



BROWN HILL

MARGARET RIVER

Edition No. 1, Winter 2013

WELCOME TO THE WINTER EDITION OF BROWN HILL'S NEW-LOOK NEWSLETTER

Warm up your winter nights with our Fimiston Reserve Shiraz, a deliciously rich (and very personal) fruitcake recipe and a tour around Rosa Brook, the charming home of our family-run winery Brown Hill Estate.



THE BAILEY FAMILY - CHIARA, JIM, NATHAN & GWEN IN THE BROWN HILL VINEYARD

INSIDE THE WINTER EDITION:

FEATURE WINE	PG 1
2010 Brown Hill Estate Fimiston Reserve Shiraz	
LOCAL FEATURE	PG 2
Rosa Brook Story	
WINEMAKING TECHNIQUE	PG 2
Barrel Maturation	
BROWN HILL ESTATE	PG 3, 4
Wines for Every Occasion	
FEATURE RECIPE	PG 5
Shaun's Rich & Spicy Fruitcake	
LOCAL HERO	PG 5
Shaun Palmer	
WHAT'S HAPPENING AT:	PG 6
Brown Hill Estate	
MESSAGE FROM:	PG 6
Winemaker, Nathan Bailey	

2010 FIMISTON Reserve Shiraz

LAST CASES

Many of the Brown Hill wines are named after particular mines or miners from Kalgoorlie – and one is the Fimiston Shiraz, whose namesake is Australia's largest open-cut gold mine. Made from estate-grown fruit and matured in 40% new oak, this intensely complex wine has intense plum fruit flavours that are enlivened by an appealing liquorice and nutmeg spice.

Single Price: \$30 per bottle

Dozen Price: \$25 per bottle

Save \$60 per dozen

"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, 2013 *The West Australian Wine Guide*



Serving suggestions:

Enjoy this warming Shiraz on a cold winter's night with a well-seasoned steak and caramelised onion and garlic mash.



ALL ABOUT ROSA BROOK

If you've never visited us at Brown Hill Estate, we'd love you to drop in, not just to show you around our wonderful winery, but so you can experience the magic of Rosa Brook, our charming village – one of the ambassadors of this Western Australian region.

Rosa Brook is a small town that lies 280km south of Perth and just a short 10-minute drive from Margaret River.

Our general store dates back to 1932, established by the Darnell family, and, along with our community hall, forms the backbone of our tight-knit neighbourhood. The soul of the land and the locals is beyond measure, making a visit to this town and its surrounding area a real treat for the wine and food-loving traveller.

Rosa Brook was traditionally a dairy, beef and lamb farming district, but residents have embraced our near-perfect winegrowing conditions and planted vines to produce some of the most celebrated

wines in Australia. Meander through the town and its surrounds to discover cellar doors with interesting wines and picturesque vineyards.

Rosa Brook locals are foodies as well and are extremely passionate about their great produce. If you head to the local Margaret River farmers' markets every week, you can sample the delicious Rosa Brook delights, from olive oil, goat's cheese, organic lamb and beef to berry jam and fresh fruit.

The down-to-earth, friendly spirit of the town is reflected in Brown Hill Estate's wines, made with traditional boutique winemaking methods and loads of attention to detail. After a day wandering through the area or

the wider Margaret River region, we would like to welcome you at our table, the large jarrah slab sitting on oak barrels, so we can talk you through our wines in our tasting room.

"Wine can of their wits the wise beguile, make the sage frolic, and the serious smile."

Homer

WINEMAKING TECHNIQUE BARREL MATURATION

Some say the oak barrel is one of our most ingenious inventions, both in its form and function. Not only does it act as a great storage vessel, it's also highly practical due to its shape. When full to the brim, it can be handled by one person by being rolled onto its edge when upright; and when on its side, easily be rolled in a straight line due to the bowing of its staves (planks of wood with which it's made).

When it comes to function, winemakers use specific types of oak to impart the flavour of the oak to the wine, softening harsh tannins and producing complex flavours.

Wine can be fermented in oak or it can be placed in oak after fermentation for a period of maturation or ageing. Certain wine styles, such as Shiraz, Merlot and Cabernet Sauvignon, respond very well to oak barrel maturation. The chemical properties of oak interact with the wine to produce vanilla flavours and can give the taste sensation of tea or sweetness. The degree of toast on the barrel (where the inside of the barrel is lightly charred) can impart different properties, like mocha and toffee notes in red wine, and affect tannin levels and the woody flavours in wine.

Barrels can be re-used for several years, and deciding on the ratio of new to old can be tricky but it's important to strike a fine balance, as the use of too much new oak can result in overly oaky wines.



WHICH OAK ?

The type of oak used is often a very considered decision – American, French, new or old? American oak tends to be more intensely flavoured than French oak, with sweeter, vanilla and coconut overtones, resulting in wines with a creamy texture. French oak barrels tend to be more subtle and spicy, with textures of satin or silk.

At Brown Hill, we barrel mature all our red wine in French oak barriques (barrels) mainly from Tronçais and Allier. We use one-third brand-new oak, one-third one-year-old oak and one-third two-year-old oak. The barrels sit in a 16°C degree environment for 18 months, and are topped up every two weeks as 100-200ml evaporates through the pores of the wood. This is known as "the angel's share".

BROWN HILL WINEMAKER - NATHAN BAILEY

**2012 CHARLOTTE**
Sauvignon Blanc

This keenly awaited 2012 vintage displays trademark tropical fruit flavours with hints of mouth-watering crunchy white nectarine all working in perfect harmony. Expect an outstanding level of complexity and satisfaction for the price.

Drink: now-2014

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

**2012 AUTUMN MIST**
Late Harvest

The late-picked fruit for the Autumn Mist creates a slightly sweeter, richer style of wine. It showcases Nashi pear scents with citrus and tropical fruit flavours making it an ideal wine for your favourite dessert or to enjoy as an apéritif before a special occasion dinner.

Drink: now

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

**2012 LAKEVIEW**
Sauvignon Blanc Semillon

Made from 55% Sauvignon Blanc and 45% Semillon, this unwooded fruit-driven blend is the style for which Margaret River is famous. The Sauvignon Blanc was picked early to give the wine a zesty herbaceousness of lime and lychees plus an abundant aroma, while the Semillon was picked a little later to add the tropical and peach flavours.

Drink: now-2014

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

**2011 DESERT ROSE**
Light Red

A thoroughly grown-up style of rosé, this beautifully coloured rosé is smooth, suave and sophisticated, full of ripe berry fruit and peachy-citrus notes. It drinks superbly on its own or pair it with a light salmon salad, antipasto or pre-dinner nibbles.

Drink: now

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

RED WINE WINTER SPECIAL

Fire up your chilly nights with our pick of the bunch – six sensational reds to warm your winter evenings and bring life to your seasonal dishes.

Mixed dozen includes two bottles each of:

- 2011 Chaffers Shiraz
- 2011 Ivanhoe Reserve Cabernet Shiraz
- 2010 Fimiston Reserve Shiraz
- 2011 Croesus Reserve Merlot
- 2009 Perseverance Cabernet Merlot
- 2009 Great Boulder Cabernet Shiraz Merlot Malbec

Price: \$352 per dozen
Save: \$54 per dozen

*Savings calculated on individual bottle prices



FREE DELIVERY ON ALL DOZENS DELIVERED AUSTRALIA WIDE!

**2011 CHAFFERS****Shiraz**

"Bursting with powerful intensely flavoured fruit. Spicy savoury plum flavours with a little blackberry and dark chocolate. It's luscious and dense with deep opulence. Oak is understated and the sweet fruit characters dominate."

91 points, Ray Jordan,
The West Australian Wine Guide 2013.

Drink: now-2021

Single Price: \$18 per bottle
Dozen Price: \$16 per bottle
Save \$24 per dozen

**2009 GREAT BOULDER****Shiraz Cabernet 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

Drink: now-2019

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

**2011 IVANHOE****Reserve Cabernet Sauvignon**

A refined and complex wine with beautiful cassis and blackcurrant flavours, and super fine tannins on the dry, savoury palate. This is a superb example of classic Margaret River Cabernet.

Drink: now-2020

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

**2010 BILL BAILEY****Shiraz Cabernet****NEW RELEASE**

"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

**2010 CROESUS****Reserve Merlot**

We don't make much of this wine and it usually sells out quickly. It has an enticing bouquet of plums, blackberries and spice with earthy overtones and a luscious palate. And the great news? It will only get better with age.

Drink: now-2020

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

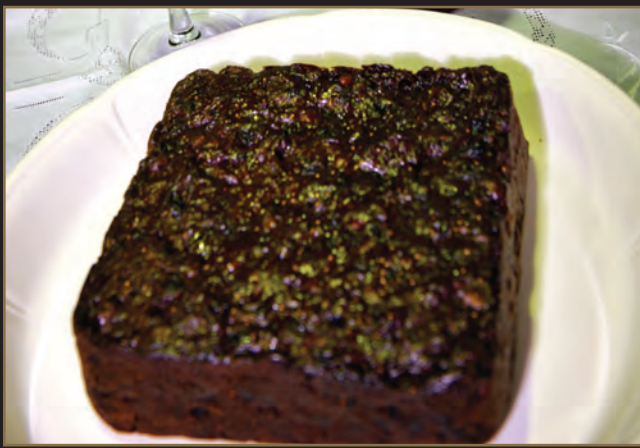
**2009 PERSEVERANCE****Cabernet Merlot****NEW RELEASE**

"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."

96 points, Ray Jordan,
The West Australian Wine Guide 2012

Drink: now-2018

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



SHAUN'S RICH & SPICY FRUITCAKE

INGREDIENTS:

250g pitted prunes, coarsely chopped
 320g pitted dates, coarsely chopped
 300g dry figs, coarsely chopped
 500g raisins
 500g sultanas
 255g mixed peel
 300g glacé cherries, halved
 300ml brandy, plus extra for brushing
 250g butter, soft and chopped
 450g dark brown sugar
 4 large eggs
 1 tbsp instant coffee
 1/3 cup plum, cherry, blackberry or other dark fruit jam
 350g plain flour
 1 1/2 tsp baking powder
 1 1/2 tbsp cocoa
 1 1/2 tsp ground cinnamon
 1/2 tsp ground allspice
 1/2 tsp ground nutmeg
 1/4 tsp ground cloves

Combine dried fruit and brandy in a large bowl, stir until well combined, then cover tightly with plastic wrap and stand at room temperature for 24 hours.

Using an electric mixer, beat butter and sugar until light and fluffy, then add eggs, one at a time, beating well after each addition. Dissolve instant coffee in 1 1/2 tbsp warm water, then stir into jam and mix well. Add to butter mixture.

Sift together flour, baking powder, cocoa and spices, then stir into butter mixture and mix until smooth.

Add fruit mixture and using hands mix until well combined. Divide mixture between 2 x 20cm square baking paper-lined cake tins with paper hanging 5cm over rims. (1 line sides and bottom of tins with three layers of baking paper and two layers on top of tin to stop sides and top of cake from burning.) Bake cakes at 150°C for 2 3/4-3 hours or until cooked when tested with a skewer. Remove from oven and brush tops of cakes with extra brandy.

Cool completely in tins, then turn out and remove baking paper and brush more brandy all over the cakes. Wrap cakes tightly in plastic wrap and then wrap in tea towels and store in a cool, dark place for up to three months.



WHO IS SHAUN PALMER?

Shaun Palmer is just one member of Rosa Brook's colourful community.

He has been the captain of the local Volunteer Bush Fire Brigade for the past two years. Given the volatile nature of regional Australia's summer weather, this brigade and its devoted members form the backbone of one of the region's key survival resources.

The Margaret River soul runs through Shaun's blood, having lived in the region his entire life. His family were local dairy farmers but Shaun currently works as a cellar hand for one of the larger Margaret River wineries.

Baking is Shaun's favourite pastime – the complex fruitcake recipe above is testament to his passion for cakes. He recently made an amazing cake for one of the local's 70th birthday celebrations, which everyone from Brown Hill Estate enjoyed thoroughly!





NATHAN & JIM BAILEY MAKING THE RED WINES

UPCOMING EVENTS FOR BROWN HILL

- | | | |
|-----------|-------------|--|
| 01 | JUNE | Pruning in vineyard begins |
| 10 | JUNE | Bottling 2012 Trafalgar Cabernet Merlot & Hannans Cabernet |
| 11 | JUNE | Bottling 2013 white wines |
| 15 | JUNE | Move 2013 red wines to oak barrels for maturation |
| 19 | JULY | Brown Hill Estate taking part in "PERTH GOOD FOOD & WINE SHOW" |
| 22 | JULY | Bottling 2012 Chaffers Shiraz |

MESSAGE FROM NATHAN, BROWN HILL'S WINEMAKER

Well, I can't believe half the year is nearly over! We had a very successful vintage period.

It was an early season, with warm weather and little rain – just the combination we need for great-quality fruit. So far, the hand-picked fruit is looking really good. We employed 30 backpackers from all over the world, mainly French and Italian (who know their wine) and a few Danish and English as well. The most diligent had to be my own sons, aged 8 and 10, and their cousin, who earned hard-fought Easter egg money by picking for two days.

The most amazing picker of the vintage was a lovely Frenchman, Vincent, who out-picked everyone, sometimes by almost double despite having two fingers missing. On the last day of picking the backpackers invited me and my dad Jim, our assistant winemaker Sean and winery worker Denis to join them at their camping site for post-vintage celebratory drinks. Their camping site happened to be a few kilometres down the road, at locals' Shelley and Kevin Silverthorne's property. These entrepreneurial farmers have converted a portion of their farm into a picturesque camping site, called Big Valley. With Brown Hill Estate wines and locally caught marron from the Silverthorne's dam, it was a fantastic evening – one to remember.

As always, if you're in the local Margaret River area, or fancy a trip to the region, make sure you drop in to see us at Brown Hill Estate.

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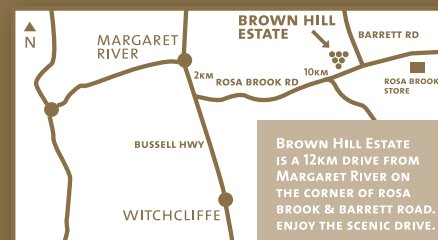
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MARGARET RIVER

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All the best, Nathan Bailey,

Winemaker *Nathan Bailey*