

PULL THE CORK



VINTAGE 2011

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VINTAGE 2011

Yes, for the last time, it was a vintage from hell!

If I had a dollar for every time someone asked me with a gloomy look of pity on their face, "How was my vintage?" – knowing full well that the weather channel was giving the wine drinking public a blow by blow account of wine regions succumbing to the wrath of botrytis while humming Freddy Mercury's line '*another one bites the dust*'.

The seesaw of climatic extremes has certainly given us yet another vintage to remember – like when a fat kid sits on the other end of the seesaw and won't let the little thin kid come down – he sits up there 8 feet off the ground yelling at the fat kid 'Stop, just stop'. After five minutes the little kid starts crying uncontrollably mumbling through tears 'Just make it stop, I have had enough'. Then once bored the fat kid just steps off and walks after his next victim in the playground, the little kid has that free fall back to earth just before his knee caps wiz past his ears. This pretty much sums up the 2011 vintage for many growers in Australia.

We did have casualties, we would be a monkey's uncle twice removed if we honestly told you that we had a unique glass bubble placed over our fair land which shielded us from the prevailing wet conditions. But alas, this has yet to be built, and as a result of our lack of foresight in constructing such a miraculous apparatus we had some winners and losers in our vineyards.

Whites are stunning. They had growing conditions normally experienced by our cooler cousins with altitude, fantastic for developing good natural acidity, with a subtle finesse of flavours and aromas. Look out for the 2011 Verdelho – the best yet.

The reds were a mixed bag. Shiraz was hardest hit with a few blocks being harvested onto the ground with fruit that was deemed not fit for Bremerton's quality standard. We are blessed with 24 blocks of Shiraz of differing ages, sizes and clones. We were spoilt for choice, with many blocks out performing others during vintage. Early picked blocks and ones with the newer, less traditional clones of Shiraz performed better and look fantastic

with elegant, perfumed wines being the result. Some of our alternative varieties like Petit Verdot and Graciano didn't make it past Easter, but a couple of great little parcels of Barbera and Malbec certainly stood up to the testing conditions. Cabernet across the board was good with some of the really late ripening blocks giving us our most outstanding parcels.

So what does all this mean – what is the fallout from V11?

Oh gosh! Wines which actually tell of the story of vintage 2011. Isn't that a pleasant change in the weather?

Word out,

Tom Keelan
Vineyard Manager



WHERE DOES THE TIME GO?

After spending 14 years attending to our wonderful customers in the Bremerton cellar door it is surprising how many you get to know and see on a regular basis.

The current cellar door staff are often asked "How are Mignonne and Craig?" or "What are Mignonne and Craig up to?".

Having stepped away from the day to day operations of Bremerton (with just the occasional call for help) we have joined the long list of those no longer working full time but saying "Where does the time go?"

Grand children make a huge difference and although we don't see them daily, they play an important part in our lives.

Mignonne has had a resurgence in her interest in cooking and although no longer for the Cellar door (except for the wonderful winter soups she provides) she spends many hours a day experimenting with new dishes she has either seen on a cooking program or read about – no wonder I have trouble controlling weight!

She has taken up silver smithing and loves that challenge and the group she is working with.

Having never been much for technology and communicating that way, she received an iPad for Christmas and is now an iPad email/scrabble convert.

She has a friend trying to interest her in golf but no luck so far.

My last 2.5 years have been tremendous. Very fulfilling with involvement on the Board and non executive advisory committee of Bremerton, and boards of a few other water and vineyard related businesses.

My passion at present is with a wonderful organisation called Family Business Australia. A not for profit organisation, whose principal function is to guide families in business through the potential pitfalls of families working together. It helped our family seek the correct help and guidance at the time I was thinking of retiring.

Over the years I have seen many families split or businesses fail because of unnecessary family feuding. I would highly recommend a very low cost membership to any family who is involved in a family business. Contact the National office 03 9867 5322 or www.fambiz.org.au for the contacts in each state. Most families are surprised at the amount of information and specialised advisers available to help and guide – I cannot recommend this strongly enough.

In between times I sneak in a little golf and the occasional lunch with friends that I missed seeing for many years. The regular walking and swimming (although the latter finished a few

weeks ago with the cold weather!) means I do ask "Where has the day gone?!"

So to those enquiring about our well being, thank you and we hope we will see you one day as we are out gardening, helping in the cellar door or just lazing about!

Cheers,

Craig and Mignonne Willson



Craig & Mignonne enjoying time with granddaughters Isabel & Maggie

NEWS FROM THE WINERY

BRRRR! Winter is finally here and so much has happened since I last wrote for the summer newsletter. I'm writing this while wishing away the next 4 days so I can get on that plane to Bali and soak up some warmth and humidity...

Vintage has been and gone and as Tom outlines in his article it was not a vintage for the faint hearted, one I don't want to repeat any time soon. If we are going to draw a positive it would be that now Bec Kidd and I are armed with more winemaking ammunition under our belts having learnt a few new tricks this year.

We will embark on our 2011 Red quality evaluations in a few weeks and I am really excited about what we are going to taste. I'm predicting gems that have evolved out of trying conditions, beautiful perfumed lift and balanced elegant palates (maybe my teeth won't be as black from tasting as many parcels as previous years but the flavor development will not leave me wanting).

Our 2011 whites look exceptional – the cool growing season has provided perfect conditions for exceptional flavour development and gorgeous natural acidity retention. All wines showing pure varietal characters (might take a few to Bali just to check on them post bottling!).

The last few weeks have seen the winery crew head off to Pine Point on the Yorke Peninsula for our end of vintage show. We thought it had better be a weekend, as one night wasn't going to be enough to get over vintage 2011!

There was much fishing and squidding, wine and cocktail drinking, and even a whole pig on the spit to consume. This also signalled the departure of our fantastic casual vintage crew. Dan Sanford – Grip extraordinaire and part time wine consumer; Manu Pijol – Winemaker to keep an eye on from Langudoc in the south of France and surfing fanatic to boot, and Nick Burnier – lover of all things that can be consumed, with the best French accent with a dash of Brit thrown in to make it understandable!

This was truly a memorable year with a huge amount of passion, interest, natural talent and damn hard work put in by the whole team involved in the winery and vineyard and I cannot express how much easier it made it. THANKYOU and Bon Voyage.

Cheers,

Rebecca Willson
Winemaker



CELLAR DOOR FACES

Our Bremerton Cellar Door Team just keeps on growing stronger! We are now happy to announce that Eva Pargeter has now taken on a permanent position in our Cellar Door team.

Eva has enjoyed various careers and roles, including the travel industry, disability sector, mother to 2 wonderful, now adult children, and in the past 12 years, the vineyard and wine industry all inspirational and providing a multitude of experiences.

Eva is passionate about wine and is looking forward to sharing her knowledge and experiences with you when you visit our enticing Cellar Door.



IT'S A GIRL!

After we sadly farewelled Megan from our Cellar Door team as she embarked on her adventurous journey into motherhood, we are now very pleased to welcome little Miss Charlotte Grace King (a.k.a. Franklin) – born on May 2nd 2011 and as cute as a button from her head to her tiny little feet!

We wish Megan, Jarrad and Charlotte Grace, all the best for the exciting times ahead.

There is something in the water as we now keenly await the arrival of 3 more Bremerton babies – excitingly Olivia, Emma and Lucy are all expecting bundles of joy!



SAVE THE DATE...

July 29th

Winemakers Dinner – The Wine Underground, Pirie Street, Adelaide

Join Bremerton as we venture “underground” to discover one of Adelaide’s best kept secrets, The Wine Underground. Nestled in the heart of Adelaide’s CBD, this iconic restaurant is set to provide the ultimate dining experience.

With an extraordinary degustation style menu, designed to perfectly match a comprehensive selection of Bremerton new release, current release and museum wines all showcased by the Willson family, this informative and entertaining evening is one not to be missed.

For further information please contact our office on (08) 8537 3093.

August 13th and 14th

Langhorne Creek Cellar Treasures Weekend

We invite you to join us on August 13 and 14 to take a rare opportunity to discover the museum wines of Langhorne Creek wine producers, whilst visiting the region’s charming cellar doors.

This exclusive opportunity to taste and purchase wines from extraordinary vintages is one not to be missed.

With 8 cellar doors to visit, it’s a whole weekend of discovering treasures – tastings, interesting people, good food and especially great wine!

All just a short 50 minute drive from Adelaide and only 15 minutes from Strathalbyn.

Our cellar doors are open from 10am until 5pm each day.

Phone (08) 8537 3362 for more information or visit www.langhornewine.com.au

November 6th

Lunch at The Botanic Gardens, Adelaide

Join Bremerton for a dining experience which is sure to awaken all of your senses!

Discover the tranquil Adelaide Botanic Gardens award winning restaurant, engaging in the visually spectacular 180 degree views of the gardens, while enjoying an exquisite degustation style menu perfectly paired with Bremerton’s finest wines!

Limited seats, so be quick!

To book call (08) 8537 3093 or email info@bremerton.com.au

November 20th

Vigneron’s Cup Race Day, Strathalbyn Race Course

Join us for a day at the races! The Langhorne Creek Vigneron’s Race Day is held at the picturesque Strathalbyn Race Course, where you will find great wine, food & loads of fun and entertainment for all the family. See you trackside!



“IF WE KNEW WHAT IT WAS WE WERE DOING, IT WOULD NOT BE CALLED RESEARCH, WOULD IT?” – ALBERT EINSTEIN

Guess who we got to play with again this Vintage? Yep, the AWRI Einstein's! Once again Matilda Plains was graced with the presence of the clever crew from the Australian Wine Research Institute. Following on from their “investigation” in 2010, Simon Nordestgaard spent many hours on site setting up and running a trial using warmer brine temperatures in the winery and looking into other methods of reducing energy consumption in ferment temperature control.

Running the brine at a warmer temperature meant our fridge plant was running more efficiently and therefore reduced our electricity usage. We found more effective ways of cooling some of our smaller ferments and played with the operational settings on our plant to minimize its use when not required. When you start looking at these things you realize just how much waste is involved/has been involved in the past and it's exciting that we can turn to this info as a point of reference for changing our practices.

Part of our routine maintenance schedule here at Matilda Plains includes having all our plant and equipment serviced. This ensures that they run as efficiently as possible. Maintenance on our fridge plant means that come vintage it is at its most efficient during its period of peak

use. These little snippets of info are not only great for us here at the winery and for the wine industry as a whole but also for everyone on a domestic level.

There are parallels with the info above and efficiency in our own homes, e.g.:

- When using heating/cooling turn the thermostat down/up by one degree, we often don't need our environment to be as warm/cool as what we think and just a degree or two can mean a big difference in energy consumption. Seal out draughts around windows, doors and block unnecessary vents.
- When you're purchasing appliances for the home go for the more energy efficient. Extra stars doesn't only mean it's better for the environment but better for your bank balance as well. Even though sometimes they might seem more expensive initially, energy efficient goods will probably save you in the long run.
- Like us, remember to service your goods. If your equipment isn't sounding right or working as well as it used to get it checked out. When it comes to the domestic fridge ensure all your seals are in good condition, you're freezer is not blocked with ice and

there's not a heap of dust collecting around the back of your fridge where all the hard work is done.

- Filters on A/C and heaters should be kept clean for optimal functioning.
- Remember to turn things off when they are not in use; including the power point. Leaving things on without using them is just money down the drain and emissions in the air.

Hopefully a couple of these tips can inspire you to change a practice or two and as a result benefit you in the long run!

Special thanks to Simon for his feedback and handy tips in helping us on the path to reducing our environmental footprint!

Vanessa Gebbie
Environmental Officer



MORE REASONS FOR YOU TO VISIT... AND TO STAY!

Langhorne Creek has some fabulous new accommodation options.

Alice's Bed and Breakfast is modern, country-style accommodation nestled in between picturesque vineyards, with spectacular views of the gum trees lining the Bremer River.

www.alicesbedandbreakfast.com.au

Also our friends at Lake Breeze have established The Creek Cottage directly across the road from us. The Creek Cottage features a spacious living and kitchen area, two queen bedrooms, sitting room and relaxing outdoor patio area.

www.thecreekcottagebnb.com

All the more reason to visit, stay for lunch and explore our wonderful region! Hope to see you soon!



Alice's Bed and Breakfast



The Creek Cottage

2011 WHITES AND ROSÉ, OUR BEST YET AND AVAILABLE NOW!

Stunning, fresh and zesty, our new release 2011 Whites and Rosé have hit the shelves! Don't miss your chance to sample Bremerton's finest yet!

2011 Sauvignon Blanc – The cool growing season in 2011 provided the ultimate ripening conditions for developing and capturing the true varietal character of Sauvignon Blanc. This fresh zesty example of Sauvignon Blanc has lifted aromas of fresh grass and citrus with a crisp refreshing palate that is complemented by lovely mouth-watering acidity.

2011 Verdelho – A clean, vibrant Verdelho with lifted passionfruit and citrus aromas with subtle floral notes. The palate is juicy and textural with fine acid balance and great length of flavour.

2011 Racy Rosé – The lively pink hue of this wine reflects the lifted fruit aromas of fresh strawberries and cream. On the palate the wine is racy and moreish, with bright berry flavours a textural palate weight complemented by a refreshing dry finish.



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
Strathalbyn Road, Langhorne Creek
South Australia 5255
Tel +61 8 8537 3093
Fax +61 8 8537 3109
Email: info@bremerton.com.au
PO BOX 139
Langhorne Creek, South Australia 5255
www.bremerton.com.au



WIN A PREMIUM DOZEN!

Simply place an order before August 26th and go into the draw to **win a Bremerton Premium dozen** including:
3 x 2009 Reserve Chardonnay
3 x 2008 Old Adam Shiraz
3 x 2007 Reserve Cabernet
3 x 2007 Best Of Vintage
(valued at \$621).

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

If you have recently changed your email or postal address, please send your changes through to info@bremerton.com.au



DIARY DATES

JULY

29th Winemakers Dinner – The Wine Underground, Pirie St, Adelaide – Book NOW!
Release 2011 Sauvignon Blanc, 2011 Verdelho, 2011 Racy Rosé

AUGUST

13th & 14th Langhorne Creek Cellar Treasures Weekend

OCTOBER

Release 2007 Wiggy, 2008 Best Of Vintage, 2010 Reserve Chardonnay, 2011 Barbera

NOVEMBER

6th Winemakers Luncheon at The Botanic Gardens, Adelaide
20th Vigneron's Cup Race Day, Strathalbyn Race Course

DECEMBER

Release 2010 Malbec