

MEDIA RELEASE

Henschke to Join KI Food Safari at Southern Ocean Lodge



Acclaimed South Australian winemakers **Stephen and Prue Henschke** have joined the line-up for Kangaroo Island's most anticipated annual gourmet adventure, the [2014 KI Food Safari at Southern Ocean Lodge](#).

The couple behind the celebrated Henschke label will join a spectacular feast for guests at Southern Ocean Lodge in August, presenting a succession of matched wines on the first night of the safari. Included will be an exclusive preview of the 2012 Henschke Mount Edelstone Shiraz, not due for release until later this spring.

To be hosted by Barossa cooking legend **Maggie Beer** and renowned Sydney chef **Mark Best**, this year's KI Food Safari promises to be among the most exciting events on Australia's food calendar. It will run from August 2 to 9, 2014, and combines the elegant cliff-top luxury of Southern Ocean Lodge with daily expeditions to the gourmet growers and producers of Kangaroo Island.

Baillie Lodges Managing Director James Baillie said the addition of Stephen and Prue Henschke to the program represented an alignment of philosophies between the winemakers and the Lodge.

"Henschke is one of the most prestigious wine labels in Australia and a company committed to producing a high-quality sustainable product," Mr Baillie said. "This is the same philosophy that runs through many of our local suppliers at Southern Ocean Lodge and it's also the hallmark of many of Kangaroo Island's best food and wine producers."

Other highlight experiences at this year's safari include a visit to the Penneshaw Farmers' Market for fresh local produce, to Island Pure Sheep Dairy for its cheese and yoghurts and to the ground-breaking Aquaculture Skills Centre at Parndana School where students produce sustainable barramundi and culinary herbs. There's a hands-on cooking class with Kate Sumner at KI Source, and a SouthRock lamb to discover with Southern Ocean Lodge Chef Tim Bourke. Guests will explore the vineyards at Islander Estate, encounter new free-range geese farming nearby, savour pure Ligurian honey straight from the hive and shuck oysters fresh from the leases at American River.

In between, guests will be able to eat, drink and rub shoulders with their hosts at winery lunches, cooking demonstrations, barbecues and sunset drinks. Each night will involve a celebration of the day's harvest with a spectacular menu served around the table at Southern Ocean Lodge.

The [KI Food Safari](#) is priced from \$7350 per person twin share including seven nights at Southern Ocean Lodge, return flights between Adelaide and Kangaroo Island, a daily itinerary of excursions, produce tastings and demonstrations, all dining and premium beverages.

For full details contact Baillie Lodges on 02 9918 4355 or reserve@baillielodges.com.au. See also www.southernoceanlodge.com.au

Editors' Notes: Baillie Lodges is a collection of intimate luxury lodges in unique Australian destinations. Capella Lodge on Lord Howe Island launched the portfolio and continues to capture guests in its magic. Southern Ocean Lodge is Australia's most extraordinary luxury lodge offering a premium nature-based escape. Longitude 131° is a gathering of luxury tented pavilions overlooking fabled icon Uluru, delivering a journey to Australia's spiritual heart. The Baillie Lodges properties are honoured as founding members of [Luxury Lodges of Australia](#).

Media enquiries:

Sarah Shields/Jon Murrie
Issued: May 6, 2014

MG Media Communications

02 9904 0011