



FOREST HILL

VINEYARD

2009 AUTUMN EDITION



Honeymoon Island, Denmark

NEWSLETTER

In the last six months, Forest Hill has embarked on its final re-brand to clearly define the portfolio's three tiers and better reflect the brand's heritage.

With a history of logo changes and varying image presentation, a more consistent approach to what Forest Hill stands for, was essential. Forest Hill is a boutique winery with an uncompromising approach to quality, creating unique and exciting wines of the highest calibre. Each Forest Hill wine is a true expression of the Great Southern, displaying unique regional and varietal character with finesse, elegance and definition.

The Forest Hill portfolio consists of the iconic Block Series, made from the property's very best parcels of hand-picked carefully-selected fruit. The Estate Range is made up of straight varietals that the region has forged a reputation for and the newly named Boobook Range (formally Classic) are unmistakably Great Southern cool-climate wines full of true varietal blends and regional distinction.

We hope you enjoy this Autumn Newsletter with new releases, feature wines, a delicious recipe, upcoming events and we welcome your feedback on the new Forest Hill re brand at info@foresthillwines.com.au.

We look forward to seeing you in the beautiful Great Southern soon.

VINEYARD REPORT

Forest Hill strives to make wines which reflect their cool-climate location and allow the fruit to express itself, the vintage and the region as much as possible.

Our Vineyards which are dry grown (no reticulation) and planted as early as 1965, have seen conditions vary dramatically in the 44 years. We know the vines prefer rain to drought and in fact the vine will flourish with rain and sometimes too much. The 120 mm in November was probably a bit too much, however the 29 mm in December was ideal. Our vineyard team have been very busy and they look forward to the next stage of the growing season.

Riesling appears to be enjoying the cooler start to vintage with good bud burst and uniform canopy development, the flowering is very encouraging.

The Block 8 Chardonnay (Mendoza Clone) required some attention to detail and although we feel yield may be down quality tends to be maintained.

Forest Hill is very fortunate to have several amazing old blocks of Cabernet Sauvignon on excellent soil, and as another true cool-climate variety, we have high hopes for the 2009 Block 5 Cabernet, the best cabernet sites tend to shine in the cooler seasons and with our diligent management we are quite excited about the 2009 vintage prospects.

Vintage can be like a football game, and whilst the first two quarters have been tense, exciting and challenging, you will have to stay tuned for the last quarter and the final result, will we win the flag? may be a trophy!

AWARDS AND ACCOLADES

2008 Qantas Mt Barker Wine Show

2006 Estate Chardonnay - Gold Medal
2006 Estate Cabernet Sauvignon - Gold Medal

2009 Penguin Wine Guide - Nick Stock

2006 Estate Chardonnay - Best Value White Wine in Australia!

Sydney International Wine Competition

2006 Estate Chardonnay - Top 100 - Blue/Gold Award
2005 Block 5 Cabernet Sauvignon - Blue/Gold Award

James Halliday 2009 Wine Companion

..... This is the fourth consecutive year all Block Series Wines have been awarded 96 points and been listed in the "Best of the Best variety".....

Forest Hill Vineyard Rated 5 Stars 

2007 Block 1 Riesling - 96 Points
2006 Block 8 Chardonnay - 96 Points
2005 Block 9 Shiraz - 96 Points
2005 Block 5 Cabernet Sauvignon - 96 Points

RECENT REVIEWS

Australian Financial Review
Top 100 International Wines - Philip Rich

2006 Block 8 Chardonnay

Made by talented Clémence Haselgrove from a single vineyard planted at Mount Barker in WA's Great Southern region in 1985, this is a beautifully complex and refined cool-climate Chardonnay. Aromas of grapefruit and nectarine, together with grilled cashew, a little matchstick and fresh vanilla bean from the oak (50 per cent of which was new) leads on to a palate that has texture and weight without being heavy. With its long and persistent finish, that is terrific now but should still be looking good in three to five years.

Sydney Morning Herald
Huon Hooke

2006 Block 8 Chardonnay - 96 / 100

The Block 8 Chardonnay, from the oldest vines - which are dry-grown, hand-picked and cane-pruned - is sheer magic. Very complex nutty, buttery and stone-fruit aromas show skilful use of barrels, the oak perfectly melded into the fruit. It's powerful yet understated, youthful, refined and very long in the mouth.



2008 Tri Nations Wine Challenge

This is the only wine competition in the world where entries are by judges' invitation. Wines from major companies as well as boutique wineries, were invited because they are considered to be the best in their respective countries by the following judges: JAMES HALLIDAY - Australia, BOB CAMPBELL MW - New Zealand, MICHAEL FRIDJHON - South Africa, Chairman of Judges: ROBERT JOSEPH - United Kingdom.

Each year, some months prior to the judging, the three judges make their choices and select the best wines in each category from their own country. They each select the same number of wines (5 wines in some categories and 7 in others) making a total of 321 wines invited into the competition. James Halliday invited Forest Hill to submit the 2007 Block 1 Riesling and 2005 Block 5 Cabernet Sauvignon.

2007 Block 1 Riesling - Highly Commended Gold Medal
2005 Block 5 Cabernet Sauvignon - Highly Commended Gold Medal

AUTUMN FEATURE WINES

2008 Estate Chardonnay

A wine of elegant and subtle intensity, the Estate Chardonnay represents class in any company. Aromas of ripe peach and apricot complemented by light citrus, hints of vanilla, dry fig and perfumed lifted Burgundian oak introduce a style with a rich intense full palate backed by pleasant hints of roasted almonds and butterscotch.

The wine which displays a lingering firm lifted lemon flint-stone finish is a reflection of the best fruit from across the vineyard.



2006 Block 8 Chardonnay

The powerful intensity of this cool-climate style, features flavours of white peach, apricot and lemon blossom with underlying mineral characters. Backed by delicate spicy, vanillin oak and a firm acid finish, it is a leaner, tighter style than those from most other Western Australian regions.

An excellent structure ensures graceful ageing of at least 8 - 10 years.





AUTUMN RECIPE

Macadamia and Parmesan crusted Chicken with a Dijon Chardonnay glaze.

Serves Six

Ingredients

- 6 chicken breasts
- 3 cups fresh breadcrumbs
- 120gms macadamia, crushed fine
- 1/2 cup parmesan cheese, fine grated
- 2 tbsp fresh thyme, fine chopped
- 2 tbsp fresh basil, fine shredded zest of one lemon
- 1 tsp cracked black pepper
- 1 clove of garlic, crushed

Method

Combine all ingredients for the crust in a large bowl. Dust the chicken breast through corn flour and dip in an egg wash of 2 eggs and 1/2 cup of milk beaten together. Coat the chicken liberally in the mixture. Place in the fridge for 30 minutes to allow the crust to set before shallow frying in half butter and half olive oil. Set aside to rest.

In a fry pan sauté 1/2 a brown onion finely diced with some butter till lightly browned, add 2 tbsp of good French Dijon and deglaze pan liberally with 400ml Forest Hill Estate Chardonnay. Reduce by 1/3 and add 2 tbsp of cold butter to further reduce to a silky smooth lustrous sauce.

Serve this dish with some fresh steamed broccolini.

Autumn Recipe Wine Pairing Forest Hill 2008 Estate Chardonnay

The crusted chicken gives this fleshy well structured Chardonnay an extra dimension while showing respect to its vibrant natural acidity. The simple and crisp flavours of the chicken together with this complex yet delicate Chardonnay, highlights the nuttiness and subtle spice elements in this seamless pairing.

UPCOMING EVENTS

Menus of the World

Experience Forest Hill's exciting culinary delights as Executive Chef, Silas Masih, explores Menus of the World. Infused with Silas' unique flair and flavour, the regions finest produce will ignite all tastes, paired seamlessly with Forest Hill's boutique wine styles.

Mains	\$25.00
Sides	\$8.50
Dessert	\$10.50

Live music 6.30pm - 9.00pm

Menus of the world will feature every Friday evening, changing fortnightly from Thai, Italian, Moroccan, Balinese, Spanish and Mexican themed menus.

3rd April - Balinese

9th April Easter Thursday - Balinese

11th April Easter Saturday - Balinese

17th April - Malasian

24th April - Malaysian

1st May - Sri Lankan

To make bookings and to find out which theme Silas will be showcasing next, please call 08 9848 1922.



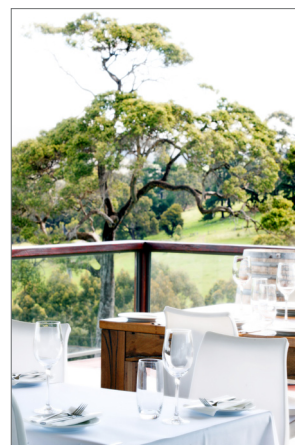
Mid Week Specials - Wednesday to Friday Only \$28 with a glass of Boobook Wine.

April Mid Week Special - choice of two Risotto dishes.

May Mid Week Special - choice of two gourmet Pie dishes.

June Mid Week Special - choice of two Curry dishes.

Please call Forest Hill Restaurant for bookings on 08 9848 1922.



Mother's Day Luncheon Sunday 10th May 2009

Spoil your Mum this Mother's Day by dining at Forest Hill Restaurant.

Set Menu's include a glass of Estate Wine on arrival for only \$50 per person.

Please call Forest Hill Restaurant for bookings on 08 9848 1922.

WHERE TO FIND FOREST HILL WINES

Please find below a select few customers from each state currently pouring Forest Hill wines. Each issue will feature new restaurants and retail stores - watch this space...

Western Australia

The Silver Spoon Food and Wine - 691 Albany Hwy, East Victoria Park
08 9361 4220

Coco's Restaurant - 85 The Esplanade, South Perth 08 9474 3030

Grosvenor Hotel - 339 Hay Street, Perth 08 9325 3799

Subiaco Hotel - 465 Hay Street, Subiaco 08 9381 3036

Royal Freshwater Bay Yacht Club - Kearne's Point, Hobbs Place,
Peppermint Grove 08 9384 9100

Queensland

Airlie Beach Hotel - Shute Harbour Rd, Airlie Beach 07 4946 6233

Embers Shop - 7, 20 Park Road, Milton 07 3876 6948

Villa Romana - 99 The Esplanade, Cairns 07 4041 5222

Alfies Moo Char & Bar - Bulcock Street, Caloundra 07 5492 8155

Koi Dining Lounge Bar - 93 Surf Parade and Albert Avenue, Broadbeach
07 5570 3060

Victoria

Basilico - 180 Bridport St, Albert Park 03 9699 4288

Bistro Vite - 2 Southgate, South Melbourne 03 9690 9300

Blue Train Cafe - Southgate Landing, South Bank 03 9696 0111

Jack's Satay Bar - Mt Alexander Rd, Moonee Ponds 03 9375 3778

PJ O'Briens - Southern Terminal, Melbourne Airport 03 9695 4003

New South Wales

La Spiaggia - 248 Coogee Bay Road, Coogee 02 9665 4660

Courtney's Brassiere - 70 Phillip Street Parramatta 02 9635 3288

Bavarian Bier Café - York Street, O'Connell Street, Manly Wharf,
Parramatta & EQ Entertainment Quarter. Head office 02 9259 5650

42 Bannerman Trattoria & Bar - Glenhaven 02 9899 5608

Cruise Bar & Restaurant - Passenger terminal, Sydney Cove,

Circular Quay 02 9251 1188

South Australia

Maid & Maggie Hotel - 1 Magill Rd Stepney 08 8362 6053

Skycity Darwin - Darwin Casino

Great Southern Railways - Keswick Railway Terminal 08 8213 4421

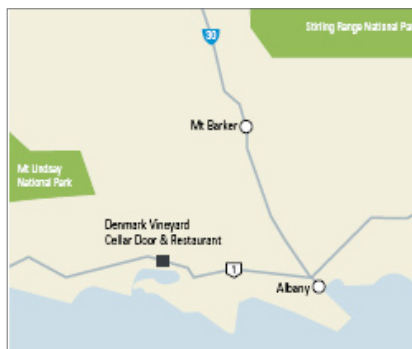
Rendezvous Allegra Hotel - 55 Weymouth St Adelaide 08 8115 8888

Sunflower Vietnamese Restaurant - Croyden Park 08 8340 0880



Subiaco Hotel, Perth

CELLAR DOOR & RESTAURANT



South Coast Highway & Myers Road

4km West of Denmark

Denmark WA 6333

Cellar Sales 10am - 5pm (Open seven days)

Restaurant 11am - 4pm Wednesday to Sunday
(including Friday evenings)

For all Booking and Enquiries please call Forest Hill Restaurant
on 08 9848 1922.

NEW TO CELLAR DOOR



Available at Cellar Door, fresh local produce including Satsuma Plum and Ginger Relish, Green Tomato & Mustard and Lemon Grass & Tomato Chutney's, Strawberry and Lime Jam, Za'atar and Dukkah Spices, Cardamom and Anise Salt and Silas' Curry Powder made in the Forest Hill Restaurant by Executive Chef, Silas Masih.

In coming months, Forest Hill Olive Oil, Traditional Thai and Indian Curry Pastes and Silas's own Pasta Sauce will complement and complete the Forest Hill fresh produce range.

To order any of these delicious restaurant-made products, please call Cellar Door on 08 9848 2199.