

off the duck's back



LAKE BREEZE
LANGHORNE CREEK



Ken and Marlene. Photo courtesy of Heidi Wolff.

BIRDS OF A FEATHER

Ken and Marlene have recently featured in SA's Fleurieu Living Magazine, with the article picking up on their community spirit and contribution to our region. This has prompted me to reflect on how fortunate we are to have such an inspirational duo for parents.

On the one hand there is Ken, (aka Kojak, Kenny, Henry, the old fart, Grandpa or occasionally Dad) who is a local sporting legend, hard working cattle man and still the fittest member of our family. He umpires the local footy and recently won a swag of medals (mostly gold) playing tennis at the Masters Games. The classic, odd jobs man who is always there to lend a hand or 'offer an opinion'.

Then we have Marlene, (aka Marls, Nanny, Bub, Naughty Nanny or mostly just Mum) who is still providing daily meals for most of the family and not to be outdone, is a trainer at the local footy.

She is one of the most loved grandparents on the planet and has the sharpest wit in the family. Mum is always there to lend an ear without fear or favour (usually whilst still in her dressing gown).

Both are amazing people but as a couple they are the glue that binds Lake Breeze together.

I can feel Mum and Dad cringing, so enough of this sentimentality and back onto the wine! I am thrilled to announce the second release of our icon Cabernet/Shiraz blend, **'The Drake'**. This 2009 vintage, I believe is a step up from our inaugural 2008 release which received unanimous praise from all who've tried it.

A blend of 74% Cabernet and 26% Shiraz it offers layers of cassis and dark fruits and at 7 years of age is still a baby, with a cellaring potential of another 20 years at least! With only 480 bottles produced we still have restriction of three bottles per customer. The Drake happily sits at the top of the Lake Breeze family tree, which I suppose is a bit like Dad. Although we've been lopping a few branches to bring him down a level or two over the years. Mum reckons a wine in her honour is next. I'm thinking a cheeky little fortified called 'The Naughty Nanny'.

Cheers,

Greg Follett
Winemaker/Forklift Operator

langhorne creek wine show

It was a standing joke at the Langhorne Creek Wine Show Luncheon last month that Greg had worn a path to the podium to collect trophies over the years.

This year we were honoured to receive the **Producer of the Year** award along with two trophies and six gold medals. That's 4 out of the 5 years we've won Producer of the Year.

Our results in a nutshell:

trophies

- Best Blended Red
2013 Arthur's Reserve
- Best Museum Wine
2009 Cabernet Sauvignon

gold medals

- 2013 Section 54 Shiraz
- 2014 Section 54 Shiraz
- 2013 Arthur's Reserve
- 2012 Arthur's Reserve
- 2007 Arthur's Reserve
- 2009 Cabernet Sauvignon



Greg receiving the Producer of the Year Trophy from Multi-Colour Corporation's Stuart Purdie.



Our local winemakers joined by wine judge and scribe, Nick Ryan.

VINTAGE REPORT by Greg

Vintage 2016 saw another nephew cut his teeth at Lake Breeze. Coby has grown up on the False Cape vineyard on Kangaroo Island and has joined us on the mainland after finishing year 12 last year. Coby was a bit of a prankster but a valuable member of our small vintage crew. Nicknamed 'Lurch' (amongst other things) he ambled about with a cheeky grin on his face. (That's when he wasn't eating Nanny out of house and home!) It's amazing that vintage with us didn't put him off, as he's keen to pursue winemaking/viticulture at University.

Our other casual this year was my old Roseworthy mate, Viv, who came and stayed with us for six weeks and was my right hand man at work and at home. Viv fancies himself in the kitchen and Robyn was happy to let him take over. At Easter, 'ideas man' Viv decided to build a rustic pizza oven with my son, Thomas out of bits and pieces from the backyard. We were enjoying home made pizza after pump overs, when the makeshift oven exploded with hot debris narrowly missing Viv. Our outdoor area will forever bear the scars!

However, I've digressed from my vintage report. Spring was interesting with an extremely hot October. A dry and relatively mild summer and autumn followed resulting in above average yields. Our crops were some of the best we have seen for quite a few years, and I am extremely happy with the wines thus far. Both cabernet and shiraz look equally impressive with lifted aromatics, intense colour and ripe tannins. Our old vine grenache is looking as good as I've seen it and the intensity and colour of our malbec this year is mind blowing!

around the world

With export sales making up about 30 percent of our production, Lake Breeze reds can be found popping up all over the world these days.

Wines are being shipped to Switzerland, Germany and Denmark with Hong Kong, Japan and China becoming strong markets for us as well. Roger is off to China in a few weeks and being the family business that it is, his daughter, Georgia and Marlene are accompanying him!

We're also pleased to be shipping small amounts back to the mother country, with Lake Breeze appearing in select restaurants and wine stores around London.

Don't forget to let us know if you've seen Lake Breeze abroad, as a young couple honeymooning at The Creek Cottage did recently. They were astounded to find their favourite wine, Bernoota, in a restaurant in Peru!

Tractor. Photo courtesy of Chris Oaten.



handpicked festival

Kate has her nose to the grind stone organising an amazing line up for this years Handpicked Festival

We can't tell you too much now, but mark Saturday, November 12 in your diary and keep an eye on our social media for all the latest news.

You've got to be part of this great event!



eat @ lake breeze

We are pleased to welcome our new chef, Brad McAvaney to the Lake Breeze team.

Brad has created an exciting new menu utilising as much local produce as possible and making use of Ken's massive veggie patch. Give us a call to book your table for lunch and keep us in mind if you have a special occasion to celebrate or function planned.

winter warmers july 1-31

Drag yourself out of hibernation for our month long celebration of food! Brad will be cooking up a storm with weekly specials to tantalise your tastebuds. Keep an eye on our facebook page for his menu.



We proudly boast the distinctive EAT LOCAL sign at the end of our driveway in support of South Australian food production. The strong branding of the EAT LOCAL initiative/campaign, makes it easy for food lovers and tourists to identify where to enjoy local produce.



new releases

After low crops last year which meant rationing our Moscato, we are thrilled to have good volumes of the **2016 Moscato**. It is looking as fresh and bubbly as ever (I wish I could say the same!). The **2016 Vermentino** is also fresh into bottle and shows plenty of lemony appeal.

Our **2015 Reserve Chardonnay**, Greg reckons is up there with the best we've produced and is a definite go to wine in my fridge! Speaking of reserves, the **'Arthur's' 2012** is a multi-gold and trophy winner and is the last of the much lauded 2012 vintage reds released. You will be disappointed if some of this is not in your cellar. Finally our sometimes forgotten but always amazing, **Winemaker's Selection Shiraz** from **2013** has been released. See what 'the guru' James has to say below.

2013 Winemaker's Selection Shiraz 94pts

OPEN-FERMENTED AND MATURED FOR 18 MONTHS IN FRENCH OAK. BRIGHTLY COLOURED; THE BOUQUET IS COMPLEX, WITH DARK BERRY FRUITS AND A FRAGRANT, WARM INFUSION OF QUALITY OAK; THE PALATE ADDS LICORICE AND BITTER CHOCOLATE TO THE EQUATION, UNDERLINING THE COMPLEXITY (AND FUTURE) OF THE WINE. CELLARING TO 2030.

2012 Arthur's Reserve 96pts

Cabernet Petit Verdot Malbec

AN 86/9/5% BLEND MATURED FOR 22 MONTHS IN NEW FRENCH OAK, ONLY 250 DOZEN MADE. IT HAS EXCELLENT COLOUR, STILL YOUTHFUL, AS IS THE BOUQUET AND, EVEN MORE, THE BEAUTIFULLY TEMPERED PALATE; IT IS ONLY MEDIUM BODIED, BUT HAS PERFECT BALANCE AND GREAT LENGTH. CELLARING TO 2042.

James Halliday's 2016 Wine Companion

false cape

After mad March, Adelaide came alive for Tasting Australia in May, a colourful week long food and wine festival in the centre of the city.

Our False Cape counterparts journeyed over from Kangaroo Island to showcase our KI wines. Shai and Jamie featured our new release 2015 False Cape Sauvignon Blanc and 2012 False Cape Shiraz.

Looking over from our Langhorne Creek stand, Kangaroo Island was by far the most popular food and wine destination!

Shai fresh faced and ready for action at Adelaide's Tasting Australia.





Coby muscling his way through hand picking our old vine shiraz.



Tim's precision bucket throwing.



Contrary to popular belief, the winemaker can be found in the vineyard too.



It's all hands on deck at vintage, even the cellar door girls, like Jess, can't escape handpicking.



get on board with our Duck Club!

If you're struggling to select which of our fabulous wines to purchase, leave it to us.

We deliver our **Duck Club** wine to your door each March and September.

There are three wine selection options, the Provenance, Lake Breeze and Bullant dozens, each represents a 20% saving. Once joining our Duck Club, you are entitled to 10% savings at cellar door and on your stay at The Creek Cottage b+b.

PRIVACY STATEMENT

YOU CAN BE ASSURED THAT THE PRIVACY OF YOUR PERSONAL INFORMATION IS OF THE UTMOST IMPORTANCE TO US AT LAKE BREEZE. WE REQUIRE YOUR DETAILS FOR OUR MAILING LIST AND ORDERS ONLY, THIS INFORMATION WILL NOT BE USED FOR ANY OTHER PURPOSE. CREDIT CARD DETAILS ARE USED FOR PROCESSING MAIL ORDERS ONLY. IF YOU WISH TO REMOVE OR CHANGE ANY OF YOUR DETAILS, PLEASE ADVISE US AT ANY TIME.

get online

If you're not already receiving THE DUCK'S GUTS email newsletters, please drop us a line with your email address and we'll make sure your getting all the goss!

get social

Check out our facebook and instagram pages. There are so many great opportunities to capture our events and daily life on the vineyard, with social media the perfect platform to share these photos!

Cheers,
Robyn Follett.

DATES FOR YOUR DIARY

Cellar Treasures Weekend
Langhorne Creek
cellar doors
Aug 13 + 14, 2016

**Langhorne Creek
in Leigh Street**
Leigh Street, Adelaide
Fri, Oct 21, 2016

Lake Breeze Picnic
Lake Breeze
Sun, Oct 30, 2016

Melbourne Cup at Lake Breeze
Lake Breeze
Tues, Nov 1, 2016

Handpicked Festival
Lake Breeze
Sat, Nov 12, 2016

Vignerons' Cup Race Day
Strathalbyn Racecourse
Sun, Nov 20, 2016


Don't forget to follow us on Facebook, Twitter and Instagram check out our photos of everything from day to day happens at the winery, to events and awards coming our way.

www.lakebreeze.com.au
www.alicesbedandbreakfast.com.au

 **Find us on FACEBOOK**

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