

off the duck's back



LAKE BREEZE
LANGHORNE CREEK



SHOOTIN' THE BREEZE

In what has a real déjà vu feel about it, I am at breakfast in a Brisbane hotel attempting to write something creative for the newsletter. Sitting here, it occurs to me that basically every other person is on a lap top. Call me old school, but I am using the good old pen and paper and will allow Robyn to decipher my messy scribble, with severe editing before this makes it to print! All of my winery records are still written by hand which is far easier considering the forklift is my office during vintage.

Sometimes it takes a trip away to the big smoke to get your thoughts together and catch up on sleep.

As I reflect on vintage, as challenging as it was this year, it definitely is the time of year I enjoy the most.

The years work in the vineyard culminates with vintage and the pressure is on big time. However, that is when the adrenalin pumps and you feel most alive.

A visit to Brisbane or any city around the country, or world for that matter, is always fun and necessary to help with sales.

I have been visiting restaurants and wine stores over a few days and it is actually a great opportunity to look at my wines with a critical eye whilst getting feedback from sommeliers and the trade in general.

The line up of 2014 reds were showing brilliantly, all the way from the Bullants through to the reserves. The feedback has been excellent, with a common observation being, 'how can you do this quality at such a great price?'

It is nice to get the ego stroked occasionally because I know as soon as I get home I'll be brought back down to earth very quickly!

The best part of a trip away, however, is coming home. I am a country boy and am so fortunate to live where I do. (I hope this isn't sounding too much like a Qantas ad!).

Cheers, Greg Follett
Winemaker/Lab Technician

new releases

tickled pink

We're pretty excited to launch a cheeky rosé this vintage.

We've handpicked our 1932 plantings of old vine grenache, just lightly pressing it to achieve a gorgeous pink hue and lovely lifted aromatics.

It's fresh and slurpable, with a long dry finish and is sure to be a hit at cellar door this summer.

Keeping with the Italian theme, think Vermentino and Moscato, we introduce our **Rosato**.



Langhorne Creek Wine Show

The end of vintage is always celebrated at our annual Langhorne Creek Wine Show luncheon in May. With some growers still picking and wineries still in the thick of it, lunch was a welcome opportunity for everyone to let their hair down. Greg didn't let the side down, bringing home two trophies and four gold medals.

2015 Cabernet gold + trophy

2010 Cabernet gold + trophy

2014 Cabernet gold

2014 Section 54 Shiraz gold



cool, calm + collected

It's been odd to have sold out of two of our best selling whites over the last month or so. After such a late vintage too, it's great see these wines in bottle and back on the shelf!

Greg reassures me the 2017 vintage is every bit as good or better than last year. The **Vermentino** is showing a tad more intensity than last vintage and gorgeous acidity.

With very low crops this year, the False Cape Kangaroo Island **Pinot Grigio** is jam packed full of flavour – a great lunch wine.

While I'm talking KI, our **2015 'The Captain' Chardonnay** is new to the False Cape range. It celebrates its cool climate roots with an abundance of tropical fruit as well as lovely 'grapefruit-like' acidity.

I love the fact that people are talking Chardonnay again and clearly drinking it, as our 2015 **Reserve Chardonnay** has recently sold out. The good news is, the equally delicious 2016 vintage is now released.

I've been talking up the whites, but let's be honest, it's serious red wine drinking weather. We have a couple of new releases, the **2014 Section 54 Shiraz** is quickly becoming a cellar door favourite. It's soft, aromatic and seductive. It's big brother Bernoota has his nose out of joint.

The **2013 Arthur's Reserve** is a fitting follow up to its predecessor. It has already picked up trophies at Sydney and Langhorne Creek along with 5 gold medals.



news + reviews

For those of you that may have missed out on the news, our **2012 Arthur's Reserve** won Winestate's 2016 Wine of the Year and very quickly sold out!

This is the second occasion we've won this coveted award. Back in 2010 the **2007 Cabernet Sauvignon** picked up the award and made the front cover.

James Halliday 2013 Arthur's Reserve

"90% cabernet sauvignon, 5% each petit verdot and malbec, matured for 20 months in new French oak, only 270 dozen made. A wine that pays homage to Arthur John Follett who planted the first vines on the property in the 1880s, and to the ability of Langhorne Creek to produce very high quality cabernet. This wine effortlessly lays out the road map for great cabernet in the making to follow, luscious, yet firmly structured and well balanced. Drink by: 2033."

Huon Hooke 2014 Cabernet Sauvignon

"An amazing buy: this is a superb cabernet and the price is a gift. Fresh, clean, beautifully made cabernet with lots of cassis and negligible regional gumleaf aroma. It's fullbodied, rich and perfectly ripe, with good structure for ageing and a long aftertaste. Best drinking at two to 20 years."

Tony Love 2014 Cabernet Sauvignon

"Langhorne Creek's reputation for superb cabernet (and shiraz) is well documented. This wine can only enhance the cause – its delightful cassis characters merge into an understated cedar and pencil case backdrop, the variety's aromatic attraction front of stage, backed up by long lines of blue and black berry flavours, seamless tannins and unfailing brightness. Excellent."



VINTAGE REPORT by Greg

gotta love the drake

Our **2009 The Drake** is very close to being sold out. Now is the time to secure a few bottles for your cellar.

Mind you, it's been known to make its way upstairs in a decanter to be enjoyed with lunch at Lake Breeze!

A blend of 74% cabernet and 26% shiraz, it will cellar well for 15 years if you don't find an excuse to crack one before then.

bullant in top 100

Our **2014 Bullant Cabernet Merlot** has been selected by UK winescribe, Matthew Jukes, in his 100 Best Australian Wines. As we've said so often, this humble wine punches well above it's weight.



Following a very cool spring and summer, vintage was around four weeks later than last year and one of our latest on record, as we were not finished until early May.

Another flood between Christmas and New Year meant even longer delays on the old flood plain vineyards. It certainly took a huge effort from our vineyard crew of Tim and Josh to get the grapes to full ripeness, with extra trimming, spraying and bunch thinning required.

I spent a lot more time than usual in the vineyard this vintage, to make sure only the best fruit was being received in to the winery.

Tim and Josh would rather I stayed in the winery, for as they say as soon as the winemaker is in the vineyard it normally means more work for them!

The white wines this year look exceptional with intense flavours and lovely natural acidity. Out of the reds, cabernet looks the pick, although I have some outstanding parcels of shiraz and malbec to play with also.

The vintage crew this year consisted of not one, but two nephews, however, with the late start to vintage and needing to keep eager workers busy, the winery was the cleanest it's been in a while!

Luke was back for a second stint at vintage, putting up with Uncle Greg but decided to head off to USA for a family holiday for three weeks in April! Fortunately, when he got back in late April, it was actually the busiest 10 day period for the vintage!

Roger's son, Jack, having just left school has also spent the last few months helping with vintage, in what is becoming a 'right of passage', for the next generation. Being the youngest he was the butt of most jokes in the winery but gave back as good as he got! (The apple doesn't fall far from the tree.)

I am sure Nanny's cooking has a fair bit to do with getting the boys through vintage, if she ever retires we will have to hire a full time chef just for the workers!



handpicked festival

It's full steam ahead at Handpicked Headquarters! Plans are being made, numbers crunched and the creative juices are flowing. Save the date and stay tuned for more news from Kate! **Saturday, Nov 11.**



Join the club!

As you're well aware, our Lake Breeze wines are already amazing value, but by joining our Duck Club you'll have two cases delivered to your door, discounted by 20% each March and September.

You'll receive 10% on any other wine purchases during the year. Now that's a good deal!

Call us or visit the website to find out more.



where's your Bernoota been?

Keep on sending in your happy snaps of your Bernoota travels so I can show them off on the cellar door pin up board and facebook!

John is looking pretty happy with himself, having found an exotic Amazonian princess to share his Bernoota with while in South America.

I look forward to receiving a few Bernoota photos, seeing you at cellar door for lunch or chatting to you on the phone very soon!

Cheers, Robyn Follett.



1 Tess the winery dog.
2 Filming Adelady lifestyle show at The Creek Cottage B+B.

DATES FOR YOUR DIARY

Cellar Treasures Weekend

Langhorne Creek
cellar doors
Aug 12+13, 2017

Handpicked Festival

Lake Breeze
Sat, Nov 11, 2017

The Grapest 5km Run

Lake Breeze
Sat, Nov 18, 2017

Vignerons' Cup Race Day

Strathalbyn Racecourse
Sun, Nov 19, 2017

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