

BROWN HILL

2019 Golden Horseshoe Reserve Chardonnay



Wine Specs Vinta

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Vintage:	2019
Varietal:	Chardonnay
Harvest:	25 th -28 th February 2019
Acid:	7.1 g/L
pH:	3.2
Bottled:	November 2019
Alcohol:	13.5%

Tasting Notes

Colour:

Nose:

Palate:

Cellar:

Pale gold Melon, fresh peaches, cashews with vanilla Honeydew melon and crème brulee well supported by the vanilla bean and cedar notes on the back palate 5-8 years

Vineyard Notes

The 2019 vintage in Margaret River was milder than average. High bird pressure and humidity were mitigated through careful crop management and the early application of bird netting. The cooler season allowed slow ripening of grapes and longer picking windows for optimal grape development favouring flavour and aroma intensity.

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

Serve with flaky white fish or salmon

Senior Winemaker: Nathan Bailey