



BREMERTON

ESTD 1988

PULL THE CORK

NEWSLETTER | SUMMER 2015



It's our life.

TABOO TOPICS & OTHER RAMBLINGS

So I currently sit in a position that I knew would happen one day, but it still feels a little surreal, exciting and a little scary all at the same time! And no, this is not because the year has flown by and people are starting to use the C word (Christmas) -it is actually because of the 'R' word or maybe even the 'S' word..

Retirement and Succession.

In many family businesses these are two topics not spoken about openly and honestly. For us however, we are fortunate to have had an upbringing where these topics were not considered taboo!

You may or may not know that Dad has officially wound back from day to day involvement in the business - he is not keen on using the 'R' word (retirement) maybe because this will be the second time around! This means Rebecca and I have officially stepped up to the plate (even though we have been coaching from the sidelines for a while now!!!) We have been so lucky to have both our parents as amazing mentors in this business for the last 19 years and we are both excited and ready to guide the business forward and upward. We have many exciting things in the wind at the moment,

some big and some smaller, however all important for us to continue to evolve, innovate and improve. From winery expansion and vineyard reinvigoration right through to new wine club innovations and cellar door menu changes, it's a great time for us to be leading the Bremerton team through this next phase.

We have been lucky to do a lot of travel over the last few months and host functions that many of you have attended. We look forward to doing this again next year and are planning to host a series of interstate winemaker's dinners. Keep an eye out on our website for upcoming events in your state.

Thank you for your continued support and loyalty to Bremerton, it is very much appreciated. We will continue to strive to find ways to improve and make your Bremerton experience better with every visit.

From our family to yours, Rebecca and I would like to wish you all a safe, happy and very Merry Christmas.

Cheers,
Lucy Willson
Co-General Manager

PS - Don't forget how much Aunt Mabel drinks, so make sure you take advantage of our special deals to ensure you have enough wine on hand to get you peacefully through the festive season!

**WE'VE GOT YOU COVERED
FOR CHRISTMAS.
SEE PAGE 2 AND 3**



NEWS FROM THE WINERY



Wow, I am only now finding the opportunity to update you on the happenings of Vintage 2015 while the rapidly growing fresh green shoots on the vines remind me every day of the fast approaching Vintage 2016!

Vintage 2015 resulted in some gorgeous parcels of fruit, in particular Malbec and Shiraz really shone. We were down on Cabernet yields due to unfavourable wind during flowering, but what we received is looking great. Verdelho and the alternative whites, (Fiano and Vermentino) were very varietal and expressive. These wines are drinking beautifully now. Our dedicated vintage team, led by our cellar legend Jason, did have some fun along the way - including many (much appreciated) meals provided by Mignonne and Craig (mum and dad). Our gun cellar hand Brodie has been missing in action since the end of August when we sent him off to Stoller Winery in Oregon USA to experience a northern Vintage.

We also recently said goodbye and good luck to Vanessa Gebbie (Nessa) who has been part of our winery family for 9 years. Ness was instrumental in

maintaining our environmental focus. She ran a great lab, was a mean forklift driver, knew the cellar like the back of her hand and made sure everyone was eating properly! Although we miss her, we wish her much happiness with her adventures in Sydney.

In the winery Matt, Jason and I have been like ducks on water - everything looks calm above but below our legs are paddling hard! We have been blending the 2014 wines including Tamblyn, Selkirk Shiraz, Coulthard Cabernet, Bâtonnage Shiraz/Malbec and all the Special Release Wines for bottling. This involves a lot of behind the scene work including tasting and racking over 500 barrels! The last of these have now headed to bottling and I can honestly say that I breathe a sigh of relief when these babies are safe in bottle.

Spring has introduced many new sounds to Matilda Plains Winery with the rumble of earth moving equipment and the sounds of footsteps and drills on the roof!! We have 2 projects on the go with our solar installation of a 30KW system to provide solar energy to cover a large proportion of our non vintage usage, and take the peaks out of our vintage usage.

In addition we have turned the first soil over for our new storage shed at Matilda Plains Winery. This new shed will double our purpose built storage capacity for barrels and finished wine.

Lucy and I have been out and about visiting our customers and distributors both in Adelaide and interstate, sharing stories and introducing new vintages. We love this interaction and feedback. It's amazingly rewarding to know that our family business and the wine we make can provide so much enjoyment and create so many interesting conversations and interactions. We are lucky aren't we?

Cheers,
Rebecca Willson
Senior Winemaker / Co-General Manager



CHRISTMAS GIFT IDEAS

Stuck for a gift for that hard-to-buy-for 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.

We can also organise delivery Australia wide.

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

A NOTE FROM CRAIG

I am sitting in my home office on a lovely spring afternoon looking out over the vineyard and admiring the healthy condition the vines appear to be in. Bud burst was about on schedule and fortunately there were no late season frosts.

The vineyard is where all great wine commences and Bremerton has always had a focus on their importance. However with five years of drought conditions between 2005 and 2009 and the now highly visible Australia wide disease called Eutypa (see separate article), they have had a tough time.

The Management team and Board made a strategic decision that 2015 would be the year that we increase our focus on the vineyards. Our aim has always been to have the most environmentally friendly and sustainable vineyards without actually becoming organic or biodynamic.

We have just completed the replacement of the Bremerton irrigation system, including 35 ha of drip tube and wire, upgraded filtration and upgraded recharge where we store excess water from our licence in the aquifer for future use. We removed 6 ha of vineyard that was becoming unproductive through Eutypa and will grow some cereal crops on that land to turn them back into the soil as mulch and organic matter. This vineyard will likely be replanted in

the next two years.

Previously we sold our grape marc (the dried skins and seeds left after vintage) but now we are mixing that with organic fertiliser and mulch to spread under vine in areas that show up being deficient in nutrients.

Weed control has always been undertaken through slashing and spraying. This year at our Kilpuruna Vineyard we introduced sheep during the winter and they did a great job in mowing down weeds. We have also purchased a mechanical double row under-vine weeder that will eliminate nearly all future spraying. (see photo)

We have our fingers crossed that all these environmentally friendly practices will, over a short period, deliver to the wonderful winemaking team, a quality of fruit that will continue to see Bremerton wines hit premium and super premium quality. I can only hope that in 12 months time I am sitting with the same great view, watching those lovely young vine shoots grow and develop before my eyes.

Craig Willson
Founder

WHAT IS EUTYPA?

Eutypa is an airborne fungal spore that is attracted to cuts in the wood of fruit trees and vines.

Many of you would have experienced dieback, particularly in apricot trees after pruning. This same disease attacks vines, mainly due to winter pruning when moisture can transport the fungal disease from the air onto the cuts the pruners have made.

Unfortunately this will then attach itself to the wood and penetrate through the cut and work its way back along the cordon arm and into the butt of the vine, killing the vine as it goes.



TOP 5 PICKS FOR CHRISTMAS

Take your pick - we have wrapped up our entire range, so there is something for everyone... There is even a pack including one of everything!
A wine to suit all tastes and for every occasion this festive season.

ALL PACK PRICES INCLUDE DELIVERY AUSTRALIA WIDE

Special Release Pack

2 x 2015 'Special Release' Vermentino 2 x 2014 'Special Release' Fiano
2 x 2013 'Special Release' Tempranillo/Graciano 2 x 2013 'Special Release' Malbec
2 x 2013 'Special Release' Mourvedre 2 x 2013 'Special Release' Lagrein

Special price \$279 / Wine Society price \$223.20

1 of Everything

1 bottle of each wine on our order form - 18 bottles in total.
1 x sparkling, 6 x white, 1 x rosé, 9 x red and 1 x fortified

Special price \$435 / Wine Society price \$348

For the Red Lover

2 x 2013 Tamblyn 2 x 2013 Coulthard
2 x 2013 Selkirk 2 x 2013 Tempranillo/Graciano
2 x 2013 Malbec 2 x 2013 Lagrein

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

For the Shiraz Lover

5 x 2013 Selkirk
5 x 2013 Bâtonnage Shiraz / Malbec
2 x 2012 Old Adam Shiraz

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

For the White Lover

3 x 2015 Betty & Lu Sauvignon Blanc 3 x 2014 Mollie & Merle Verdelho
2 x 2014 'Special Release' Fiano 2 x 2015 'Special Release' Vermentino
2 x 2013 Bâtonnage Chardonnay

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

Place an order to go in the draw to WIN a Museum 6 Pack!
Use the enclosed order form or jump online www.bremerton.com.au
Simply enter NEWSLETTER at the online checkout to receive your free freight

These special offers end 24th December 2015



WHAT ARE THEY SAYING?

2013 COULTHARD CABERNET

92 POINTS

"...supple and fleshy with delicious sweet fruit flavours balanced by a light touch of oak...never disappoints."

2016 Halliday Wine Companion

GOLD : 2013 ADELAIDE ROYAL WINE SHOW

2012 OLD ADAM SHIRAZ

93 POINTS

"... Very deep dense red/purple colour. Very toasty vanillin oaky to sniff, and the palate is very rich, smooth and opulent, with hedonistic opulence and extravagantly rich old-viney flavour"

Huon Hooke

2013 SPECIAL RELEASE LAGREIN

91 POINTS

"...upfront wine with concentrated ripe dark fruits, licorice, oregano and helped by oak to the fresh fine tannin finish."

Rob Geddes MW

2014 SPECIAL RELEASE FIANO

93 POINTS

"...it's acidity provides a textural base for lemon zest/rind, bordering on savoury/wild herbs."

James Halliday - Wine Companion Magazine

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

Phone us on (08) 8537 3093



Price: £89.50

(approx AU\$191.50)
INC VAT INC. UK
MAINLAND DELIVERY.

1 x Matilda Plains White

1 x Mollie & Merle Verdelho

1 x Racy Rosé

1 x Matilda Plains Red

1 x Tamblyn

1 x Selkirk Shiraz



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

CELLAR DOOR NEWS

If you are looking for somewhere to go and have a great experience, we are closer than you might think - less than an hour from Adelaide with a beautiful drive through the hills. Please come down for a visit or lunch. Taste through our range of stunning wines including our new alternative varieties and explore the variety of regional produce we have on offer in our cellar door.

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

Don't want to drive? Then let the friendly Creek Cruiser team look after you. They can tailor the day to suit your needs including pick up from Adelaide metro area if required. (08 8537 3316 or www.lcp.net.au/)

We are continually adding to our extensive range of local produce and menu options, we are so lucky to be in a region that has an amazing food bowl that keeps offering new things.

Our food is made to share, so grab a few and graze the afternoon away. Soak up the ambience of our cellar door, enjoy the great outdoors in our alfresco dining area or grab one of our picnic rugs and relax on the lawn!

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

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

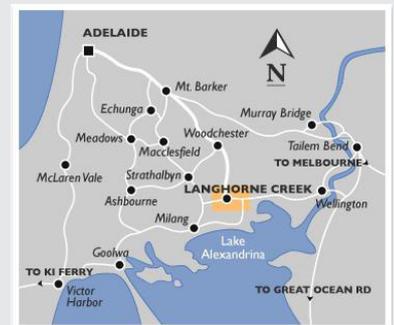
We recommend booking to avoid disappointment by phoning (08) 8537 3093.

Our fabulous cellar door team look forward to meeting you - remember we are more than just a cellar door!

FUNCTIONS?

Looking for somewhere to hold your next function? We can cater for your next occasion whether it's social or corporate. Contact our Cellar Door Manager

Josh Amos-Winfield
 (08) 8537 3093
info@bremerton.com.au



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 and stay in the loop and 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.

CONNECT WITH US ON FACEBOOK, INSTAGRAM AND TWITTER

 Bremerton Wines

 @bremertonwines

 @bremertonwines

BREMERTON WINE SOCIETY

Thanks to great feedback from our wine society members we are excited to introduce some new options for you to choose from.

In addition to the current member choices - The Mixed Dozen (red & white wines) and The Red Dozen (red wine), We have added a few new options. You can now also choose from The White Dozen (white wines only), The Special Release Dozen (mixed whites and reds from our special release range) and the Premium Pack (a six pack of reds from our premium range).

You can check out our wine club options on our website, and yes you can switch between packs with

each delivery.

In addition to the bi-annual shipments, our members will continue to enjoy exclusive access to our museum releases, pre release offers as well as our Wine Society Long Table Lunches.

If you would like to join or find out more information about our new packs please contact the office on (08) 8537 3093, or go online to www.bremerton.com.au A big THANKS to all of our members for readily supporting the Bremerton Wine Society. Keep the feedback coming and we look forward to seeing you soon!

UNABLE TO JOIN US IN THE CELLAR DOOR? OUR WINES ARE BEING SERVED IN THESE GREAT RESTAURANTS TOO!

- VICTORIA – Hunters Kitchen and Bar, 454 St Kilda Road, Melbourne
- QUEENSLAND – Eleven Roof Top Bar, Level 11, 757 Ann Street, Brisbane
- NEW SOUTH WALES – East Village Balmain, 82 Darling Street, Sydney
- TASMANIA - Smolt , 2 Salamanca Sq, Hobart
- WESTERN AUSTRALIA – Sorrento Restaurant, 158 James St, Northbridge
- SOUTH AUSTRALIA – The Strand Restaurant, 108 Jetty Road, Glenelg
- FLEURIEU PENINSULA, - Bombora @ Goolwa Beach Café, Beach Rd, Goolwa Beach

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!

