



BREMERTON

ESTD 1988

PULL THE CORK

NEWSLETTER | SUMMER 2013



It's our life.



A NOTE FROM CRAIG

The wine business is a funny game. When one market goes up, another goes down and at the moment we are so fortunate to have some buoyant export markets....

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NEWS FROM THE WINERY

During vintage I was quoted *"Exceptional vintage. Quality and color are amazing; it all looks quite sensational so we are very happy..."*

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ODDS AND EVENS

Tom gives us a few hints to help in the understanding of our up and coming new release "alternative" varieties, and we listen as he reflects on the amazing "odd" vintage that is upon us...

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SEND WINE TO THE UK!

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BREMERTON WINE SOCIETY

Since its launch in February 2005, the Bremerton Wine Society has grown from strength to strength and we are constantly amazed and over whelmed at the response.

To all of you who have joined, we would like to say THANK YOU for your ongoing support!

We have seen members travel from all over Australia to attend our exclusive Wine Society Long Table Lunches which book out months in advance, in fact enquiries are already coming in for the 2014 dates – don't worry, these are in discussion now and should be to you early in the New Year!

If you are a Wine Society member and you recommend a friend to join be sure that they mention your name as you will be sent one of our fun "Good Body, Nice Nose, Great Legs" Bremerton aprons as a thank you for introducing them to the Wine Society.

If you would like to receive more information regarding the Bremerton Wine Society, please contact the office on (08) 8537 3093 or email winesociety@bremerton.com.au

Again, a big THANKS to all of our members for so readily supporting the Bremerton Wine Society and we look forward to seeing you soon!

A NOTE FROM CRAIG

The wine business is a funny game. When one market goes up, another goes down and at the moment we are so fortunate to have some buoyant export markets.

Recently Mignonne and I spent a short time in Italy, France, Netherlands and the UK. We had meetings with distributors, conducted wine dinners, and visited wine retailers and restaurants. I was so surprised how positive the economy seemed, and to receive such a positive reaction to all our wines regardless of price point was a bonus.

On many occasions it was difficult to walk into a restaurant and find an empty table. This is usually a good indication of a growing economy.

We have been exporting for 17 years and now have major markets in China, Hong Kong, Switzerland, Germany, Brazil, UK, Netherlands, Abu Dhabi, Philippines and Singapore, taking about 40% of our production.

Rebecca and I had a quick 3 day visit to Hong Kong in August that resulted in some excellent sales and contacts, and between them, Lucy and Rebecca have made seven or eight visits to the various Australian city markets.

You, our loyal and valued customers who visit the cellar door, subscribe to our wonderful "Bremerton Wine Society" or are mail order subscribers, are the backbone of our business. We love your cellar door visits, we love it when

you take up the special offers and we love the phone calls and emails you send.

It is this important group of "friends" that drives us to be constantly on the lookout for ways to improve what we do and what we offer you.

Keep an eye out for some upcoming fine tuning with our menu and in our Cellar door.

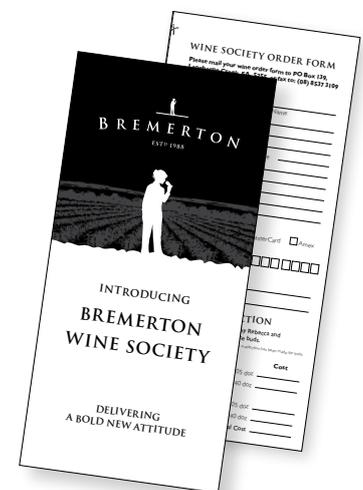
We continue to see the release of new wine varieties to Bremerton. Many are only available through cellar door, wine society and mail order. I have had the privilege of tasting them all and have been blown away with the quality and flavours.

We hope to see or hear from you in the near future so we can share some of the exciting happenings at Bremerton. Please feel free to give us a call or send an email, we would like you to share your Bremerton experiences with us.

Once again we say thank you for your excellent support and for being a part of the Bremerton family and our commitment to making great wine! From everyone here at Bremerton we wish you, your family and your loved ones a Merry Christmas and a safe and relaxing festive season, with a glass or two of Bremerton cheer!

Best wishes

Craig Willson, a.k.a. CHW
Founder



WINNERS ARE GRINNERS

We recently won: Trophy for Best Alternative Red at the 2013 Royal Adelaide Wine Show for our 2012 Malbec and GOLD for our 2013 Fiano, both due for release soon. The K Seppelt Trophy award was sponsored by David Dridan. Rebecca was presented with a stunning piece of his work by his son at the awards dinner.

You can look forward to enjoying these wines over the festive season, we certainly are!



WHAT ARE THEY SAYING?

HUON HOOKE
BREMERTON 2011 TAMBLYN,
91 POINTS,
HIGH RANKING WINE

RAY JORDAN
THE WEST AUSTRALIAN
– 2010 SELKIRK SHIRAZ

“This has been one of my favourite value-for money wines for years. This super vintage in Langhorne Creek and the opening shows such enticing sweet fruit with that American oak influence immediately evident. Once again it’s all held tightly and effortlessly with a beautiful oak and tannin balance. Perfumed and lifted nose with a great lingering palate.

One of the best impressive value-for-money line. You could cellar it but I just love the vibrant fruit characters right now”.

TRIP ADVISOR
VISITED JUNE 2013

“Have now visited Bremerton on several occasions and I’ll still be back in the future.

Fantastic selection of wines that are of great quality. Have always had excellent service from whoever is on cellar door, very knowledgeable and helpful.

Great range of local gourmet food items and produce available as well, plus meals and drinks in the adjacent restaurant area. Also an Art Gallery in the second level.”

2010 OLD ADAM SHIRAZ

The San Francisco International Wine Competition is the largest and most prestigious wine judging in North America. The 2013 competition saw more than 4,500 wines from 29 countries with only 324 Gold Medals awarded including the 2010 Bremerton ‘Old Adam’ Shiraz.

INTERNATIONAL GOLD; 2013 SAN FRANCISCO INTERNATIONAL WINE COMPETITION

NEWS FROM THE WINERY

During vintage I was quoted “Exceptional vintage. Quality and color are amazing; it all looks quite sensational so we are very happy”, I couldn’t have said it better myself!!! What a year — 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, barreling down, malolactic fermentations and white stabilization. Our international crew (who have finished up and are continuing on with their travels and studies) consisted of Antonio Florencio Nieto from Spain, Lizzie Esquada from USA and Ian Thomas (a pseudo Mexican) from Victoria!!

Matthew and I have just recently conducted the 2013 quality evaluations along with Geoff Weaver, and the results were fantastic! On reflection we worked with some excellent parcels of fruit this vintage which were carefully delivered to us with pride by our vineyard team. Thanks to Tom and the hardworking vineyard staff who nurture the berries throughout the growing season. They gave us some new challenges as well with our first ever parcels of Vermentino and second of Fiano (both Italian white varieties) arriving with much excitement.

These wines are now in the bottle and en route to you!

We also had the buzz of some new technology introducing a pulse air system to assist in cap management and ferment turn over – fortunately only a few volcanos of wine resulted before we finally got the hang of it!

We also introduced floatation – unfortunately this is not the relaxation tank, day spa type of floatation!! Instead it is a machine pump that used micro bubbles of nitrogen sparged into juice to clarify the dirty juice ex press by floating the solids to the top. This provided a reduced loss in lees, saved 2 days minimum per tank and reduced the refrigeration load in temperature and time.

This vintage, under the guidance of our international staff, we indulged in some non-wine activities! Beer was the theme of a few, but my favourite was our cheese maturing experiment. Antonio came to us with an experience he had working in Italy where they would bury a round of provolone cheese in fermented grape marc in a barrel.... So we sent mum off to the central markets and she came back with the biggest wheel of provolone cheese she could find, and we did it!! The result was dug up just before Antonio had to leave and the infusion was fantastic. We called the cheese Formaggio Ubricone or Queso Barracho.... and it was enjoyed by all with a few quiet ones!

In 2013 Craig also harvested his first olives from the vineyard orchard. They have been marinating since and we look forward to seeing the result of his secret recipe, with a glass of wine of course!

Cheers

Rebecca Willson, a.k.a. Betty,
 Winemaker

CELLAR DOOR NEWS



Mick, Tess, Amanda, Megan, Anneka, Nikki & Eva

We are closer than you might think. Less than an hour from Adelaide with a gorgeous drive through the hills.

Please come down for a visit over the summer. Taste through our range of stunning wines including our new alternative varieties and explore the variety of regional products we have on offer in our Cellar door.

Why not spend the whole weekend? Just stay at one of the local B&B's; langhornecreek.com/stay or with our friends in Strathalbyn at strathmotel.com.au.

We are continually adding new local produce and menu options as we are so lucky to be in a region that is an amazing food bowl which keeps offering new things.

Our platters are made to share, so grab a few and graze the afternoon away. Go alfresco, soak up the ambience of our stone barn or relax on the lawns with one of our picnic rugs!

To see what we have to offer just check out our menu online at www.bremerton.com.au

We are open every day over the festive season (except Christmas day), 10am - 5pm.

We recommend lunch bookings to avoid disappointment on (08) 8537 3093.

Come in and meet our great team!

CELLAR DOOR TEAM

Tess Syme has joined the team in a marketing and cellar door role and comes from an extensive arts background.

We welcome back Amanda Greenem who has returned to Bremerton after a 6 month stint in WA.

Kimberly Scott has welcomed her daughter Anna Edith Scott into the world. You would think 4 children are enough to keep you home

but Kim will be popping her head back into cellar door very soon.

Lucy is going to take a few months off for baby #2 which is due at Christmas time.

And of course the ever reliable Eva and Nikki are ready to welcome you to cellar door along with Mick, Megan and Anneka on weekends!

DRIDAN AT BREMERTON

While our passion is in wine, we are thrilled to announce that during the festive season Adelaide born David Dridan will be exhibiting his artwork on the mezzanine level in our Cellar door. This is an exhibition that must be seen,

so make sure you pop down to the cellar door over summer and check it out. Why not enjoy a glass of his favourite, the 2011 Coulthard Cabernet while your viewing his exhibition!



David Dridan OAM



DIARY DATES

NOVEMBER

9th Out of the Barrel, Langhorne Creek Regional event

17th Langhorne Creek Vignerons Race Day, Strathalbyn Race Course

DECEMBER

25th Christmas Day
CLOSED

Malbec Released

FEBRUARY

8th+9th Love Langhorne Creek Regional Event

14th/15th/16th Cellar Door Wine Festival Adelaide

MARCH

2nd A Seafood Extravaganza! On the lawns at Bremerton

MAY

1st Old Adam Shiraz + Walters Reserve Cabernet released



ODDS AND EVENS

ODDS

– refers to the wonderful, eclectic array of new wines we have made and the exciting new releases over the coming months. Some call them alternative, however they are really only new to Australia and have been grown in other parts of the world for centuries.

Langhorne Creek has the right soil and climate for these varieties, with warm sunny days and cool evening winds off the Lake.

I will give you some helpful hints for when you next visit the cellar door and want to sound impressive to your friends or it may even help show up that pesky, annoying family member who seems to be the world expert on wine at Christmas time.

Lagrein – a grape variety that hails from northern Italy’s Trentino-Alto Adige region.

It is the inbred cousin of Pinot Noir and Shiraz. Silky red with a savoury edge – great with Pasta.

Vermentino - thought to have originated in Spain on the Isle of Madeira, before it was imported into Italy through Corsica by Ligurian Sailors during the Middle Ages. A sexy white, you will sound like the All- Spice man if pronounced correctly (really hang on that tinoooooooooo)

Graciano - in France, it is grown to a limited extent in Languedoc-Roussillon, where it is known as Morrastel. The tongue roll sound on

the G will make you sound like a true French lover just like the wine, spicy, peppery with luscious, brooding aromas.

Fiano - hails from Campania, where the Romans used it to make a wine called Apianum high in the forested hills around the town of Avellino. Say it with a bit of attitude – just like the wine.

Mouvedre - also known as Mataró or Monastrell – should be called ‘move over and pour me another one’ as it is seriously contagiously good booze. Take your pick on that one, Mataro if you’re watching the footy, Mouvedre if you’re with the ladies, Monastrell if you’re out on a date. Meaty, herby aromas with strong tannins make it perfect for smashing through oily dishes like lamb shanks.

Barbera – Sounds like it looks – don’t stuff that one up or you’ll look like a tool. Although you can hang out on the ‘e’ a bit longer and make it sound like ‘air’. An ancient variety with its historical roots in Italy, where today it remains the second most widely planted red variety, after Sangiovese. An absolute flavour bomb – it’s a bit like a little grenade full of cherries, and we have pulled the pin in your glass.

EVENS

– refers to the obsession we seem to have in Australia with even numbered vintages.

Some outstanding vintages are the infamous 1996, the awe-inspiring 2006, and who can forget the 2010 and the 2012 vintages. I would

not deny any of these seasons as being anything less than stunning, however just a few odds have made a fair shot at the crown.

From a vigneron’s 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.

The end result will be 2013 wines with amazing structure and infinite depth, superb colour and full flavour profiles. The 2013 vintage, an unlucky number for some, but for others will be seen as the sleeping giant of the last 10 years.

Tom Keelan
Vineyard Manager





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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“IT’S OUR LIFE”

An evolution / a refresh / a little nip and tuck / a bit of a tweak / a spit polish and shine / a fine tune / some slight modifications... whatever way we say it we are making some changes!

First-up we have finally given names to our whites! The Sauvignon Blanc is now called Betty & Lu which is quite simply the nicknames Rebecca and I call each other and the Verdelho is now Mollie & Merle named after our Grandmothers, whom were both amazing women, so it is great to be able to honor them in this way.

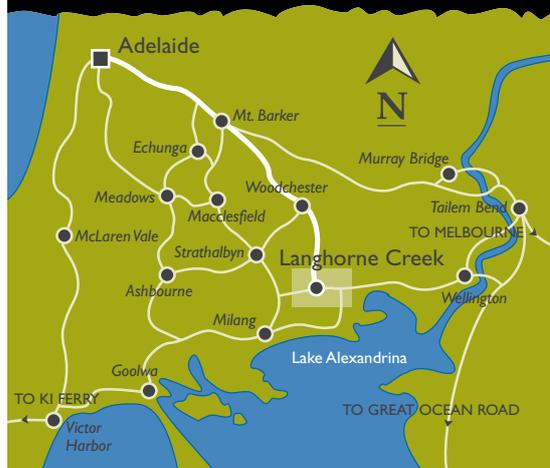
You may have already seen the first few adjustments, and over the next 6 months you

will notice not only new labels but also some additional new wines being released. We are really thrilled with the plans we have in place and the new happenings on the horizon. We do hope you like them too!

Even though these exciting changes are afoot, we still believe that Bremerton delivers the true Langhorne Creek experience, because only Bremerton does all the little things, in the vineyard, in the winery and in the cellar door.

Cheers,

Lucy Willson, a.k.a. Lu,
 Head of colouring in dept.



UK CHRISTMAS OFFER

Need 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!

1x Matilda Plains White

1x Tamblyn

1x Matilda Plains Red (Cabernet/Shiraz)

1x Selkirk

1x Verdelho

1x Racy Rose

Price: £91.00

INC VAT INC. UK MAINLAND DELIVERY.



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



LET'S BE SOCIAL

A great way to keep connected with all things Bremerton is by checking in with us on Facebook 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 and stay in the loop and up to date.

Thank you to all our customers who have reviewed their Bremerton visit on Trip Advisor. We are now ranked #1 in Langhorne Creek! Check it out at www.tripadvisor.com.au

CONNECT WITH US ON FACEBOOK AND TWITTER

 Bremerton Wines

 @bremertonwines



CHRISTMAS GIFT IDEAS

Stuck for gifts for that hard to buy relative or for the team at work?

Let us help you find the perfect gift this Christmas. Our fabulously-festive gifts and hamper packs have something to suit all tastes and budgets. We have selected our best wines from the Bremerton range, added a bit of fun with our delightful merchandise and chosen the finest gourmet produce from the Fleurieu Peninsula.

Available through the cellar door, choose from our selection or we can tailor for you. Available for delivery Australia wide.

Contact us in the office on 08 8537 3093 or info@bremerton.com.au now.