



# BROWN HILL

MARGARET RIVER

Edition No. 8, Autumn 2015

## WELCOME TO THE AUTUMN 2015 EDITION OF BROWN HILL'S NEWSLETTER

The Brown Hill team jumps back into winemaking after a lovely Christmas in Rosa Brook and a great wine dinner in November, plus, enjoy a traditional shepherd's pie recipe from one of our trusty grape pickers.



Pictured above: Philippe Coree, Chiara and Nathan Bailey at last year's Brown Hill Wine Dinner at Chez Pierre.

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### 2014 GOLDEN HORSESHOE

#### Chardonnay

The grapes for this hugely popular wine are handpicked, chilled down to five degrees celsius and whole bunch pressed (this ensures the berries stay intact so the true flavour is reflected in the wine).

The wine undergoes a partial malolactic fermentation (where tart-tasting malic acid is converted to softer-tasting lactic acid), which imparts a buttery character. Take a sip and enjoy pristine flavours of lime, peach and quince. The palate has good 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. Pair this drop with chargrilled salmon and fennel salad.

Limited cases, so get in while you can.



SINGLE BOTTLE PRICE IS \$35  
OR BUY IN A DOZEN FOR \$30 PER BOTTLE  
**SAVE \$60 PER DOZEN**

# NEW YEAR IN ROSA BROOK

As the curtain has closed on 2014 and the first sunny quarter of the new year begins at Brown Hill, we're thankful for experiencing a super growing season for our beloved vines.

The 2015 vintage is looking great! We're in the process of picking our fruit as we go to print for this newsletter. We've almost finished picking the white grapes and we're waiting on the reds to reach their optimum ripeness.

Once again this year, we're lucky to have lots of pickers from various nations – it's so lovely to hear their bright voices in the vineyard and the winery. And we're absolutely loving our new sorting table – it's been a fantastic addition to the winemaking process, making the selection of perfect fruit even easier.

Last year saw the kick-off of a new Brown Hill tradition – our wine dinners, both of which sold out in a couple of hours and were a roaring success. The inaugural dinner was in June at Perth's Gala Restaurant and the second dinner was at French restaurant Chez Pierre in Perth's Nedlands. Everyone had a great evening at both events, with a selection of museum wines available on each night. We're continuing the tradition in 2015, with our next dinner booked for 11 June at Italian restaurant Perugino in West Perth. **Keep your eyes peeled for further details on our website and in your inbox.**



Brown Hills's second dinner at French restaurant Chez Pierre in Perth's Nedlands

## WINEMAKING TECHNIQUE

### Compressed Nitrogen

Our cleaning processes are just as important as many of the other essential tasks in the winemaking practice. The barrels we use to store, ferment and age wine need to be cleaned every three months – but how do we do this when our precious wine is sitting inside? Instead of using a pump to remove the wine which can cause wine aeration, we use the inert gas, compressed nitrogen. This method of movement is a lot gentler on the wine and keeps the oxygen at bay. We've been using this process for four years now and have noticed a marked improvement in the overall wine.



# BROWN HILL WINES FOR EVERY OCCASION

Edition No. 8

## - PROSPECTOR'S RANGE -



### 2013 CHARLOTTE Sauvignon Blanc

The fruit is handpicked, chilled down overnight to 5C, whole-bunch pressed (to ensure 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 is evident in the complexity of this wine.

**90 points, James Halliday, Australian Wine Companion 2015**

Drink: now-2015

Single Price: \$17 per bottle	<b>SAVE \$24</b>
Dozen Price: \$15 per bottle	<b>per dozen</b>



### 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.

**93 points, James Halliday, Australian Wine Companion 2015**

Drink: now-2015

Single Price: \$17 per bottle	<b>SAVE \$24</b>
Dozen Price: \$15 per bottle	<b>per dozen</b>

## AUTUMN'S FINEST MIXED DOZEN

Toast in the new season (and cooler weather!) with this handpicked selection of Brown Hill's top wines.

Brown Hill's Autumn's Finest Mixed Dozen includes two bottles each of:

- 2013 Charlotte Sauvignon Blanc
- 2012 Fimiston Reserve Shiraz
- 2013 Desert Rose Light Red
- 2011 Bill Bailey Shiraz Cabernet
- 2013 Hannans Cabernet Sauvignon
- 2010 Perseverance Cabernet Merlot



<b>Price:</b> \$324 per dozen
<b>Save:</b> \$42 per dozen

\*Savings calculated on individual bottle prices

Visit our website [www.brownhillestate.com.au](http://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 on a warm summer's evening. 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. Fancy lemon meringue pie?

Drink: now-2015

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



**2014 MORNING STAR**  
Rosé

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

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 has been keenly anticipated, and it 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 -



**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**



**2012 IVANHOE**  
Reserve Cabernet Sauvignon

"Excellent crimson-purple; maturation in new and 1-year-old French barriques for 18 months has certainly left its mark on the wine, but the cassis fruit of the cabernet has stood right up to it here, and the tannins are pleasantly savoury, themselves helping balance the oak."

**94 points, James Halliday,**  
*Australian Wine Companion 2015*  
**93 points, Ray Jordan,**  
*The West Australian Wine Guide 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 handed."

**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**

# STEVE FERRE'S SHEPHERD'S PIE

150g butter  
2 onions, finely diced  
3 carrots, finely diced  
1 leek, shredded  
1 garlic clove, crushed  
1kg minced lamb  
50ml Worcestershire sauce  
1L lamb stock  
1 sprig fresh rosemary  
2kg mashing potatoes, such as desirée, dutch cream or coliban  
100g cheddar cheese

In a large, deep pan, melt 50g butter and cook onion, carrot, leek and garlic until soft. Remove mixture from pan.

In same pan, cook lamb mince until nicely browned. Strain off any fat, then add onion mixture to mince in pan. Add Worcestershire sauce and lamb stock, and cook on low-to-medium heat for about 2 hours, stirring every 20 minutes. As stock reduces, sauce will thicken. When cooked, stir in rosemary sprig.

Meanwhile, preheat oven to 200C degrees. Peel potatoes, place into a saucepan of cold water and gently boil for 20 minutes. Strain and mash with remaining butter. Season to taste.

Place cooked lamb mince into an ovenproof baking dish, then spread mashed potato over top. Sprinkle with cheese and cook in preheated oven for 35 minutes. Serve with a glass of Brown Hill's 2013 Trafalgar Cabernet Merlot.



## WHO IS STEVE FERRE?

Steve Ferre and Ben Greenwood are two of our favourite grape pickers, who travelled from England last year, stayed at the local Big Valley Campsite and worked for Brown Hill during vintage 2014. Steve and his good mate Ben were diligent nomads who put a lot of effort and pride into their work. 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.

Steve Ferre is 29 and was born in Portsmouth, England. He became a chef and moved to Chichester where he worked at The Royal Oak, a popular country neighborhood pub. He was head chef and worked with Ben Greenwood, and they hit it off instantly, becoming good friends and eventually deciding to go backpacking together. We featured Ben's Trio of Game Sausages recipe last year, and in the order of fairness, we also had to feature chef Steve's recipe for his delicious Shepherd's Pie – we hope you enjoy it with a glass of our Trafalgar!



BEN GREENWOOD AND STEVE FERRE (RIGHT) AT BROWN HILL

## JOIN OUR SIGNATURE RANGE WINE CLUB

Brown Hill's Signature range of wines cannot be purchased outside the winery, so the best way to get hold of them is to join our Signature Range Wine Club.

Bill Bailey Shiraz Cabernet (2011 is the new release),  
Perseverance Cabernet Merlot (2010 is the new release)  
Great Boulder Cabernet Shiraz Merlot Malbec

can be locked in as a three-pack delivery every quarter for \$126. And shipping is free for Australian addresses.



### 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 \$126 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.

### Brown Hill's other wine clubs include:

#### 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 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.**



#### 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 Fimiston Shiraz, Ivanhoe Cabernet Sauvignon and Croesus Merlot. **To join the Reserve Red Wine club, the cost is \$160 each quarter - that's a saving of more than 10% on the single bottle price.**



Visit our website [www.brownhillestate.com.au](http://www.brownhillestate.com.au) for details.

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### VISIT US

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**BROWN HILL**  
MARGARET RIVER

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*"Wine makes daily living easier, less hurried, with fewer tensions and more tolerance."  
Benjamin Franklin*

## MESSAGE FROM NATHAN, BROWN HILL'S WINEMAKER

We do hope you enjoyed your Christmas, spending time with your family and friends. At Brown Hill we enjoyed a traditional Christmas lunch at home with the family with all the meats, roast vegetables (including our homegrown beans, kale and turnips), trifle, Christmas pudding and brandy sauce. The standout was definitely the organic ham we purchased from local Margaret River producer The Farm House – for more information visit the website, [www.thefarmhousemr.com.au](http://www.thefarmhousemr.com.au).

There are so many terrific local food and wine producers in our neck of the woods. We're spoilt for choice – the only problem is choosing between all the local offerings!

We're really looking forward to producing fantastic Brown Hill wines for you in 2015 – and we do hope you enjoy them as much as we love making them.



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