

I heard it through the grapevine



By **JENNY BARTLETT**

WINE and food are possibly life's greatest pleasures.

And the team at The Lake House Denmark are fusing the two in a fresh, exciting new way.

The Lakehouse Winery already produces some of WA's top quality wines but owners Leanne Rogers and Garry Capelli, have also embarked on a different

adventure, bringing the flavours from the vine to the kitchen in their VinoFood range.

The enticing array of VinoFood chutney, pickles, preserves, chocolate sauce, chilli sauce, marinades and jams is enough to make anyone's mouth water.

But what is special about Garry and Leanne's VinoFoods is that each and every flavour is centred around grapes and wine.

For instance, there is the

Tomato and Riesling Relish, the Merlot Barbeque Sauce, the Fig, Chardonnay and Apple Chutney and a Red Pepper, Chardonnay and Chilli sauce, just to name a few.

Leanne said they wanted to bring the flavours of the vine they know and love to give their VinoFoods a point of difference.

And it is a decision which is continuing to pay off.

The idea behind the

VinoFood range started out as a hobby for Leanne.

She said she was often making chutneys and jams for gifts for family and friends.

"It was something I always enjoyed doing, and while there are a lot of places that make these preserves I wanted a point of difference and being a winery, it wasn't hard to make that connection," Leanne said.

They use all of their own

surplus wine and grapes for the VinoFood range and each dish served in The Lake House Restaurant comes with its own VinoFood flavour.

"Anything that we serve in the restaurant, has a VinoFood accompaniment," Leanne said.

"We have curries in the winter that we serve with the Tomato Relish and Fig Chutney and the pies are

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Ripe

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served with the Merlot Barbeque Sauce.

“Even our cakes are served with a VinoFood Chocolate Sauce, or Lemon Syrup or Orange and Spiced-Wine sauce.

“We always have fun in coming up with ways to marry our foods and the VinoFood range together.”

Leanne said the best way to try the VinoFoods was with a delicious Lake House cheese or gourmet platter.

And when Leanne says ‘gourmet’, she means gourmet.

“We have about four different gourmet platters to choose from,” she said.

“They have frittata, ham, smoked chicken, smoked trout, cheese, prawns, salad, dips and pickled vegetables.

“We always try to source locally as much as we can so often the trout and cheese is locally produced, which adds something extra special to the meal.”

Speaking of special, while the food and wine at The Lake House is to die for, the view looking out over the lake is really spectacular.

Guests can take to the ample, lush lawn area to enjoy their platter or pick a perfect spot on the deck overlooking the lake and the forest.

It really is the perfect spot to soak up the atmosphere and enjoy a relaxing lunch or dinner.

The Lake House Denmark is open every day, except Christmas, which Leanne said

both locals and tourists seemed to appreciate.

“I think it is really important we are open all the time,” she said.

“Especially for the people just travelling through who might only be here for a day or two.

“But everyone knows no matter the season they will be able to come out and enjoy a nice meal and some good wine.”

Leanne and Garry have also just started on a new adventure, focusing their time on their WineSpa range.

Once again by concentrating on the flavours from the vine, the WineSpa products are something totally unique to The Lake House Denmark.

Leanne and Garry have taken the great health qualities of grapeseed oil and extract and fused them into a decadent range of natural health and beauty products.

Again it was something that came about from a small hobby of Leanne’s.

“It was our way of expanding what we offer, it is something a bit different, but it still fits with the wine and grapes,” she said.

Without even going into the wines, it is clear to see you get the whole experience when you visit The Lake House Denmark.

WANT TO KNOW MORE?

- ▶ The Lake House Denmark
- ▶ Leanne Rogers and Garry Capelli
- ▶ www.lakehousedenmark.com.au



▲ Leanne Rogers enjoying some sun in front of the picturesque lake.



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