

Pull the cork

NEWSLETTER 2017



We have had a very eventful past few months at Bremerton, with some wonderful rewards. One of the highlights, that you may be aware of, was that Bremerton recently was inducted into the Family Business Australia (SA) Hall of Fame – this award recognises the great contribution family businesses make to the Australian economy, community and culture. This was a huge honour for our family as we joined the ranks of amazing SA businesses and past inductees like Rossi Boots, San Remo, Robern Menz, and Beerenberg Farm.

Another major cause for excitement and celebration was when we were notified that Rebecca was nominated for The Gourmet Traveller Wine Winemaker of the Year award... In Rebecca's words it was an honour to be included in such a small group of amazing Winemakers.

A personal best was achieved this year - the 2018 James Halliday's Wine Companion rated 20 of our wines 90 points and above - and we remained as a 5 star winery for the 12 year in a row. We were also very excited for the Tamblyn to be included in Tony Love's Toptoo Winter Wines for the year – It was showcased for its value and being Best bang for buck!

If you are in SA you may have been (un)lucky enough to see our goofy faces on your TV screen... We have been fortunate to have our cellar door featured on both the South Aussie with Cosi and Adelady travel shows, and in addition to this we have continued to run our advert on SBS.

Earlier this year, we were fortunate enough to be awarded with a grant to help upgrade our facilities. This has enabled us to significantly upgrade the kitchen as well as expanding the providore area of our cellar door.

So as you can see we had lots of excuses for drinking Wiggy - so much so we actually ran out! However, I am pleased to say that the 2013 has just been released in time for Christmas and hopefully more celebrations!

Cheers, **Lucy Willson** Co-General Manager

WHERE YOU CAN Enjoy a glass of Bremerton This Festive Season

Its our life.

SA - Middleton Tavern, The Rob Roy, Stirling Hotel, Paesano Cucina, Café Bravo **NSW** - Harbour Rocks Hotel, Empire Bay Hotel Café, Latitude 30 Restaurannt & Bar – Coffs Harbour

WA - Cottlesloe Golf Club, Margaret River Resort, Ecucina Restaurant, Lake Karrinyup Country Club

NT - Ayers Rock Resort

VIC - Rose GPO Hotel, Left Bank at Riverside, Watsonia RSL, Dogs Bar

QLD - Hamilton Island Resort, Shucks on

Tedder Ave, Southport Surf lifesaving Club,

Railway Hotel Southport

MEET THE NEW FACES OF BREMERTON

SALES MANAGER - SAM MARTIN

A country boy at heart I grew up on a sheep & cattle farm near Lucindale. I stepped into the wine industry scene as a cellar hand in Coonawarra at the ripe age of eighteen and fell in love with red wine. From then on everything I wanted to do was around wine, in wine or drinking wine.

Dreams of Europe led me to the Alentejo in Portugal where I worked a vintage. The remainder of the year was spent surfing the South Western coastline of Portugal living in Lagos. The people and food were amazing - I can't wait to get back there and eat Bifana (pork roll), baby squid and the pork & clams.

An enjoyable period at Hardys in Reynella enabled me to get to Singapore where I have spent my last seven years, only moving back to Adelaide in March this year with my wife Caroline and our three children, Stella, Fred and Poppy. I am thoroughly enjoying my time at Bremerton. Lucy, Rebecca and the team are fabulous and the wines are delicious which makes my job easier.

These days I spend my spare time mountain biking the amazing trails near Adelaide and I am also going to teach my kids to surf at Middleton beach this summer.

CELLAR DOOR MANAGER - PETER GOVEY

When a 2 year trip to the UK turns into a 16 year sojourn - it's great to now be back in SA. Whilst in the UK I was lucky enough to work in some of London's most prestigious restaurants including the 5th Floor Restaurant at Harvey Nichols, Nahm and David Thompson's Michelin-starred Thai restaurant. The arrival of children and my aching joints made it a relatively easy decision to give up the late nights in favour of wine retail at Uncorked in the City of London, full of highly renumerated lawyers and bankers. It was a great opportunity to taste the best of European wines, and travel to amazing wine regions. There followed a five year hiatus from conventional work to look after the kids at home, while tutoring in Wine Education in the evenings.

Having moved to Langhorne Creek just over a year ago, I'm excited to join the team at Bremerton as Cellar Door Manager after a 4 year stint in McLaren Vale. There is now no excuse for not cycling to work, which I will attempt to do at least once a week in the warmer weather!

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WHAT ARE THEY SAYING?

WINE SHOW AWARDS

2017 LANGHORNE CREEK WINE SHOW: TOP GOLD - 2013 OLD ADAM SHIRAZ GOLD - 2015 BÂTONNAGE SHIRAZ/MALBEC ROYAL ADELAIDE WINE SHOW: GOLD - 2015 SPECIAL RELEASE MALBEC ROYAL PERTH WINE SHOW: GOLD - 2015 BÂTONNAGE SHIRAZ/MALBEC GOLD - 2015 SPECIAL RELEASE MALBEC 2018 SYDNEY INTERNATIONAL

WINE COMPETITION:

TOP 100/BLUE GOLD - 2013 WALTERS BLUE GOLD - 2015 BÂTONNAGE SHIRAZ/MALBEC GOLD - 2015 TAMBLYN

2015 Bâtonnage Shiraz/Malbec

"Quite seamless, the palate long and detailed, the tannins supple and ripe. It's complex, full-bodied yet fine. There's a texture, a grit with bright acidity keeping this buoyant. Lots of detail, it just needs more time in bottle and will reward the patient."

95 POINTS

Halliday Wine Companion

2015 Special Release FIANO

"This is an inviting version of the variety. It's fruit-driven and generous but there are licks of spice, honeysuckle and chalk; there's that bit extra. It's pleasurable and easy but not in a boring way. I wouldn't have any hesitation in recommending it for any audience or occasion."

91 POINTS

Campbell Mattinson

2013 Best of Vintage Shiraz/Cabernet

"50/50% cabernet sauvignon and shiraz, with the blend well knitted and precise. There's a density yet suppleness, dark plums and blackberries, really spicy with a sprinkling of dark cocoa, ripe tannins and the oak in its place. And ready now. "

95 POINTS

Halliday Wine Companion

2017 Mollie & Merle Verdelho

"A variety that is normally associated with the Hunter Valley, it does really well in Langhorne Creek, as this wine shows. It has vibrant tropical fruit aromas, lovely ripe pear flavours on the well balanced and rather moreish palate, with a delightful lingering finish. A REAL CROWD PLEASER"

Dan Traucki

TOP 5 PICKS FOR Christmas

Take your pick - we have wrapped up our entire range, so there is something for everyone... A wine to suit all tastes and for every occasion this festive season.

ALL PACK PRICES INCLUDE DELIVERY AUSTRALIA WIDE

Special Release Pack

3 x 2016 'Special Release' Vermentino 2 x 2015 'Special Release' Graciano 2 x 2015 'Special Release' Barbera 2 x 2016 'Special Release' Fiano 3 x 2015 'Special Release' Malbec

Special price \$280 / Wine Society price \$224

For the Red Lover

 2 x 2015 Tamblyn
 2 x 2015 Coulthard

 2 x 2015 Selkirk
 2 x 2015 Graciano

 2 x 2015 Malbec
 2 x 2015 Barbera

Special price \$260 / Wine Society price \$208

For the Shiraz Lover

5 x 2015 Selkirk 5 x 2015 Bâtonnage Shiraz / Malbec 2 x 2014 Old Adam Shiraz

Special price \$370 / Wine Society price \$296

For the White Lover

3 x 2017 Betty & Lu Sauvignon Blanc 2 x 2016 'Special Release' Fiano 2 x 2015 Bâtonnage Chardonnay 3 x 2017 Mollie & Merle Verdelho 2 x 2016 'Special Release' Vermentino

Special price \$255 / Wine Society price \$204

For the Entertainer

2 x 2017 Betty & Lu Sauvignon Blanc 2 x 2017 Mollie & Merle Verdelho 2 x 2017 Racy Rosé 3 x 2015 Tamblyn 2 x 2015 Selkirk 2 x 2015 Coulthard

Special price \$220 / Wine Society price \$176

These special offers and free freight valid until 24th December 2017

RECEIVE YOUR WINE IN TIME FOR CHRISTMAS

ENSURE YOU PLACE YOUR ORDER BEFORE THURSDAY 7TH DECEMBER 2017 FOR GUARANTEED CHRISTMAS DELIVERY



CHRISTMAS MADE EASY With a bremerton hamper

Spoil family, friends, colleagues & clients with a Bremerton hamper this Christmas.

Customise your own or choose from our designs ranging from \$20 to \$300. We can deliver Australia wide with a personalised note.

Contact the office today on (08) 85 373 093 to order one or one hundred and get your Christmas shopping done with one call - it's the perfect solution.

DON'T FORGET YOUR FAMILY IN THE UK! Need to send a Christmas or



New Year gift to the UK? We have the answer! We have put together a Bremerton mixed 6 pack which we

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 email/fax/mail it back to us or give us a call. Simple as that!

Phone us on (08) 8537 3093



1 x Matilda Plains White

1 X Mollie & Merle Verdelho

1	х	Racy
Rosé		

Price: £87.50

approx AU \$150 INC VAT INC. UK MAINLAND DELIVERY

1 x Matilda Plains Red

1 x Selkirk ^{Shiraz}

1 x Tamblyn Cab/Shz/Mal/Mer



ENJOY A PICNIC ON THE **BREMERTON LAWNS THIS SUMMER!**

Our Cellar Door has always been a showcase for our wine as well as for some amazing local produce and we are delighted to announce that the selection has expanded! We now have even more chutneys, cheeses, smoked salmon, dips and sweets to tempt you.

We now also offer the chance to make your own picnic platter. You can grab a board, choose your cheeses, meats , and crackers - (maybe even add some salmon) venture onto the lawn with our picnic table and blankets and while away the afternoon sipping on some wine and grazing on your own tailored picnic!

We are more than just a cellar door! Wine, lunch, coffee, art, produce, wine accessories, woodwork & gift packs are all available. We're open 7 days a week from 10am - 5pm. There are plenty of places to stay and different transport options available as well. Jump online to www.bremerton.com.au and www.langhornecreek.com to plan your visit!



WANT TO **UPSIZE**?

We now have 4X magnums available: 2009 Best of Vintage - \$250 (Our first ever BOV Magnum & only 20 were produced!) 2012 Walters - \$130 2013 Old Adam Shiraz - \$130 2014 Tamblyn - \$50

(Magnums are 1.5L and are great bottle to crack Christmas Day to share with the whole family!)

CIEL SAME GREAT FLAVOUR - SWEET NEW LOOK!

A long time favourite of an update - it's the same just a new look on the outside. As promised look of the Mistelle. Gold & metallic foiling has been incorporated result...a clean & bright

FUN FACTS!

- 1 Tonne of grapes produces approximately 70 dozen, or 860 bottles of wine
- In any one year we purchase barrels from 12-15 different cooperages from 3 different sources (France, USA & Eastern Europe)
- There are approximaitely 1500 barrels being used in the winery at any one time There are about 10,000 different
- varieities of winegrapes in the world. We currently have 10 of them planted in our vineyards.
- To get the same amount of antioxidants you find in wine, you would need to drink twenty glasses of apple juice or seven glasses of orange juice

BREMERTON ESTO 1988 **Tts our life**.

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

Langhorne Creek 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

LANGHORNE CREEK

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

Have you recently changed your email or postal address?

In order for us to keep you updated with the latest news, releases and specials simply send your changes through to us info@bremerton.com.au or go online to www.bremerton.com.au and update your profile! We don't want you to miss out!

Let's be Social

A great way to keep connected with all things Bremerton is by checking in with us on Facebook, Instagram and Twitter! You will find daily stories, pics and updates on all things happening around cellar door and at the winery.

Simply search for Bremerton to stay up to date.

Thank you to all our customers who have reviewed their Bremerton visit on Trip Advisor. Check it out at www.tripadvisor.com.au and add your review.

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