



# BROWN HILL

## 2017 Chaffers Shiraz



### Wine Specs

<b>Vintage:</b>	2017
<b>Varietal:</b>	Shiraz
<b>Harvest:</b>	08 <sup>th</sup> March – 15 <sup>th</sup> March 2017
<b>Acid:</b>	5.8 g/L
<b>pH:</b>	3.6
<b>Bottled:</b>	June 2018
<b>Alcohol:</b>	14.0%

### Tasting Notes

<b>Colour:</b>	Dark, bright red
<b>Nose:</b>	Plum, black berries, spice and pepper
<b>Palate:</b>	Black cherry, spice and plum. Fine tannin.
<b>Cellar:</b>	10 years

### Vineyard Notes

Ahead of the 2017 vintage we retrained many vines back from spur pruning to cane. This, as well as the season, resulted in higher yields with healthy, well balanced vines. A laborious autumn and early summer of hand selection of fruit to reduce crop load led to perfect ripening and exquisite fruit quality.

### 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