



BROWN HILL

2017 Golden Horseshoe Reserve Chardonnay



Wine Specs

Vintage:	2017
Varietal:	Chardonnay
Harvest:	15 th – 18 th February 2017
Acid:	6.2 g/L
pH:	3.3
Bottled:	November 2017
Alcohol:	13.5%

Tasting Notes

Colour:	Pale gold
Nose:	Lime, melon, nuts, red apple, vanilla, peach
Palate:	Lime, peach, quince, nashi pear, brioche, light cedar.
Cellar:	10 years

Vineyard Notes

The 2017 vintage in Margaret River was notably late. A cool December set the trend for the season which rarely exceeded 35°C. This paired with increased yields led to protracted ripening. In white varieties this has contributed to tight acid structures and citrus characteristics.

Production Notes

The grapes were handpicked at a variety of ripeness levels over several days before being chilled to 5 degrees Celsius overnight. After whole bunch pressing, the juice was racked to French oak barrels of which one third were new. The wine was fermented in barrel and allowed to mature for 9 months in contact with the fermentation lees which were stirred monthly to encourage the development of a fuller body and softer texture.

Food Pairing Notes

Welsh Rarebit

Winemaker: Nathan Bailey, Haydn Millard