



# BROWN HILL

## 2022 Golden Mile Chardonnay

### Wine Specs

<b>Vintage:</b>	2022
<b>Varietal:</b>	Chardonnay
<b>Harvest:</b>	22 <sup>nd</sup> February 2022
<b>Acid:</b>	8 g/L
<b>pH:</b>	2.95
<b>Bottled:</b>	November 2021
<b>Alcohol:</b>	13.5%

### Tasting Notes

<b>Colour:</b>	Pale gold
<b>Nose:</b>	Nectarine and passionfruit with elegant floral notes.
<b>Palate:</b>	Bursting with juicy stone and tropical fruits of nectarine, peach and passionfruit. Secondary notes of red apple and floral notes of orange blossom and honeysuckle. Medium-light body with a fine lingering acidity.
<b>Cellar:</b>	5-8 years

### Vineyard Notes

A wet start to the growing season set the vineyard up with a strong start. The hot beginning to summer created the perfect growing season across the region. With an abundance of blossom there was no intervention for bird pressure early on allowing for precision canopy and crop management. This gave the fruit optimal opportunity to achieve flavour before being hand harvested.

### Production Notes

The fruit was hand harvested off our single site vineyard and whole bunch pressed into tank and allowed to settle overnight. The juice was transferred down to French oak barriques and allowed to wild ferment which created a layered and textural palate. The wine was then left to mature for 9 months in French oak barriques of which 15% were new and the balance 1 year old oak. Battonage is routinely undertaken every fortnight in the first months and decreased to a monthly routine after July which has resulted in a very delicate and textural style of Margaret River Chardonnay

### Food Pairing Notes

Kingfish Ceviche with leafy green salad.

**Senior Winemaker:** Nathan Bailey