



FOREST HILL

VINEYARD

2009 SUMMER EDITION



Denmark Beaches

FOREST HILL NEWSLETTER

What's new at Forest Hill! The team have been busy over the last few months preparing for the warmer weather and holiday season ahead.

Our kitchen and grounds maintenance staff have been building and planting our new Providore Style Kitchen Garden Bed full of yummy summer herbs and vegetables, along with new hand-made gourmet produce; including Pear & Fig Chutney, Citrus Marmalade and Tamarind & Ginger Chutney sold through Cellar Door.

In the Restaurant, the Forest Hill team have been gearing up for the upcoming Wedding Season, we have 26 weddings booked over summer which we look forward to seeing all the beautiful couples on the day. The team were also kept busy last Tuesday with filming around the winery and Cellar Door for a programme 'No Leave No Life' to be aired on Channel 7, 5th December and will be presented by Ernie Dingo. Watch out for the our local superstars!

Cellar Door were excited by the James Halliday Wine Companion, 2007 Estate Cabernet Sauvignon review; 97 points and listed in the 'Best of the Best variety, which Cellar Door sold out in three weeks!

Our 2007 Block Series Reds will be released next year and if the Estate Range is anything to go by, you can register your interest to wineandfoodclub@foresthillwines.com.au and go on our pre-release order form.

The Winery team have just finished their last weekly lees stir of the 2009 Chardonnay barrels, thus far the 2009 Chardonnay's are showing true cool climate varietal characters with great natural acidity, fruit weight, palate density and length and we are optimistic that the wines will be of high quality.

The new Forest Hill website is up and running at long last which is an interesting read and is kept up-to-date in between our seasonal newsletter with new vintage releases, vineyard reports, upcoming events, where to stay and what to do in Denmark and our on-line secure ordering section. To view the new website, please go to www.foresthillwines.com.au.

In this summer edition, we focus on the Block and Estate Chardonnay's, which our Estate Chardonnay recently won a Blue-Gold medallion at the Sydney International Wine Competition.

From the team at Forest Hill we wish you a safe and happy holiday season and we hope to see you in the beautiful Great Southern soon.



FOREST HILL REVIEWS

Sydney International Wine Competition 2010

[2008 Estate Chardonnay - Blue-Gold Medallion](#)

Qantas Mount Barker Wine Show 2009

[2008 Block 1 Riesling - Awarded Gold Medal](#)

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

[2008 Estate Chardonnay - Awarded Gold Medal](#)

Vibrant stone fruit and delicate citrus flavours carry through onto the palate with subtle hints of roasted nuts.

The Perth Royal Wine Show 2009

[2007 Estate Cabernet Sauvignon - Awarded Gold Medal](#)

Medium bodied with a firm rich mouth feel. Flavours of black berry, mulberry, tobacco leaf and subtle earthy characters carry through onto the palate.

Scoop Magazine Spring 2009

...From the Great Southern we tasted a good mix of 2008 Chardonnays. Clearly the region, which is very large and diverse, does these styles well with winemakers looking to take advantage of the pristine fruit characters and excellent natural acidity to make very bright, fresh, crisp wine.

[2008 Estate Chardonnay](#)

Characterised by smokey oak and barrel ferment aromas, this wine has a palate that is quite tight for a wooded Chardonnay, making it relatively zesty style.

[2008 Boobook Unwooded Chardonnay](#)

Fresh and clean, this wine has lifted ripe barley sugar fruit on the nose. The palate is quite dry and finishes firm.

Australian Gourmet Wine Traveller
100 top new releases - Huon Hooke

[2007 Estate Chardonnay](#)

The Great Southern is finding its feet with Chardonnay now. This is Forest Hill's junior bottling, and it's fine, tight and lemon/citrusy with some nougat-like character from barrel ferment and a hint of smoke from toasty oak. Good Value
Drink By: 2012

Australian Gourmet Wine Traveller
Best buy wines \$30 and under

[2007 Estate Cabernet Sauvignon](#)

This property, based on the original 1960s plantings in the Great Southern region, is flourishing thanks in part to the current ownership and winemaking by Clémence Haselgrove. The wines are among the top echelon now, especially the dearer single block numbered wines.

The regular bottlings are great value: this cabernet showing good concentration of dark-berry fruit swathed in serious tannins and backed by classy toasty/vanillan oak. A juicy cabernet that's high on yum factor. Drink now and for 12+ years.

Our panel – Max Allen, Peter Bourne, Bob Campbell MW, Peter Forrestal, Huon Hooke and Jeremy Oliver – recommend great-value wines from home and further afield.



SUMMER NEW RELEASES



[2009 Estate Sauvignon Blanc - \\$22.0](#)

A true cool climate Sauvignon Blanc revealing flavours ranging from fresh cut asparagus through to light tropical fruits – testimony to the regions ability with this variety.

A vibrant palate is enhanced by the wine's minerality and acid backbone flowing through to a clean, crisp finish. This wine is best drunk young to enjoy the fresh vibrant flavours.

[Estate Sauvignon Blanc Food Pairing](#)

Salt crusted crispy skinned Barramundi, snow pea sprout rice noodle salad, Chermoula dressing.

The soft, moist, fall apart texture of the Barramundi amalgamates with the natural richness of the wine, while the saltiness shows the minerality. Crisp simple flavours of the salad add another spectrum, integrating to lengthen the mouth feel with the delicate aromas of lemon, guava and lycee.

FOREST HILL CHARDONNAY

Chardonnay has been described as a “boringly consistent” grape variety, which is pretty unfair. It is just a plant after all, although deservedly revered in the fine wine world, and arguably, one of the most food friendly of white wines. I think (maybe hope...?) that the trend with Chardonnay over the last 10 years in Australia has been towards cooler regions and better sites/soils, aiming to develop and preserve the varietal character in a more respectful manner, and, even more hopefully, to only drink quality Chardonnay wines with appropriate food. There still has to be some room for optimism, surely...

Forest Hill has two mature Chardonnay blocks, Block 3 being planted in the early 1970's and then Block 8 was planted in 1985. The blocks have never been irrigated except by the rains, but interestingly, they rarely appear water stressed, with the very dry 2007 vintage being a slight exception. Without generalizing too wildly, a mature vineyard that produces distinctive fruit, with yields ranging from 3- 6 t/ha, without requiring any irrigation, must be planted on pretty good soil.

The soil in Block 8 is not particularly unique, as much as we love it, being well drained gravel loam like all of the best vineyard sites in Mount Barker. However the fruit character is very distinct relative to other Chardonnay blocks that Clémence and I have had experience with, either in Mount Barker or other regions. Both of the mature blocks at Forest Hill are planted to the Mendoza clone (colloquially known as the Gin Gin clone in WA), which is, in our opinion still superior to the Bernard clones (76, 95, 96) that were planted in small blocks at Forest Hill between 2003-2005. Maybe when these blocks are more mature they may provide more competition to the Mendoza clone, but at this stage they are still on the rookie list, currently making a small contribution to the Estate Chardonnay.

It is our objective at Forest Hill to preserve both the site and the vintage character as much as possible in our Block 8 Chardonnay. Although with the vines being 25 years old and unirrigated, they will certainly reflect the vintage character whether we want them to or not. As the statisticians say, “climate is what you expect, and weather is what you get”, and grapevines respond to the weather in quite complex ways. Even if we could explain all these relationships, I doubt you will want to read about them here, however if you are a lover of fine, restrained Chardonnay, and sauces made with quality butter (in foil is a good start), we welcome you to join us in observing and enjoying the vintage characteristics that are demonstrated in this wine.

On a more sombre note, much of the optimism of spring 2009 was frozen for 12 months along with the young shoots in Block 8 on the morning of the 26th of September 2009. This has been the most significant frost damage ever observed in Block 8, so we are definitely believers in climate change, like most farmers who work closely with the land. So the 2010 vintage will reflect the weather even more than usual. There is now even more work to do this season!

Lee Haselgrove - Forest Hill Vineyard's Viticulturist

FROM THE WINERY



When making our Estate and Block 8 Chardonnay we try to create wines that are a direct reflection of the Great Southern and our Mt Barker vineyard, we achieve this by using quality hand harvested Chardonnay kept in individual parcels from some of the oldest cool climate vineyards in WA. We focus on regional and varietal characteristic created by the dry grown, low density, low crop, well established vines. Emphasizing intense varietal aromas complimented by complex wild ferment characters.

The Block 8 Chardonnay shows strong varietal characters preserved through hand harvesting and whole bunch pressing. The juice is fermented using wild and select strains of yeast in ultra premium French oak barrels, the variation in yeast strains helps build a very intense and complex nose supported by lifted, clean, spicy oak. Post fermentation the wine is aged 'sur lees' and allowed to go through partial Malo-lactic fermentation therefore retaining good natural acidity, this contributes to the complexity and texture of the palate without being overly dominate. As a result the wine displays natural richness, length and excellent weight. The Block 8 Chardonnay is made for long bottle ageing.

The Estate Chardonnay also displays clear varietal and cool climate characteristics with a broad spectrum of fruit supported by subtle spicy oak. The palate in contrast to the Block 8 is approachable at a younger age, but still shows intense varietal characteristic, richness, and good weight. The natural palate density is supported by subtle lees ageing, partial Malo-lactic fermentation and well integrated French Oak.

Luke Eckersley - Forest Hill Vineyard's Winemaker



2008 Estate Chardonnay

The 2008 Estate Chardonnay displays fresh lifted lemon rind, white nectarine, apricot, subtle nuttiness with hints of savoury vanillin oak. The palate is medium weight with a fleshy full mouth feel showing lemon zest, white nectarine, subtle nuttiness, complex spicy oak, long persistent length with a well integrated acid backbone and subtle toasty vanillin oak.



2006 Block 8 Chardonnay

The 2006 Block 8 Chardonnay displaying a nose of lifted rose blossom, lemon meringue, green nectarine, subtle mineral undertones with spicy perfumed oak. The mouth feel is concentrated, fleshy and focused displaying apricot, nectarine with mineral/flinty undertones, subtle nuttiness and a well integrated acid backbone supported by balanced savory, spicy oak.

NEWS FROM THE KITCHEN

With warmer weather upon us, we'll also be able to sow our first crop of herbs and vegetables into the new Providore Style Kitchen Garden which has just been extended; tomatoes, corn, chillies, beans, beetroots, fennel, coriander and basil just to name a few.



Forest Hill are excited with anticipation of the summer harvest we will use to create our menus around.

As the Kitchen team prepares for the summer holiday trade with produce from right out-side the kitchen window, we urge you to book your table for the fine fare we are about to embark on!!

FROM THE RESTAURANT

Melbourne Cup 2009



Our Melbourne Cup Luncheon proved to be a great day out with 105 guests attending this year.

Forest Hill's chefs, Silas and Ben were put up for auction to cook for a private dinner party which raised \$750 with all money donated to the Denmark Pre-Primary and Kindergarten.

Australian Gourmet Traveller 2010 Restaurant Guide

As you walk into Greenpool, at the top of a high valley with green hills in all directions, the slight aromas of wood smoke from the kitchen suggests a country feel. But there's nothing rustic about the slick glass-and-timber room abutting Forest Hill Vineyard. The wood-fired oven comes into play immediately with piping hot olives doused in orange and chilli with a tangle of roast fennel and crisp croutons.

The oven also brings out the best in dry-aged Denmark beef and a caramelised lamb rump with butternut pumpkin and goat's cheese crumble. A kitchen garden provides a searing rocket salad to set off a tart of warmed figs and goat's curd. The crunchy/feathery hand-cut chips with aioli should not be missed and baked chocolate cheesecake is the pick of the desserts. Wines are all Forest Hill: the range and quality is good and prices by the glass affordable.



SUMMER RECIPE

Natural mussels in garlic and Parsley butter sauce.

Ingredients

1 Kg fresh mussels, scrubbed and de bearded
50 ml extra virgin olive oil
6 cloves garlic, minced
400 ml Chardonnay
100g butter
3 golden shallots, chopped
1 bunch fresh Italian parsley, chopped
3 ripe roma tomatoes, chopped
Sea salt flakes and pepper to taste

Method

Place mussels in a large bowl with cold water to cover. Let them soak for about 20 minutes to remove any dirt or sand.

Heat olive oil and 50g butter in a large stockpot over medium-low heat.

Add garlic, and saute for one minute, but do not brown. Add the chopped shallots and tomatoes, and cook until almost tender.

Pour in the wine, and stir in the parsley and butter. Bring to a boil, and allow to boil until the liquid has reduced by half, about 8-10 minutes. Season with pepper to taste.

Add the mussels to the pot, cover and allow to cook until the shells are opened, about 5 minutes. Check sauce for seasoning, transfer the mussels and sauce to a large serving bowl, discarding any unopened shells.

Enjoy with hot crusty bread and Forest Hill Chardonnay

Wine Pairing - Forest Hill Chardonnay

The fleshy texture of the mussel marries well with the Block Chardonnay's generous mouth feel. The simplicity and cleanness of flavours of this dish respects the subtle complexities of the wine. The tomato and parsley acts to cleanse the palate.



UPCOMING EVENTS

Menus of the World - Friday Evenings

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.

4th December	Christmas on the Hill
11th December	Christmas on the Hill
18th December	Christmas on the Hill
25th December	Closed
1st January	Italian
8th January	Italian
15th January	Summer Seafood BBQ Night
22nd January	Summer Seafood BBQ Night
29th January	Summer Seafood BBQ Night
5th February	Thai
12th February	Thai
14th February	Valentine's by the Vines
19th February	French
26th February	French

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!

Summer Seafood BBQ Nights

Friday 15, 22 and 29 January, 6.30pm

Enjoy the taste of summer seafood on the Forest Hill Restaurant decks and watch the sun set over the hill.

Barbequed local, lime lemongrass prawns, cajun snapper and lemon herb Marron with a bottle of Riesling, what better way to start the weekend!

Pork and Prawn Yum Cha Trio Plate

February & March Lunch Special Only - \$32.00 per plate

Our chefs produce a yum cha plate showcasing three enticing ways to present pork and prawns.

Valentine's by the Vines

Sunday 14 February, 6.30pm - \$55 per person

Spoil your loved one this Valentine's Day with a romantic three course dinner and complimentary glass of Boobook wine and rose on arrival.



CHRISTMAS ON THE HILL

Friday 27, 4, 11 and 18 December, 6.30pm

Whether it is catching up with friends, family or work colleagues, celebrate the festive season with a Christmas inspired menu, award winning wines and great music.

Our restaurant, private dining room or cellar door areas available for special functions. Choose from our a-la-carte menu or indulge in our two or three course set menu starting at \$45 per person.

Wine and Food packages available from \$75 per person.

Please call 08 9849 0091 to book your table today!

LOOKING FOR THAT 'DIFFERENT' CHRISTMAS GIFT THIS YEAR?

Let Forest Hill Vineyard help you with the perfect Christmas Gift for that special or 'hard to buy for' someone in your life or if you simply need to order your Chrissy wines without the hassle, we have a selection of ideas for you to choose from.

Forest Hill have available Christmas Gift Ideas ranging from our boutique wine to suit any budget, Wine and Food Hampers and Packs and a 'Forest Hill Experience Package' which includes lunch for 2 at Forest Hill, tasting in Cellar Door, 1 nights Accommodation and a massage for 2 at Chimes Resort.

For more details and pricing, please email the Forest Hill Wine and Food Club wineandfoodclub@foresthillwines.com.au or call on 08 9848 0091

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

- 44 King Street - King Street, Perth 08 9321 4476
- The Karralee Tavern - Preston Street, Como 08 9367 1848
- Mrs Brown - 241 Queens Victoria Street, Nth Fremantle 08 9336 1887
- Palais 85 - South Perth Esplanade, South Perth 08 9368 4999
- Corkers Cellars - 977 Albany Hwy, Victoria Park 08 93614049

Victoria

- Sirens by the Sea - The Beach Dressing Pavilion Esplanade, Williamstown 03 9397 7811
- Waterfront, Crown - The Riverside at Crown 03 9686 9766
- The Prince Wine Store - 177 Bank Street, South Melbourne 03 9686 3033
- Dan Murphy's Ballarat - 61 Curtis Street, Ballarat Central

South Australia

- The Victory Hotel - Main South Rd, Sellicks Beach 08 8556 3083
- Milano Cucina - 30 Hutt Street, Adelaide 08 8227 0961
- East End Cellars - 22-26 Vardon Street, Adelaide 08 8232 5300
- Lakes Resort Hotel - 141 Brebner Drive, West Lakes 08 8356 4444
- Maid & Magpie Hotel - 1 Magill Road, Stepney 08 8362 6053

Queensland

- Ferry Road Fine Wines - 107 Ferry Road, Southport 07 5526 3103
- Asian Spice - 8 Goodwin Street, Kangaroo Point 07 3393 0676
- Blue Room Cinebar - 8/151 Baroona Road, Rosalie 07 3876 4566
- QA Hotel - James Street, New Farm 07 3358 2799
- Barnacle Bills Seafood - Shop 6, 103 The Esplanade, Cairns



The Waterfront Seafood Restaurant, Crown Casino



South Coast Highway & Myers Road
4km West of Denmark
Denmark WA 6333

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

Restaurant 12 noon - 4pm Friday to Sunday
including Friday evenings

Restaurant open 7 days during summer (14th December to 14th February) & public holidays and for private functions.

For all Booking and Enquiries please call Forest Hill Restaurant on 08 9848 0091.

WEDDINGS AT FOREST HILL



Set amidst the rolling hills of Denmark with spectacular views of the region, this stunning setting, coupled with incomparable service combines to ensure Forest Hill Winery is the perfect choice for your most important and memorable day.

We understand and respect how important your wedding is, that is why our staff will take care of every detail to ensure that your wedding day is full of beautiful memories and special moments.

Please call 08 9848 0091 or email events@foresthillwines.com.au for all Wedding Functions.



FOREST HILL WINE AND FOOD CLUB ORDER FORM



2008 Block 1 Riesling

Vibrant floral and citrus aromas of grapefruit and spring blossom with underlying hints of green citrus leaf..... Delicious with Black lip mussels
Cellar Up to 2028.

\$31.00 \$370.00

James Halliday Wine Companion 2010 - 96/100 Points
'Best of the Best Variety'

2009 Qantas Mt Barker Wine Competition
Awarded Gold Medal

2006 Block 8 Chardonnay

Featuring flavours of white peach, apricot and lemon blossom. Delicate spicy, vanillin oak flavours with flinty, nutty undertones... Pairs seamlessly with pan-roasted prawns with Capellini pasta... Cellar Up to 2015...

\$34.00 \$408.00

James Halliday Wine Companion 2009 96/100 Points
'Best of the Best Variety'

Australian Financial Review
Top International 20 wines
Philip Rich

WBM Top 100 Wines of Year - Nick Stock



2009 Estate Riesling

Intense and vibrant flavours of citrus blossom and lime zest feature on the palate leading to a flinty crisp finish..... Delicious with Jamón ibérico wrapped pan-roasted Quail...
Cellar Up to 2013

\$20.00 \$240.00

2008 Noble Riesling

The mouth feel is rich and luscious with honey, ginger bread and orange characters... Delicious with prosciutto and figs...Cellar up to 2015

\$23.00 \$276.00

2009 Estate Sauvignon Blanc

Fresh varietal flavours of lemon, lychee and guava with intriguing complexity..... Delicious with Salt crusted crispy skinned Barramundi....
Drink Now

\$20.00 \$240.00

2008 Estate Chardonnay

Vibrant stone fruit and delicate citrus flavours carry through onto the palate with subtle hints of roasted nuts... Paired with Salt and pepper crusted fillet of saddleback cod... Cellar Up to 2018

\$23.00 \$276.00

2009 Sydney International Wine Competition
Blue - Gold Medallion

2009 Qantas Mount Barker Wine Show
Awarded Gold Medal

Australian Gourmet Wine (Aug/Sep)
100 Top New Releases

2007 Estate Shiraz

Medium bodied with a black and red berry fruit with intense liquorice flavours carrying through onto the palate.... Delicious with Fresh egg linguine with forest mushrooms.... Cellar Up to 2012

\$23.00 \$276.00

James Halliday Wine Companion 2009 - 94/100 Points

The West Australian
Ray Jordan - 94/100 Points



2008 Boobook Sauvignon Blanc Semillon

Fresh, vibrant palate with flavours of lemon zest, pear and guava carrying through to a generous finish... Delicious with Pan-seared fillet of Salmon... Drink Now

\$17.00 \$200.00

2008 Boobook Rose

Vibrant and fresh, displaying lifted aromas of raspberry and cherry with underlying herbal notes.... Delicious with Salmon.. Drink Now

\$17.00 \$200.00

2008 Boobook Unwooded Chardonnay

Lifted aromas of white peach, nectarine, citrus blossom and melon with hints of raw Brazil nuts.... Delicious with Butter toasted cumin and coriander crusted King Prawns...
Drink Now

\$17.00 \$200.00

2007 Boobook Shiraz Viognier

Mixed berry flavours carry through onto a generous palate with subtle savoury and earthy notes of leather and tobacco leaf.... Delicious with Cardamon and pepper crusted quail with wood roasted cauliflower....
Cellar Up to 2012

\$17.00 \$200.00

2007 Boobook Cabernet Merlot

Lifted aromas of red and dark fruit, underlying savoury notes of tobacco leaf, humus and leather and subtle toasty notes of cinnamon and nutmeg... Paired with Venison and Pork Terrine served with spiced red onion jam.... Cellar Up to 2012

\$17.00 \$200.00

Please indicate in the boxes the number of bottles you would like to order and then fill in your details on the back of this form (minimum 6 bottle purchase for delivery).

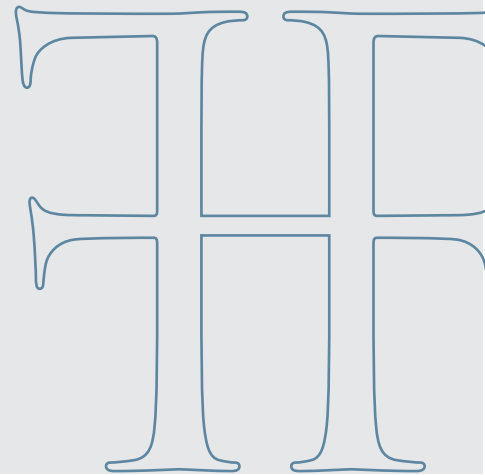
* Case Prices = 12 bottles (includes 10% discount)

* Free Freight to orders over 1 Dozen. Dozen cases can be 2 x 6 packs varieties

* Freight Charges apply to orders under 1 Dozen | \$9.00 Western Australia and \$18 Interstate

FOREST HILL WINE AND FOOD CLUB BENEFITS

- 10% Discount on Wine Purchases
- 10% Discount on Restaurant Dining
- Cellar door and exclusive wine only releases
- New vintage releases & limited release access
- E-letters; reviews, features, recipes etc
- Free delivery on purchases over 1 dozen
- VIP invitation to events



FOREST HILL
VINEYARD

POSTAGE
PAID
AUSTRALIA

FOREST HILL VINEYARD

Reply Paid 40
Denmark WA 6333

CONTACT AND PAYMENT DETAILS

Name _____

Delivery Address _____

Suburb _____

State _____ Post Code _____

Phone _____ Mobile _____

Email _____

Delivery Instructions _____

Card Type

- Visa Mastercard
- Amex Diners (4% surcharge for Amex and Diners)
- Bankcard

Expiry Date _____ / _____

Card Number _____

Signature _____

Date of Purchase _____