



# BROWN HILL

## 2020 Charlotte Sauvignon Blanc



### Wine Specs

<b>Vintage:</b>	2020
<b>Varietal:</b>	Sauvignon Blanc
<b>Harvest:</b>	13 <sup>th</sup> Feb - 26 <sup>th</sup> February
<b>Acid:</b>	7.3 g/L
<b>pH:</b>	3.07
<b>Bottled:</b>	June 2020
<b>Alcohol:</b>	12.5%

### Tasting Notes

<b>Colour:</b>	Quartz white
<b>Nose:</b>	Lychee, white peach and passionfruit.
<b>Palate:</b>	Fresh tropical fruits with a beautiful salivating acid.
<b>Cellar:</b>	2 years

### Vineyard Notes

The 2020 vintage in Margaret River was one of the best the region had seen in years. With lower rainfall and higher than average temperatures this allowed for a perfect growing season. No early bird pressure and precision crop management gave the fruit optimal opportunity to achieve flavour ripeness before being hand harvested.

### Production Notes

The fruit was hand harvested and processed on the same day to retain the flavour intensity that is known to Sauvignon Blanc. Small portions were then whole bunch pressed and put down to French barriques and allowed to go through a wild fermentation process. This allows for a complex and structural palate whilst creating intense passionfruit guava and melon aspects of the palate to be showcase.

### Food Pairing Notes

Lemon and thyme crusted pink snapper fillets with a fresh salad

**Winemaker:** Nathan Bailey & Angus Pattullo