

# PULL THE CORK



## CHRISTMAS IS JUST AROUND THE CORNER!

Take the stress out of your Christmas shopping! We have just the solution for you, a Bremerton Christmas hamper packed with all your favourite Bremerton wines and a generous selection of our local produce.

Choose from one of our hamper selections, or create your own. Contact the Cellar Door for more information on 08 85373 093, or download our hamper order form from our website [www.bremerton.com.au](http://www.bremerton.com.au)



## THE NEXT GENERATION

How time flies. The next generation are gradually getting older, and whilst not quite up to joining the business yet, they can be quite handy to have around! Isabel is 5 ½ and now at school, Maggie is 3 ½ and Peggy is almost one. This is keeping all parents and grandparents quite busy and all the girls love coming into work and seeing their extended Bremerton family! Sue is often the favourite with stamps in her drawer but closely followed by whomever is on kitchen duty and may be able to reach the biscuits!



*Trying to corral the five girls in one photo is like herding cats – a glimpse into the future maybe?!*

## OLD FRENCH BEAUTIES!

We recently had the rare opportunity to inspect some Pre 2nd World War French automobiles including three Bugatti's. Bugatti has always been the epitome of exclusivity, luxury, elegance and style, and once was the fastest automobile in the world, a perfect fit for the Bremerton driveway. These three gleaming beauties were also joined by a 1927 Delage and a 1912 Bedelia as they rolled in on their way from Victoria through to Goolwa to join a four day rally!



*The Bugatti at Bremerton*



*The Coorong comes alive, captured by Michael, 2012 Vintage Crew windup*

## WATER & OUR FUTURE

**When I came to Langhorne Creek nearly 27 years ago it was a region very dependent on underground water and annual flows down the Bremer River.**

Very few people in Australia gave a thought to future water supplies and quality. Through that lack of thought, lack of planning and in many cases user greed, Australia has been placed in a precarious position of long term undersupply of water. I remember saying back in the 90s that one day wars will be fought over water. Look at the Federal Government's inability to have the states in Australia agree on a national Murray/Darling water policy!

There has been a movement in the weather pattern, whether a long term climate change or a shorter term cycle, whatever, it has triggered in many people's minds that we are vulnerable and we must provide for the future.

The big drought from 2005 – 2011 highlighted our shortcomings.

Langhorne Creek can no longer pump from the underground due to a serious increase in salinity levels, and with much sub-division and dam building in the Adelaide Hills the Bremer River no longer receives the in-flow and cannot be relied upon.

This has triggered considerable innovation in the Langhorne Creek region to the extent it has been recognised for many years as Australia's most efficient irrigation user. This has been a total community effort of realising the dangers and working together to achieve a sustainable and environmentally acceptable solution.

Many irrigation regions in Victoria and New South Wales are now going through the process that we went through 20 years ago. They are doing it with Government assistance, Langhorne Creek did it privately.

Irrigation is used as a supplement to annual rainfall. There are four crucial times when vines must be able to access moisture. They are prior to bud burst (usually September), berry set (usually December), veraison – the change of colour (usually January) and ripening (usually late February/March). In a normal year it is the last two that we depend on irrigation – as do most vineyards in Australia.

Water is a precious commodity, we must all be conscious of its necessity and our responsibility to conserve its use. If that is undertaken then we will all enjoy its availability in the future.

Cheers,

**Craig Willson**

## WINEMAKER UPDATE!

**November 2012 is here and the countdown to Christmas, or more importantly, for the winery crew the countdown to vintage 2013, has begun!**

I am really pleased to introduce to you the newest member of our winemaking team – Matthew Schmidt. Matt grew up in the Barossa Valley and started his career in wine at Yalumba in the Barossa before sealing his career by graduating in Oenology from Charles Sturt University. Matt came to us post seven years at d'Arenberg in McLaren Vale, and we are over the moon to welcome him to the Bremerton family.

We have been working flat out since Matt's arrival, preparing the 2011 wines for bottling. The result is less volume than we would desire (approx. 50% down on production) due to the challenging vintage, but the blends we have produced look fantastic and continue our strong commitment to quality and regional definition. Ultimately I couldn't put the Willson name on a wine we were not proud of, so quality is the number one deciding factor with vintages as unique as 2011.

We are now buckling down with 2013 vintage preparations and ensuring all the fabulous 2012 wines are loved and put to bed for maturation. I have also been busy visiting our wine markets with trips to NSW, QLD and our importers in Germany and Switzerland.

Now to spend some quality time with my gorgeous girls and husband Tom before vintage kicks in, maybe with a glass or two of the newly released Fiano and a Mediterranean platter! Ahhhh, I can only dream!

Have a great Christmas and I hope we see you at the cellar door over the festive period. If not, think of us while enjoying a bottle of Bremerton wherever you are!

Cheers,

**Rebecca Willson**  
Winemaker



*Welcome Matthew Schmidt to the Bremerton Family!*

### ENVIRO NEWS UPDATE

Well it's been just over a year since we slipped, slopped and slapped and headed out with our buckets of bubba natives to plant around Matilda Plains! There have been some fatalities, there are a few stragglers... and thankfully there are also some of our trees that are really thriving which is great!! I'm thinking perhaps they may have been the ones that got a little more love on planting and a slip of the hand when it came to fertilizer.

Did you know, native to the Coorong region, the Drooping Sheoak has a beautiful hard wood which made it an ideal pick for the Ngarrindjeri groups of this area to use for making boomerangs. In 1973, boomerangs were found in Millicent that are believed to have been made 8,000-10,000 years ago!



*Happy 1st Birthday Allocasuarina verticillata... aka "Drooping Sheoak"*

# 2A OR NOT 2B? THAT IS THE QUESTION

**So there it is, like an oasis for worms in a never ending sea of grapevines and posts.**

Many of you reading this would have driven past it, tapping your partner on the arm to say 'I wonder what they are going to do with that?'

It stares at me all day, like Kevin Costner in Field of Dreams. It calls to me, if you plant me, I can be made into wine.

Obviously I am talking about the vacant block formerly known as 2A Cabernet, situated on the western hill\* overlooking the cellar door.

In 2005 we removed 1/2 this block, approximately 4 hectares (10 acres – for those still not up with the conversion) of Cabernet vines grown for a company who used to blend it into a multi-regional blend. The reason we took it out of production was a simple one, it was to take the wind out of the sails of the boat called "oversupply", which contrary to recent media reports, is still sailing for many other wine regions today!

The 1/2 which remains now produces some of our finest Cabernet grapes which go to both the Coulthard and Reserve Cabernets.

Green manured this year, meaning a magnificent crop of oats was turned into the soil in bite size pieces, ripe for worms to eat and poo, eat and poo. The soil profile is sandy loam with a nice thick layer of red clay on limestone, perfect for low yielding, high quality grape production.

It currently has the unenviable name of 2A Vacant – not very fitting for such a fertile piece of earth. But what else can we call it – 2A2, Charlie's run, 2AB, Craig's folly, 2bad?

We need to change its name – the question is what variety shall we plant?

**2A Fiano** – most of you will be about to open your first bottle of Bremerton Fiano – chilled and perfect with summer living.

**2A Malbec** – my pick, although I can honestly attribute 95% of the blame of the 46,982 hairs which have departed the front of my scone, to growing Malbec.

\*hill – a term used in Langhorne Creek to describe a mound no greater than 5m above sea level



**2A Tempranillo** – the next big thing in red wine? Maybe, maybe not. This is not Spain, and I am not a Bullfighter.

**2A Cabernet** – déjà vu! Would seem a bit silly pulling out Cabernet to then replace with more, however back in the early days, the Cabernet clones were few and far between, these days we have good knowledge of newer clones.

**2A Shiraz** – no, we have enough Shiraz blocks. I have sufficient issues with 12 different Shiraz clonal/rootstock combinations & 10 different Shiraz clones throughout our vineyards.

Or maybe we should plant something a little more exotic – try some of these on for size.

**Nero D Avola** – didn't he win X factor or something?

**Trincadeira** – sounds contagious.

**Frappato** – 2 frozen coffees to go thanks.

**Assyrtiko** – the next Wimbledon champion?

**Gruener Veltliner** – a dodgy eastern European airline?

**Limberger** – can I have fries with that?

**Garganega** – King Kong battled him on the Empire State Building didn't he?

**Verdejo** – a male version of Verdelho.

**Xynomavro** – Alien 5 – the return of the xynomavro.

It's sounding all a bit confusing – perhaps a 3 hole golf course with a helipad would be better!

**Suggestions please!**

Word out,

**Tom Keelan**  
Vineyard Manager

# WHAT ARE THEY SAYING?

## ADELAIDE REVIEW HOT 100 SA WINES – 2012 VERDELHO

"Orchestrated to show violin strings of citrus, trumpet blasts of nutty texture, bass notes of lemony minerality – harmonious, luscious yet fresh. Beautiful wine."

## PATRICK HADDOCK THE WINING POM – 2010 COULTHARD CABERNET

"...Bec Willson has always turned out the goods and the 2010 vintage is full of swagger and generosity. This has a smoky fruit element, it smells of dusty cocoa and plum with a clay, earthen aspect. There's also a vanilla oak and spice element that's quite attractive. It's got all that Langhorne Creek spice, mint pattie thing going on, quite seductive as well it's layered and feels round on the palate. Vibrant blackcurrant, gravelly tannins and alluring spice on the finish. Good wine for the price."

## AUSTRALIAN WINE REVIEW – 2010 SELKIRK SHIRAZ

"...Lovely chocolatey richness here. It's like a chocolate berry pie, such is the attractive combination of rich fruit and sweet toasty oak. Mint slices over raspberry pie. It's perhaps a little baked and stewy on the nose with some shriveled fruit characters but serious intensity to match. That oak is particularly seductive if sweet. The palate too is all about juiciness, of sweetened, essence like fruit and Bounty bar richness, all topped off with some alcohol warmth through the finish..."

## THE VINSOMNIAC, BY STUART ROBINSON – 2009 OLD ADAM SHIRAZ

"Opens to a touch of stewed plum over rich, dark, coffee-ish oak. A hint of dark chocolate in the mix too, it's rich and concentrated. It's a similar scenario in the mouth where it shows itself as smooth, thick and rich with a luscious mouthfeel. Tannin is fine grained; tarry elements with camp coffee essence, layered – somewhat multi-faceted against these recurrent themes.

Long, plenty to mull over, with a Christmas cake full of spicy rich fruit carrying you home. Pretty much a big is best wine, yet all in balance."



# 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!

**As the weather warms up now is the perfect time for you to enjoy a drive to our Cellar Door (less than an hour from Adelaide via Mt Barker).**

While you are visiting, we welcome you to taste our latest new release wines, 2011 Reserve Chardonnay, 2008 Best Of Vintage, 2011 Special Release Malbec/Cabernet and the 2010 CHW Sparkling Shiraz, the perfect addition to your Christmas lunch!

Meet our newest face in the Cellar Door, Mick, who is a second year viticulture and Oenology student at the University of Adelaide.

Here at the Bremerton Cellar Door we believe in supporting local producers and currently have a wide range of sauces and chutney, cheeses and dips and the ever expanding sweets selection available to purchase.

Why not stay for lunch? You can relax and enjoy our summer lunch menu available 7 days a week (excluding Christmas Day and Good Friday) with the Duck and Pistachio Terrine, a sensational summer addition, but remember to contact the Cellar Door on 08 8537 3093 to book and secure your table to avoid disappointment.

Our Cellar Door is open 10am – 5pm, 7 days a week excluding Christmas day and Good Friday.



## UK CHRISTMAS OFFER

**Would you like to send a Christmas or New Years gift to a friend or relative in 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 phone/email/fax/mail it back to us. Simple as that!

**Price: £88.50**

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Email us at [info@bremerton.com.au](mailto:info@bremerton.com.au) or phone us on (08) 8537 3093

- |                                    |               |
|------------------------------------|---------------|
| 1 x Matilda Sauvignon/Verdelho     | 1 x Racy Rose |
| 1 x Matilda Cabernet/Shiraz/Merlot | 1 x Verdelho  |
|                                    | 1 x Tamblyn   |
|                                    | 1 x Selkirk   |



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

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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)

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Bremerton Wines



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## THE PERFECT CHRISTMAS DOZEN

**We want you to breeze through all the Christmas parties and family gatherings and also have stock on hand for when those unexpected visitors drop in.**

So, we have created the perfect Christmas dozen – it covers all bases and all friends tastes. Get your Christmas dozen for only \$186 and as our gift to you we will include the 2 bubbles for FREE!

Purchase 2 Sauvignon Blanc, 2 Verdelho, 1 Racy Rosé, 2 Tamblyn, 2 Selkirk, 1 Coultard Cabernet and we include the 2 bottles of CHW Sparkling Shiraz FREE!

If bubbles are more your style we have a special offering with our Sparkling Shiraz. Buy 10 bottles, get 2 Free! That's 12 bottles of CHW for \$250



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