

off the duck's back



LAKE BREEZE
LANGHORNE CREEK



VIVA ITALIA!

I'm sure most of you are familiar with Pecorino the cheese, but with origins in Italy's Abruzzo and Marche regions, Pecorino is also an ancient grape variety.

Pecorino has been undergoing a bit of a reawakening in Italy recently, with a handful of Aussie versions on the market also.

We secured some cuttings of pecorino a few years ago and a first crop of a little under a tonne was handpicked this year. A wild ferment and lees maturation followed in three used barriques before being bottled recently.

You may be asking "Why the Italian varieties Greg?"

Whilst we have no Italian heritage that I know of, I have visited Italy on a few occasions and my best mate's family also emigrated from Italy. Actually, my first real wine experience was at his 12th birthday party, where the usual kids party drinks of cordial and soft drink were substituted with homemade red wine (mixed with lemonade for the kids).

Unsurprisingly, a great time was had by all, and I have fond memories of the fantastic hospitality, though I was less enamoured by the beverage choice at the time.

This reasoning may be drawing a long bow, but the wave of new Mediterranean varieties coming on stream in Australia is no surprise considering our climatic similarities.

Pecorino offers a different flavour profile to our other wines, being a fuller and riper style than our Vermentino. It displays subtle floral notes, along with white peach and almond and the palate has a lovely texture and a long finish.

As you can imagine there is very little stock available, so you'd better be quick.

Ciao,
Gregorio Folletti.

“You’ve got to love The Drake”

We’re not sure how many of you get the *Seinfeld* reference above, but it certainly rings true.

A lot of love was put into making the **2018 Drake** which is a two barrel blend of 77% cabernet, 19% shiraz and 4% malbec.

This is the first Drake blend that Greg has included malbec and was once again listed as one of the top few cabernet/shiraz blends in Halliday’s Best of the Best, scoring 97 points.

A number of our other wines also performed admirably in Australia’s most revered wine publication, with the 2020 Arthur’s Reserve scoring a whopping 98 points.

halliday 2024 wine companion

98 pts Arthur’s Reserve 2020
Listed in Best of the Best

97 pts The Drake 2018
Listed in Best of the Best

95 pts Winemaker’s Selection
Shiraz 2021

95 pts Cabernet Sauvignon 2021

95 pts Section 54 Shiraz 2021

95 pts Vermentino 2022

94 pts Bernoota 2021

Other new releases include our **2023 Old Vine Grenache** and **2023 Nero d’Avola**.

This is our third vintage of Nero d’Avola and is definitely the best incarnation to date. It literally jumps out of the glass with aromas of fresh berries and each mouthful excites the palate with the promise of a second to follow. Our Grenache is proving to be a favourite with both cellar door staff and customers alike. It never fails to fill us with pride that these 91 year old vines are still producing such wonderful fruit.

The 2022 vintage of these two wines sold out over six months ago but with a bit more volume this year, hopefully these two lighter-mid weight wines will be around cellar door a bit longer this year.



Section 54 Shiraz 2021

THE FOLLETT FAMILY HAS GROWN GRAPES IN LANGHORNE CREEK FOR MORE THAN 130 YEARS, SPECIFICALLY ON THE BREMER RIVER FLOODPLAIN. OLD VINES AND NEW PLANTINGS ARE MANAGED BY TIM FOLLETT WITH HEAD OF WINEMAKING GREG FOLLETT CRAFTING CONSISTENTLY FINE DRINKS THAT REFLECT THE REGION’S UNIQUE ALLUVIAL SOILS AND MARITIME INFLUENCES. THIS EXCEPTIONAL SHIRAZ INCLUDES PLENTY OF THE HISTORIC VINE FRUIT AND ALLOWED GENEROUS MATURATION TIME TO REVEAL SUBTLE FLORAL NOTES AND DELICIOUS DARK PLUM FLAVOURS SET IN A SMOOTH, MOUTH-RICH, ALMOST CHOCOLATEY CARRIAGE. EXTRAORDINARY VALUE WHICH TYPIFIES THE FOLLETT FAMILY’S GENEROSITY IN STYLE AND SPIRIT.

TONY LOVE – SA LIFE

festive bubbles

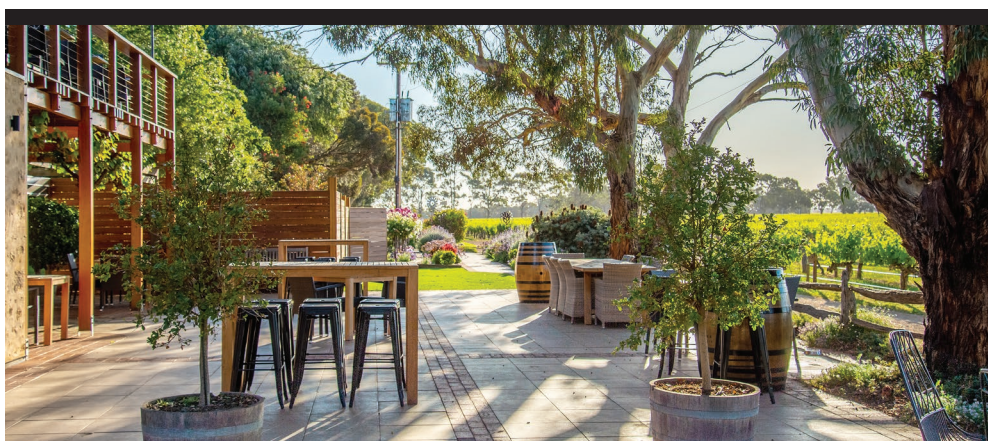
If you are looking for some sparkling wine to celebrate with over the festive season, our **2017 Blanc de Blancs** will fit the bill perfectly.

The original release of this wine two years ago boasted three years on yeast lees in the bottle whereas a new batch has

recently been disgorged after five years on lees.

This has given the wine new layers of complexity and an even finer bead.

A cracking wine and terrific value when you compare it to its French counterparts.





VINEYARD REPORT

museum release

There is a plethora of choice when it comes to alcoholic beverages that compete with wine in the market place these days.

However, the one thing very few of them can claim is the ability to evolve in the bottle as wine does. In the society we live in, many people are looking for immediate gratification and the thought of cellaring a wine for upwards of 10 years seems almost absurd to them.

Now this is where the beauty of a museum release wine comes in. We've matured the wine for you so immediate gratification is at your fingertips.

At Lake Breeze we've been putting wines down from year one, mainly to bring out for special dinners and tastings.

Every now and then we have enough stock to release as an exclusive offer to our mail order customers. Cellared at the winery in our temperature controlled warehouse these wines show off the ability of our most popular wine to mature gracefully.

We have dusted off three exceptional vintages of our **Bernoota** (shiraz/cabernet), which boast two trophy wins and 10 gold medals between them.

The **2009** was a classic warmer vintage in Langhorne Creek and shows superb intensity and regional choc mint, while the **2010** vintage saw a slight variation on our regular Bernoota blend, with 70% shiraz and 30% cabernet. It was a recent standout in a museum tasting and is from a low yielding year which produced some classic wines.

To complete the collection is one of the best vintages since the turn of the century, the **2012**. This wine is an absolute ripper, just starting to hit its straps.

Drink one now and put the other down for another few years, if you can delay the gratification that is!

Our museum release includes two bottles of the 2009, 2010 and 2012 Bernoota.

Above: Cellar Treasures Museum Masterclass.

Since vintage we have enjoyed a wet late autumn and early winter followed by a dry July-August.

The vines jumped out of the blocks early, with an unseasonably hot September. But with a cooler than average October and early November, growth has since slowed up considerably.

Our frost fans have been operating more often this year than last. Thankfully, we've been spared from any major frost events as have occurred in some other regions around the country. After three cooler than average summers a hot and dry summer is forecast this year, so we have our fingers crossed that there are no major heat waves to come.

The vines are tracking well ahead of last years late season, and therefore we are expecting an earlier harvest next year.

Greg Follett

Below: Pecorino





EVENTS

lunch at Lake Breeze

Whilst our spring/summer menu features delicious coconut, lemongrass grilled pork belly, grain fed fillet steak, and much more, it has been our pie that has garnered the attentions of Adelaide food critic, Simon Wilkinson.

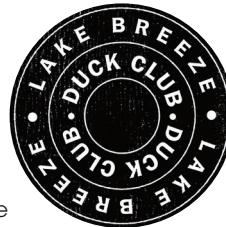
Our lamb pie was selected in the top five pies in the state as featured in the Delicious 100 Best Eats in SA.

“Chef Ben McRae brings his globe-trotting kitchen life to the menu at this cellar door restaurant but one highlight comes from closer to home. The lamb pie is a thing of beauty, a flawless shortcrust and puff package filled with fall-apart chunks of lamb shoulder that has been braised in local stout. A true warming wonder.” The Advertiser

We extend our very best wishes for a safe and happy Christmas to you and your family!

Warmest regards,
Robyn.

join the club



Keep your cellar stocked with our Lake Breeze wines. Join our **Duck Club** to have a case delivered to your door each March and September.

Our Duck Club selections represent a **20% saving**, and you'll also receive a 10% discount on wine throughout the year and on your stay at The Creek Cottage bed and breakfast.

Call us or join up on our [website](#).

Above: Ashleigh and Georgia are busy this spring with lots of fun weddings – Tori and Tom's was a cracker!

Below: Winemaker Dinner, The Graham Hotel, Melbourne.



Handpicked Festival

Lake Breeze Wines
Sat, Nov 11, 2023



Vignerons' Cup

Strathalbyn Racecourse
Sun, Nov 19, 2023

Visit our website to keep up to date with our news and events.

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

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