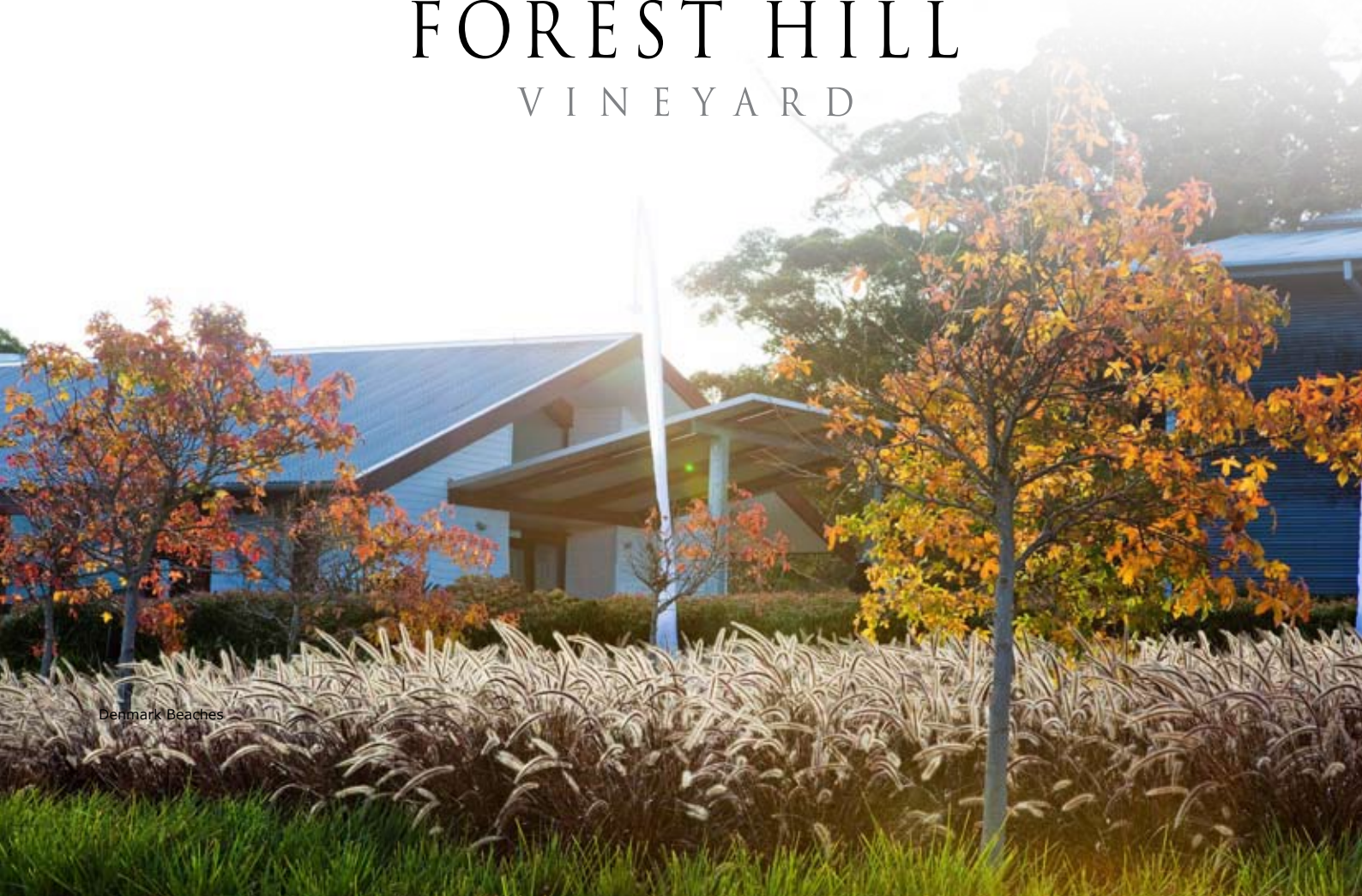




FOREST HILL

VINEYARD



Denmark Beaches

WINTER NEWSLETTER

Welcome to our Winter 2010 Newsletter.

Even though it may be tempting to hibernate at home during winter, when you take a look at our menus for the next few months – they will be sure to coerce you out of your cave and make a booking on the Hill.

You don't live in the Great Southern? Don't forget that there is a long weekend from the 4th to the 7th of June - or maybe take a cheeky Friday off work and make your own! If this is impractical for you, check out some of the great places that have Forest Hill on their wine list, these are growing all of the time, if one of your favourite restaurants doesn't carry it, let us know and we will see what we can do.

Finally, please take a look at our New Wine and Food Club Wine List with all of your old favourites, along our newly released reds. Enjoy!

The team at Forest Hill

BLOCK SERIES RELEASE

In this edition, our Viticulturist and Chief Winemaker give you an insight into vintage 2010 and some background on our soon to be released Block reds. Lee and Clémence reflect on the 2007 vintage, comparing it to 2010 and, if the similar growing conditions are an indication, we anticipate this year's vintage of our reds to be comparable.

In regards to our Block Cabernet Sauvignon and Shiraz, 2006 was a poor vintage, with the grapes not making the calibre we demand for our Block series, so we didn't release the Block 5 Cabernet Sauvignon or Block 9 Shiraz. Cabernet Sauvignon is often called the king of grapes, what makes it so special? One significant reason is the way it captures the sense of the place where it was grown.

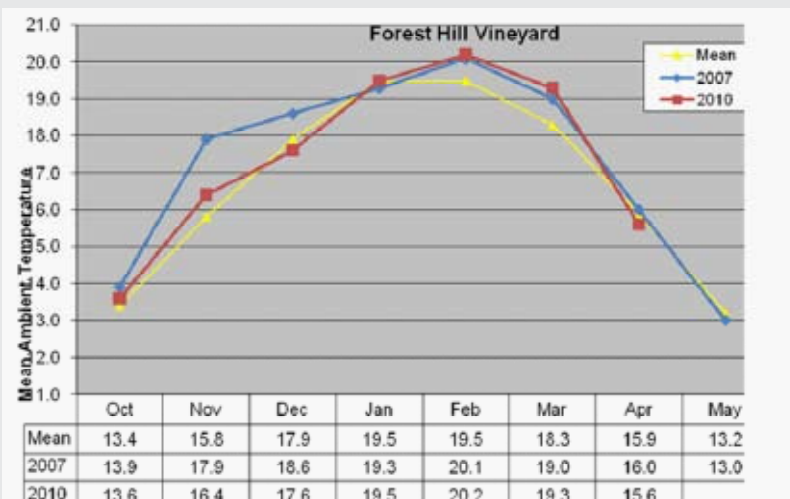


VINTAGE REPORT 2010

With harvest completed, we are starting to hypothesize about how vintage 2010 will be remembered. The first place to start in this process is to review some of the weather data. We have quite a database of information now, and although it doesn't make the wines any better to know what happened, it is very valuable to better understand the impacts of the weather on varietal characteristics. Gives us something to discuss during pruning as well.

The 2009 winter was very wet, with 450 mm from June to Sept (mathematical average is 290 mm), and the growing season quite dry, 152 mm, vs the average of 220 mm. Temperatures have been around average or slightly above, particularly in February and March. Remember that "average" in Mt Barker is still cooler than almost any other WA wine region. Sometimes dry seasons can be quite challenging in dry land vineyards, however most blocks at Forest Hill have handled the dry summer very well. I am sure that the wet winter helped, however vine age and good, healthy soils will also have played an important role. More blocks have been removed this season as we concentrate on the best sites with the best soils. This makes our vineyard work a little easier and our wines much better.

Although we sometimes compare actual weather data to averaged data, it is more useful to compare actual data from previous seasons. I think 2010 looks closest to 2007 of any vintage in the last 10 years at Forest Hill. So if you recall any of the characteristics of our wines in 2007, there is a strong chance the 2010 wines will look more like 2007 than other recent years. We hope that you enjoy the experience of comparing these over time.



WINTER NEW RELEASES

2008 Estate Cabernet Sauvignon

Medium bodied with a firm rich mouth feel. Flavours of black berry, tobacco leaf and subtle earthy and herbaceous hints carry through onto the palate. Slightly dusty, chewy tannins are already well integrated with good mid-palate richness and definition.

The Cabernet Sauvignon is certainly approachable now, and will age gracefully over the next 8 - 10 years.



2007 Block 9 Shiraz

Intense flavours of red and blue berries carry through onto the palate with lingering anise and earthy characters. The silky tannins are very well integrated providing a long and generous mouth feel.

This Block 9 Shiraz is certainly approachable now; though will age well over the next 8-10 years. The structure will continue to integrate and soften more towards the back-palate.



2007 Block 5 Cabernet Sauvignon

Flavours of dark berries, tobacco leaf and subtle earthy notes carry through onto the palate with lingering dark chocolate aromas. A long and generous mouth feel is well supported by a very dense structure of chalky tannins.

This Block Five Cabernet is certainly approachable now; though will age well over the next 8 -10 years. The tannins will soften and integrate more with time and develop a longer, more filling wine.





2007 BLOCK SERIES VINTAGE

Blocks. Not a very exciting term you think..? Only exciting for babies or property developers maybe.... Now all vineyards have blocks, and some of them may even have a similar numbering system to ours, however no other vineyard's blocks have our soils underneath them, or our vines living there. So ours are unique, and some of them produce such distinctive wines that since the 2004 vintage we have been preserving the characteristics of four of our most distinguished sites and the vintage character that they experienced, in our Block Series wines.

If you make wines from individual blocks, there will be good vintages and great vintages, and if you are being honest, sometimes there will be poor vintages, for certain grape varieties. For Cabernet Sauvignon and Shiraz at Forest Hill, 2006 was a poor vintage, and so we didn't release Block 5 Cabernet Sauvignon or Block 9 Shiraz, for reasons previously described. And then 2007 came along. If you can remember, 2007 was when people still thought that the GFC was a football club. Seems like quite a while ago doesn't it....

2007 is a highly regarded vintage for the Mount Barker region; the daily temperatures were significantly warmer than 2006, particularly in January and February, important months for tannin accumulation and maturation. It was certainly a dry growing season with only 162 mm being recorded from October 2006 to April 2007. For interest, the range has been from between 110 mm to 320 mm over the last 30 years at Forest Hill.

We do not bother comparing with averages very much, because our vines never get to experience average weather, they experience actual weather. So we compare actual vintage weather, quite a lot. Warm and dry weather in cool wine growing regions often combines to produce exceptional wines (weird isn't it, but a long story) and our 2007 Estate Cabernet Sauvignon and Shiraz hinted at how good the 2007 season was. However the Block 5 and Block 9 wines talk about the 2007 vintage with stronger authority. Several commentators have already made their comments about these wines. We look forward to hearing yours.

Lee Haselgrove, Forest Hill Viticulturist



2007 BLOCK SERIES WINEMAKING

As our Blocks are now very mature, they develop some strong characteristics which identify them from year to year. Of course vintage variation still wins, but the characters which identify our Block 5 Cabernet Sauvignon and Block 9 Shiraz are always there. The intensity and the depth of characters will vary, but each wine will still show a strong connection to where it comes from.

It is like in any other artistic world, if you know the style of a painter, you do not need to have seen all their work to say - Hmm - this looks like a Goya or a Cézanne. The visual aspect will show you the style, the true essence of who or what it is. I refer to the visual aspect of the art as it is very much how we talk about our wines. The spectrums of flavours are important too but they do not make the wines. Without texture, mouthfeel (I mean the feel in your mouth), structure and length, it is very hard to say we have made a good wine.

2007 was one of these years where the vines of our Blocks were able to achieve an intensity and level of ripeness that we had not witnessed before. The Cabernet Sauvignon grapes showed great complexity and intense tannin concentration, which became finer as the weeks went by. The picking decision was made on the pleasant grainy feeling of these tannins, and the fermentation and maceration showed how much more there was in the skins. From a visual point of view, imagine a dense mouthfeel, full of grainy tannins, very close to each other and so long that you wonder if you have already swallowed the wine. The flavours are there too, sitting in the savoury spectrum, allowing you to smell while you feel and see. The Shiraz grapes showed also great complexity and tannin ripeness but of course in a Shiraz way. If you see the Cabernet Sauvignon mouthfeel as dense with tannins and spread out in a square manner, the Shiraz on the contrary will look round with scattered tannins supporting the natural richness. Our two Block reds have very much a traditional look, respectful of their variety, with a strong connection to their origin. The spectrum of flavours is mainly savoury with a shy primary spectrum behind to enhance it. Now that they have been bottled for a year and a half, we are starting to release them but the full depth of these wines will be shown to those who can wait.

Clémence Haselgrove, Forest Hill Chief Winemaker

WINTER RECIPE

Wood-fired oxtail and pig cheeks with polenta cake & pecorino shavings

Ingredients for 6 servings

6 chunky rounds of oxtail
1 kg pig cheeks, cut into 2cm cubes
1/4 cup plain flour
1/4 cup corn flour
1 tsp smoked paprika
1 tsp ground cumin
1 tsp fennel seeds
1/2 cup ghee
1 cup tomato puree
4 baby leeks, washed and diced
2 medium onions, finely chopped
2 big carrots, finely chopped
2 sticks of celery, finely chopped
4 plump cloves of garlic, roughly chopped
3-4 sprigs of thyme
1 bushy sprig of rosemary
2 large bay leaves
1 whole star anise
1 litre Shiraz
Juice of 1 orange, plus a strip of the peel



Method

Preheat the oven to 150C. Cut off hard white fat from the oxtail. Put the flours and spice in a steady polythene bag with generous amounts of salt and pepper. Place in the oxtail and shake until all dusted with flour and spice, repeat the process with the cheeks.

Heat ghee in a heavy based flame-proof casserole pot, large enough to hold all the meat and vegetables. Brown the meat in batches, cheeks first and then the oxtails about 4-6 minutes for each one. Remove from the casserole and keep to one side. Add the vegetables, herbs and star anise. Sweat over a gentle heat for about 5 minutes until starting to soften, then stir in the tomato purée.

Add the browned meat (plus any accumulated juices), wine and orange juice and peel, season well. If the meat isn't totally covered by liquid add more Shiraz. Tuck a wet crumpled sheet of grease proof paper on top of the braise. Bring to a simmer, cover and place in the oven. Cook for about 2-3 hours, stirring halfway through, checking the meat – you want the fat to be soft and gelatinous and the flesh falling off the bones. Check the seasoning and spoon off as much of the fat as you can.

Serve the oxtail and cheeks with freshly cooked soft polenta, torn basil and generous lashings of pecorino cheese.



WINE PAIRING

2007 Block 9 Shiraz

The well structured Block 9 Shiraz with its fine chewy tannins and savoury notes amalgamates the fattiness and fleshiness of the Pig cheeks, while the subtle gamy flavours of oxtail generously fill and intensify the palate with the subtle earthiness and sweet spice undertones.

CURRENT REVIEWS

By Gary Walsh - The Wine Front

2009 Estate Riesling - 93 Points

As Mattinson always likes to say "young Riesling is very hard to judge", but fools rush in where angels fear to tread...

Blossom, Granny Smith apple and lime. A wine of delicacy and zestiness, intense yet breachable acidity, a fine lightly chalky texture and plenty of length - like the slightly rough cut to the finish. Great Great Southern.

2008 Estate Chardonnay - 94 Points

Lemon, lime rind, pear and a good clip of clove spice oak. It has plenty of oomph and complexity with a mix of spicy oak and melon fruit richness that's cut back by crisp citrus flavours. Has some savoury lees complexity, but not too much, a strong but fine acid backbone and excellent length. An all up impressive wine at a keen price.

2009 Block 1 Riesling - 95 Points

Can they do no wrong, this winery?

There's just a hint of petrol and toasty development with rich guava and lime fruit and (pardon me) a bit of the old wet stone malarky. It's juicy, crisp, tight and powerful all at once - cramming in so much essency spicy Riesling flavour that it makes your mouth rinse and spin. Finish is, again, spicy and very long and controlled. Will love you long time.

2007 Block 8 Chardonnay - 95 Points

Every egg a bird so far with Forest Hill.

A little wild and funky with some struck match and spicy barrel work, fresh stonefruit and plenty of grapefruit. It's tight, flinty and lively with strong, but balanced, acidity and a lovely lightly abrasive texture. Length excellent with a spicy grapefruit aftertaste. It's a fine example of being understated, rather than under done.

UPCOMING EVENTS

June

The Italian Long Table Saturday, 5 June 2010, 6.30pm

6 Course Degustation Menu | \$75.0 per person

Enjoy an Italian feast, comprising of six traditional courses centered on the finest local ingredients, flavoursome cooking and our award winning wines, making it a banquet not to miss. Come join us on the Hill for a long table Italian style dinner.

Slow Food Friday Friday nights in June, 6.30pm

2 Courses \$42.0 | 3 Courses \$50.0

Warm your winter Friday evenings with a choice of hearty delights and blended cultures from our wood fired oven.

July

French Bistro Classics Saturday, 10 July 2010, 6.30pm

4 Course Degustation Menu | \$60.0 per person

Bistro dining is as much about attitude to food by offering you dishes that display and showcases our freshest regional ingredients. Come and enjoy our warm, relaxed, sophisticated atmosphere inspired by the classic Bistros of France at Forest Hill Restaurant..

Moroccan Friday Friday nights in July, 6.30pm

2 Courses \$42.0 | 3 Courses \$50.0

Enjoy the flavours of Morocco with a group of friends at Forest Hill Restaurant. Infused with Moroccan spices, the regions finest produce will ignite all tastes, paired seamlessly with Forest Hill's boutique wine styles.

August

Nepalese Charity Dinner & Fundraising Auction Saturday, 14 August 2010, 6.30pm

4 Course Degustation Menu | \$75.0 per person with \$20 from each ticket sale going to the Sarimilla Trust.

Join Forest Hill in this wonderful charity event, raising funds to provide Education and Training to enable communities create a better future for children and adults alike in Nepal.

Hot August Nights Friday nights in August, 6.30pm

2 Courses \$42.0 | 3 Courses \$50.0

Night of palate warming culinary delights from around the world. Garden fresh herbs and toasty spices from the mortar and pestle to energise the senses.

**Restaurant 12 noon - 4pm Friday to Sunday including Friday evenings | Open public & school holidays, weddings and private functions
For all Booking and Enquiries please call Forest Hill Restaurant on 08 9848 0091.**





CELLAR DOOR & RESTAURANT

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

Cellar Sales 10am - 4pm (Open seven days)

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

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

www.foresthillwines.com.au

WHERE TO FIND

New and exciting places to find Forest Hill Wines in Perth.

Must Wine Bar have just listed the 2007 Estate Shiraz and pouring the 2008 Estate Chardonnay.

Greenhouse the great new bar and eatery on St George's Tce is carrying the newly released 2007 Block 8 Chardonnay.

44 King St is now one of the last places to go and sample our 2007 Estate Cabernet Sauvignon. Available by the glass as is our 2009 Estate Riesling and 2008 Estate Chardonnay

Liquor Barons Swanbourne are featuring the Estate Shiraz this month and also carry most of our Range.

Beaufort Street Merchant are Forest Hill Ambassadors and carry the whole range.

Re Store feature most of our range in the Leederville store.

Tom's Kitchen are pouring 2007 Estate Shiraz and 2007 Boobook Cabernet Merlot by the glass.

Royal Bar and Bistro are pouring the 2009 Estate Riesling

Clarence's in Beaufort St, Mt Lawley feature the 2008 Block 1 Riesling on the wine list.

Subiaco Hotel continue to support Forest Hill and list the 2009 Estate Riesling.

Divido Restaurant in Mt Hawthorn are listing the 2008 Estate Chardonnay and 2007 Estate Shiraz.

Cafe Pronto Mandurah has a Boobook Wine of Month in June.

Cable Beach Club in Broome is listing 2007 Block 8 Chardonnay and 2009 Estate Riesling.



CORPORATE FUNCTIONS

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 it's quality providing you with only the best local fresh produce, wine and service.

Please call Ali Osborne on 08 9848 0091 for all Corporate Functions.