



BROWN HILL

MARGARET RIVER

Edition No. 7, Summer 2014

WELCOME TO THE SUMMER EDITION OF BROWN HILL'S NEWSLETTER

Find out what goes on at Christmas time in Rosa Brook, enjoy an authentic Coq au Vin recipe from our Wine Soirée at Chez Pierre, and tick a few names off your Christmas gift list.



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Winemaker, Nathan Bailey	

2013 LAKEVIEW Sauvignon Blanc Semillon

This distinctive West Australian blend of Sauvignon Blanc and Semillon is a summer time favourite, with its vibrant fruit punch on the nose and zesty tropical fruit on the palate. Its bracing minerality provides a perfectly crisp and refreshing element to the wine. When Semillon is blended with Sauvignon Blanc, it tends to add complexity and tenacity to the overall drop. Brown Hill's fruit is handpicked, chilled down overnight to 5C and whole-bunch pressed (ensuring the berries stay intact sealing in their full flavour until they are pressed, so the true pristine flavour of the berries is reflected in the final wine).

In James Halliday's *Australian Wine Companion 2015*, he awards the Lakeview 93 points and describes it as having, "unexpected drive, and the intensity progressively builds through to the back-palate, finish and aftertaste of ultra-crisp acidity and pink grapefruit flavours." We love this wine because it partners beautifully with a wide range of cuisines, including prawn stir-fry with ginger and asparagus, poached chicken and pine nut salad, or on its own with oysters on a warm summer's afternoon.



SINGLE BOTTLE PRICE IS \$17
OR BUY IN A DOZEN FOR \$15 PER BOTTLE
SAVE \$24 PER DOZEN

Merry Christmas



BROWN HILL WINES FOR EVERY OCCASION

Edition No. 7

CHRISTMAS IN ROSA BROOK

Rosa Brook at Christmas time is a super exciting time of the year.



In the vineyard we begin leaf plucking, shoot thinning and wire lifting. The vines are progressing nicely with the grapes plumping up, ready for vintage in a few months' time. We look forward to our annual festive celebration held in our historic local hall next to Darnell's General Store. The whole community contributes, from children decorating the Christmas tree to the adults bringing food to enjoy on the day. Brown Hill donates several bottles of our wine to the festive raffle and local volunteer fire brigade member Shaun Palmer helps Santa deliver toys to all the Rosa Brook kids. If you're in the market for a fabulous fruit cake recipe, you'll find Shaun Palmer's Rich & Spicy Fruitcake recipe on Brown Hill's website from last year's newsletter

This year we're especially happy about Christmas because Steve Blakeney, Rosa Brook's photographer who takes Brown Hill's gorgeous vineyard shots, is compiling a collection of images celebrating the community in which he and his family have lived for 25 years. The collection will include landscapes and colourful Rosa Brook personalities, and will culminate in an exhibition at the Rosa Brook Hall early next year.



Local artist Rebecca Cool - photo courtesy of Stephen Blakeney

WINEMAKING TECHNIQUE

Hand-sorting grapes

At Brown Hill, we believe that the wine is only as good as the fruit from which it is made, which is why we hand sort all our grapes once they're harvested. This is an extremely important part of the process, ensuring quality and purity of flavour.

Once we harvest the grapes, we put them through the de-stemming machine. At this point the grapes are then spread across the sorting table and six people stand over the grapes and manually remove any foreign material such as leaves, twigs, stems, bugs and any sub-standard fruit, before it is fermented. It's not a quick process – it takes about one hour to hand sort one tonne of fruit – but it's worth every minute to ensure that no unnecessary matter ends up in the barrels, where the grape juice becomes wine through the alchemy of fermentation.

The First and Second Growths (Crus) wineries in Bordeaux all hand sort their fruit – we observed this process when we visited last year. So if it's good enough for First Growth Bordeaux, it's good enough for Brown Hill Estate.

- 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

SPECIAL VALUE ★
For Money Wine
James Halliday Australian
Wine Companion 2015



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

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

DECK THE HALLS DOZEN

Make sure you have the perfect wine for all your festive occasions by ordering Brown Hill's hand-picked Deck the Halls Dozen.

Brown Hill's Deck the Halls Dozen includes two bottles each of:

- 2014 Golden Horseshoe Chardonnay
- 2013 Trafalgar Cabernet Merlot
- 2013 Late Harvest Autumn Mist
- 2009 Perseverance Cabernet Merlot
- 2014 Morning Star Rosé
- 2010 Bill Bailey Shiraz Cabernet



Price:
\$334 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 -****2014 MORNING STAR****Rosé**

The new release of this Shiraz fruit 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

**2012 DESERT ROSE****Light Red**

The 2013 vintage is simply stunning – smooth and sophisticated with a lovely 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 summer holidays.

Drink: now-2016

Single Price: \$17 per bottle	SAVE \$24
Dozen Price: \$15 per bottle	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, James Halliday, Australian Wine Companion 2015

Drink: now-2022

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

SPECIAL VALUE ★
For Money Wine
James Halliday Australian
Wine Companion 2015

RUNNER-UP BEST VALUE WINE
OF THE YEAR! , The West Australian
Wine Guide 2014 by Ray Jordan

**- PROSPECTOR'S RANGE -****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**

First sniff of this deeply coloured wine reveals plums and faint eucalyptus aromas thanks to the merlot component. The dominant cabernet characters of blackcurrant and cassis make themselves known soon after. It's a silky yet juicy number with loads of potential to age for 10+ years. Enjoy with lamb roast and mint sauce.

Drink: now-2023

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

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

This hugely popular wine undergoes a partial malolactic fermentation, which imparts a buttery character. 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 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 - 2020

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

**- RESERVE RANGE -****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	SAVE \$60
Dozen Price: \$25 per bottle	per dozen

**2012 IVANHOE
Reserve Cabernet Sauvignon**

Margaret River has a reputation for churning out gorgeous expressions of this variety, so when this classic pairing of variety and region is teamed with a good vintage, 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	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 2015***

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

**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 2012***

Drink: now-2020

Single Price: \$50 per bottle	SAVE \$60
Dozen Price: \$45 per bottle	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. The tannin is chewy and ripe and the oak silky fine. 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."

**94 points, James Halliday,
*Australian Wine Companion 2014***

Drink: now-2019

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

BROWN HILL'S SECOND WINE DINNER

Brown Hill's second wine dinner takes place at French restaurant Chez Pierre in Perth's Nedlands on Thursday 13 November.

For those lucky enough to have tickets, we hope you have fun on the night. For those unable to make it, please enjoy the recipe for Jean-Daniel and Pierre Ichallalene's Coq au Vin, which features on menu for the "Soirée Chez Pierre". Like our first dinner, Master of Ceremonies will be Elizabeth Killerby but this time we will feature a degustation menu matched to six of Brown Hill's wines.

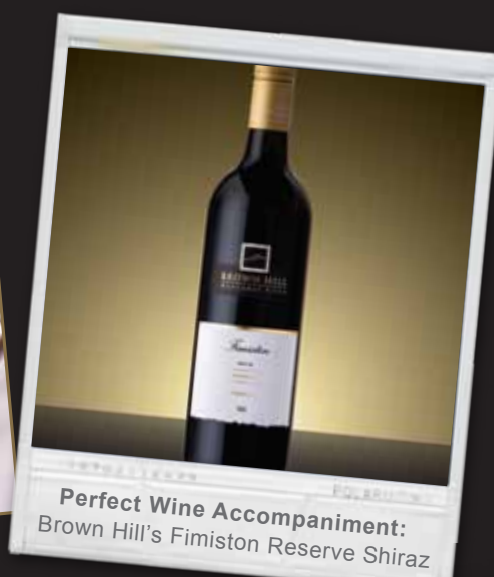
Chez Pierre's Coq au Vin

Serves 10 people

1 large chicken, jointed into 6-8 pieces, giblets and carcass
3 medium onions, peeled and roughly chopped
2 large carrots, peeled and roughly chopped
6 whole peppercorns
30g butter, plus extra 40g butter
150g pancetta or unsmoked bacon, sliced into strips
2 celery sticks, roughly chopped
2 garlic cloves, peeled and thinly sliced
2 tbsp flour
2 tbsp Cognac
1 bottle (750ml) 2012 Fimiston Reserve Shiraz
5 small thyme sprigs
3 bay leaves
12 small onions, peeled and halved
200g small mushrooms, halved
Boiled or steamed potatoes, to serve

Place all chicken pieces, one medium onion, one carrot and peppercorns into a deep pan, cover with water and bring to boil, then reduce heat and simmer for about 2 hours. Remove chicken

and when cooled, season (discard giblets and carcass). Allow stock to continue to simmer. Melt 30g butter over moderate heat in a casserole pan and cook pancetta, stirring until golden brown. Place in a large bowl and leave fat in pan. Place chicken pieces in casserole pan, turning when underside is pale gold (skin should be honey-coloured rather than brown). Place chicken in bowl with pancetta. A thin crust will begin to form on base of pan. Add remaining medium onions and carrot to pan and cook slowly, stirring occasionally, until onion is translucent. Add garlic, chicken pieces and pancetta to pan, stir in flour and cook for 1-2 minutes. Add Cognac, wine and herbs. Ladle simmering chicken stock into pan until chicken is covered. Bring to boil, reduce heat to a gentle simmer, and cover partially with lid. Melt remaining butter in a small pan, add small onions and mushrooms. Cook until golden, add mushroom mixture to chicken and season. Cook chicken for 1 hour, checking after 40 minutes (chicken should be soft but not falling from bone). Remove chicken and place in a bowl. Increase heat and cook sauce until reduced and becomes thicker (but not thick) and glossy. Return chicken to pan, mix together and serve with potatoes and a glass of 2012 Fimiston Reserve Shiraz.



BROWN HILL'S SECOND WINE DINNER

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

For those lucky enough to have tickets, we hope you have fun on the night.

BROWN HILL'S FESTIVE GIFT GUIDE

Have you started to plan your Christmas gift list?

Any idea about what to give Dad?

Here are a few ideas for your nearest and dearest for a fuss-free festive season:

BROWN HILL'S SIGNATURE TRIO GIFT PACK

which features our exclusive wines:

2010 Bill Bailey Shiraz Cabernet,

2009 Perseverance Cabernet Merlot and

2010 Great Boulder Cabernet Shiraz Merlot Malbec.

Order this three-pack of wines for \$140 (including delivery Australia-wide) and we'll include a handwritten card with a personal message.



SIGNATURE TRIO GIFT PACK

HAND PICK A BROWN HILL DOZEN

We'll include a handwritten card and throw in free delivery Australia-wide.



HAND-PICKED DOZEN

GOING AWAY OVER CHRISTMAS?

Brown Hill can ship your wine to your holiday destination so you don't have to worry about lugging it with you.

CAN'T DECIDE WHICH WINES TO CHOOSE?

Purchase a Brown Hill electronic gift voucher, ranging in price from \$50 to \$500, so your loved one can make the selection themselves.



To be assured of receiving your wines before Christmas, order before:

- Thursday 18 December for Western Australia
- Friday 12 December for the rest of Australia

"Wine improves with age. The older I get, the better I like it." Anonymous

Fact: Wine is made on every continent except Antarctica.

MESSAGE FROM NATHAN, BROWN HILL'S WINEMAKER

Christmas in Rosa Brook is one of our most thrilling times of the year. The area is buzzing with excited children, busy adults and an overall happiness that we've reached the end of another great year in our vibrant little town.

Another reason to rejoice is that we've just bottled the 2014 vintage of Brown Hill's popular Golden Horseshoe Chardonnay, which has been out of stock for a while – but we only make 200 cases so get in quick if it's on your Christmas list. We've also just bottled our 2013 Reserve wines and they have new labels to look out for. At Brown Hill, there's no time to slow down as vintage time is approaching soon after Christmas.

If you're in town for Margaret River's Gourmet Escape, 21-23 November, please drop in to see us at the cellar door. We do hope that Brown Hill's wines have a place at your Christmas table, and that you enjoy savouring them as much as we do.

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)

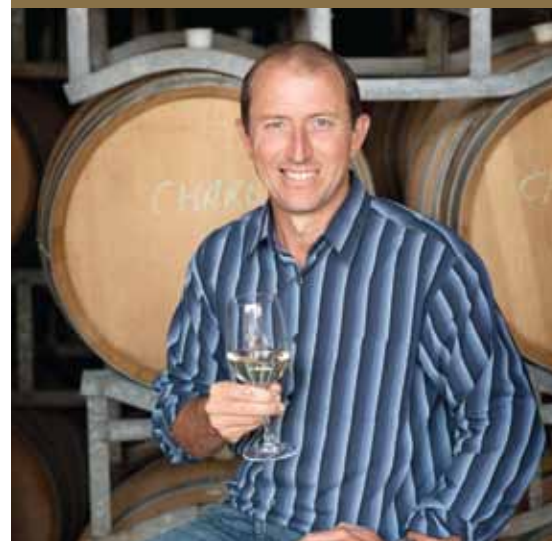
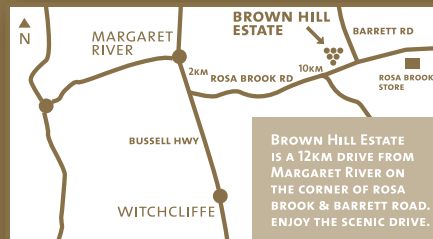
VISIT US

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MARGARET RIVER

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Seasons Greetings, Nathan Bailey,
WINEMAKER

