



BROWN HILL

2018 Chaffers Shiraz



Wine Specs

Vintage:	2018
Varietal:	Shiraz
Harvest:	24 th March – 30 th March 2018
Acid:	5.9 g/L
pH:	3.6
Bottled:	July 2019
Alcohol:	14.0%

Tasting Notes

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

Vineyard Notes

Many critics already regard 2018 as one of Margaret River's best in decades. A higher than average yield meant that some early fruit thinning was required to keep the vines in balance however reliably warm, dry weather through the season provided the luxury of a low risk year. Lacking other pressures, grapes could be hand harvested at their ideal ripeness for the best flavours.

Production Notes

The grapes were handpicked at a variety of ripeness levels over the course of 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.

Senior Winemaker: Nathan Bailey

