

TOM: UP THE CREEK WITH A PADDLE

Isabel and I were at Kilpuruna last week walking along the banks of the Bremer River checking out the vines. There was an amazing and extraordinary sound in our vineyards at dusk - the vociferous noise of hundreds of frogs, Ibis birds and ducks currently inhabiting our riverbanks.

Above average rainfall in the Adelaide Hills has meant that we have seen the first major flows down our local rivers in many years. Kilpuruna is one of our premium fruit producing vineyards which reside on the banks of the Bremer River. An iconic vineyard within the region, it has long been the source of significant parts of Old Adam and Reserve Cabernet and also supplies many well known premium brands. It has many old River Red Gums which have relied on the annual flows of water to replenish their deep root zones. Over the last few years the lack of rain and increased amount of new dams in the hills has meant the environmental flows once required for their survival had ceased. This year has seen new fresh green growth on the trees and an incredible wildlife population explosion in and around the water.

As many of you are aware, the Langhorne Creek Wine Region has been unable to access its supplementary irrigation requirements from Lake Alexandrina. The construction of a \$120 Million pipeline to reconnect our vineyards to the River Murray has been completed this month. Its creation has breathed new life into many old historically significant vines and future proofed our brand for many vintages to come.

Water will always be a fundamental part to Bremerton's future success whether that be in creating exceptional fine wines or preserving our precious land for the next generation of wine grapegrowers (yes, she has a green thumb - not purple fingers). We might not always get the water when we want it - but the important thing is that we still get it.

Tom Keelan
Vineyard Manager



SPRING @ CELLAR DOOR

It is time to pack away the winter woolies and step out into the glorious spring time sunshine! We have dusted off the umbrella's as there is simply no better way to spend a lazy summer's day than on the lawns at Bremerton. For that special family outing, a romantic lunch for two, or just needing an excuse to get out and enjoy the magic of spring, why not slip down and indulge in a tasting of award winning wines. Our Cellar door has a fresh and exciting new range of local produce and wine accessories for sale - perfect for the Santa Stockings.

We are open every day over the holiday period except for Christmas day.

Stay and treat yourself to lunch choosing one of our sumptuous regional platters - certain to make your taste buds dance! We serve lunch 7 days a week, and booking is recommended to avoid disappointment (08) 8537 3093.

In a hurry? Don't forget about our take away picnic boxes. Who wants to be cooped up inside when the sun is shining? I know where I'd rather be...



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



PULL THE CORK



SEND WINE TO THE UK

Would you like to send a Christmas or New Years gift to a friend or relative to 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 it back to us.

Simple as that!! Each gift pack contains one bottle each of:

- Matilda Plains Sauvignon Blanc 2008
- Bremerton Verdelho 2008
- Bremerton Racy Rosé 2008
- Matilda Plains Shiraz Cabernet 2006
- Bremerton Tamblin Cab Shiraz Malbec Merlot 2007
- Bremerton Selkirk Shiraz 2006/07

Price: £67.50 (includes delivery)



BREMERTON GIFT HAMPERS

We have the answer to all your staff, client and family gift needs

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

Contact us on 8537 3093 or email info@bremerton.com.au.



NEW BOTTLES

We have new packaging on our white wines that some of you would have seen. We have moved from our antique green bottles to one called arctic blue. We feel it has freshened up the packaging and really makes us want to sit on the back deck with a cold bottle, watching the world go by!



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

NOVEMBER

22nd Langhorne Creek Vignerons Cup

DEC/JAN

2008 'Special Release' Malbec release

FEB/MARCH

2008 Tamblin release
2008 'Special Release' Mourvedre release

Feb 28th Bremerton Greek Lunch on the lawn

APRIL AND BEYOND...

May 1st 2008 Selkirk Shiraz release
2007 Old Adam Shiraz release
2006 Reserve Cabernet Release

Langhorne Creek Showcase
Langhorne Creek Party

NEWS FROM THE WINERY

I have been here working at the Matilda Plains Winery for over 4 months now and have really settled into my role as winemaker/winery manager...
page 2

A WORD FROM THE FOUNDER

This newsletter comes at the end of the best winter and spring rains we have experienced since 2001. The country side is green the crops looking fantastic...
page 3

UP THE CREEK WITH A PADDLE

Isabel and I were at Kilpuruna last week walking along the banks of the Bremer River checking out the vines.
page 5

SEND WINE TO THE UK!
page 5





Vintage: Barrel work and right: outside and inside of the press.

Rebecca Kidd, our new winemaker!

NEWS FROM THE WINERY

Hello everyone!
I have been here working at the Matilda Plains Winery for over 4 months now and have really settled into my role as winemaker/winery manager, replacing Lachlan who left Australia back in June for new winemaking adventures in Sweden.

I was previously living and working in Mudgee NSW, where I was a winemaker for Robert Oatley Vineyards (former owners of Rosemount). After a number of years experience in what is a much larger volume family owned company than Bremerton, my partner, Tim, and I decided it was time to move back home to Adelaide where we both grew up to be closer to family and friends. The move definitely paid off because now I am here working for Bremerton, making fantastic Langhorne Creek wines and working with an amazingly friendly bunch of people!

I have found the cellar crew here at the winery (Jason, Dan and Vanessa) really great to work with, their passion and commitment to their work being evident in the quality of wines being produced at the Matilda Plains site. It definitely makes my job easy, to have such a supportive team to work with, who are all striving for the same end goal...to make amazing Bremerton wines!!

Even though I've only been here for a few months now we have been very busy at the winery since I arrived. I spent my first month working closely with Rebecca Willson, familiarising myself with the Bremerton wine styles and winemaking methods. In July Bec

went off on maternity leave for the birth of Maggie Alice and I had to step up in my role to manage the winery while she was off being Mum. Since then the team and I have been busy completing the second rackings on our 09 reds, starting to work on our blends, and topping all our 08 wines in barrel. After a few big days of wine tasting back in September where we tasted through all the different 2008 wine parcels, Bec and I have come up with some fantastic wine blends for the 08 vintage which are in the process of being blended out of oak, ready for bottling! The wines are of outstanding quality considering the difficult 2008 vintage which consisted of those extreme heat wave conditions.

The next few months in the winery are going to be busily spent finishing off blending as well as a bit of spring cleaning in the winery which will be the start of preparations for vintage 2010. I am really looking forward to my first vintage at Matilda Plains as I consider it the 'business end' of the winemaking process and really the time where all the magic happens!!

Can't wait!!
 'Til next time...
Rebecca Kidd (Bec #2!)
 Winemaker



PULL THE CORK

A WORD FROM THE FOUNDER

This newsletter comes at the end of the best winter and spring rains we have experienced since 2001.

The country side is green the crops looking fantastic and the cereal farmers will be well underway with harvest by the time you read this.

It will take one or two more seasons of above average rainfall to restore Langhorne Creek and the rest of South Australia to the level of ground moisture that we have grown to expect, and we can only hope that will occur. It is imperative for agriculture, natural scrub, the street trees and our gardens that an ongoing replenishment of the underground moisture continues.

I can remember as a primary school student in the 1950's when there were only 3 school terms that in the September holidays we used to peddle our bicycles to the beach and spend hours in the water. For the last 20 years it has been mid to late October before you would hit the water and much of the rainfall that occurred in the April to August period now falls in the June to September months.

I certainly believe in cyclic change as you can see above but as yet I am to be convinced that we are going through long term climate change and I hope I am not proven wrong.

Talking of cyclic changes, what a dramatic turn around both the wine industry and the global financial markets have experienced.

We know the wine industry is at least 20% oversupplied. Bremerton and its associated vineyards have played their part and pulled out

30 acres (12%) of vines. What is being driven home to all grape growers is that every region, through soil, temperature, rainfall etc, are ideal for certain varieties but not for others and we will see a culling out of unsuitable varieties in most areas. Merlot is a prime example of a variety that is not suitable for Langhorne Creek.

The ramifications of this over supply, has been felt by wine makers and grape growers, but now it is spreading throughout the industry. Distribution companies are folding (one last week in Melbourne went into receivership owing over \$6m), restaurants are struggling and heavy discounting is occurring.

At Bremerton we are remaining focussed on what we do best by ensuring our standards and quality remains at the forefront. Our vineyards are focussed on environmental best practises and minimum water usage, the winery on quality grape intake, selective winemaking practises and oak selection, the cellar door of fine food, excellent service and a tasting experience not to forget. We are conscious of our packaging, with our cartons, bottles etc being recycled.

These are only some of our focus but it gives you an idea that we are extremely conscious of you our customers and of remaining a strong, viable and environmentally conscious business for the future. We believe we have always been innovative and adaptable as we strive for the best, but we don't believe in change just for change sake.

Craig Willson
 Founder of Bremerton

GREEN(ING) BREMERTON

Well it feels like it's been a long and wet winter here at little old Langhorne Creek so it's exhilarating to finally feel the warmth of the sun.

It was all systems go on the rain harvesting front over the peak rain period here and was exciting to see last week that our rainwater storage capacity is at least 80%. Volumes like this are fantastic as they increase our self sufficiency leading to less reliance on outside water sources.

As well as keeping up our recycling and energy audits this year Bremerton was a participant in the trial of the Australian Wine Carbon Calculator organized by the South Australian Wine Industry Association Incorporated (SAWIA). Results collated from this trial will enable us to compare our environmental performance against other companies in the region and across the industry.

We look forward to being able to share this information with you in the future and taking up the challenge to continually improve our environmental performance. It's a rewarding task tackling this "green business"; it's rewarding because there is always room for improvement, there are always more efficient ways and more sustainable practices we can undertake... until next time we continue...

Vanessa Gebbie
 Environmental Officer

GREEN TALK
 One mm of rain on one m² will give you one litre of water in your tank!



PULL THE CORK

WHAT ARE THEY SAYING?

2007 SELKIRK SHIRAZ
 "... Purple-red; a complex bouquet of black fruits, licorice and spice, the palate taking these characters on to another dimension, with a touch of chocolate, ripe but soft tannins, and oak..."
James Haliday 2010 Wine Companion

2006 OLD ADAM SHIRAZ
 "... despite all the body weight a fresh fruit vivacity shines on the palate and remains memorable..."
Tony Love 2009

2007 TAMBLYN
 "...Lord I was born a Tamblyn man..."
Max Cruz 2009

2006 BEST OF VINTAGE
 "... ...A totally delicious array of black fruits complexed by splashes of spice and dark chocolate, the tannins plush and soft, the palate long and satisfying..."
James Haliday 2010 Wine Companion

2007 SPECIAL RELEASE CABERNET
 "Has all the varietal aroma and flavour hallmarks expected of cabernet overlain with that special softness (in the best sense) of Langhorne Creek, and touches of chocolate and herb to add extra interest."
James Haliday 2010 Wine Companion

2009 VERDELHO
 "Freshness & tang are the critical factors to a good verdelho. This one from Langhorne Creek in South Australia has plenty of both, with zippiness, some guava-ish tropicality and no lingering nasties. Drinks well when chilled."
Greg Duncan Powell Sydney Morning Herald 2009



Isabel fascinated by new addition to the family, 3 month old Maggie Alice.

BEC ON MOTHERHOOD ...OF WINE AND BABIES!

As I write this article the evening is very balmy after the first really hot day for spring. The garden is flourishing following the great spring rains and there is lots of new growth in the vineyards... It feels like all around me there is new growth...

Maggie Alice our new daughter who arrived on July 27th is now 3 months old and growing as fast as the plants in the garden! Isabel is now 2 ½ and her energy keeps us on our toes. Don't ask me where the last 3 months have gone!!

I am thoroughly enjoying motherhood and my wine babies have been getting some nurturing too. Today we did our final tasting for the 08 Malbec and Mourvedre which head to bottling next week and look very exciting. Bec, Ness, Jason and Dan are keeping check on all the other wines at the winery and we are starting to think about vintage planning!

With that in mind... I'm off to get some sleep before duty calls!!
Rebecca Willson
 Winemaker

A NEW FACE AT BREMERTON



Hi I'm Megan, I'm about to join the team at Bremerton. I've moved to beautiful Strathalbyn a few months ago as my partner and I bought a 130 year old cottage and are in the process of renovating it (I enjoy a challenge!). For the past few years I have worked at the R.M. Williams showroom in prospect where I learnt about marketing, merchandising, customer service and much, much more. My first experience with the wine industry was at school where we learnt to make it, it didn't taste too good, but it made me appreciate the skills involved to produce the 'good stuff' since then I've just enjoyed the taste.

I'm excited to join the Bremerton team, learning more about wine, how it's made and what people enjoy about it.

Megan Watlen
 Cellar Door

PULL THE CORK