

MEDIA RELEASE

MAKING A NAME FOR FALSE CAPE

6 March 2018

The False Cape vineyard on Kangaroo Island was established in 1999 by Jamie and Julie Helyar and the Follett family of Langhorne Creek.

Jamie was brought up on his family farm at MacGillivray and earned his pay as a shearer. Julie worked as a physical education and mathematics teacher, and they met on the Island in Kingscote.

Today their vineyard covers about 60 acres, and is basically planted to half red grapes and half white, with seven varieties.

These are Cabernet, Shiraz, Merlot, Sauvignon Blanc, Pinot Grigio, Chardonnay and Riesling. The vineyard is grown as naturally and organically as possible and with the reds being dry grown, a lower yield gives great intensity and flavour to the grapes.

Julie Helyar is nee Follett, so when she and husband Jamie set about planting their vineyard on the Dudley Peninsula, they were combining third generation Kangaroo Island farming heritage with third generation grape growers of Langhorne Creek.

And what a combination that has turned out to be. False Cape is now the largest vineyard on Kangaroo Island, and their wines are made by Lake Breeze winemaker Greg Follett (Julie's brother). This combination of farmers and winemaker has seen False Cape wines win many medals, making it one of the best quality and best value wines on Kangaroo Island.

"The False Cape vineyard was selected for its Terra Rosa soils, north facing slopes and its proximity to the South Coast," Jamie said.

"False Cape was named after a nearby coastal landmark, and it is located in the picturesque Willson River Valley at the East end of Kangaroo Island."

Winemaker Greg Follett is a 49-year-old award-winning winemaker, having achieved Wine of the Year status in 2017 by Winestate Magazine for a Lake Breeze Cabernet.

Greg graduated from Roseworthy in 1990, and worked vintages at Krondorf Wines, BRL Hardy at McLaren Vale, Bleasdale, at Geysers Peak Winery in California and in the Minervois region in southern France under Jacques Lurton.

His wines have enjoyed enormous success at national wine shows, and he has won the coveted Max Schubert Trophy for the best red wine at Adelaide on two occasions.

"We bottle 30 to 40 tonnes per year from our False Cape vineyard," Jamie Helyar said. "And we sell grapes to other local wineries too."

The next generation with an interest in wine is coming through too, with son Coby, 19, studying viticulture and oenology at Adelaide University.

“Eventually we hope he will come back to our farm to take over,” his mother Julie said.

“But after he’s worked in some other places gaining valuable experience,” Jamie added.

“The Island is looking for a good vintage for 2018,” Jamie said. “All producers need to get stocks up, and at present it’s looking likely.”

The Helyar’s have big plans afoot for the future too, intending to plant another 10 acres in 2019, and they are looking at different varieties for that exercise, including the elusive pinot noir grape. Each year, they net the entire vineyard, which is a huge job, but ensures that they can harvest as much as possible from their vines.

Locals are employed, along with some travellers, to help pick the grapes, and Jamie enjoys each year, meeting new people and learning more as he goes.

“We also have plans for a cellar door,” Julie said. “It’s a little way off, but we have a building underway, so it will happen.”

The Helyar’s also farm fat lambs and their property is solar powered. Their water source is from water caught in dams on the property, so they are pretty self-sufficient.

False Cape Wines has been a member of the Beverages Project on Kangaroo Island, a project established by Commissioner for Kangaroo Island Wendy Campana to assist the Island’s beverages producers in placing their products into the Adelaide market.

“We are pleased to be part of the Beverages Project,” Jamie said.

“While our wines are in most bottle shops and restaurants on Kangaroo Island, this project has given us a chance to meet with other producers, to talk about growing grapes on the Island, and it has opened doors for people like us to gain some momentum on the mainland – something we never would have done on our own.”

Wendy Campana is delighted to see False Cape Wines moving forward with their production and plans for the future.

“The whole point of the Beverages Project was to assist our smaller producers to gain some traction in the Adelaide market place,” Wendy said.

“Jamie and Julie are great ambassadors for the Island, they join in with the Beverages Project events and are willing to go the extra yard to make a difference. With enthusiasm like that, I wish them every success,” the Commissioner said.



Extra Information if needed:

False Cape range of wines includes the top of the range Captain Cabernet Sauvignon and Chardonnay, plus Ships Graveyard Shiraz, Unknown Sailor Cabernet Merlot, Silver Mermaid Sauvignon Blanc, Montebello Pinot Grigio.

You can also taste the wine at Lake Breeze Winery in Langhorne Creek (open 10-5pm daily).

False Cape Wines can be enjoyed be purchased online at <http://www.lakebreeze.com.au/our-wines/cape/>

This media release has been prepared with support from the Office of the Commissioner for Kangaroo Island.

