



# FOREST HILL

## VINEYARD

### 2009 WINTER EDITION



Lights Beach, Southern Ocean, Denmark

### NEWSLETTER

In late March, Forest Hill Restaurant held the 'Denmark Community Bushfire Appeal Gala Dinner and Auction' for the many victims affected by the devastating Black Saturday Bush Fires in Melbourne.

A staggering \$20,000 was raised on the night which 100% of all of money went to the Australian Red Cross Bushfire Appeal to help those in need. It was a wonderful sense of community coming together with an overwhelming response of donations for the auction, which Troy Brown our auctioneer did a fantastic job.

All food and wine on the evening was donated by local producers, Les Karski donated his musical talent and Forest Hill staff donated their time and wages on the night. A big thank you to everyone involved in the Gala Dinner, it truly was a great success for such a great cause.

We hope you enjoy this Winter Newsletter with new releases, feature wines, a delicious lamb shank recipe, upcoming events, where to buy and we welcome your feedback at [info@foresthillwines.com.au](mailto:info@foresthillwines.com.au).

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

### 2009 VINTAGE REPORT

Mount Barker experienced a cool start to vintage 2009, due to these weather conditions, the vineyard team hand leaf plucked certain blocks harder and slightly earlier than in previous season with satisfying results.

Jan to April saw temperatures around the average and rainfall was quite high 304 mm (Oct - April) but was dominated by 120 mm throughout November 2008. December to April was drier than average and provided ideal ripening conditions for the dry-grown Forest Hill Vineyard.

Harvesting was a little different this season due to the slower start with Block 8 Chardonnay and Block 1 Riesling ripening around the same time, instead of the usual 2 weeks. The Shiraz was picked a full 30 days later than 2008.

The 2009 Riesling and Chardonnay shined in this cool-climate vintage. The Chardonnay has great potential with a delicate floral spectrum and great natural acidity and weight while the Riesling has bright citrus characters with mineral undertones and a vibrant crisp finish.

The reds also ripened slowly to reveal complex cool climate characters resulting in medium bodied wines within a delicate fruit spectrum.

Scoop Magazine - Winter Edition 2008  
Awarded Silver 17.5

## 2006 Estate Cabernet Sauvignon

(Great Southern).... To the surprise of the panel of judges it was the cabernet that came to fore in a bracket of 50-odd wines.

This is an authentic regional cabernet that smells fragrantly of blackcurrants and briar. It has good intensity of clean, succulent flavours, and is medium bodied, with pleasantly stated oak and moderately soft tannins.

The West Australian - Fresh Liftout  
Ray Jordan

## 2007 Estate Shiraz - 94 / 100

....*The Forest Hill Estate Shiraz is a good example of the cool-climate Great Southern styles with its distinctive white pepper characters....*

Impressive Shiraz from the deep south of Western Australia. Soft and lush palate with a mix of white pepper and savoury dark chocolate.

The palate is supple but there is structure and power in the lingering finish. Wonderfully expressive wine that caresses the palate.

The West Australian - Fresh Liftout  
Ray Jordan

...*Further south is the Boobook range from Forest Hill Vineyard. There are a number of ranges from this one through to the individual Block Series. I like the Boobook range, with its good, honest, easy-drinking style. The Shiraz Viognier in particular is a beauty...*

## 2008 Boobook Semillon Sauvignon Blanc

Crisp fruit blend displaying a fine balance of light tropical fruits and grassy herbal characters. It stacks up as a value-for-money current drinking wine.

## 2007 Boobook Shiraz Viognier

The lifted aromatics of that musky stone fruit viognier are quite evident. Soft and fleshy with plenty of solid palate weight. Succulent palate with a zippy finish.



## 2006 BLOCK RED WINES

One of the most interesting things about fine wine is that many quality factors are affected by the weather of the season in which the fruit was grown. The best wine regions of the world are not "consistent" and we shouldn't expect them to be. Vintage variation is to be celebrated, not hidden away by enthusiastic marketing. The classed growths of Bordeaux are not consistent, but they are certainly amongst the finest examples of Cabernet Sauvignon in the world. Great wine regions are variable, notwithstanding the highly prized sites and the diligent management that is a feature of fine wine production. Forest Hill strives to accept and understand vintage variation, and our standards are high.

Forest Hill have a fantastic selection of mature vineyard blocks, planted in the 1960's and 70's, long before complex spreadsheets were the basis for all decision making. We still hold on to this way of thinking, observe the vines and the weather, do the diligent and expensive work in the vineyard and then the winery, and the rewards will come.

When a growing season like 2006 comes along, even the best vineyard blocks in the best regions will struggle. Climate might be what you expect (based on averages) but weather is what you get, and the vines notice this just as people do. Forest Hill has temperature and rainfall records for over 40 years, and 2006 was difficult. The temperatures started off cool in October and it just never warmed up. In the vineyard the guys didn't wear shorts at all! It wasn't until March that we hit the "average", and by then it was becoming pretty clear that Block 5 Cabernet Sauvignon and Block 9 Shiraz were not going to meet the high standards expected of them. The cane pruning, shoot thinning, hand leaf removal and green harvesting wasn't going to be enough. April confirmed our suspicions, with a very cool finish. Fantastic for Riesling and Chardonnay, but Cabernet Sauvignon and Shiraz would struggle. Tannin maturity was only marginal, and this would set a limit on the potential for high quality, age worthy wines.

It was up to the winery to see if the best we could do would meet our standards. Hand sorting, open fermenters, hand plunging, expensive oak..... But by the end of the year, the wines made the decisions for us, and although the short term ramifications looked complicated, we know that the right decision was made. To maintain the integrity and reputation of these unique wines there would not be a Block 5 Cabernet Sauvignon or Block 9 Shiraz released from the 2006 vintage.

The 2007 vintage we believe is back to our best with a tightly structured Block 5 Cabernet Sauvignon. We will share with you a little about that season when the wines are released with new packaging. We look forward to watching the evolution of the 2007 which we believe has the pedigree to compete with some of the finest examples of Cabernet Sauvignon.

# NEW RELEASE WINE

## 2008 Estate Noble Riesling

The 2008 vintage saw Forest Hill winery produce its first Botrytis Riesling, an incredibly rich and luscious wine to complete our Estate range.

Flavours of orange blossom honey and stewed figs feature on the palate. The natural acidity is very well balanced and integrated, lifting the freshness of flavours and lengthening the mouth feel.

The wines rich intensity and fleshiness on the palate make it very approachable now, however the acid structure of the wine will

### Food Pairing

Foie Gras with a pinch of "fleur de sel" crushed on the top and prosciutto and figs – as an aperitif.



# WINTER FEATURE WINES



## 2006 Estate Shiraz

(paired with the winter recipe)

This carefully crafted Shiraz reflects a region of outstanding potential for this great Rhône variety.

A medium bodied fleshy style, the wine displays white pepper and subtle spice on the palate enhanced by delicate toasty vanilla and perfumed Burgundian oak flavours, fine chewy tannins and a full firm finish. This is another wine to benefit from ageing.



## 2007 Estate Cabernet Sauvignon

Aromas of dark berries and ripe plum with touches of dry tobacco leaf provide promise of a long, concentrated palate where the robust Bordeaux oak and fruit combine to add earthy, savoury and subtle spicy characters. Slightly chewy, dusty tannins are well integrated into a medium bodied seamless structure with mid palate richness enhanced by other flavours like blackberry to lift the overall taste sensation. Cellaring of this wine will reward patience.



# NEWS FROM THE KITCHEN

The Great Southern has a unique, distinct and diverse cultural heritage in all things FOOD. This passionate formula is what we use to explore the culinary globe for new and exciting concepts to enhance and tantalise the palates of all our guests. Winter is certainly a season which gives an ability to look outside the box for produce that is soulful and an experience with an everlasting memory.

Lighting the wood-oven in the morning for the days braise, the smell of kindling as it crackles to ignite and warm the Forno. The roasting and blending of aromatic spices provides the kitchen with an invigorated eagerness to cook. Let winter not be of our discontent, but our solace for all things deliciously satisfying.



# WINTER RECIPE

Wood oven braised Lamb Shanks in Cassia bark and Forest Hill Shiraz, served with roasted baby Beetroots, Turnips and Jerusalem Artichokes.

## Ingredients

- 4 Lamb shanks
- 3 tbsl corn flour
- 1 tsp ground sumac
- 1 tsp salt
- 1 tsp freshly ground black pepper
- ½ cup light olive oil
- 4 slices diced pancetta
- 1 large diced brown onion
- 3 sticks celery halved and diced
- 2 small carrots, roughly cubed
- 4 cloves garlic, diced
- 350ml Forest Hill Estate Shiraz
- 6 fresh tomatoes, diced
- 100g tomato paste
- 500ml beef stock
- 2 star anise, whole
- 5 cassia bark, sticks
- 5 cardamom pods
- 5 juniper berries, whole
- 2 bay leaves
- 1 sprig rosemary & thyme



## WINTER RECIPE CONT.

### Method

Dust the shanks lightly in corn flour, sumac, salt and pepper mix. Heat half the oil in a fry pan and seal the shanks on all sides until they are golden. Place into a suitable deep casserole dish.

Put the rest of the oil into the fry pan and fry off the spices, garlic, bay leaves, onions, carrot, celery, thyme and rosemary until just softened (with no colour). Place in tomatoes, tomato paste, fry till combine, add in stock and Shiraz, simmer for 5 mins.

Cover the shanks with the wine sauce, cover casserole dish and place in oven at 160°C for 2 hours.

During this time prepare your vegetables for roasting and place into oven 20mins before the shanks are cooked. Increase the heat to 180°C to crisp vegetables. After elapsed time, check shanks, the meat should be falling off the bone.

Remove shanks from the dish and place into an oven tray, cover with foil to rest. Strain the sauce through a colander over a pot to separate the stock liquid from the vegetables, skim any fat off the top of the stock and reduce by about a third on medium heat and thicken with corn flour.

Add the fresh lemon zest and parsley. Serve the shanks with the subtle lemon and shiraz.

### Winter Recipe Wine Pairing Forest Hill 2006 Estate Shiraz

The fine ripe tannin structure in the Shiraz compliments the delicate spice flavours in the lamb, highlighting the fleshiness and lifted delicate aromas that permeates from this slow cooked dish. The lemon, parsley and root vegetables give this dish texture and definition with a hint of earthiness and smoke.



## 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.

Thai - 3rd July – Arons Crusade

Balinese - 10th July – Les Karski

Balinese - 17th July - Shaky Reed & the Alan Keys Trio

Italian - 24th July - Chris Edmondson

Italian - 31st July – Sue Cunningham

Moroccan - 7th August – Les Karski

Moroccan - 14th August – Chris Edmondson

Portuguese - 21st August – Kasia

Portuguese - 28th August – Sue Cunningham

### Forest Hill Banquet Nights

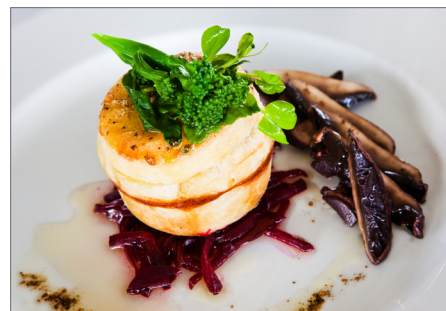
Experience Forest Hill's delicious authentic 5 course banquets for only \$55 per person.

Moroccan Banquet - Saturday, 11th July

French Banquet - Saturday, 22nd August

Spanish Banquet - Sunday, 27th September

Japanese Banquet - Saturday, 7th November



### Forest Hill Winter Menu

Come in and enjoy our amazing new Winter Menu featuring Walnut crusted Duck leg, fresh egg linguine with forest mushrooms, snap peas, tomatoes and goats Blanc and Prawn dumplings in miso broth with choy sum.

Also available is the Winter Wood Fired Trio Plate (\$29.50 Friday and Saturday only) and the delicious Degustation Menu paired with Forest Hill award winning wines.

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

# 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

Harborne & Cambridge - 252 Cambridge Street, Wembley 9388 1235  
Jandakot Liquor Store - 810 North Lake Road, Jandakot 9417 9110  
Matilda Bay Restaurant - 3 Hackett Drive, Crawley 9386 5425  
Hyatt Regency Perth - 97 Adelaide Terrace, Perth 9225 1234  
Perth Convention Centre - 21 Mounts Bay Road, Perth 9338 0356  
Windsor Hotel - 112 Mill Point Road, South Perth 08 9474 6622

## Queensland

Wellington Point Hotel - 391 Main Road, Wellington Point 07 3207 2511  
Newmarket Hotel Townsville - Flinders & Blackwood Streets, Townsville  
Royal Hotel Toowoomba -189 Ruthven Street, Toowoomba  
07 4632 4665  
QA Hotel - 64 James Street, New Farm 07 3358 2799

## Victoria

Melbourne Racing Club - PO Box 231, Caulfield East 03 9257 7238  
Blakes Feast - 1412 Malvern Road, Glen Iris 03 9821 0669  
Rydges Melbourne -186 Exhibition St, Melbourne 03 9662 0511  
Festival City Food & Liquor - 1053 Western Highway, Deer Park  
03 9361 1681  
Barzurk - 66 Pall Mall, Bendigo 03 5442 4032  
Tower Hotel - 686 Burwood Road, Hawthorn East 03 9882 2347

## New South Wales

Caffe Roma - 9 Kellet St, Kings Cross 02 9358 3578  
Whitewater - 35 South Steyne, Manly 02 9977 0322  
Platinum Liquor - 25A Bellevue Road, Bellevue Hill 02 9389 3875  
Cremorne Cellars - 45A Spofforth Street, Cremorne 02 9953 1331  
The Sands Hotel - 32-40 Curtin Crescent, Maroubra 02 9326 8800

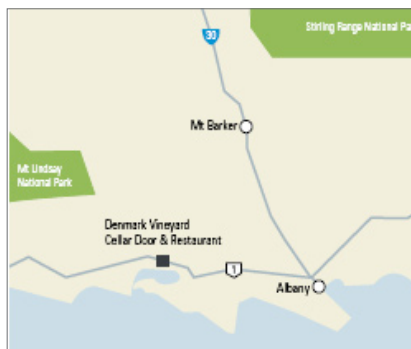
## South Australia

Rendezvous Allegra Hotel - 55 Waymouth St, Adelaide 08 8115 8888  
Warradale Hotel - 234 Diagonal Road, Warradale 08 8296 1019  
Lime Lemon Thai Café - 89 Gouger St, Adelaide 08 8231 8876  
Birkenhead Tavern - 3 Elder Road, Birkenhead 08 8449 6558  
Arya Indian Cuisine - North Adelaide Village, 81 O'Connell Street  
North Adelaide 08 8267 6388



Whitewater, Manly, Sydney

# 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.

## DENMARK, WA



Denmark is located in the south west of Western Australia just 400 kilometers south of Perth. Denmark offers an exciting variety of holiday accommodation, action and adventure, a vast panorama of natural wonders, and a growing food and wine region.

Accessible by road and air, Denmark's popular appeal is the natural attractions and year-round mild climate. The rugged coastline beautiful beaches, inlets, rivers, national parks, and towering karri forests offers visitors unforgettable scenery and plenty of activities. Denmark is also nearby to the Valley of the Giants Tree Top Walk.

### Accommodation

Karma Chalets - [www.karmachalets.com.au](http://www.karmachalets.com.au) 08 9848 1568  
Celestine Retreat - [www.celestineretreat.com](http://www.celestineretreat.com) 08 9848 3000  
Chimes Spa Retreat - [www.chimes.com.au](http://www.chimes.com.au) 08 9848 2255

### Things to Do

Denmark Visitor Centre - [www.denmark.com.au](http://www.denmark.com.au) 08 9848 2055