



Lark Hill Vineyard Restaurant
Winemakers:
Sue, Dave & Chris Carpenter



Lark Hill Vineyard Restaurant Wine List

All of our current release wines are available at the cellar door, and there is a 10% case discount for purchases at the cellar door. We do not list all our wines by the glass, but you are welcome to take home any un-finished bottles. Our restaurant wine list includes some iconic wines from our museum cellars, and these wines are true rarities and make spectacular food wine matches. Enjoy!

Some notes on Biodynamics

In 2002, after 24 years of farming in what we called an 'environmentally friendly' way, we realised that we had to do more to reduce our chemical impact on the Lark Hill Vineyard. We were also facing a worsening drought, and looking for ways to conserve what irrigation water we have. The two paths crossed and we bought a side-throw spreader and found a source of mulch, which has allowed us to deep mulch under our vine rows. This eliminates the need for herbicides (our last non-organic vice) and maximises the effectiveness of any irrigation water.

In 2003, Sue & Dave attended a seminal workshop on Biodynamics in Beechworth (the Castagna Vineyard). Whilst we had been considering Organic certification, the impact of Biodynamic farming was so obviously positive and impressive that we decided to jump in the deep end. We immediately sought certification from NASAA (National Association of Sustainable Agriculture, Australia), and began getting our hands dirty with whatever we could try.

Biodynamics differs from Organics in that there is a strong focus on treating a farm as a holistic eco-system. Rather than simply replacing systemic chemicals with organic-approved chemicals, Biodynamic farming is about improving the eco-system health to the extent that the focus crop (grapes in this case) can withstand pests & diseases better on their own.

Core to Biodynamic farming is the use of preparation 500 – the infamous manure composted in a cow horn. This composted manure is rich with microbes and when aerated in warm water forms a starter-culture for the soil. We then spray this out on the soil in spring, where it encourages the growth of a fungi – which interacts with the vine roots and exchanges nutrients for sugar.

Over a period of years, this fungi may grow to cover acres and acres of soil, and achieves a massive root surface area as it has much finer 'root-hairs' than plants. As a result, the plants on a biodynamic farm are able to access otherwise un-tapped resources. It is also relevant to realise that herbicides and fungicides kills this fungi – and with such a wide-reaching organism, it is not possible for a farm to be 'partially biodynamic'. A significant part of Biodynamics is encouraging the farmer to think in a holistic manner. At Lark Hill we now compost everything on farm – winery waste, vegetation & green waste, even the shredded paper from our nearly-paperless office! We are working hard to make sure that the only thing that leaves our farm is bottled wine. Because we are achieving much better soil health, we have to apply far less fertiliser for the same result (many soil microbes can fix atmospheric nitrogen and turn it into useable soluble nitrogen) – and this amount decreases every year.

We are also seeing better results in the fruit & wines after 6 years of Biodynamic farming. As we have now eliminated chemical inputs in the vineyard, we have a strong wild-yeast population and our barrel-fermented wines are now all wild-ferments. Another key indicator is Yeast Assimilable Nitrogen (YAN) which is a measure of the amount of nutrient available in the juice for yeast to use during alcoholic fermentation. ~300 is the key amount – below 300 and the juice will need nutrient added, above 300 and the ferment will be healthy. We are now seeing YANs over 350 from Lark Hill fruit, compared to other vineyards in the area with YANS of around 150.

Wines by the Glass

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2008 Methode Champenoise Rosé \$8

Made from Lark Hill Pinot Noir, this is a light, frivolous sparkling with a gorgeous pink colour and strawberry aromas – perfect for making any occasion special.

2009 Riesling \$7

A floral, dry & crisp Riesling, the 2009 is a cracker with rave reviews (Tim White) showing bright citrus fruit and vibrant zesty flavours – delicious with lighter dishes.

2009 The Fledgling \$7

This is a refreshing and youthful summer wine, savoury and slightly grassy with a hint of tropical fruit. It is delicious with light summer meals or just by itself!

2006 Chardonnay \$8

Wild-fermented in French oak, the fruit dominates and the maturation in oak gives a creamy support – this is a long, complex style that will match a wide range of food.

2006 Pinot Noir \$8

Included in the London International Wine Fair's "Top 100 Wines of the World" tasting in May 2008, this is a classic Lark Hill style with bright cherry aromas and complex gamey hints. The fine-grained tannins make this a fine match with game dishes.

2003 Shiraz \$8

A mature 7-year old wine with complexity and mellow tannins, it shows classic Canberra Shiraz characters: black pepper, spice & all things nice. Great with rich, wintery dishes.

Soft

Beloka Lightly Sparkling Mineral Water: 500ml \$4, 750ml \$6

San Pellegrino Flavoured Mineral Waters: \$4

Chinotto (cola), Lemon, Blood Orange

cordials: \$4

Aromatic Lime, Ginger, Bitter Lemon, Elderflower

Karmee Organic Coffee \$4 (soy & decaf on request)

Dark Hot Chocolate \$4

Teas: \$4

Peppermint/Chamomile/Daintree Black/Orange Pekoe/Earl Grey/English Breakfast

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Sparkling

1998 Methodé Champenoise \$55

Recently Disgorged after 12 years on Tirage Lees, this is a rich complex wine with brioche notes and classic crisp acidity, perfect as an aperitif or with lighter foods. Grown, tiraged, and hand disgorged at Lark Hill, this is the wine for significant celebrations. Current release.

2008 Methode Champenoise Rosé \$40

From 100% Lark Hill Pinot Noir, this is a light, frivolous sparkling with a gorgeous pink colour and vibrant aromas – perfect with a wide range of food. Current release.

Riesling

2009 Riesling: \$35

A floral, dry & crisp Riesling, the 2009 shows bright fruit and vibrant zesty flavours that are the hallmark of Biodynamic wine – perfect with seafood or lighter dishes. Current release.

2007 Riesling \$35

Biodynamic, rated 91/100

2005 Riesling \$35

Biodynamic, rated 92/100

2004 Riesling \$45

Hyatt National Riesling Challenge Trophy (2005)

2002 Riesling \$40

Silver medal, Cowra wine show

Chardonnay

2006 Chardonnay \$40

Biodynamic. Wild-fermented in French oak, the fruit dominates and the oak gives a creamy support – this is a long, complex style that will match a wide range of food. Current release.

2005 Chardonnay \$45

Biodynamic, 90/100

2003 Chardonnay \$45

Gold rated, selected for service on Qantas Business Class International

2002 Chardonnay \$55

Huon Hooke “Top Aussie White”, Included in Penguin Wine Guides Top 3 Chardonnays

2001 Chardonnay \$50

Reviewed by Winewise Magazine as “Australia’s’ Most Underrated Chardonnay”

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Others

2009 Rosé \$30

Shiraz, Cabernet & Merlot were cold-soaked on skins & cold fermented to give a crisp, refreshing wine with a gorgeous colour. Current release.

2004 'Fledgling' \$30

Sauvignon Blanc & Chardonnay give this blend vibrant tropical fruit with some richness & power on the palate – cold fermented to preserve freshness.

2009 Fledgling \$35

This is a refreshing light Sauvignon Blanc from our original Lark Hill plantings, always made in tiny quantities and always best drunk with light summery meals.

Pinot Noir

2006 Pinot Noir \$40

Included in the London International Wine Fair's "Top 100 Wines of the World" tasting in May 2008, this is a classic Lark Hill style with bright cherry aromas and complex gamey hints. The fine-grained tannins make this a great wine with richer foods like game meats. Current release.

2004 Pinot Noir \$45

selected for service on Qantas Business Domestic flights.

2002 Pinot Noir \$45

A lighter Pinot from a cool year, the 2002 is showing lovely mushroom notes & soft, integrated tannins

2000 Pinot Noir \$75

Winewise Trophy: Best Australia & New Zealand Pinot Noir

Shiraz

2003 Shiraz \$40

A mature 6-year old wine with complexity and mellow characters, it shows classic Canberra Shiraz characters: black pepper, spice & all things nice. Great with meats or cheeses alike. Current release.

2004 Shiraz Viognier \$55

*Classic red-berry & spice, with a floral/ginger lift from 5% Viognier co-fermentation.
Rated 92/100 by James Halliday*

2001 Shiraz \$65

Rich, black pepper & blackberry fruit – mellowed by 8 years bottle age.

Gold Medal Canberra Wine Show

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Cabernet, Merlot & blends

2003 Merlot \$40

The same rich, generous Merlot as used in the 2003 Cabernet Merlot, this is a soft wine with lots of power & fruit character.

2003 Cabernet Merlot \$55

A warm, dry vintage gives this rich & ripe tannins with Merlot providing generosity and richness. This was our entry in the invite-only Tri-Nations Wine Challenge and rated 94 points in James Halliday's wine companion.

2001 Cabernet Merlot \$60

Plummy Merlot softens this Bordeaux style cool-climate Cabernet. After good rainfall in 1999 and 2000, the warm 2001 vintage produced some amazing reds of great intensity and varietal definition.

1998 Cabernet Merlot \$65

A hot, dry year produced ripe, rich Cabernet Sauvignon and generous Merlot, resulting in a soft, intense style with hints of tobacco and fine grained tannins. This wine is at the peak of its drinking potential after 10 years in bottle.

1996 Cabernet Merlot \$85

Red Wine of Show, Cowra Wine Show Gold

Exaltation Series

2003 Exaltation Pinot Noir \$50

Made from a single batch from the Lark Hill Vineyard, open fermented & hand-pigeaged, aged for 24 months in French oak & released when 'ready' this is a Pinot for lovers of the gamey, mushroom style. This is a reserve without being necessarily 'bigger' – instead it is a different style with great subtlety.

Current release.

2001 Exaltation Pinot Noir \$55

silver medal, Canberra 2005

2000 Exaltation Pinot Noir \$75

Awarded 2nd place in the 2002 London International Wine Challenge (Pinot Noir Class)

2001 Exaltation Merlot \$100

Amazing intense, plummy Merlot fermented in open-fermenters, then matured in 100% new French oak barriques. This is a stunning wine from a fantastic vintage.

Dessert

2008 'Auslese' Riesling (375ml) \$30

'Auslese' refers to late harvesting, and hand-selecting the best fruit (in the vineyard) – we pick only pristine fruit for this wine, giving very high sugar & very clean flavours, with natural balancing acidity to cut the sweetness. Great with cheese or fruit-desserts alike, this is a fragrant low-alcohol way to finish your meal. Current release.

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