

# PULL THE CORK



## SWEET SEPTEMBER RAINS...

Not since the mid 90's has Langhorne Creek experienced strong, above average rainfall for the months of August and September...

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## NEWS FROM THE WINERY

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## OH, WHAT A GLAMOROUS LIFE!

The Willson sisters and South America have had an interesting relationship so far. Some of you may know that last time we went to visit Brazil we quickly had a deportation detour...

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## SEND WINE TO THE UK!

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# SWEET SEPTEMBER RAINS...

Not since the mid 90's has Langhorne Creek experienced strong, above average rainfall for the months of August and September. This has meant that the Bremer River has been in flow now for 3 months and has rejuvenated all the old river red gum tributaries and swamps bringing abundant wildlife and slowly filling Lake Alexandrina. For Bremerton, it has meant a full soil profile of moisture thus decreasing our dependence on the River Murray system for vintage 2011.

Langhorne Creek is home for some of the oldest vineyards in Australia and these old vines, situated along the banks of the Bremer River, have not had any water on them for some 6 years, and likewise will require no further irrigation this year.

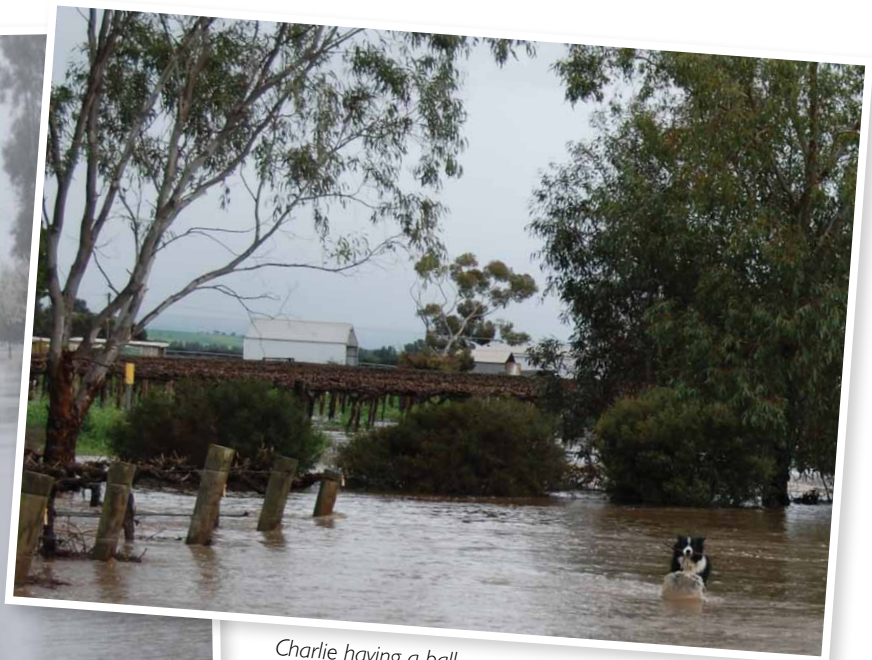
With the coming of Spring, Langhorne Creek is picturesque with the bud burst sending out a lime green hue over the vineyards.

The local football oval became a swimming pool for the local children who "flooded in" (pardon the pun) with their board shorts & boogie boards. The football oval was 2 foot under water and due to host a grand final 3 days later; at least provided an afternoon of entertainment for some!

There was also a wide selection of fish seen swimming along the main street of Langhorne Creek – probably thinking the same thing many tourists were – "what the?"



Langhorne Creek Main Street



Charlie having a ball

## NEWS FROM THE WINERY

Out here at the Winery we have also been enjoying all this rain! In fact, a few weeks ago all of our rainwater tanks filled up, so we have been collecting water in some of our wine tanks too, and have about 50,000L now in storage inside the winery!

The winery team have been busy over the last month finalising the new 2009 blends of Tambllyn, Malbec and Graciano, in preparation for bottling in the next few weeks. The Graciano is a new variety for Bremerton which originated in Rioja Spain, and is typically a very concentrated wine with excellent colour and flavour intensity. Characteristics of the variety include aromas of black rose and clove with fine savoury tannin. It is something

a little unique to add to our range of red varieties in cellar door. All the new blends are looking really delicious, with great varietal fruit expression and structural tannins. We are very happy with them. Watch out for their release in the not too distant future!

In the next few months we will have to start thinking about pre-vintage preparations – servicing our equipment, planning our grape intake, buying our new oak barrels and recruiting our 2011 vintage team!

Let's hope next vintage is another good one!

Cheers,

**Bec Kidd and the Winery Crew**



Rebecca Willson & Rebecca Kidd tasting barrels

# 伟大的葡萄酒

*In the worlds before Chardonnay, primal chaos reigned. Heaven sought order, but the bottle can fill only when its vines are grown. The four worlds formed again and yet again, as endless aeons wheeled and passed. Time and the pure essences of Heaven, the moistures of the Earth, and the powers of the Sun and the Moon all worked upon a certain grape – old as creation, and it magically became delicious... Elemental forces caused the grape to crush. From it then came the Reserve Chardonnay...*

*The nature of Chardonnay was... irrepressible!*

Although this is a famous Japanese verse, Chardonnay has its lineage deeply embedded in France. There it has been grown for centuries under strict regulations and multifarious Terrior on the gentle slopes of Burgundy, providing the world with some of the great wines.

In its ancient home it is not seen as a commodity to be traded in goon bags the size of shipping containers, freighted across the high seas. But unfortunately in the early 90's a brash, Rossi boot wearing young upstart – called the Australian Wine Industry planted this once noble grape like it was air dropping vine rations to the starving ground below. Plantings were geared for bulk production – quenching the thirst of a new breed of consumer – the "Cardinay" set.

We can all have a portion of blame, but most guilt should lie with Kath and Kim, stay at home mum's in affluent suburbs of all major capital cities in Australia, and anyone who has bought a bottle of wine with a deformed marsupial on it.

At a time when we should be wishing that some Somalian Pirate Lord will accidentally stumble across one of these shipping liners

and pierce its bladder with his rusty bayonet and trillions of litres will infect the east coast of Africa – there is hope.

The Bremerton Reserve Chardonnay.

An amazing amount of resources have been put in both in the vineyard and winery into making a wine we are extremely proud of. In creating this wine we pay homage to those who have shown respect to this grape variety both home and abroad, and have given us great joy in drinking their wines.

The Reserve Chardonnay is not trying to be Burgundian Chardonnay – it's a Langhorne Creek Chardonnay, but hell it's close.



*The inspirations for the article – Monkey Magic*

## UK CHRISTMAS OFFER

**Would you like to send a Christmas or New Years gift to a friend or relative in the UK?**

We have the answer! We have put together a Bremerton Mixed 6 pack which we can deliver to their door with a personal message. Simply fill in your details on the UK Wine offer insert and fax/mail/email it back to us. Simple as that!

Each gift pack contains one bottle each of:

- Bremerton Verdelho
- Matilda Plains White
- Bremerton Racy Rosé
- Bremerton Tamblyn
- Bremerton Selkirk Shiraz
- Matilda Plains Red

**Price: £74.95 (AU\$125)**  
(includes delivery)



## WHAT ARE THEY SAYING?

### 2010 VERDELHO

'...a palate full of welcome surprise, with sweet pear fruit over some very well handled textural phenolics. What's more, it lingers too, the acidity and length all very surprising for such an unheralded wine. This, happily, tastes like a wine punching above it's weight, and the score reflects that. Well done...'

### 2008 TAMBLYN

A smooth, rich blend of Cabernet Sauvignon, Shiraz, Malbec and Merlot from Langhorne Creek, this is a beauty with grilled sirloin steak or gourmet sausages at a lunch-time barbecue.

**Mike Frost**

### 2008 SELKIRK SHIRAZ

Founded in 1988, Bremerton is among under-rated Langhorne Creek's top makers. The Selkirk consistently displays the area's classic Shiraz characters of malty, dark chocolate and spice on the nose, with luscious dark berry flavours in the mouth.

**Jeff Collerson**

### 2006 RESERVE CABERNET

The flavour: Blackberry and cream aromas with some crumbly earth and chocolate edges as well. It powers on after hours, even days uncorked. Should cellar for years.

RATING: \* \* \* \* (a cut above)

VALUE: Smart luxury spending

VERDICT: A cracker

**Tony Love**

## OUR NEWEST ADDITION...

The spectacular 2008 Bremerton Coulthard Cabernet Sauvignon has just made its on premise debut.

First launched from the 2004 vintage as a cellar door only trial wine, it has proven to be not only popular with cellar door visitors but has amazed the wine making team with its development, great fruit expression and as a real value for money wine. It is the result of this trial that has convinced us to release in limited quantities this stunning Cabernet into the Restaurant market as well as cellar door.

As with Selkirk Shiraz, Wiggy Sparkling Chardonnay, CHW Sparkling Shiraz, Old Adam Shiraz etc wines in the Bremerton portfolio are named after family links.

Mignonne Willson one of the founders of Bremerton and the inspiration and driving force behind the food aspect of the cellar door has the Coulthard blood lines on her Mother's side.

Originally from Langholm in the Scottish borders, William Coulthard (16 years) and his sister Jane (22 years) came to Australia on board the "Buffalo" which was the first official immigrant ship to South Australia in 1836. William went to Nuriootpa in the Barossa Valley and in 1841 opened an Inn called "Red Lion".

Later, branches of the family spread to farming on Yorke Peninsula and cattle stations in the North of South Australia and Northern Territory.

The new 2008 Coulthard Cabernet is selected from high quality, low to medium yielding Estate grown grapes, fermented for 7 to 10 days and spends 15 months in selected fine grain French oak barriques before bottling and 9 months bottle aging before release.



## GRAND CHAMPION GARDEN

As many of you may already be aware, Langhorne Creek was founded on the broad flood plain influenced by the local Bremer and Angus rivers which fill our main water reserve, Lake Alexandrina.

However, with the unprecedented low rainfall depleting local water reserves in more recent times, Bremerton initiated a range of measures throughout the vineyard and within the Winery to effectively secure its water supply and improve irrigation efficiency.

With this said, it was really only a matter of time before founders of Bremerton, Craig and Mignonne Willson followed suit designing an

innovative water efficient garden around the homestead. They used a combination of old fashioned knowledge, down to earth practices and some modern understanding too; with the end result delivering a picturesque and harmonic, diversely practical garden to enjoy in their retirement.

On Sunday 3rd October, Bremerton cheered as all the hard work and planning paid off in a more public style. At the annual Strathalbyn show, Mignonne and Craig, along with gardener Liz Bell, graciously accepted the award of 'Grand Champion Garden'. Congratulations, we wish you many happy days in your garden.



Mignonne & Liz in the Prize Winning Garden!

# OH, WHAT A GLAMOROUS LIFE!

The Willson sisters and South America have had an interesting relationship so far. Some of you may know that last time we went to visit Brazil we quickly had a deportation detour in Argentina before being able to spend a brief 4 days in Brazil.

This time with the correct Visas in our passports and tickets in hand we headed off for a whirlwind 7 day tour.

We were fortunate to visit 6 amazing cities (Rio de Janeiro, Petropolis, Curitiba, Ribeirão Preto, Vitória and Sao Paulo) and we were blown away in every place. Sao Paulo is such a humungous city with 28 million people yet you can still find areas with a neighbourhood feel. We were treated to fantastic hospitality in Curitiba, enjoyed the stunning coastline in Vitória, and you certainly cannot go past Copacabana or Ipanema beaches in Rio!

Every trip has little stories that you have to laugh about – like ending up at a very dodgy motel because of a recommendation from a friend. It wasn't deliberate as our hotel certainly had the right name; it was just in the wrong city! This just had to happen on a 36 degree day so we walked in to our very sparsely furnished and mouldy room and we couldn't use the air-conditioning!

We ate some amazing food (I think we ate the equivalent of at least 2 full cows) and the response to our wines was fantastic. The Brazilians are extremely food and wine savvy and with limited access to Australian wines the excitement around Bremerton was.... well, very exciting!

The trip did continue our tradition of South American travel dramas with our voyage home lasting 24 hours longer than it was meant too – requiring over night stopovers in Santiago and Auckland. At least in Santiago we were able to get a hotel room (albeit for only 4 hours), whereas in Auckland we only had the comfort of the airport floor and food vouchers! Fortunately we (and our few friends we met along the way) used the vouchers to buy wine and proceeded to share travel stories and solve the problems of the world whilst waiting overnight to return to the mother country.

Ahh – such a glamorous life!

Cheers,

**Rebecca and Lucy**



Look! – It's a wall of Matilda!



Visiting Karl and Michelle – great supporters in Petropolis



Lunch at Papaguth in Vitória

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Choose one of our designs or we can create a hamper especially for you.

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Langhorne Creek is less than an hour from Adelaide via Mt Barker. If you're travelling from the eastern states it's a great alternative route to Adelaide, the Fleurieu Peninsula or even Kangaroo Island.

**BREMERTON WINES**

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## CELLAR DOOR NEWS

We have been working hard this Spring, preparing for the upcoming Summer months. With a range of new products available for tasting and sales in our Cellar door, along with the unveiling of our Gourmet Balsamic Caramelised Onion with Chèvre Pizza, we can honestly say that Bremerton is leading the way into Summer.

Our Cellar door will be open every day (excluding Christmas Day) from 10am – 5pm, with our regional platters and pizzas available daily. Make an afternoon of it and relax on the lush lawns with lunch and a glass of your favourite Bremerton wine. To avoid disappointment bookings are recommended on (08) 8537 3093.

## NEW RELEASE WINES

A new experience is always just around the corner, so don't stay cooped up inside this summer, why not pop down to our Cellar door and be one of the first to taste our new release wines.

**2010 Sauvignon Blanc** – 'a fresh, zesty wine providing lifted ripe fruit aromas balanced by a touch of citrus, with clean acid structure on the palate and a crisp refreshing finish.'

**2010 Verdelho** – 'lifted aromas of vibrant tropical fruit with subtle pear flavours and a touch of citrus. This is complimented by a soft acid structure and a lingering finish that will please most palates.'

**2010 Racy Rosé** – 'energetic and racy, as the name suggests, with flavoursome ripe cherry characters and balanced acidity giving a refreshing dry finish. This is a wine to have a lot of fun with!'

**2009 Reserve Chardonnay** – 'the nose shows plenty of lifted lemon citrus, complemented by the nutty complexity of nougat and cashew. The palate shows purity of varietal fruit, supported by the structural complexity of fine French oak.'

**2008 CHW Sparkling Shiraz** – 'the wine shows a fine bead with a mouthfilling middle palate richness, typical of Langhorne Creek Shiraz.'

**2008 Coulthard Cabernet** – 'displays a lifted savoury aromatic profile, with a full-bodied long textural palate showing rich, ripe dark fruit notes supported by varietal herbal undertones.'

**2007 BOV** – 'a full flavoured wine showing generous black fruit notes with an undertone of dried spice. The fine but supportive tannins provide the wine with a refined texture and great length.'



### KEEP US UPDATED SO WE CAN KEEP YOU UPDATED!

In order for us to keep you posted with the latest news, releases and specials we have our 6 weekly 'Pull the Cork' online newsletter. Simply subscribe on [www.yournews.com.au/bremerton](http://www.yournews.com.au/bremerton).

If you have recently changed your email or postal address, please send your changes through to [info@bremerton.com.au](mailto:info@bremerton.com.au).



### DIARY DATES

#### NOVEMBER

- 14th Bremerton Long Lunch – Adelaide Botanical Gardens .....
- 21st Langhorne Creek Vignerons' Cup Race Day – Strathalbyn Racecourse .....

#### DECEMBER

- 26th Release 2009 Special Release Malbec .....

#### FEB/MARCH

- Release 2009 Tamblin Cab/Shz/Mal/Mer .....
- Bremerton Wine Society Sisters Dozens Deliveries .....
- Bremerton Lunch at the Cellar Door (date TBC) .....

#### APRIL

- Release 2008 Old Adam Shiraz .....
- Release 2007 Reserve Cabernet .....

#### MAY/JUNE

- Langhorne Creek Wine Showcase – Langhorne Creek .....
- Release 2009 Selkirk Shiraz .....