



BROWN HILL

2018 Oroya Malbec



Wine Specs

Vintage:	2018
Varietal:	Malbec
Harvest:	26 th March 2018
Acid:	5.9 g/L
pH:	3.6
Bottled:	June 2019
Alcohol:	14.0%

Tasting Notes

Colour:	Deep purple
Nose:	Violet, allspice and liquorice.
Palate:	Ripe plums, black berries, and savoury oak contrast to create length and complexity
Cellar:	10 years

Vineyard Notes

Many critics already regard 2018 as one of Margaret River's best in decades. A higher than average yield meant that some early fruit thinning was required to keep the vines in balance however reliably warm, dry weather through the season provided the luxury of a low risk year. Lacking other pressures, grapes could be hand harvested at their ideal ripeness for the best flavours.

Production Notes

The grapes were handpicked before the fruit was destemmed, hand sorted, crushed and then transferred to small open fermenters. Yeast was added to initiate fermentation which took approximately 10 days at 25 degrees. 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 barrels to undergo malolactic fermentation. Once completed the wine was aged for 15 months in French oak barriques of which 35% were new.

Food Pairing Notes

Rare sirloin steak with chimichurri

Winemaker: Nathan Bailey & Haydn Millard