



# BROWN HILL

## 2023 Charlotte Sauvignon Blanc



### Wine Specs

<b>Vintage:</b>	2023
<b>Varietal:</b>	Sauvignon Blanc
<b>Harvest:</b>	15th-23rd of March 2023
<b>Acid:</b>	7.2 g/L
<b>pH:</b>	3.18
<b>Sugar:</b>	1.2 g/l
<b>Bottled:</b>	June 2023
<b>Alcohol:</b>	12.5%

### Tasting Notes

<b>Colour:</b>	Quartz white
<b>Nose:</b>	White blossom, guava and passionfruit
<b>Palate:</b>	Fresh tropical fruits, white florals and salivating acid.
<b>Cellar:</b>	2 years

### Growing Season

Later than usual start to the growing season after a long cold winter. Relatively low rainfall and lower average temperatures making for a cool, dry growing season. Good fruit set leading to slightly higher than usual crops. A vintage to remember for white varieties.

### Vineyard Information

<b>Soil Type:</b>	Lateritic gravel/loam
<b>Orientation:</b>	North-South facing
<b>Pruning Method:</b>	Cane pruned
<b>Yield:</b>	5 ton per hectare

### Production Notes

<b>Harvest:</b>	Hand picked and sorted
<b>Crush:</b>	Destemmed and gently pressed
<b>Fermentation:</b>	20% French Oak - Wild yeast 80% Stainless Steel - Cultured Yeast
<b>Aging:</b>	3 Months, fortnightly lees stirring for barrels.

### Food Pairing Notes

Tasmanian Kingfish ceviche served with fresh tortilla chips.

**Winemakers:** Nathan Bailey, Eddie Giles