



# LAKE'S FOLLY

GROWN, VINTAGED  
AND BOTTLED  
ON THE ESTATE

## 2008 MID YEAR LETTER

Dear Customer

With another vintage rapidly looming, I would like to update you on the next release (the 2007 vintage) and the wet 2008 vintage.

### **Chardonnay Under Screwcap!**

Yes, having sat on the fence for many years pontificating over the merits and drawbacks of cork versus screwcap, I have finally decided that from the 2008 vintage onwards we will bottle all our Chardonnay under screwcap. This was not a decision I took lightly as I had previously been sceptical towards screwcaps, often wondering how popular the recent surge on screwcap use would be particularly for the top-end wines. Recently, I witnessed a degree of variability with some older vintages of Chardonnay that confirmed in my mind that the choice to go screwcap was the correct one. As many of you will know, most of our peers have also made the decision to drop cork closures in favour of screwcap, especially for their whites.

As for the red, I am not convinced the issues are of the same magnitude and feel that cork will remain our preferred choice of closure for the foreseeable future. I believe the aged characters associated with our reds that make them so wonderful at that 10+ year range can only truly be achieved under cork. We continue to buy the very best quality corks for our reds and partly as a result of this, believe the incidence of cork taint we experience is minimal. I would value any constructive feedback on this important issue and am happy to discuss it any time.

### **2008 Hunter Vintage**

In case you were not yet aware, the lead up to the 2008 Hunter vintage saw the breaking of the seven-year drought. This was great for our water supplies and the long-term health of the vines, but made the 2008 vintage very challenging. The constant rain and no real summer heat to ripen things was a bad combination and while certain varieties handled the conditions better than others, it was far from a stellar vintage. Very little Shiraz was even harvested in the Hunter Valley this year and if ever there was argument to have Cabernet planted here, this was the year. With its small berry size (reducing potential for dilution), tough skin and good disease resistance, if anything was going to 'weather the storm' it would be the Cabernet.

Fortunately, our Chardonnay was harvested before the deluge and we produced what I believe is an excellent wine, albeit more Chablis than Burgundy in style. The quality of the Chardonnay was bolstered by two new blocks we planted four years ago, and the young vines contributed outstanding fruit to the 2008 vintage.

It was far more challenging for the reds and we eventually only picked a small quantity of Cabernet Sauvignon. The wine is a lighter style, more in keeping with the very early Lake's Folly Cabernets. Quantities will be small and the wine is still developing in oak. We expect to bottle it mid-2009 and will advise available quantities at that time.



**The 2007 Vintage Release – April 2009**

The 2007 vintage looks outstanding and I have rated both the Chardonnay and the Cabernets at 94 points. The vintage was the last of seven consecutive years of drought and saw low yields and very concentrated fruit.

The 2007 Chardonnay is the last bottled under cork and also the first vintage to include fruit from our two new Chardonnay blocks on the estate.

Due to lower volumes of the red, I expect both the 2007 wines to sell out quickly next April. Once again this year, the 2006 Chardonnay was sold out in around 48 hours.

Interestingly, we recently donated a Double Magnum of the 2007 Lake's Folly Cabernets to Telethon in Perth, where it was auctioned and raised a staggering \$3400 for childrens' charities – a record price for Lake's Folly equating to \$850 for a 750ml bottle!

**Recent Reviews of Lake's Folly**

As I am sure most of you are aware, Lake's Folly does not enter wine shows. So you will never see gold medals plastered over our bottles. We submit current release wines to only a couple of wine writers each year – the results for this year's wines are as follows:

|                                                                |        |
|----------------------------------------------------------------|--------|
| <u>James Halliday Australian Wine Companion (2009 edition)</u> | ★★★★★  |
| 2006 Chardonnay                                                | 94/100 |
| 2006 Cabernets                                                 | 94/100 |
| <u>Jeremy Oliver Australian Wine Annual (2009 edition)</u>     |        |
| 2006 Chardonnay                                                | 92/100 |
| 2006 Cabernets                                                 | 95/100 |

We were also delighted with the news from Wine Ark which showed our Cabernet to be once again ranked the 4<sup>th</sup> most collected wine in Australia. On the strength of this news I contacted Wine Ark in an effort to buy back some old vintages (pre-1990) for our winery's museum stocks, only to discover that there were none available. This has highlighted to me that people are largely doing exactly what they should be – ageing the Cabernets for around 10 years then opening and enjoying them.

A very limited amount of the 2006 red is still available for those quick enough to get in, and an order form is enclosed should you be interested.

Finally, a big thank you for your continued support and loyalty and I look forward to seeing you all in cellar door in the near future.

Cheers

**Rodney Kempe**  
Winemaker