


LINDEMAN'S®
ESTD 1843
Early Harvest



this month's Harvest

Dominique Rizzo shares her entertaining tips for the festive season and her delicious fresh fruit cheesecake recipe

Be the envy of all your friends and family when you host the Christmas party of the year. Summer is in full swing and the warmer weather is inviting us to be outside.

OUTDOOR ENTERTAINING

All you need to do is create a relaxing and stylish alfresco dining area to enjoy your culinary creations and Christmas catch-ups. Remember that less is more when it comes to creating an entertaining and visibly festive setting. Generally anything that sparkles

or glows creates added ambience. Hang bits of holly and don't forget to inject splashes of colour simply with napery, crockery, cushions and flowers.

SEASONAL PRODUCE

Arranging the perfect setting and meal doesn't need to be a headache, just be sure to be prepared and plan before the big day. Make your mark on the menu, and think about planting your own celebration. It might be something as simple as the strawberries for the cheesecake!

WINE MATCH



Raise a glass to your Christmas celebrations with the **LINDEMAN'S Sweet Sea Zibibbo**, 25% lighter in alcohol* and with gorgeous fresh, lifted aromas of musk citrus, honeysuckle and sea. Or try the **LINDEMAN'S Early Harvest Sparkling**, 25% lighter in alcohol and calories* and with a distinctive sparkle that displays lemon and lime flavours and a hint of creaminess, leading to a light, crisp finish.

*Lindeman's Early Harvest is at least 25% lighter in alcohol and calories than standard sparkling wine. Lindeman's Sweet Sea Zibibbo is at least 25% lighter in alcohol than standard wine.

WHAT'S ON

December

The festive season is upon us so make sure you pop these dates in your diary.

7 SING ALONG to all your favourite Christmas carols at the Sydney 2011 Carols in the Domain while enjoying a glass of **Lindeman's Sweet Seasons Zibibbo**.

25 MERRY CHRISTMAS! Enjoy a lighter-styled Christmas brunch with family and friends accompanied by the crisp and refreshing **Lindeman's Early Harvest Sparkling, 25% lighter in alcohol and calories.***

26 WATCH THE SYDNEY TO HOBART race on the balcony while you sip on a chilled glass of **Lindeman's Sweet Seasons Dulciana, 25% lighter in alcohol.***

31 GRAB YOUR GIRLFRIENDS and some **Lindeman's Early Harvest Sparkling Rosé** and pop the cork when the clock strikes 12 to celebrate the New Year.

MEREDITH KIRTON TALKS ABOUT STRAWBERRIES

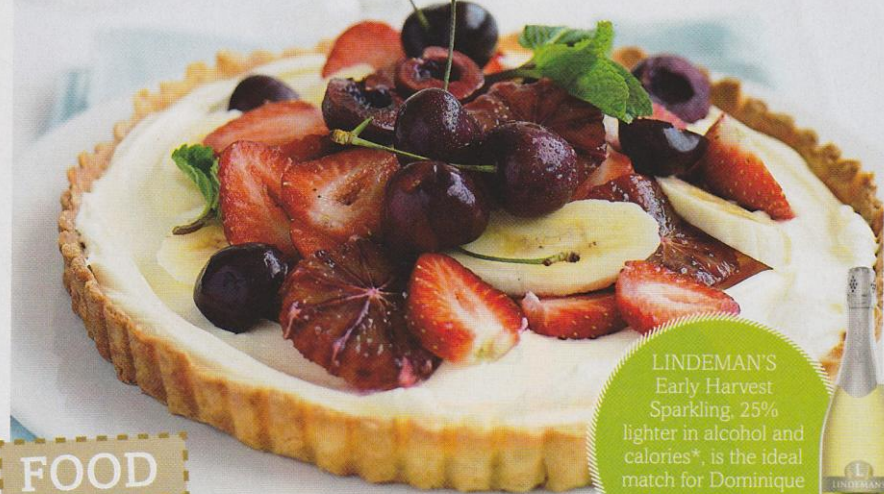
Strawberries are simply grown in pots, baskets or in the ground. The trick is to make sure that the fruit doesn't touch the soil though, otherwise it will spoil. This is how strawberries got their name, as straw used to be placed underneath the fruit to protect it.



* Lindeman's Early Harvest is at least 25% lighter in alcohol and calories and Lindeman's Sweet Seasons is at least 25% lighter in alcohol when compared to comparable Lindeman's Bin wines.

Open only to Australian residents 18+ who are or who become members of Harvest Club. Starts 01/11/11, closes 11:59pm (AEDT) 31/12/11. Retain original itemised receipt. Max 12 entries per person per day. Best 3 entries each win \$500 Bunnings voucher. See website for full conditions. Promoter: Treasury Wine Estates Australia Limited (ABN 78 145 321 320), 77 Southbank Boulevard, Southbank, VIC 3006.

LINDEMAN'S ADVERTISING FEATURE



FOOD

FRESH FRUIT CHEESECAKE

SERVES 6-8

500g flour
Pinch salt
100g sugar
Zest of 1 lemon
250g butter
2 eggs, beaten
1 Tbsp water
500g cream cheese, softened
½ cup icing sugar
4 tsp vanilla extract
200g sour cream
200g strawberries, hulled and sliced
200g cherries, pitted and cut in half
1 blood orange, segmented
1 banana, peeled and sliced
Zest of 1 orange
Extra zest of 1 lemon
¼ cup apple mint, leaves picked
Fresh cream, to serve

1 Combine flour, salt, sugar and lemon zest in a food processor, add butter and pulse until mixture resembles breadcrumbs. Add the eggs and water and pulse until just combined. Empty the pastry out and bring together until a soft dough forms. Flatten out and wrap with plastic wrap. Chill for 30 minutes.

2 Roll out the pastry to 3mm thickness. Press into a small, fluted flan tin and chill for 20 minutes.

3 Blind bake at 220°C for 10 minutes, remove the paper and weights and bake for another 8-10 minutes or until golden. Allow to cool.

4 Put the cream cheese, icing sugar, vanilla and sour cream in the bowl of an electric mixer and beat for 8-10 minutes or until light and smooth. Set aside. Combine the fruits with the orange zest, extra lemon zest and mint. Spoon cheese mixture into the pastry and top with the fruits. Slice and serve with fresh cream.

LINDEMAN'S Early Harvest Sparkling, 25% lighter in alcohol and calories*, is the ideal match for Dominique Rizzo's fresh fruit cheesecake.



WIN \$500 TO BRIGHTEN UP YOUR GARDEN

THERE ARE 3 VOUCHERS TO BE WON!

Simply purchase any 750ml bottle of Lindeman's Early Harvest or Sweet Seasons wine, visit www.harvestclub.com.au and tell us in 25 words or less how you would brighten up your garden this festive season with a \$500 Bunnings voucher from Lindeman's.



JOIN THE CLUB AT WWW.LINDEMANS.COM.AU

Enjoy Responsibly