



# BROWN HILL

## 2016 Chaffers Shiraz



### Wine Specs

Vintage: 2016  
Varietal: Shiraz  
Harvest: 10<sup>th</sup> March – 12<sup>th</sup> March 2016  
Acid: 5.6 g/L  
pH: 3.6  
Bottled: June 2017  
Alcohol: 14.5%

### Tasting Notes

Colour: Dark but bright red  
Nose: Plum, black berries, spice and pepper  
Palate: Black cherry, spice and plum. Fine, grainy tannin.  
Cellar: 10 years

### Vineyard Notes

A warm dry spring and summer meant that the vines got off to an early start however a midsummer rain event pushed the harvest dates back. Cabernet, Merlot and Malbec particularly benefitted from this extended maturation developing fine, ripe tannins.

### Production Notes

The grapes were handpicked at a variety of ripeness levels over a week. The fruit was destemmed, hand sorted, crushed and then transferred to tanks. Yeast was added to initiate fermentation which took approximately 10 days at 25 degrees. A portion of the wine was drained off early to complete its ferment in barrel. After the completion of fermentation the wine was pressed off the skins and transferred to both tanks and barrels to undergo malolactic fermentation. Once completed, the wine was aged for 15 months in French oak barriques of which 25% were new.

### Food Pairing Notes

Venison Carpaccio with rocket and horseradish.

Winemaker: Nathan Bailey & Haydn Millard