

# SAWEEKEND

FOOD & WINE *words Dianne Mattsson & Kylie Fleming*

m a g a z i n e



PICTURE dean martin

## LOCAL HEROES

### Sophie & Nathen Wakefield

*Farmgate butchery*

A savvy farmgate is evolving at Wattle Flat, just out of Yankalilla. In new-age farming style, Facebookers and Twitter fans get first dibs on certified pasture-fed meat specials as Sophie and Nathen Wakefield post bulletins on what's best and ready at their bucolic farmgate and butchery door.

In the past eight months, the couple, who sold their 59,000ha outback NSW station to set up the farmgate last July, have employed two staff, added their own free-range "large whites" pork and gained a huge following from far afield, including a healthy list of restaurants which buy their meat.

"We're doing everything a retail butcher would do," says Nathen, but here, the livestock mills nearby and is supplemented by a "strictly Fleurieu" meat policy. WG Moroccan sausages and lamb schnitzels are faves at the Adelaide Hills Farmers Market. They also stock other small-biz SA product.

[wakefieldgrange.com.au](http://wakefieldgrange.com.au)