



THE MAIN COURSE

WITHER HILLS TAYLOR RIVER PINOT NOIR *with* ROAST LAMB AND DUCK FAT POTATOES

Flavours of dark berries with rich tannins and bright acidity make Wither Hills Taylor River Pinot Noir an amazing match for roast lamb. The best part is, once you get your lamb in the oven it's just a matter of leaving it to cook while you hang out with your guests!

INGREDIENTS

- 1 leg of lamb (approx. 2kg, feeds 8 people)
- Freshly ground black pepper
- Salt
- 2 cloves of garlic
- 12 medium-sized potatoes
- Cayenne pepper
- 3 tbsp duck fat
- Other vegetables of your choice e.g. carrots, broccoli, green beans

METHOD

1. Heat oven to 145 °C
2. Slice or dice potatoes to preferred size – place to one side
3. Season leg of lamb with freshly ground black pepper salt, cayenne pepper (to taste) and 2 cloves of garlic
4. Sear lamb on all sides in a hot pan until golden brown
5. Transfer the lamb to a rack or grill pan and roast in oven at 145 °C for about 90 minutes (this should give you medium to medium well, based on a 2kg leg of lamb)
6. While the lamb is cooking, prepare other vegetables or salads of your choice
7. When lamb has 10 mins to go, add potatoes to a pot of boiling water and leave them for 3-4 mins
8. Drain the potatoes and then add them to a large fry pan with duck fat, salt and cayenne pepper (to taste)
9. Sauté the potatoes in the duck fat until cooked through and golden
10. When the lamb is cooked to your liking, remove from the oven and set aside for at least 20 minutes to let the juices re-distribute
11. Turn oven temperature up to 200°C and put potatoes on a roasting dish to crisp them up while the lamb sits
12. Slice the lamb and serve

WINE TASTING NOTES

A dense crimson red in colour that instantly alludes to its rich complexity as the wine hits the glass. A layered structure of forest berries, peppercorn spice, chewy tannins and bright acidity. Sumptuous now or over the next decade.



Wither Hills
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