

HEARD THAT ONE BEFORE...



Tom, living the dream of the 80's in the vineyard.

Vintage 2010 will be remembered for many things. Michael Jackson singing his final "Beat it"; the SAPS – South Australian Political Sex Scandal and Tiger Woods came to Melbourne "just to play golf".

But the memory which resonates strongest is the temperatures experienced in November 2009. They set all new records with Adelaide experiencing its first ever back to back heat wave. We all thought that this sort of thing wasn't going to happen now that all our politicians had visited Copenhagen.

As with many other wine growing regions, Langhorne Creek felt significant impacts from this weather particularly on fruit set in Cabernet, Malbec and Shiraz.

The resultant yields across all Bremerton's vineyards were well down and as an upshot have produced some astonishing parcels of

fruit being harvested. Never before have the vines carried so little fruit, and had the ability to concentrate all their mystical flavour energies into so few berries.

We know all winemakers and marketers say it after every vintage – "Oh this was one of the best seasons I can remember... Blah, blah, blah".

From a vignerons point of view, there have been plenty of great vintages – but not one season in the last 10 years that has had such amazingly small yields with sublimely perfect ripening conditions leading up to harvest. No rain, no heatwaves during February, no frosts, just warm days and clear cool nights – from a meteorological point of view a bit lack lustre after Christmas.

Ripening occurred over a period of months this vintage, some have said "like the good old days of the 70's and 80's". Well if this is what it

used to be like then I'm strapping on my flares, platforms and Wham T-shirt and heading out to the vines.

The fruit then was lucky enough to be delivered to Matilda Plains winery where it was put through the Pellenc Selective Processing Top Secret device which has the ability to sort berries by size, colour, shape and even sexual preference (I do often wonder if anyone reads my articles).

The end result will be 2010 wines with amazing structure and infinite depth, superb colour and full flavour profiles. But I reckon you've all heard that before.

Tom Keelan
Vineyard Manager



CELLAR DOOR HEATS UP!

Who said winter was all doom and gloom? Wood fire, a delicious tasty bowl of homemade soup, tucking into a gourmet pot pie, a glass of your favourite Bremerton wine... beats getting sunburnt if you ask me.

Bremerton has what you are looking for this winter, and welcomes you to visit the Cellar Door where you can experience our wonderful wines, taste fantastic local produce and sit and enjoy the ambience of the renovated stone barn by the warm fire.

We are open 10-5 daily for wine and produce tasting, sales and lunches, including our winter menu which is sure to tantalise your taste buds.

Don't stay couped up inside this winter, come in and meet the friendly, courteous Bremerton team!



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



"NOT TOO COOL FOR SCHOOL..."

What a great vintage... so much happening here at Matilda Plains. Not only did we have the excitement of trialing the Pellenc "wonder" processor but we also had the guys from the Australian Wine Research Institute (AWRI) down here doing a Refrigeration Efficiency Project. This was especially exciting for me being Environmental Officer as it gave me an opportunity to have a closer look into our current practices and understand a bit more about our system.

With refrigeration being the biggest source of energy consumption within the winery at approximately 70%, we were more than willing to put our hands up to be part of the

project. The team from AWRI was able to determine things like the energy required for fermentation and monitor brine flows that occur during this process. We look forward to seeing the results of the project and putting some changes in place that ultimately reduces our electricity and also carbon emissions.

As the year unfolds further we're also hoping to get our teeth into the new wine industry environmental assurance scheme Entwine. This is a voluntary scheme that will assist us in keeping our current practices and environmental management up to date according to recognized standards. Indicators such as tonnes of grapes crushed and waste produced will be submitted. In time hopefully

we'll see a decline in waste production and energy consumption. Fingers crossed that with some great feedback from the crew at AWRI we'll see some of those changes in the not too distant future.

Think green,
Vanessa Gebbie
Environmental Officer



WIN A PREMIUM DOZEN!

Simply place an order before the end of June and go into the draw to win a **Bremerton Premium dozen** including
3 x 2008 Reserve Chardonnay
3 x 2007 Old Adam Shiraz
3 x 2006 Reserve Cabernet
3 x 2006 'B.O.V.' Shiraz/Cabernet (valued at \$591).

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.

PELLENC SELECTIVE PROCESSING MACHINE

This vintage Matilda Plains Winery had the pleasure of trialling some new and exciting technology for the wine industry. A Selective Processing Winery machine from Pellenc. The two part system allowed a fruit processing alternative to the current crusher/destemmer at the winery.

The first part of the process, the 'Winery' machine allows mechanical sorting of the fruit which separate berries from stalk and other matter (MOG). The whole berries are then sorted via the second part of the process, the 'Vision' machine. This machine involves the use of an electronic 'eye' which can sort individual berries according to the parameters set by the winemaker. These parameters can include

berry size and colour density. The processing machine was utilised by Bremerton for select parcels of mainly Shiraz and Cabernet fruit, with a number of comparative trials undertaken on identical parcels of grapes. So far, sensory differences in the trial parcels have been quite obvious, showing greater intensity of 'berry' characteristics in the Selective processed wines and a softer palate structure.

DIARY DATES

JULY

30th Winemakers Dinner
Assaggio Restaurant
Hyde Park Adelaide

AUGUST

2008 Coulthard Cabernet Release
14th & 15th
2010 Langhorne Creek Cellar Treasures Weekend

SEPTEMBER

2010 Sauvignon Blanc Release
2010 Verdelho Release
2010 Racy Rosé Release

OCTOBER AND BEYOND...

2007 Best of Vintage Release
2008 CHW Release
2009 Reserve Chardonnay Release
Oct 3rd Lazy Sunday on the Bremer
Oct 17th Bremerton Annual October Function
Nov Langhorne Creek Vignerons' Cup Race Day
2009 Special Release Malbec Release

NOT TOO COOL FOR SCHOOL...

What a great vintage... so much happening here at Matilda Plains....
page 5

THE UNSUNG HEROES

As Rebecca and Lucy are busy catapulting Bremerton into the wine world, there are some extraordinary others lurking behind the scenes.
page 2

HEARD THAT ONE BEFORE...

Vintage 2010 will be remembered for many things...
page 5

WIN A PREMIUM DOZEN!

page 6

THE UNSUNG HEROES OF BREMERTON

As Rebecca and Lucy are busy catapulting Bremerton into the wine world, there are some extraordinary others lurking behind the scenes, truly deserving of some recognition for their contributions to the successes of Bremerton. My only question now is who to nominate, as there are quite a few of us who stand to be applauded!

To the hat it is, and... (drum role)... the winner is... Janine Schutz – our effervescent face of Bremerton's Cellar Door. Janine brings an element of fun, on a rather quirky level, to our front of house. Pizza maker extraordinaire, Janine spends her days at Bremerton ensuring every visitor leaves with great memories of their experience. Long time resident of Langhorne Creek, Janine is ready to share with you her knowledge of the region, her extensive

wine terminology (newest term in her dictionary – herbaceous), and of course what she is truly passionate about, our great range of Bremerton wines. Outside of work, Janine embraces the fashion world with regular visits to her Adelaide-based stylist. On the home front, sorry fella's, this one is taken. Married to the illustrious Rusty, mummy of two, and nanny to the beautiful Keely! Janine perfectly defines the term 'high on life', and we are truly grateful for the excellent job she does. Well done Janine, keep up the brilliant work!

More on our unsung heroes next time,

Cheers!

Nikki Fraser
Cellar Door & Marketing Officer



Janine Schutz, the face of our Cellar Door!

CELEBRATIONS ABROAD!

The Willson family are gearing up and heading to Scotland to celebrate the 100th year anniversary of the Selkirk Colonial Society.

Selkirk Colonial Society was founded in 1910 by exiles from the town of Selkirk, Scotland. Their prime objective was to provide a flag – a "Golden Banner" – and send it back to their home town.

This 'standard' would become both a powerful symbol and rallying point for Selkirk's exiles who return each year in June, from all parts of the world, to attend the Selkirk Common Riding, a festival that has been celebrating the Battle of Flodden for well over 500 years.

Lucy and Rebecca's Grandfather who came from Selkirk was a great supporter of the colonial society and each year the family

presents a medal to the person chosen to represent the exiles and carry their standard during the celebrations.

We wish them a safe trip, and look forward to hearing their tales on return home from this special time!

Bon voyage!



TO LONDON AND BEYOND

Packing up for the London Wine Trade fair this year was quite different for me. Usually it is part of a 4 week working trip and I am often on my own... this time I not only had 23 kg's of brochures, but I also had my partner Ben... fortunately we are on a 6 week trip, and 4½ weeks of it is holidays!

Our trip started with visits to our friends at Hedley Wright Wine Merchants in Bishops Stortford, for those of you that get wine sent to friends/relatives in the UK these are the people that make it happen! We had a lovely dinner and tasting, it was in a church building and I was speaking from the altar (there is a first time for everything)!

The London Wine Trade Fair was held over three days where I managed to see many of our customers to thank them for their ongoing support, as well as meeting new ones. It truly is an international affair and I even saw our representatives from Ontario Canada! Ben managed to taste his way around the world in 3 days!

Our work finished with a tasting in Edinburgh with our friends at Great Grog. The wines were a hit, and I was proud to be showing them.

But now the holidays start and I write this whilst sitting in a coffee shop (free WiFi!) in Ambleside in the Lakes District. It is 25 degrees and the sun is shining... I cannot believe it is the UK!

Till next time,

Lucy Willson
Marketing Manager

PULL THE CORK

BREMERTON 2010 WINEMAKERS DINNER

Join us on an evening of gastronomic discovery at the renowned Assaggio Ristorante, and experience a delicious 7 course degustation style menu which has been designed to perfectly match a comprehensive selection of Bremerton wines.

The Willson family will show you the series of new release wines, current release wines and museum wines, whilst offering insight into the family affair and the production of their wines.

When: Friday, 30th of July 2010
Where: Assaggio Ristorante
92-94 King William Road, Hyde Park
Time: Pre-dinner drinks commence at 7pm
Dress: Smart Casual
Cost: \$125.00 per person



RSVP 9th July 2010 or until booked out
Tel (08) 8537 3093

Email – info@bremerton.com.au

Please include your credit card details when making your booking

Cancellations after July 18 will incur a 50% charge

Due to the restaurant size and layout numbers are limited so be quick...

A WINTER ESCAPE

Planning a winter escape, a quiet overnight visit, or a getaway for a few fun filled days with friends?

To help you, here are some ideas on where you can stay in Langhorne Creek or nearby, so you can make the most of your visit, and really enjoy what our great region has to offer.

LANGHORNE CREEK

Bed & Breakfast

Martha's in the Vineyard B&B
Mt Barker Rd, Langhorne Creek
Ph: 08 8305 2920
Web: www.marthasvineyard.com.au

Bremer Cottage

7 Murray Rd, Langhorne Creek
Ph: 08 8373 1400
Web: www.bremercottage.com.au

STRATHALBYN

Accommodation

Strath Motel
4 North Pde, Strathalbyn
Ph: 08 8536 3311
Web: www.strathmotel.com.au

Strathalbyn Villas

13 Sunter St, Strathalbyn
Ph: 0423 26 1168
Web: www.strathalbynvillas.com.au

Victoria Hotel Strathalbyn

16 Albyn Tce, Strathalbyn
Ph: 08 8536 2202 Fax: 08 8536 2469
Web: www.victoriahotelstrathalbyn.com.au

Strathalbyn Caravan Park

Ashbourne Rd, Strathalbyn
Ph: 08 8536 3681 Fax: 08 8536 3681

Bed & Breakfast

Almond Grove B&B
17 Harriet St, Strathalbyn
Ph: 08 8536 3069 Fax: 08 8536 3069
Mobile: 0416 075 052

Watervilla House B&B

2 Mill St, Strathalbyn
Ph: 08 8536 4099 Fax: 08 8536 4099

Castle Hill Farm B&B

Long Valley Rd, Strathalbyn
Ph: 08 8536 2449

Gasworks B&B

12 South Tce, Strathalbyn
Ph: 08 8536 4291 Fax: 08 8536 4291
Mobile: 0412 153 893

Roseden Cottage B&B

29 High St, Strathalbyn
Ph: 08 8536 2021 Fax: 08 8536 4448

MILANG / CLAYTON

Accommodation

Milang Lakes Motel
5 Daranda Tce, Milang
Ph: 08 8537 0090 Fax: 08 8537 0404

Milang Lakeside Caravan Park

Foreshore Rd, Milang
Ph: 08 8537 0282 Mobile: 0428 458 941

Clayton Bay Wetlands Caravan Park

Island View Dve, Clayton
Ph: 08 8537 0372 Mobile: 0411 450 411

TRANSPORT

Strathalbyn Taxis

40 Langhorne Creek Rd, Strathalbyn, SA 5255
Ph: 08 8536 8336 Fax: 08 8536 4255

WHAT ARE THEY SAYING?

2009 VERDELHO

There is little point in searching for this variety unless you are committed to finding a perfect example. Bremerton's pineapple chunk and Mohito-tang Verdelho wakens the senses and punctures your taste buds with innocent enthusiasm and unbridled joie de vivre. This grape rarely refreshes as well as it does in this wine and there is nothing more to add. So call off the search party, you have found your quarry.

Matthew Jukes
100 Best Australian Wines 2010

2008 TAMBLYN

89pts

A triumph from a heatwave year. Mellowing meaty, berry charms on the bouquet followed by a balanced concentrated palate that's smooth with soft tannin. Already drinks well.

Huon Hooke

2006 RESERVE CABERNET

"Slowly becoming one of the classic wines of Australia"

When we tasted this it was still very young and still building flesh. It tastes of pure, sweet, cedary blackcurrent and has a minty, sawdusty aftertaste. Already, its showing gorgeous tannin structure and has all the elegant power the label is becoming renowned for. It needs time, but its an outstanding wine.

Campbell Mattinson & Gary Walsh
The Big Red Wine Book

2006 B.O.V SHIRAZ / CABERNET

96pts

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

TASTE OF SYDNEY

Lucy and I recently packed our bags and headed to Sydney for the "foodie event of the summer" – The Taste of Sydney.

With the responses and successes received from the 2009 event, how could we not!

Together with our great friends from Chalk Hill winery we brought across the best wines from the Fleurieu Peninsula (well we thought so!), and set up in the beautiful surrounds of Centennial Parklands.

We were truly exhausted at the end of the 4 day event, not to mention gaining a few kg's. How can you blame us when we were alongside some of the city's best chefs from the finest restaurants.

Bremerton wines proved most popular once again, as we headed home, a little later than expected due to a minor flight misdemeanour (we missed it), with empty hands. We had no wine left over to bring home, if only we did we may have been able to persuade the taxi driver to drive a little faster!

Thank you to everyone who came along to visit the Bremerton team at Centennial Park, we look forward to seeing you all in Sydney next year!

Nikki Fraser
Cellar Door & Marketing Officer



GUERRILLA WINE BAR



Earlier this year, Tasting Australia held one of its largest events, the Bank SA Feast for the Senses, on the banks of the River Torrens, Adelaide. Bremerton took part – but with a difference. Deciding to break tradition, step out of the square, and embark on a wine bar / tasting concept, we joined forces with three other wineries, from two different regions, at one super venue, and The Guerrilla Wine Bar was formed.

Bremerton met with Cardinham Estate and Stringy Brae, both from the Clare region, and Gipsie Jack our neighbouring winery from Langhorne Creek, at what quickly became known as 'a pretentious free' zone. The Guerrilla Wine Bar was not your average tasting wine bar. There were tempting tapas, velvet vocals with a rough rootsy edge performed live by the legendary

GUERRILLA WINE BAR

Kelly Menhennett, and most importantly, an A-Class wine list which included Halliday high raters, world beaters and leading lights. Sirens were raised, and prizes delivered, but as the two day public event came to a close, the team of primates saluted as the Guerrilla Wine Bar de-masted its flag. The Guerrilla Wine Bar packed up for hibernation, but this concept has not been put to rest. Keep your eyes open at future events, for when The Guerrilla Wine Bar and its troops, returns!

PULL THE CORK

PULL THE CORK