



FOREST HILL

VINEYARD

2009 SPRING EDITION



Denmark Country Side

FOREST HILL NEWSLETTER

Forest Hill are proud to release the first of the 2009 vintage whites, with the Estate Riesling being a feature wine in this edition of the Forest Hill Newsletter. We focus on Riesling in the vineyard and the wine style we set out to achieve.

We suggest you wait until late spring or summer, when the weather seems to subliminally sing "drink Riesling", prepare our duck curry recipe to enjoy with the wine, and see what you think of our efforts!

RIESLING IN THE VINEYARD

When one considers the regions that are highly regarded for Riesling in Australia, some regions that probably come to mind are the Clare Valley, the Eden Valley and WA's Great Southern. Maybe even in that order, depending on your locale and taste preference. There are probably more differences than similarities between these regions in their climate, weather, soils and viticulture, however, maybe somewhat paradoxically, great Riesling wines are expected from these three regions. When the stars align and desirable weather conditions coincides with diligent viticulture and respectful winemaking, great Riesling wines should result.

Mount Barker is progressively developing a reputation as a producer of fine Riesling, which was somewhat expected, as at Forest Hill one of the two varieties considered most suitable for the region by Professor Harold Olmo was Riesling.

Forty four years on, and we believe the Forest Hill Riesling wines confirm that Mount Barker can produce fine Riesling. The viticulture at Forest Hill is quite simple, the vineyard is unirrigated, and our Riesling vines are cane pruned as we believe this produces a more open and even canopy. In recent seasons some fruit removal has been deemed necessary quite early in the season, to improve canopy development, with resulting yields at harvest around 2 and 3 t/ha.

However this is not an indices that we spend too much time thinking about. Soil health is our main focus, we avoid herbicide use, and promote organic matter through native grasses and spreading our composted grape marc. As the vineyard is unirrigated, our focus has to be on improving root development and distribution, and this takes a long time. Fortunately this approach has been quite consistent for over ten years and the results are incremental but certainly positive.

Some objectives of our approach to Riesling include preserving natural acidity, achieving and utilising ripe skin phenolic compounds to assist with structure and length of the wines, and demonstrating the fruit character of our sites. In our experience, crop load per vine does need to be quite low to achieve these objectives. Hand harvesting by experienced and diligent people is also essential. Those people who know some of the Forest Hill history will know that we make wines from individual blocks from a relatively old vineyard (+40 years), and are very observant and respectful of vintage variation, resulting from weather that varies daily. The vintage conditions of 2008 and 2009 have been quite well suited to Riesling, and although we were proud of what was achieved with the 2007, it was a warm and dry season, and with time, the 2007 Riesling may not command the following that we believe our 2008 will achieve. If you are determined to drink something from 2007, consider our Cabernet Sauvignon.

Lee Haselgrove, Forest Hill's Viticulturist



FOREST HILL REVIEWS

Sunday Times Magazine (STM)
Peter Forrestal

Forest Hill has an important place in our viticultural history as it was the site of the Agriculture Department's 2ha experimental vineyard near Mt Barker and the first commercial vineyard established in the South-West. Forest Hill, today, has a precious resource - some 40-year-old Rieslings and Cabernet vines.

I've never seen the wines looking so consistently impressive as they did in a recent tasting with Bordeaux-born winemaker Clémence Haselgrove. The 2007 Block 8 Chardonnay is fine and restrained while the 2008 Estate Chardonnay (\$24) is quite leesy and cedary, yet intense and grapefruity. Both will drink beautifully with time.

The Estate reds will drink well early (with robust dishes) - the 2007 Estate Shiraz (\$24) has quite chewy texture and the 2007 Estate Cabernet Sauvignon (\$24) has concentrated blackcurrant flavours. The 2007 Forest Hill Block 5 Cabernet Sauvignon is as good as I've seen from the property.

2008 Block 1 Riesling

An outstanding riesling: intense lime, finishing long and dry.

2008 Noble Riesling

A Western Australian sticky of rare quality: sensuous, floral, light and fine, yet intense, with natural acidity.

The West Australian
Ray Jordan

2008 Estate Riesling

Stunning example of a Great Southern Riesling from this original vineyard near Mt Barker. Lean and lively mineral characters with a precise crisp slightly spicy palate. The alcohol is appealingly light at 11 per cent. Ideal as an aperitif but it will develop as it matures.

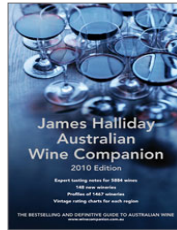
93/100 points

Sydney Morning Herald - Good Living
Huon Hooke

Top Aussie White
2007 Estate Chardonnay

This is Forest Hill's junior bottling and it's very fine, tight and lemon/citrusy with some nougat-like character from barrel ferment and a hint of smoke from toasty oak. Good value. Now to three years.

Good Match: Smoked chicken salad.



JAMES HALLIDAY 2010 WINE COMPANION

Forest Hill winery 5 Stars ★★★★★

2007 Estate Cabernet Sauvignon - 97 points

Forest Hill Estate Cabernet Sauvignon was listed equal best Cabernet Sauvignon in Australia alongside Balnaves, The Tally Reserve. RRP \$95

A high-on perfect evocation of medium-bodied cabernet, the aroma and flavours wonderfully pure, with pinpointed accuracy to the cassis and blackcurrant fruit, the tannins exact, the oak likewise. Drink To: 2022

Listed in the 'Best of the Best Variety'

2008 Block 1 Riesling - 96 points

Forest Hill Block 1 Riesling was listed equal best Riesling in Australia.

Extremely pale; at once intense yet reticent to unfold; superfine and delicate, yet long; tracks the bouquet; a 20-year proposition, 5-year minimum. Drink To: 2028

Listed in the 'Best of the Best Variety'

2006 Block 8 Chardonnay - 96 points

*Australian Financial Review Top International 20 wines - Philip Rich
WBM Top 100 Wines of Year - Nick Stock*

Brilliant colour; intense and penetrating grapefruit, nectarine and melon; very good acidity and oak provide thrust for the long finish; 40-year-old vines, dry-grown, hand-pruned and hand-picked. Drink To: 2015

Listed in the 'Best of the Best by Variety'

2008 Estate Riesling - 94 points

Extremely pale; scented floral spice and crushed lime leaves; while delicate, is offering more fruit against a mineral backdrop; lemony acidity. Will develop very well. Drink To: 2018

2007 Estate Shiraz - 94 points

Has exceptional drive and thrust to the spicy, peppery mix of red and black fruits on the medium-bodied, intense palate; great length and poise. Drink To: 2020

2007 Estate Chardonnay - 93 points

Very elegant and skillfully crafted wine, all the fruit and oak components balanced and integrated; light- to medium-bodied, the smooth nectarine and white peach fruit backed by subtle oak. Drink To: 2015

2007 Boobook Cabernet Merlot - 90 points

Medium-bodied, bringing together spicy black and red fruits, fine tannins and cleansing acidity. Drink To: 2016

FOREST HILL RIESLING

Forest Hill was selected in 1965 as the most suited site in Western Australia for premium cool climate wine production, specifically for Riesling and Cabernet Sauvignon. Today, we have 6 Hectares of Riesling under vine.

Forest Hill's philosophy in making our Riesling is to reflect the personality and the quality of the fruit, this will determine the calibre of the wine. Riesling is unique in style, in the way it is made, there is no where to hide, only excellent fruit in pristine conditions can make a wine shine. This is also achieved by the picking date of the fruit, the choice of yeasts, fermentation control and the fining of the wine determined by the winemaker.

One of the main characteristics of Forest Hill Riesling is the nature of its phenolics, tacy and natural balanced acidity is focused throughout the palate with a mineral/flint stone finish further highlights the Great Southern regional expression.

Both Rieslings are wild fermented providing a richer mouthfeel, softening the acid and balancing out the phenolic structure.

SPRING FEATURE WINES



2009 Estate Riesling

A floral and citrus-blossom bouquet leads to a generous palate of distinctive varietal character. Fermented with natural yeasts – rare for such a wine in Australia – it features a fine delicate tacy texture with lemon zest and citrus leaf characters amid underlying hints of lavender leading to a fresh, crisp finish.

This wine will greatly repay cellaring enthusiasts.



2008 Block 1 Riesling

Produced from mature vines in a region originally selected for this variety, Forest Hills Block 1 Riesling has gained world-wide recognition and support. The grapes from Block One result in wines of outstanding varietal flavours, true to Mt Barker.

Fermented with wild yeasts to add palate richness and complexity while softening the vibrant, crisp natural acidity, the Forest Hill Rieslings are enhanced by a long, lingering, often flinty finish, ensuring wonderful graceful ageing.



SPRING RECIPE

Braised Duck Curry

Ingredients

- 1 Duck, cut in pieces with bone in.
- 2 Tablespoon Cumin seeds
- 3 Tablespoon Coriander seeds
- 1 Tablespoon Cardamon pods
- 2 Tablespoon Caraway seed
- 1 Teaspoon ground Tumeric
- 4 Curry leaves
- 4 Cloves
- 1 Cinnamon quill
- 1 Tablespoon Tamarind paste
- 1 Onion dried
- 1 Medium Carrot, diced.
- 2 Cloves of Garlic, finely diced.
- 1 Tablespoon Ginger, finely diced.
- 2 Tablespoons vegetable oil
- 200 grams chopped or crushed tomatoes
- 1 Litre Chicken or Game stock
- 4 Medium Potatoes diced (optional)

Method

Cut Duck into bite size pieces.

Dry roast spice seeds, plus cloves, and grind in mortar and pestle.

In a heavy based sauce pan or braising pan, heat up oil until almost smoking.

Add onions, ground spice mix, curry leaves, carrot and tumeric. Sauté until onions are cooked, add Duck pieces and seal to coat with spices, place in garlic and ginger.

Fold ingredients to mix thoroughly, place in cinnamon quill, crushed tomatoes and enough stock to cover the Duck.

Potatoes can now be added relative to the size of the Duck pieces.

Cover and simmer on low heat for an hour. Folding occasionally and topping with stock as needed until cooked.

Serve with Steaming hot basmati rice.

Wine Pairing - 2008 Block 1 Riesling

The lifted freshness of flavours and the natural balanced acidity in this Riesling highlights the delicate blend of herb and spice in this dish.



FROM THE RESTAURANT

Forest Hill Seafood Trio Plate November and December

Friday and Saturday
lunch Special

Enjoy the warmer weather with our mouthwatering seafood trio plate.

Kaffir lime and Galangal Exmouth prawns, Cajun Shark Bay whiting, Scottsdale marron with cumin and lemon myrtle salt. Delicately spiced, grilled and served with a crisp Asian slaw and chilli tamarind dressing.



Matched beautifully with a bottle of 2009 Estate Riesling.

\$29.50 per person

For all bookings please call Forest Hill Restaurant on 08 9848 0091.

UPCOMING EVENTS

Menus of the World

For a great night out, 'Menus of the world' will feature every Friday evening, changing fortnightly from Thai, Italian, Moroccan, Balinese and Portuguese themed menus accompanied by local musicians.

25th September	2009 Riesling Release Dinner
2nd October	Italian
9th October	Italian
16th October	Moroccan
23rd October	Moroccan
30th October	Thai
6th November	Thai
13th November	2007 Shiraz Release Dinner
20th November	2007 Shiraz Release Dinner
27th November	Christmas on the Hill
4th December	Christmas on the Hill
11th December	Christmas on the Hill
18th December	Christmas on the Hill
25th December	Closed

UPCOMING EVENTS

Forest Hill welcomes you to share in our passion for fresh local produce paired seamlessly to our boutique award winning wines with our upcoming Dinners - what better way to spend time with friends and family!

Taste of Spain Dinner - \$55 per person Sunday 27 September, 6.30 pm

When you think of Spain, you think of fresh local produce, great wine, beautiful beaches along rugged coastline and an outdoor lifestyle.... When you think about it, that is exactly what Forest Hill offers, please join us and experience the flavours and tastes of Spain 'bosuqe cuesta' style.

Great Southern Producers Dinner - \$70 per person (inc wine) Saturday 24 October, 6.30 pm

There are millions of chefs in the world, with each one cooking differently. The one unifying tradition that binds chefs together is the belief in finding the best local fresh ingredients.

Forest Hill would like to celebrate a night with our Great Southern producers featuring a four course degustation menu featuring the delights of the Great Southern Region complemented with Forest Hill wines.

Melbourne Cup Luncheon - \$55 per person Tuesday 3 November , 11.30 am

It's not Flemington, it's not Rose Hill, it's Forest Hill!

Please join Forest Hill for a memorable Melbourne Cup three-course luncheon with a complimentary glass of wine on arrival, sweep stakes, fashion parade, prizes for best dressed in the vines and best hat or fascinator.

Bond... James Bond Cocktail Party - \$100 per person Saturday 28 November 2009

James Bond: I think I'll call it Forest Hill.

Vesper Lynd: Because of the aftertaste?

James Bond: No, because once you've tasted it, that's all you want to drink.

Join in the excitement, mystery and romance of this iconic character with our Casino Royale black tie inspired cocktail party. Dress to impress and immerse yourself in our re-creation of the magic of this legendary secret agent.

Pre-ticketed event - all enquiries to jo@foresthillwines.com.au or 0409 984 822.

WHERE TO FIND FOREST HILL WINES

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

Western Australia

Peruginos Restaurant - 77 Outram Street, West Perth 08 9321 5420
Como Liquor Store - 296 Canning Hwy, Como 08 9367 1682
Liquor Barons Swanbourne - 103 Claremont Crescent, Swanbourne 08 9384 2111
Albion Hotel Cottesloe - 535 Stirling Hwy, Cottesloe 08 9384 0021
Big Brews Liquor - Hokin Street, Warnbro 08 9593 0904

Victoria

Bistro Vite - 2 Southgate(Ten Gr 3C) Sth Melbourne 03 9690 9271
Basilico - 180 Bridport St, Albert Park 03 9699 4288
Australian Cellar Door - 13/345 Plimmer Street, Port Melbourne 03 9696 9440
Dan Murphy's Brighton #3440 - 479 Nepean Highway, Brighton 03 9497 3388

New South Wales

Deck 23 - 2/23 The Strand, Dee Why 02 9971 1677
Ripples Chowder Bay - Deck C, Chowder Bay 02 9960 3000
The Local Taphouse - 1222 Flinders Street, Surry Hills 02 9360 0088
The Sands Hotel - 32-40 Curtin Crescent, Maroubra 02 9326 8800
Chippendale Cellars - 114 Abercrombie Street, Chippendale 02 9310 4167

South Australia

Woodville Hotel - 878 Port Road, Woodville 08 8347 1133
Morphett Arms Hotel - 138 Morphett Road, Glengowrie 08 8295 8371
Great Southern Railway - Keswick Railway Station 0428 890201
Hackney Hotel - 95 Hackney Road, Hackney 08 8362 9282
Albion Hotel - 423 Churchill Road, Kilburn 08 8262 1944

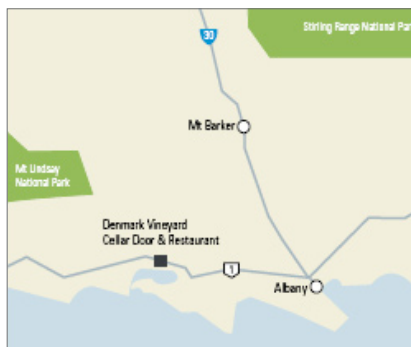
Queensland

The Criterion Hotel - Rockhampton, 07 4922 1225
Sea Temple Resort - 272 Mitre Street, Port Douglas, 07 4084 3500
Palm Bay - Long Island, Whitsundays
Red Beret Hotel - 411 Kamerunga Road, Redlynch, 07 4055 1249
Peppers on Queens - 197 Queen Street, Ayr, 07 4783 1700



Sea Temple Resort, Port Douglas

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 0091.

FUNCTIONS AT FOREST HILL



The Forest Hill Restaurant offers elevated, uninterrupted and unrivalled views of sweeping Karri forests, the estate vineyards and glimpses of the Southern Ocean. Overlooking this stunning vista through large sliding Karri timber framed glass doors and large surrounding balcony, Forest Hill Restaurant is perfect for celebrating your function.

The restaurant features modern contemporary design, warm lighting and an open stone fireplace, a truly unique setting imbued with a timeless atmosphere.

With an exceptional reputation for fine dining, seamlessly pairing fresh local produce with our boutique wine styles, Forest Hill Restaurant is known for its quality providing you with only the best local fresh produce, wine and service.

Please call Jo Taylor on 08 9848 0092 for all Wedding and Corporate Functions.