



Welcome to 'Pull the Cork'. Through our seasonal newsletter we are striving to make sure you can always get your hands on your favourite wines. We love what we do and we think it shows in the wines we produce. Wines rich in character to be enjoyed with good food, conversation and fun with friends. Cheers!



REBECCA 'PUMPING OVER'

A NEW ERA...

Hello my name is Mark Ashenden – I am the new General Manager of Bremerton Vintners. As an avid, but an admitted rather ignorant, consumer of wine for many years I am living my and possibly many people's dreams by taking over the management of a respected high quality wine company.

Before we begin the journey just who is Mark Ashenden? I am a 47 year old blissfully married, father of four, former career banker undertaking a vine change. Until recently I was the General Manager Banking & Finance Distribution with Elders Australia, a role I held from 2004.

I share this with you to set the scene as we begin my journey into the wine world I have joined and to admit that all I have learned came to naught in my first few days at Bremerton. I discovered that pumping over was neither an undesirable negotiation outcome nor an undiscovered page from the latest love manual for newlyweds. And plonk was actually not a colloquial term for our produce but French manufactured specialist piece of vineyard machinery named Pellenc after its inventor... well of course it is! Oh and back to pumping over I am finding out and along with other terms of butt rubbing (do I want to know), thinning (yes I am but...), rack off (this really surprised me and it was nothing to do with Bob Hudson nor Newcastle) and stick pulling.

Spring is a relatively calm period in the wine business, we are all rather content and pleased with the good winter rains behind us and promising bud burst evident throughout the vineyards along with promising leaf and bunch numbers. For those that care bud burst is not a contagious air born virus but the term for the appearance of the first buds on the vine and promising bunches.

Now what have I been up to in my first weeks at Bremerton? I have undertaken a full Bremerton range wine tasting exercise with the very talented Rebecca, attended one of our fast becoming famous exquisite Bremerton Long Table lunches, toured the manicured vineyards, inspected the state of art Matilda Plains winery, farewelled the business founders, wished Lucy and Damon adios as they jetted off to the USA, represented Bremerton at the AFL grand final lunch, dined with board members, patronised the cellar door, and every day enjoyed exceptional mornings teas. Oh and I get paid for this... just how long has this been going on.

Until next time, take care.

Kind regards



Mark Ashenden, General Manager



'BUDBURST'

THE 'PELLENC'



Left to right:

Sauvignon Blanc, Verdelho, Racy Rosé, Tamblyn, Shiraz, Selkirk Shiraz, Old Adam Shiraz, Reserve Cabernet, Best Of Vintage, Wiggy Sparkling Chardonnay, CHW Sparkling Shiraz.



WHEN I GROW UP...



LUCY – 1ST DAY OF BOARDING SCHOOL

With Bremerton turning 20 years of age this year, it has had me wondering where has the time gone? 20 years ago, I was 12, starting boarding school with dreams of becoming either a newspaper woman or a butler. I can still remember the day the family was packed in the car heading up to Clare to hand bottle the 1988 Cabernet (nothing like child labour!).

Little did I know that this moment would really be the start of something big! I didn't really even like the taste of wine, let alone think that my "grown-up job" would involve flying all over the world, showing people wines that my sister had made... Thank goodness I followed this path – it's a hard job but someone has to do it!! What a ride it has been and thank you for sharing it with us.

I hope you enjoy the new release B.O.V. and soon to be released CHW Sparkling Shiraz, the winery team has excelled yet again. Don't forget you can share-the-love with family and friends in the UK, for only £67.50 a six pack of Bremerton can be delivered to their door.

I wish you all a very safe Christmas and New Year and hope to see you at the cellar door sometime soon.

Bottoms up!

Lucy

**Lucy Willson,
Marketing Manager**



NEWS FROM THE VINEYARD – MALBEC

It could be said that Malbec has always been the bridesmaid and never the bride. Unknown, unappreciated and unloved for many years, this grape varieties popularity has been declining slowly throughout the old world wine regions. The variety has lived something of a nomadic existence, declining in importance in its spiritual home of Europe while concurrently thriving in South America and Chile. Here in Australia the relative small plantings are reflective of the broad range blending potential of the variety. Malbec has a long history in Langhorne Creek and was the first dry red table wine produced here. At Bremerton we both understand the importance of the variety as a integral part of our Tamblyn blend, but in recent years have seen it as a stand alone single varietal wine, hopefully helping redefine its role within the Australian Wine Industry.

Langhorne Creek offers the ideal conditions for growing premium Malbec. The variety likes plenty of sunlight, very high differential temperatures between days and evening (which is achieved with the influence of Lake Alexandrina full of water), low rainfall and dry ripening conditions which discourages vine diseases such as Botrytis.

It's not all chocolates and underwear for Grapegrowers of Malbec. It can be as temperamental as a winemaker at Vintage and as unproductive as a Panda bear at Adelaide Zoo. The variety will test the patience of all who grow it, with poor fruit set and no fruit one year and then throw a Monte of a crop the next. Bremerton is planning future plantings of Malbec (once we have better water security) and we have been investigating new clones and rootstocks.

The variety gives a luscious fruit bomb with rounded unobtrusive edges, with Langhorne Creek's distinctive soft fine tannins enabling the



TOM KEELAN – MALBEC LOVER

wine to be consumed early. The Limited release Malbec is the result of an outstanding parcel of Malbec fruit from our vineyards. We choose to mature this wine for 18 months in barrel, including Demptos Hungarian oak which adds a complimentary refined spice note. The special release wine shows an intense perfumed aroma of violets and spice with a bramble lift. On the palate, the wine is rich and fleshy with fine tannin to provide structure resulting in a supple mouth feel and generous length.

Malbec as a stand alone wine maybe the next big thing – an intense red wine with mind boggling colour that's round on the tongue, and easy to drink now. Blended with Cabernet and Shiraz, Malbec adds some new elements sometimes lacking in a great blend including plum, chocolate, dried fruits, balsamic and what can only be described as a meaty richness. At the end of the day, with the emergence of new varieties into the Australian market, isn't it just nice to have a wine with a name you can pronounce

The 2007 'Special Release' Malbec is due for release 26th December 2008, enjoy!!

Cheers,

Tom Keelan, Vineyard Manager



JASON AND LUKE

NEW RECRUITS, NAPPIES, INDIAN LOVE AND WORM FARMS

Yes siree, there is never a dull moment with the Bremerton team! Firstly, we have a few new faces to welcome aboard. Our new captain of the good ship Bremerton, Mark Ashenden. Sue Amos, who has stepped into Olivia's shoes as accounts guru, and Janine Schutz who has also joined us in cellar door.

We also welcome Luke Slocombe into the world (new son of our trusty cellar hand Jason), whilst waiting on the arrival of baby Auricht (care of Olivia). There was love in the air for Lachlan (winemaker) on his recent trip to India where he proposed to the beautiful Kiran, and she accepted! Congratulations.

Last but not least, of course, we farewelled our old captain Craig. He didn't receive the gold watch, but instead was the recipient of a 1.2 metre clock (good for fading eyesight), a book of 100 things to do (just in case he got bored) and a worm farm (which from all accounts is progressing well)!



NEWS FROM THE WINERY



LOCKY REMINISCING ABOUT HIS TIME IN INDIA

I have just got back from a couple of weeks sojourn in India and the winery is a flurry of activity (yes – even compared to India). The onset of warmer weather has meant that a couple of our lagging red wines have sprung to life and are going through Malolactic Fermentation after hibernating over the cooler months (a little like the winery team would like to be doing).

However, far from hibernation, we have been flat out preparing and dispatching reds for bottling. You will be happy to hear we now have the 2007 Tamblyn and the 2007 Malbec in bottle ready for your drinking pleasure. However, you will have to be patient, as these babies need a little time in bottle before you can get your hands on them.

Speaking of babies, the whiff of Spring was certainly in the air with the birth of Jason's son – Luke. Jason is our trusty head cellar hand, who gets his hands dirty to make the wines you love. Congratulations Jason, we will have him topping barrels in no time.

We are currently putting the finishing touches on the 2007 Selkirk Shiraz and 2007 Special Release Cabernet which will be bottled soon. Both these wines are looking stunning with great intensity and poise. At the same time

(and for the first time) we will be bottling a small parcel of 2007 Mourvedre, for cellar door release only. This will be a unique wine in the Bremerton stable, oozing with spicy, savoury characters and sultry dark fruits.

Anyway as memories of India begin to fade through a prism of bottled red wine, thoughts are already turning to next vintage (Bec and I are already planning on how we can best spend Craig's retirement funds on oak barrels). Oh by the way, the British may have left India with an amazing rail network and a functioning legal system, however an appreciation of fine wine – they did not. Most of the wine I tasted over there resembled something bottled directly from the Ganges River. Having said that, I did visit one Indian winery (Grover Wines), where huge money was being invested in infrastructure and expertise (French) – very impressive. So, if you haven't tasted Indian wine yet, seek it out, if only for the interest of seeing it improve exponentially in the next few years.

In the meantime, my advice – stick to Bremerton.

Cheers for now

Lachlan Duncan,
Winemaker



20 YEARS OF CABERNET & SHIRAZ

As part of the 20th birthday celebrations, we took the wine and Mignonne's wonderful food to both Sydney and Melbourne to showcase to wine writers. The Sydney event took place on an 11th floor apartment overlooking the Circular Quay and Sydney Harbour Bridge. Melbourne took place in South Bank looking over the river, the perfect settings to impress any writer. It was interesting to hear that even experienced tasters such as these had preconceived thoughts focused on Old Adam Shiraz.

The first wines we tasted were 19 consecutive vintages of Bremerton Cabernet. Apart from three vintages that showed hints of aging – obviously (from our records) vintage variation including weather, floods etc had played a part; the wines were in outstanding condition.

Professional tasters such as these don't give much away but if facial expression and deciphering the limited comments they made were any indication, they were most impressed. Langhorne Creek had its original recognition in the 70's and 80's with mainly Cabernet but it is a variety, due to getting caught up in the Shiraz hype, the region has not placed sufficient emphasis on.

The original 1988 wine blew everyone away, with 1992, 1996, 1998, 2001-2007 being just wonderful wines. This is only the second time we have tasted every consecutive vintage of Cabernet and not only were we excited to present such a range, but proud in the manner in which they have stood the test of time.

This was followed by the original 1991 Shiraz, 1994, 1998, 2001-2006 Old Adam's.

Mignonne Willson who for ten years prepared and served lunch in the Bremerton cellar door, prepared a magnificent lunch using Fleurieu produce, at which the writers looked at the Sauvignon Blanc, Verdelho, Tamblyn, Selkirk Shiraz, and Malbec.



REBECCA & CRAIG WITH WINE WRITERS CAMPBELL MATTINSON, RALPH KYTE POWELL & JAMES HALLIDAY



20 YEARS OF RESERVE CABERNET



BREMERTON
ESTD 1988



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

Keep in mind over the summer months our delicious platters and pizza menus available in our cellar door. If you can't decide what to have, try the newest addition to our menu; the palate adventure – a four course food and wine tasting experience. The Cellar door will be open every day (excluding Christmas Day), so if you are in the area make an afternoon of it with a platter and glass of your favourite Bremerton wine. To avoid disappointment it is recommended you book. (08) 8537 3093

New Releases

2005 BEST OF VINTAGE (B.O.V.) RELEASED 1ST NOVEMBER 2008



The much anticipated **2005 B.O.V.** was released on the 1st November. Recently **rated 94/100 from James Halliday** this wine has had a lot of attention and demand, so be sure to get in early for this very limited impressive wine. To join the 'Special Release' family, we have also have available the **2006 'Special**

Release' Shiraz. It's a one off and VERY limited, so be quick!!

2008 SAUVIGNON BLANC, VERDELHO AND ROSÉ

The 2008 vintage proved to be a challenging one, but it was worth the hard work and sleepless nights as it has produced what we believe the best of our Whites and Rosé yet!!

These clean, fresh, easy drinking wines match perfectly with the 'Silly Season' so stock up now!

Things to Look Forward to

We have a few treats around the corner to look forward to. The second release of the '**CHW' Sparkling Shiraz** is due to be available in December (very exciting!) as well as the very popular '**Special Release' Malbec** due to be released on Boxing Day (Yay!!). Watch this space as we have a couple little surprises due for release in March 2009.

Bremerton's 20th Birthday Celebrations

Balloons, pass the parcel, food, wine, music – sounds like a party!! And that's exactly what we had on Sunday 19th October. Celebrating 20 years of Bremerton we took a trip down memory lane. The theme was 80's, 90's and New Millennium in food, wine, hairstyles and clothing. Once again, the weather turned against us (3rd year running) which in turn became a progressive lunch moving from the lawn into the barrel shed between the 3rd and 4th course. We then continued in the comfort and warmth of the barrel shed to enjoy the Chicken followed by Dessert then danced the afternoon away to the band Club Schmaltz. Thank you to everyone who joined us in the celebrations, and we hope to see you all back again next year.

Cheers,

Emma Rasheed,
Cellar Door Manager



HAVE YOU CHANGED ADDRESS?

We love to keep you informed of what's happening and more importantly when we have new releases which we would hate for you to miss out on.

So, please if you have changed addresses (email or snail mail) please either call **(08) 8537 3093** or email info@bremerton.com.au so we don't lose touch with you!!



THE 'PROGRESSIVE' 20TH BIRTHDAY CELEBRATIONS LUNCH



NOT ON THE LAWN!!



IN THE BARREL SHED