

# the Lake House DENMARK

## RESTAURANT WINE LIST MUSEUM CELLAR WINES

*The Lake House Denmark vineyard was planted in 1995 with the first vintage in 2006. Each year we have selected our very best wines to cellar for release at a later time. Enjoy a bottle of our museum library range over lunch or ask at the cellar for that special bottle to take home for a special occasion. To enhance the characteristic we recommend you ask us to decanter your red wine, it will make the experience truly enjoyable and you will be sure to taste the history with each taste.*

<b>2009 Chardonnay – Gold and Silver Medal</b> <b>97 Points James Halliday (Best in Australia – Equal with Cullen and Penfolds Chardonnay)</b>	\$106 Bottle
Cool climate characteristics, with fruity notes of nectarine and citrus that mingles with cashew and toasted oak. Grapefruit and stone fruit flavours are enhanced by a savoury mid palate leading to a fine, spicy oak finish balanced by a graceful citrus crispness.	
<b>2006 Pinot Noir – Highly recommended, James Halliday</b>	\$91 Bottle
A delicious wine with a nose of ripe strawberries, dried flowers and hints of cinnamon. A soft rounded palate with a classic combination of pinot fruit flavours leading to a gamey savoury mid-palate and a long finish.	
<b>2007 Pinot Noir – 94 Points James Halliday</b>	\$81 Bottle
Excellent varietal forest floor and mushroom flavours from the first moment. Vibrant and intensely perfumed aromas of strawberries and cherries complimented by spicy French oak. A velvety palate of black cherry and plum lead to a long dark mocha finish.	
<b>2008 Pinot Noir – Two Gold Medals</b>	\$91 Bottle
Forest floor and mushroom flavours from the first moment to the last vibrant and intensely perfumed aromas of strawberries and cherries complimented by spicy French oak. A velvety palate of black cherry and plum lead to a long dark mocha finish.	
<b>2009 Pinot Noir - 93 Points Ray Jordan West Australian Wine Guide</b>	\$61 Bottle
Aromas of vibrant red cherry layered with a subtle earthiness and notes of spice and vanilla. Flavours of concentrated red berries marry with a rich spicy mid-palate of mocha and toasty oak leading to a long and finely textured finish.	
<b>2010 Pinot Noir – 94 Points Ray Jordan West Australian Wine Guide</b>	\$51 Bottle
Aromas of vibrant red cherry layered with a subtle earthiness and notes of spice and vanilla. Seductive flavours of concentrated red berries marry with a rich and spicy mid-palate of mocha and toasty oak leading to a long and textured finish.	
<b>2012 Pinot Noir - Gold Medal and Trophy “Best Pinot Noir” WA Qantas Wine Show 2013</b>	\$71 Bottle
Silky-textured exhibiting lush cherry aromas with a subtle earthiness and notes of spice and vanilla. Vibrant berry flavours lead to a creamy, soft mid-palate of ripe strawberries and a long and finely textured finish.	
<b>2009 Merlot - Highly recommended, James Halliday</b>	\$51 Bottle
Aromas of black olives and plum jam mingle with cinnamon and fruitcake. Seductive flavour of blackcurrant, plum and mocha are tinged with a vibrant raspberry acidity and wrapped up in a soft, smooth tannin structure that is finished with spicy French oak.	
<b>2006 Frankland Shiraz – Silver Medal, Top 50 Australian Shiraz Challenge</b>	\$81 Bottle
An elegant wine featuring cherry and blueberry flavours leading to a spicy mid palate with a toasty French oak finish. The complex nose has tones of mulberries, violets and spicy white pepper.	
<b>2008 Frankland Shiraz - Gold Medal, Two Silver Medals, 96 Points James Halliday (In this year Penfolds Grange received 98 points and costs \$650 per bottle – you be the judge)</b>	\$76 Bottle
This elegant Shiraz has luscious aromas of plum jam and mocha, complemented by notes of aniseed and toasted oak. Succulent flavours of cherry and blackcurrant lead to a complex mid-palate of licorice and dark chocolate, finishing with long, fine tannins.	
<b>2009 Frankland Shiraz – 94 Points James Halliday</b>	\$61 Bottle
Aromas of black cherry and licorice complemented by notes of toasted oak. A rich combination of black fruits, dark mocha and aniseed finishes with long, fine tannins and the spice and vanilla of French oak.	

Open Daily 10am to 5pm    **A surcharge of 15% applies on public holidays**

Winery - Cellar Door – Restaurant – Café – Vinofood Gourmet Store – WineSpa Skincare – Function and Wedding Venue