

# PULL THE CORK



## VINTAGE 2012

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## BLEND IT LIKE BECKHAM

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## CELLAR DOOR HEATS UP!

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**During vintage I was quoted in the Courier, “exceptional vintage – quality and color are amazing, it all looks quite sensational, so we are very happy”. Couldn’t have said it better myself! What a year.**

As we pressed the last of our reds we felt a sense of relief that the craziness of vintage was over. Having said that, it was a truly enjoyable vintage. Quality was, without exception, excellent. Our vintage crew were powerhouse machines, working long and intense days, resulting in a seamless flow (at full capacity) of gorgeous, ripe grapes – crushed must, fermentations, pressings and barreling down. Now we concentrate on the clean up, malolactic fermentations, white stabilisation for bottling and post vintage celebrations.

On reflection, we worked with some great parcels of fruit this vintage and they were carefully delivered with pride to us by our vineyard team. Thanks to Tom and the hardworking vineyard staff who nurtured the berries throughout the growing season. They gave us some new challenges, with our first ever parcels of Fiano (Italian white variety) arriving amongst much excitement.

We also had the buzz of some new fermentation management technology, introducing a pulse air system to assist in cap management and ferment turn over. Only a few volcanoes of wine resulted before we finally got the hang of it!

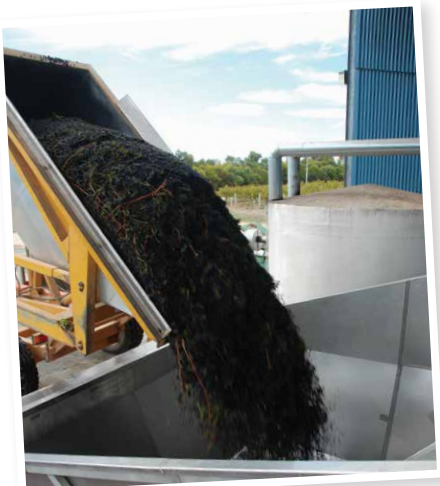
A big shout out also goes to Mignonne, Craig and Lucy Willson for the regular nourishing and entertaining dinners they provided, giving us all an energy boost and highly awaited social gathering for the week!

We have sadly bid farewell to our vintage internationals – John Hamel from Sonoma, California and Adrien Zuffery from Switzerland – who joined us from their own family wine businesses to share an Aussie vintage and some of their winemaking ideas. Belinda Van Eyssen from South Africa, has stayed on post-vintage. You may even be lucky enough to meet her in the Cellar Door, where she is helping out on occasion, talking wine with customers or making one of her famous coffees. We wouldn't have had such a successful, smooth ride without their help. Bec, Jason, Ness and I send big thanks.

Signing off until next time.

Cheers,

**Rebecca Willson**  
Senior Winemaker



*Glorious berries arrive at the Winery*



*Our vintage crew refuel with delicious Lamb Shanks courtesy of Mignonne and Lucy!*



*Our Vintage team wrap up 2012 vintage at the Coorong*

# BIG FIVE!

For over five years now Bremerton has been rated a five star winery and now for the first time ever, we are launching five wines at once, offering you **FIVE CHANCES TO WIN!**

That's five BIG prizes:

## 1st Prize

One Year's Supply of Bremerton Wine\*

## 2nd Prize

One Year's Wine Society Membership Subscription

## 3rd Prize

A Pair of Magnums (2007 Old Adam Shiraz & 2006 Reserve Cabernet)

## 4th Prize

\$100 Bremerton Voucher

## 5th Prize

Bremerton "Good Body" BBQ Apron

Simply place an order, and you will go in the draw to WIN!

\*Win a bottle of Signature Range wine each week for the next 12 months – wine subject to availability and at the discretion of the winery.



## THE TRAVELLING BREMERTON WINE BOTTLE ...

**While Lucy has been travelling through early motherhood, Rebecca and the 2012 vintage crew have been travelling through an exciting and busy vintage. It seems our wine has been travelling the world with some very special customers.**

We were thrilled to see a bottle of our 2007 Selkirk Shiraz sailing on the Queen Mary II for her 2012 World Voyage, courtesy of very lucky Bremerton fans!

We are sure they can't be the only ones exploring the world with a bottle of Bremerton in hand, so whether you're soaking up the sun with a Verdelho in Barbados, drinking a heart-warming 2009 Old Adam Shiraz in the Swiss Alps or even relaxing somewhere a little closer to home ...

If you're travelling with your favourite bottle of Bremerton wine, send us your story and a photo. We would love to read about it and see just how far abroad Bremerton wine really travels!



*Meredith Chesterman sipping our very own Selkirk Shiraz as she leaves Nagasaki*

# BLEND IT LIKE BECKHAM

**Blending is a term more commonly associated with the winery. It's the hoodoo voodoo stuff that B1 and B2 do out there a couple of times a year, marked only by the fact that my children scream and hide when mummy walks in the back door with jet black teeth, a box of sample bottles for dinner, and a crooked smile.**

You may be surprised to know that the art of blending is just as at home in the vineyard. Now that the 2012 vintage is over and the resultant stunning wines have begun their journey to the bottle, we of the vineyard look back over the events of the season past.

What we turn our attention to most is the outcome of all the input that goes into producing fruit worthy of inclusion in a Bremerton wine. They are the result of not just well-made plans and good timing, but also the bringing together of years of grapegrowing experience, a fair measure of local knowledge and due consideration to daily observations of vineyard occurrences. These observations range from the array of scientific data gathered by our hi-tech monitoring 'gadgets', telling us how

moist the soil is and the meticulous vine measurements taken during the growing season.

From all this and the discussions that follow, come the decisions on what needs to go into the vineyard for the pending season, so that for vintage 2013, the bunches that disembark at the winery are assured of a place in a bottle of Bremerton.

This process is certainly not as mundane as the winery – imagine being stuck in a room overlooking the picturesque vineyards with 180+ wines, a glass the size of a fish bowl, a couple of empty beakers and a gourmet lunch put on by Mignonne. I know what I'd rather be doing.

To put it all in a grape skin (the vinous equivalent of the 'in a nutshell' cliché), if we all get the blend right in the vineyard and winery and Mother Nature is kind, then we can all rest assured that the quality we expect in every Bremerton bottle is there waiting for us under every cork, every vintage.

Word out,

**Tom Keelan**  
Vineyard Manager

## WHAT ARE THEY SAYING?

### 2009 OLD ADAM SHIRAZ

Family-owned Langhorne Creek winery, Bremerton, produces some excellent value-for-money wines, but there is a serious uplift in quality in this limited-release red from an outstanding vintage. There's plenty of rich fruit flavours here to please those who like their wines to have some muscularity, but also some elegant structure and impressively integrated oak. The complexity doesn't get in the way of the drinkability, however, and while this flexible, layered and concentrated wine is drinking very well as a new release, you'd bet plenty that it will look even better after a few years in the cellar.

**Winsor Dobbins**

### 2010 COULTHARD CABERNET

The Bremerton Coulthard Cabernet Sauvignon honors a name from the Willson family tree. Cabernet has a distinguished history in Langhorne Creek, and the Coulthard is a red to reckon with now, and will develop with time in the cellar. Savory aromas lead to a palate of red berry fruits and fine rained tannins in a satisfying finish.

**Ross Noble**

## COMING UP TRUMPS THIS AWARD SEASON

**A cracker wine from a cracker vintage and now come the accolades! It was high fives all round when the 2009 Bremerton Selkirk Shiraz was awarded Best Shiraz at the annual Langhorne Creek Winemakers Showcase Awards. It was a moment enjoyed by all the team at Bremerton, as it took on some of the known greats of our region!**

We are also really pleased to announce that, yet again, well-known UK wine writer and judge, Mathew Jukes has chosen Bremerton in his top 100 Australian wines list. Here is what Matthew had to say in his usual quirky manner ... "With Tamblyn taking a well-deserved rest this year from being the most popular Roadshow wine of the past 24 months, the spotlight falls on this unlikely hero, the jocular 2011 Verdelho. The racy, pineapple chunk and pink grapefruit aroma leads you to a palate with a

little more structure than you might expect. This enables the wine to tackle far more complex duties than aperitif work alone. My ideal dinner request would be a continuous conveyor belt of the finest dim sum known to mankind. Take a break from mind-numbingly dull Sauvignon and dive into this jittery, eclectic little wine".



Rebecca Willson with Mark Baulderstone

### 2010 TAMBLYN

Generous and soft blend of varieties from Langhorne Creek. I've been a bit of a fan of this wine for some years now. It continues to provide great value for money because it punches well above its weight. Soft, supple, ripe tannins, creamy oak and dark black fruit and chocolate flavours. All adds up to a decent mouthful of flavour.

**Ray Jordon & Vic Crossland**

### 2010 SELKIRK SHIRAZ

... the Bremerton Selkirk Shiraz salutes the family's ancestral village in Scotland. Langhorne Creek shiraz is up there with the best in richness of flavour, and the Selkirk is a top example, and at a reasonable price. The color is vibrant crimson, the bouquet is redolent of ripe fruits, while the palate presents a balanced structure with ripe, varietal flavours and a touch of spice persisting in a long finish.

**Ross Noble**

# WHAT YOU HAVE BEEN SAYING ... THANK YOU ALL!

I am sitting on my deck on a rainy Sunday afternoon in Mount Cotton, Queensland, enjoying a bottle of Tamblyn. Ever since discovering this delightful drop, I haven't been able to find anything anywhere near it! I have even converted my committed Chardonnay drinking hubby!

We have exhausted our local Dan Murphy's stock, and drove another 15km this weekend to stock up.

With my brother working in Adelaide, we hope to come by soon.

Keep up the good work. It's the finest wine we have ever tasted, and needed to let you know.

Thank you!

Warm regards,

**Carol Baker**  
Queensland

I recently purchased a dozen of your 2009 Selkirk Shiraz. For its price, I thought it was outstanding – better than many more expensive wines I have had in recent years.

I shared a bottle (two actually) with two of my friends, and they have each bought a case within days. I have bought another dozen too.

I will keep an eye out for your future offerings. Congratulations.

That's what it's all about ... Good food, good wine, good friends and especially a great venue. Thanks again. See you next time.

Best regards,

**Graeme Roberts**  
The Bremerton Tuscan Table Function

# MIGNONNE'S RED CURRY PASTE RUBBED POUSSIN (SPATCHCOCK)

**Recently in Langhorne Creek, winemakers, grape growers, media, politicians and industry partners gathered for the Langhorne Creek Winemakers Showcase awards, marking the end of vintage 2012.**

Bremerton and the Willson family were honoured to host Jane Faulkner, from the independent judging panel, for a delicious dinner prepared by Mignonne Willson. Once again Mignonne provided all who attended with an unforgettable dining experience, so much so that we thought we should share the mouth-watering main dish of the evening with you all.

We hope you enjoy this much-loved recipe from Mignonne, which we recommend matching with a glass (or two) of Bremerton Selkirk Shiraz, winner of the 2012 Langhorne Creek Wine Showcase Best Shiraz!

Yum!



*Co-founder and master of the kitchen, Mignonne Willson*

## Ingredients

4 x Poussin butterflied

1/3 Cup Red Curry paste

100ml Coconut Cream

2 tbsps Lime Juice

½ tsp White Pepper

3 Coriander roots washed and chopped coarsely

Lime wedges and coriander sprigs to serve

## Method

1. Process curry paste, coconut cream, lime juice, white pepper and coriander roots in a food processor until smooth, then rub mix into rinsed and dried Poussin.
2. Place Poussin breast side up on a foil lined tray. Cover and refrigerate overnight or at least 3 hours.
3. Roast on the same tray at 200° Celsius, uncovered for 40 mins or until just tender and brown.
4. Serve halves or quarters with lime wedges.
5. Serve with steamed green beans and potato Rosti and a glass (or two) of the award winning wine, Bremerton Selkirk Shiraz.





## CELLAR DOOR HEATS UP!

**Who said winter was all doom and gloom? Wood fire, a wholesome tasty bowl of homemade soup, tucking into a delicious pot pie, indulging in a gourmet pizza and a glass of your favourite Bremerton wine. No wonder so many Bremerton visitors tell us winter is their favourite season for wine tasting – it doesn't sound too bad at all!**

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

We are open 10am to 5pm daily for wine and produce tasting, sales and lunches – including our winter menu, which is sure to tantalise your tastebuds.

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

We recommend booking. Please phone (08) 8537 3093 or email [info@bremerton.com.au](mailto:info@bremerton.com.au) to make your booking and avoid disappointment.

**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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### 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 'Pull the Cork' online newsletter. Simply subscribe at [www.bremerton.com.au](http://www.bremerton.com.au)

If you have recently changed your email or postal address, please send your changes through to [info@bremerton.com.au](mailto:info@bremerton.com.au)

### CONNECT WITH US ON FACEBOOK AND TWITTER



Bremerton Wines



@bremertonwines



**We are keen on running some great events all around Australia this year. Register your interest or keep an eye on our 'what's happening' website page for more information.**

It may be a Friday night degustation extravaganza, it may be a look through the ages with a Museum Dinner, or it may be a lazy Sunday lunch and it may even be in your capital city!

Register interest by phoning (08) 8537 3093 or emailing [info@bremerton.com.au](mailto:info@bremerton.com.au)



### DIARY DATES

#### JULY

**6th** Second Bremerton Annual Winemakers Dinner, Assaggio Restaurant, Hyde Park, Adelaide

#### AUGUST

**11-12th** Cellar Treasures Weekend, Langhorne Creek Cellar Doors

#### NOVEMBER

**4th** Long Lunch at the Botanic Gardens, Botanical Gardens Restaurant, Adelaide

**10th** Out of The Barrel, Langhorne Creek Cellar Doors

**18th** Langhorne Creek Vignerons' Race Day, Strathalbyn Racecourse