



# BROWN HILL

## 2016 Fimiston Reserve Shiraz



### Wine Specs

Vintage: 2016  
Varietal: Shiraz  
Harvest: 21<sup>th</sup> March – 26<sup>th</sup> March 2016  
Acid: 5.7 g/L  
pH: 3.6  
Bottled: November 2017  
Alcohol: 14.5%

### Tasting Notes

Colour: Deep, dark red  
Nose: Plum, black berries, spice and pepper  
Palate: Ripe plums, black berries, mixed spice with dark chocolate and vanilla notes  
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 10 days. The fruit was destemmed, hand sorted, crushed and then transferred to tanks. Yeast was added to initiate fermentation. 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 matured for 18 months in French oak barriques of which 35% were new.

### Food Pairing Notes

Braised beef short rib with gratin dauphinoise

Winemaker: Nathan Bailey, Haydn Millard