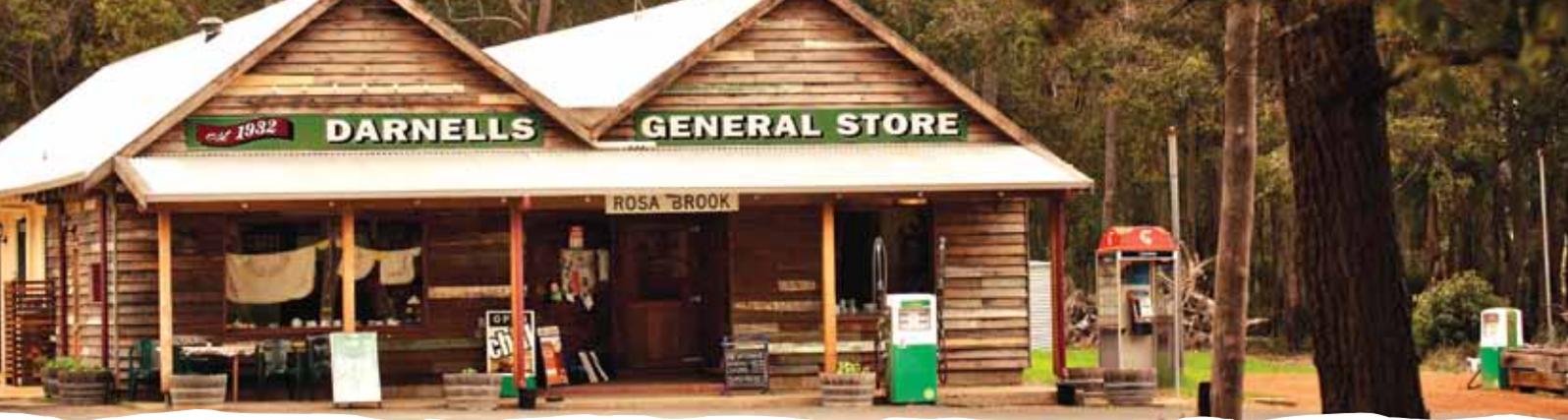


Trio gift pack includes one bottle each of:
2010 Bill Bailey Shiraz Cabernet,
2009 Perseverance Cabernet Merlot &
2010 Great Boulder Shiraz Cabernet Merlot Malbec.

JOIN BROWN HILL'S SIGNATURE RANGE WINE CLUB

Can't find these wines at liquor stores? That's because they're only available through our Signature Range Wine Club. The best way to ensure guaranteed delivery is to join this club where you'll receive automatic delivery of these wines every three months. At a quarterly cost of **\$126**, members enjoy a **10% discount on the single bottle price**. Visit our website www.brownhillestate.com.au for details.

Merry Christmas



CHRISTMAS IN ROSA BROOK

So how do we deck the halls in Rosa Brook at Christmas time?

In the vineyard we put on our Santa hats and get busy leaf plucking, shoot thinning and wire lifting. The vines are growing steadily and the grapes are plumping up, ready for vintage in a few months' time.

The spirit of Rosa Brook's community comes alive at Christmas. Every year we hold a festive celebration in our historic local hall next to Darnell's General Store, and this year is no exception.

Everyone brings their own picnic dinner to share with one and all. Children make colourful decorations to trim the Christmas tree, and the raffle brings much excitement to everyone – not surprising given it always includes a few bottles of Brown Hill's lovely wines. Our wonderful Fire Captain Shaun Palmer (who you may have met in our Winter newsletter) chauffeurs Santa Claus in one of the shiny fire trucks and delivers him to the celebration where he hands out presents to all the children with the help of the elves from Darnell's

General Store. The Rosa Brook Singing Group then performs festive songs to round out what is always a very special evening.

Don't forget – you'll find Shaun Palmer's Rich & Spicy Fruitcake recipe on Brown Hill's website if you'd like to make it for your own Christmas celebrations.



A "cork-tease" is someone who constantly talks about the wine he or she intends to open and share, but never does.

FINEST FESTIVE DOZEN

Just the right mix to get you through the celebratory season.

Mixed dozen includes two bottles each of:

- 2013 Charlotte Sauvignon Blanc
- 2013 Lakeview Sauvignon Blanc Semillon
- 2013 Morning Star Rosé
- 2010 Fimiston Reserve Shiraz
- 2010 Bill Bailey Shiraz Cabernet Sauvignon
- 2009 Perseverance Cabernet Merlot

Price: \$320 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 blend 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 on a hot summer's day with 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

White wine becomes darker in colour as it ages, but red wine becomes lighter in colour.



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-2015

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 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



2013 MORNING STAR

Rosé

This new wine is a deliciously dry rosé – 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's a perfect summer drop that works well with many styles of food, including Mediterranean flavours, Spanish tapas, seafood, grilled fish and pork.

Drink: now-2016

Single Price: \$17 per bottle
Dozen Price: \$15 per bottle
Save \$24 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. Outstanding young value-for-money wine."

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

"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*

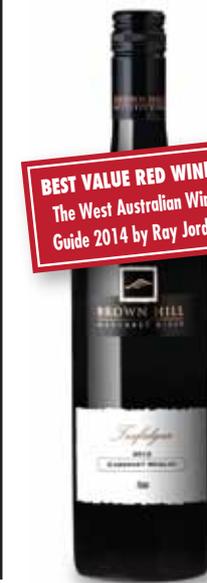
TOP 40 BEST BUY

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

"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. Good structure and a balanced palate."

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

"Beautiful perfumed bouquet greets immediately. Wonderfully scented with violets and leafy red berry. The palate is substantial with ripe firmish tannins giving it some inner core firepower. Balanced with an impressive consistent palate carrying through to a long finish. Like those grainy tannins."

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



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 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-2020

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-2020

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-2021

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."

95 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

GARY HAWORTH'S CRAYFISH RECIPE

1 fresh crayfish (Western Red Lobster)
1 garlic clove, crushed
1 tablespoon olive oil
fresh buttered bread
sliced tomatoes
mayonnaise

If crayfish is still alive, place in freezer for 30-40 minutes (this is the most humane way to put it down). Remove legs and set aside for later use. Using a sharp, thin-bladed knife, cut in an upward motion between tail segments and carapace (head) all way around, then twist and pull head off body. Discard head. Take tail section and split lengthways in half from front to back using a large knife or kitchen scissors. This will reveal a dark tube that should be removed and discarded.

Take jelly-like meat from each half of tail and cut into 2cm strips. Season with salt, pepper and garlic. Allow tail meat to



rest while legs simmer in a large pan of boiling salted water for 6-7 minutes.

Heat olive oil in a frying pan, then fry tail meat for a few minutes each side. Serve hot crayfish on fresh, buttered bread with sliced tomatoes and mayonnaise and a glass of Brown Hill's Charlotte Sauvignon Blanc. Legs are to be eaten as a delicious side dish.



WHO IS GARY?

Gary Haworth is a builder, keen spear fisherman, mountain biker and fisher, but his most noteworthy expertise is free diving – he can dive to a depth of 50m without taking a breath!

This skill enables him to catch crayfish. He and his wife Julia live on the neighbouring property to us with their three children, and we often arrive home to find a crayfish in our fridge (Gary knows where we keep the spare key!).

Eight years ago Gary and his family moved to Australia from England. The house that Gary built is home for his family as well as their pet cow called Precious, who is very domesticated and has often been found inside their son's bedroom when he forgets to close the front door.

We love that Gary's passion for the outdoors and adventurous spirit have helped him embrace the Australian way of life – which includes crayfishing. If free diving is not your cup of tea, head to your local fishmonger to track down a crayfish so you can give this recipe a go and try it with our refreshing Charlotte Sauvignon Blanc.

PERFECT WINE MATCH

2013 CHARLOTTE Sauvignon Blanc

Serve this crayfish recipe or any other mildly flavoured seafood recipe with Brown Hill's Charlotte Sauvignon Blanc. The fruit is handpicked, chilled down overnight to 5°C and then whole bunch pressed (this ensures the berries stay intact, sealing in their full flavour until 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 are evident in the complexity of this wine.

Drink: now-2015

Single Price: \$17 per bottle

Dozen Price: \$15 per bottle

Save \$24 per dozen



Can you believe it's nearly time to bring out the decorations and start writing your Christmas cards? Time flies, and because we know how busy you are, we've created a few festive ideas to help make gift giving easier.

So why give the gift of Brown Hill Estate?

- We can send a case of wine straight to your loved ones as a present and include a handwritten card.
- We can ship wine to your Christmas or holiday destination so you don't have to worry about carrying it with you en route.
- We have electronic gift vouchers, ranging in price from \$50 to \$500.
- Wines are stored in Brown Hill's climate-controlled cellars before delivery.
- We offer FREE delivery Australia wide.

Choose from:

1. SIGNATURE TRIO GIFT PACK

for \$140 with free shipping Australia wide.

This trio of wines features the 2010 Bill Bailey Shiraz Cabernet, 2009 Perseverance Cabernet Merlot, 2010 Great Boulder Shiraz Cabernet Merlot Malbec, and also includes a handwritten gift card.

2. FINEST FESTIVE DOZEN

which includes 12 of Brown Hill's premium wines: four whites, two rosé and six reds (see page 2 for details). Just the right mix to get you through the celebratory season – all for \$320 with free shipping Australia wide.

3. A BROWN HILL ESTATE GIFT CARD

to choose your own selection of wines.

To receive wines before Christmas, order before:

- Wednesday 18 December in Western Australia
- Thursday 12 December in the rest of Australia



SIGNATURE TRIO GIFT PACK



FINEST FESTIVE DOZEN



Sound tempting? Jump online (www.brownhillestate.com.au) to purchase or give us a call on 1800 185 044.

CONNECT WITH US:



BROWNHILLESTATE

ORDERING IS EASY:

INTERNET

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).

FAX (08) 9757 4004

FREECALL

1800 185 044 (7 Days)

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MESSAGE FROM NATHAN, BROWN HILL'S WINEMAKER

As you can tell by this newsletter, we love Christmas in Rosa Brook – our festive event at the historic community hall is one of the highlights of our year. It also marks a point in our calendar when we can stop and reflect upon all that we've achieved throughout the year, and begin to look forward to the year ahead.

The next big event for us at Brown Hill is vintage time – we're gearing up now for this busy period in the winemaking schedule. In our next newsletter we'll report back on how the 2014 vintage is looking.

Loyal Brown Hill followers will remember the Golden Horseshoe Chardonnay, which has been out of stock for a while due to its increasing popularity, but we've just bottled another vintage of this great wine. Keep an eye out for its release next year. We've also just bottled our reserve wines and they have new labels to look out for.

Please drop in to the cellar door if you're in the area over the summer season – we'd love to see you. But if you can't be here to savour the wines with us, we hope you can enjoy a Brown Hill drop at your Christmas celebration.



All the best, Nathan Bailey,
WINEMAKER

