



# BROWN HILL

## 2022 Golden Horseshoe Reserve Chardonnay



### Wine Specs

<b>Vintage:</b>	2022
<b>Varietal:</b>	Chardonnay
<b>Harvest:</b>	22 <sup>nd</sup> February 2021
<b>Acid:</b>	7.8 g/L
<b>pH:</b>	2.97
<b>Bottled:</b>	November 2021
<b>Alcohol:</b>	13.5%

### Tasting Notes

<b>Colour:</b>	Pale gold
<b>Nose:</b>	White peach, Rockmelon and delicate white floral notes.
<b>Palate:</b>	Fresh and crisp. Light-medium body, with tightly integrated ripe stone fruits of white peach and nectarine. Secondary notes of vanilla and white blossom. Salivating citrus acidity provides a long elegant finish.
<b>Cellar:</b>	5-8 years

### Vineyard Notes

A wet start to the growing season set the vineyard up with a strong start. The hot beginning to summer created the perfect growing season across the region. With an abundance of blossoms there was no intervention for bird pressure early on allowing for precision canopy and crop management. This gave the fruit optimal opportunity to achieve flavour before being hand harvested.

### Production Notes

The fruit was hand harvested off our single site vineyard and whole bunch pressed into tank and allowed to settle overnight. The juice was transferred down to French oak barriques and allowed to wild ferment which created a layered and textural palate. The wine was then left to mature for 9 months in French oak barriques of which 30% was new oak.. Battonage is routinely undertaken fortnightly in the first months and decreased to a monthly routine after July which has resulted in a very delicate and textural style of Margaret River Chardonnay

### Food Pairing Notes

Pan seared scallops with spring vegetables.

**Senior Winemaker:** Nathan Bailey