



LARK HILL WINERY

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Biodynamic Wines from the
Peak of the Canberra District

Winter & Museum Releases 2010

Winter is upon us and we are continuing our tradition of offering you a chance to secure your favourites from our Museum wine stocks. We suggest you take a minute to look through the list if you are interested in some mature wines or a vertical tasting of some of our best styles. Until the end of June only, we are offering the museum wines at the same prices as our current releases. This is a rare opportunity to secure aged treasures at today's prices.

Some of these Museum wines are available at our Vineyard Restaurant, and when you visit you can enjoy lunch by the fireside, or out on the deck on sunny days, and try your own hand at food wine matching, both from our current releases or our Museum wines. Our current release wines are available by the glass or bottle, and our Museum wines are available by the bottle only. Our restaurant is open weekends for lunches, and you can enjoy wonderful relaxed slow food in a peaceful rural setting overlooking the vineyard.

Our Museum Releases include our Riesling, Chardonnay, Pinot Noir, Shiraz, and Exaltation Series.

Our wines can be deceptive on release; the cool growing conditions lend lightness and liveliness in youth, and give slow development and great longevity. Huon Hooke said of our Chardonnays "...these Chardonnays age well for years ...they don't "blow out" growing fat and golden like most Aussie chardonnays; they become more complex and interesting". Our Rieslings become more Germanic, with lime and mineral notes coming to the fore; the Pinot Noirs are simply gorgeous with a few years bottle age to bring out all that plushness and gamey complexity for which this variety is famous. In more recent years, we have made some lovely Canberra District Shiraz, and finally our Exaltation Series are always iconic and stylish wines.

We are offering our **Museum wines in any combination of your choice including you can make up your case with current release wines.** We have cellared the wines carefully, and our offer is limited to available stocks; watch our webpage www.larkhillwine.com.au to check that the wines are still available, as sometimes we run out very fast. We will have a few of these wines (not all!) on tasting at the cellar door; try to make the time for a visit. Canberra is a great short stay winter destination; the galleries and exhibitions are wonderful; recently opened at the NGA is an exhibition of Hans Heyson's Australian Landscapes . The gardens are beautiful in a chilly and minimalist way, and now our Vineyard Restaurant can offer you an incredibly indulgent lunch from local and our own biodynamic produce. During June and July, we will be holding some truffle food and wine events, including small workshops cooking with truffles, led by our chef, over a glass of champagne, perhaps disgorged by yourself that morning! See the back page for details.

Best Regards,

Sue, Dave and Chris

Current & Museum Wines; available until June 30th 2010.

All museum wines charged at current release prices

Riesling \$30: Current Release **2009**, Museum **2005, 2007, 2008**. *These are Great Rieslings that totally justify our decision to make this variety our first planting at Lark Hill in 1978. Dry, focussed, fine wines with depth and intensity. Certified Biodynamic from 2007.*

Chardonnay \$35: Current Release and in short supply **2006**, Museum **2002** (Gold, Top Aussie White Huon Hooke, Penguin Wine Guide Top 3 Chardonnay), **2003** Gold Rated and selected for Qantas Business International; **2004**, also Gold Rated and selected for Qantas Business International; **2005**, again Gold Rated. The 06 is Biodynamic and 100% wild ferment, a rich and complex style yet with pleasing acidity and length. *Again, this selection proves the choice of this variety for the site.*

Pinot Noir: \$30 Current release **2005**, Museum **2000**, Silver London International Wine Challenge, **2002**, a mature wine drinking well now; **2004**, Gold reviewed and flown Qantas Business. *See how this challenging and great grape responds to the seasons, from our cool climate high altitude vineyard.*

Shiraz \$35: Current Release **2003**, Museum **2000, 2002**, good length and tannins with the **2003** quite spicy and our current cellar door release. *Shiraz is a Canberra District 'hero' wine, and is always wonderfully spicy and peppery with good berry fruit and intensity.*

We are offering these Museum wines at current release prices; this is an exceptional offer and a great opportunity to secure some significant mature wines.

Exaltation Wines \$45 Current Release Exaltation **2003**, a Super Tuscan style with Cabernet, Shiraz and Merlot blended into a savoury harmonious style. We are also for this short time offering our **Pinot Noir Exaltation Series**; the **2000, 2001 and 2003 Exaltation Pinot Noir**. *Is this an exultation of exaltations?*

Our current release wines include our **2009 Fledgling \$25**, a lovely delicate Sauvignon Blanc from our original old vine plantings of 1978. Our Méthode Champenoise on current release is the **1999, \$50**, a taste of last century, predominantly Pinot Noir with a wonderful delicate taché colour and plenty of yeast autolysis character. The more recent Méthode Champenoise release is the **2008 Pinot Noir Rosé \$35**, delicious shared with friends in front of a winter fire before the long lunch begins.

Give yourself some time, look through the lists, and maybe visit to taste and share the wines over lunch. The Museum wine offer holds until end of June only, and many are in very limited supply, so you need to send your order through before then to secure your wines.

Once more, best regards from

Sue, Dave & Chris, the Winemakers

And see overleaf of the order form, a timetable for the winter events at Lark Hill....



What's on at Lark Hill Vineyard Restaurant June - July 2010

**Workshops require prior booking and payment \$100/head.
Lunch Sat and Sun please phone 02 62380266 to book your table.**

Details of workshops will be confirmed on our website www.larkhillwine.com.au

Workshops 10am until 2.30pm Sat only

Restaurant lunch served 12 until 2.30pm, weekends only.

Sat 12-6-2010	Workshop: Disgorging Méthode Champenoise, Cooking with Truffles
Sun 13-6-2010	Truffle dishes featured at the Vineyard Restaurant
Sat 19-6-2010	Workshop: Disgorging Sparkling Burgundy, Cooking with Truffles
Sun 20-6-2010	Celebration of Winter Solstice with Truffle-themed menu and matched wines.
Sat 3-7-2010	Truffle dishes featured at the Vineyard Restaurant
Sun 4-7-2010	Truffle dishes featured at the Vineyard Restaurant
Sat 10-7-2010	Workshop: Disgorging Sparkling Burgundy, Cooking with Truffles and Fungi
Sun 11-7-2010	Truffle dishes featured at the Vineyard Restaurant
Sat 17-7-2010	Workshop: Disgorging Méthode Champenoise Rosé, Cooking with Truffles
Sun 18-7-2010	Truffle dishes featured at the Vineyard Restaurant
Sat 24-7-2010	Workshop: Barrel Tasting, Wine matching as you cook with Truffles
Sun 25-7-2010	Truffle dishes featured at the Vineyard Restaurant