



BROWN HILL

MARGARET RIVER

Edition No. 6, Spring 2014

WELCOME TO THE SPRING EDITION OF BROWN HILL'S NEWSLETTER

Brown Hill celebrates its first-ever wine dinner, talks about dry-grown grapes and releases its first wines with newly designed labels.



NEW 2012 VINTAGES OF IVANHOE AND FIMISTON WITH BRAND NEW LABELS

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2012 CHAFFERS Shiraz

Shiraz is one of Australia's most loved (and highly consumed) varieties – its rich fruit flavour profile and full-bodied weight make it the perfect wine for so many of our favourite cuisines. Brown Hill's Chaffers Shiraz is high on our best-seller list, and the textbook 2012 vintage has made this release one of our most popular so far. The grapes ripened slowly and steadily, allowing the fruit flavour intensity to develop nicely. Expect 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.

Ray Jordan thinks highly of the Chaffers – it was awarded Runner-Up BEST VALUE WINE OF THE YEAR in his *West Australian Wine Guide 2014*.



Serving suggestion:

Team it with a Boeuf Bourguignon (and use a little in the cooking as well!).

**SINGLE BOTTLE PRICE IS \$19,
OR BUY IN A DOZEN FOR \$17 PER BOTTLE.**

ROSA BROOK

WHAT'S HAPPENING AT BROWN HILL?

We can't believe we're already three-quarters of the way through 2014! Time flies when you're having fun, and this is certainly the case at Brown Hill. In June, we held our inaugural Brown Hill wine dinner at Gala Restaurant in Perth. It was a huge success – we absolutely loved meeting a great bunch of our loyal fans. In fact, it was so enjoyable that we've already locked in a date for our next event. See page 5 for a wrap-up of the night and details of the next dinner.

The Brown Hill team also loved meeting both new and old friends at the Good Food & Wine Show in July. If you didn't manage to make it to this year's festival, it's worth trying to make it to next year's. Where else can you enjoy the spoils from some of Australia's best food and wine producers all in one location?

WINEMAKING TECHNIQUE – Dry-Grown Grapes

One of the winemaking terms being bandied around these days is "dry-grown grapes". Premium wineries are seeing the benefits of applying this technique to their growing methods. So, what does dry-grown mean? It means that the vines are not irrigated regularly; rather growers rely on natural rainfall to water the plants throughout the year. By restricting the plant's water supply, the berries end up with less water content and a greater density of sugar and flavour compounds.

Dry-grown vines grow very deep roots, sending them underground on the hunt for moisture to survive. As a result, growth is slower than the growth of irrigated vines, and the yields are smaller. But, the berries pack a powerful flavour punch, which takes the wine to a whole new level.

There are some regions in Europe, such as Bordeaux in France, whose delineation includes the strict adherence to centuries-old growing practices such as dry-grown, or dry-farming, techniques. Brown Hill is one of only a few wineries in Western Australia to use this technique to achieve this intense flavour result in its wines. It's certainly a more hands-on approach to the maintenance of our vines, but we feel the benefits are worth the extra time in the vineyard.

SPRING TO LIFE MIXED DOZEN

Spring into the new season with this selection of six hand-picked bottles to bring your dishes to life.

Brown Hill's Spring to Life Mixed Dozen includes two bottles each of:

- 2013 Late Harvest Autumn Mist
- 2013 Lakeview Sauvignon Blanc Semillon
- 2014 Morning Star Rosé
- 2012 Chaffers Shiraz
- 2009 Perseverance Cabernet Merlot
- 2010 Bill Bailey Shiraz Cabernet



Price:
\$304 per dozen
Save:
\$36 per dozen

*Savings calculated on individual bottle prices

It's time for our wines to be adorned with fabulous new labels, and the first releases are the Fimiston Reserve Shiraz and the Ivanhoe Cabernet Sauvignon. Take a sneak peek in Wines for Every Occasion on page 3.

And finally, we're thrilled to announce that Brown Hill has been awarded another **5 Star Winery** rating in James Halliday's latest *Australian Wine Companion*. According to Halliday a 5 Star Winery is capable of producing wines of very high quality. The winery also has at least two wines rated 94 points or above.



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, Australian Wine Companion 2015

Drink: now-2016

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



2013 LAKEVIEW Sauvignon Blanc Semillon

The new 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 goat's cheese and asparagus salad.

93 points, James Halliday, Australian Wine Companion 2015

Drink: now-2016

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

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

Enjoy a chilled glass of this slightly sweet wine to toast the beginning of spring. 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-2016

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

**2014 MORNING STAR****Rosé**

The new release of 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's a perfect spring drop that works well with many styles of food, including Spanish tapas, seafood, grilled fish and pork.

Drink: now-2017

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

**2013 DESERT ROSE****Light Red**

The new vintage release of the Desert Rose is simply stunning - smooth and sophisticated with a lovely dry 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 to enjoy on the warmer spring days.

Drink: now-2016

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."

93 points, Ray Jordan,
The West Australian Wine Guide 2015
93 Points James Halliday,
Australian Wine Companion 2015

Drink: now-2022

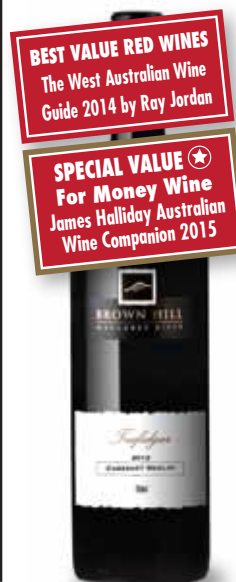
Single Price: \$19 per bottle
Dozen Price: \$17 per bottle
Save \$24 per dozen

**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
Dozen Price: \$17 per bottle
Save \$24 per dozen

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

"A cabernet 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."

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

TOP 40 BEST BUY
Winestate NOV/DEC Issue 2013
94 Points James Halliday,
Australian Wine Companion 2015
Drink: now-2022

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

**2012 FIMISTON****Reserve Shiraz**

This drop is a fine example of how good a wine can be when it's produced with dry-grown grapes. The newly released 2012 vintage (with its shiny new label!) is powerful and elegant with a deep concentration of flavour and a keenly balanced tannin and oak partnership. Superb drinking.

94 Points James Halliday,
Australian Wine Companion 2015

Drink: now-2022

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

**2012 IVANHOE****Cabernet Sauvignon**

When this classic pairing of variety and region is teamed with a good vintage (2012), the result is a delightfully perfumed, balanced wine with pure fruit flavours, spice balanced by cedary oak and silky smooth tannins. Pair it with a rump steak, mash and green beans, or put a few bottles in the cellar and leave them to develop for more than 10 years.

94 Points James Halliday,
Australian Wine Companion 2015

Drink: now-2022

Single Price: \$30 per bottle
Dozen Price: \$25 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,
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

BROWN HILL ESTATE'S INAUGURAL GALA RESTAURANT MENU

The Golden Horseshoe *Gala* Menu

Homemade Bread with Herb Butter

Canapé

Marinated and Smoked Salmon on Charlotte Tart

2013 BROWN HILL LAKEVIEW SAUVIGNON BLANC SEMILLON

Cod & Prawn with Bouillabaise Dressing

2013 BROWN HILL GOLDEN HORSESHOE CHARDONNAY

Pressed Duck with Plum Confit

Pistachio Crisp and Szechuan Pepper Sauce

2010 BROWN HILL BILL BAILEY SHIRAZ – CABERNET

2009 BROWN HILL PERSEVERANCE CABERNET – MERLOT

Slow-cooked Beef Tenderloin on Bordelaise Ragout with

Parsnip & Potato Mash

2011 BROWN HILL IVANHOE RESERVE CABERNET SAUVIGNON

Roquefort & Brioche Crumble

Cheddar with Honey Jelly

2011 BROWN HILL FIMISTON SHIRAZ



BROWN HILL'S INAUGURAL WINE DINNER

On the evening of Thursday 12 June, our loyal friends took part in Brown Hill Estate's first-ever wine dinner, held at Gala Restaurant in Perth's Applecross.

Five sumptuous courses were matched to a selection of our premium vintages. In a gesture of our appreciation of our guests' support, we released a few precious past vintage wines for purchase. Museum stock was included in a special dozen with the six premium reds that were served on the night.

Nathan spoke of Brown Hill Estate and his passion for the craft of winemaking. A sincere thanks to Hans and Marianne of Gala Restaurant and Elizabeth Killerby, who was an entertaining Master of Ceremonies for the evening. It was a feast for the senses, and one that we'd like to repeat.

STEAK & SHIRAZ RECIPE

Hans Lang and Marianne Kempf from Gala Restaurant share their beef fillet steak recipe.

BEEF FILLET STEAK WITH GOAT'S CHEESE CRUST

4 x beef fillet steaks (160g-190g each)

Sautéed green beans and mashed potato, to serve

GOAT'S CHEESE CRUST

100g fresh goat's cheese

1 celery stick, finely chopped

1 tomato, peeled and roughly chopped

1 shallot, finely chopped

1 tbsp finely chopped chives

1 garlic clove, finely chopped

½ cup breadcrumbs, extra for sprinkling on steaks

RED WINE SAUCE

Olive oil

¼ cup shallots, minced or very finely chopped

½ cup Chaffers Shiraz

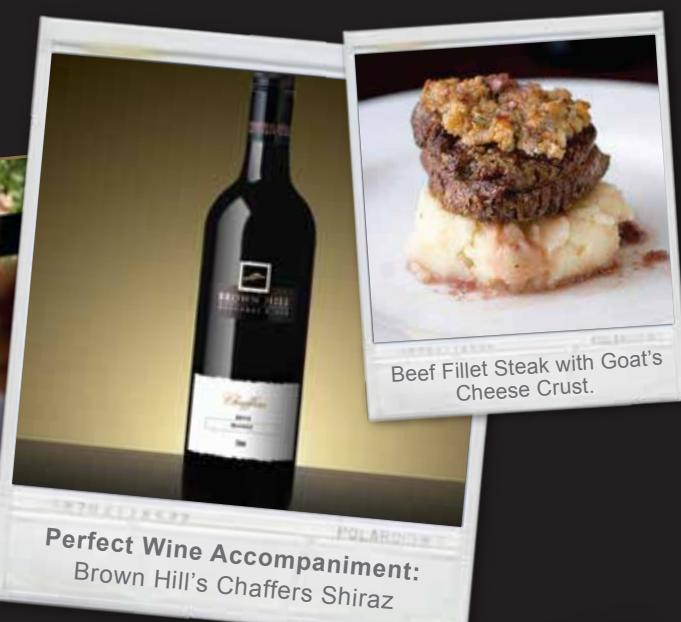
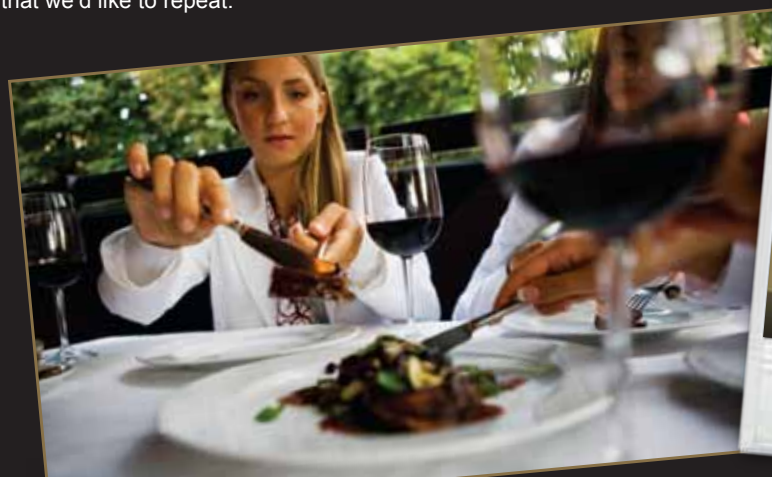
½ cup beef stock

2 tbsp butter

1 tbsp finely chopped rosemary

To make Goat's Cheese Crust, combine all ingredients in a large bowl. Set aside.

To make Red Wine Sauce, coat a pan with olive oil over medium heat, then cook shallots until translucent. Add red wine and stock, and cook until reduced by half. Add butter and rosemary, cook until butter has melted, then remove from heat. Set aside. Season fillet steaks on both sides and cook in a hot pan or grill plate to your liking (Hans's preference is medium rare). Remove steaks from pan and place in heat-proof pan. Spread goat's cheese mixture across top of steaks then top with extra breadcrumbs. Cook steaks under a medium grill until crust is golden brown. Serve with green beans, potato mash, red wine sauce, and a glass of Brown Hill's Chaffers Shiraz.



Beef Fillet Steak with Goat's Cheese Crust.

Perfect Wine Accompaniment:
Brown Hill's Chaffers Shiraz

SAVE THE DATE

Thursday, 13 November 2014. Soiree @ Chez Pierre in Nedlands, Perth.

Bookings can be made on Brown Hill's website for a fabulous night of French fare paired with Brown Hill's wines and a few surprises on the night.

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. Members receive a dozen of Brown Hill's best-value and most popular red wines four times a year. The Bang For Your Buck Reds are:

Great value at only \$204 per quarter, shipping included!

- 4 bottles of Chaffers Shiraz
- 4 bottles of Hannans Cabernet Sauvignon
- 4 bottles of Trafalgar Cabernet Merlot



So 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
- First allocation is sent automatically upon joining. Further shipments occur quarterly in November, February, May and August

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:

Reserve Wine Club

If you love our Reserve reds and never want to miss out, then our Reserve Wine Club is for you. Receive 6 bottles of our Reserve Reds, which include 2 bottles each of our Fimiston Reserve Shiraz, Ivanhoe Cabernet Sauvignon and our Croesus Merlot shipped free Australia wide to your door, four times a year. **Great value at \$160 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.



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 we suggest joining the Prospector's Wine Club. 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.

Cost is an affordable \$80 per quarter.



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

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).

FREECALL

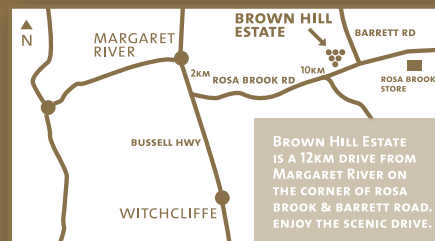
1800 185 044 (7 Days)

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



Since "wine tasting" is essentially "wine smelling", women tend to be better wine tasters because they have a better sense of smell, particularly women of reproductive ages.

MESSAGE FROM NATHAN, BROWN HILL'S WINEMAKER

Spring in the Margaret River is a wonderful time of year – the promise of warmer, longer days is tangible and the important growth and flowering period for the vines is fast approaching.

At this time of year, we're constantly in the vineyard, checking that the vines are healthy. There's never a dull moment in our winemaking cycle – that's what we love about this business. It's a constantly changing and evolving venture and one that keeps us on our toes every month of the year.

We hope you're enjoying Brown Hill's wines, and we'd love to hear what you think about our new labels. **Drop us a line at cellardoor@brownhillestate.com.au.**



Happy drinking and all the best,
Nathan Bailey,
WINEMAKER