



# BROWN HILL

## 2020 Jubilee Semillon



### Wine Specs

<b>Vintage:</b>	2020
<b>Varietal:</b>	Semillon
<b>Harvest:</b>	13 <sup>th</sup> February
<b>Acid:</b>	6.8 g/L
<b>pH:</b>	3.03
<b>Bottled:</b>	June 2020
<b>Alcohol:</b>	12.5%

### Tasting Notes

<b>Colour:</b>	Pale, with straw hues
<b>Nose:</b>	Lime skin and white florals.
<b>Palate:</b>	Lemon and lime curds, pink grapefruit, honey dew melon and structural acid
<b>Cellar:</b>	6 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 grapes entered the winery and were processed on the same day. This portion was hand selected to showcase a special portion of vineyard which shows off the brilliant complexity that this variety has to offer. Portions were whole bunch pressed into French barriques and allowed to go through a natural fermentation process whilst another was held in tank and inoculated with a cultured yeast. These 2 portions of Semillon were kept separate until blending took place bringing together a fresh, vibrant structural wine that will suit any Asian style dish.

### Food Pairing Notes

Thai beef salad with a fresh Nim Jam sauce

**Winemaker:** Nathan Bailey & Angus Pattullo