

## ANNVERS AROUND THE WORLD

Show time in Canada! Annvers will be represented at one of the country's most prestigious wine events - Port of Wines Festival in Nova Scotia from 3-8 November 2003. A very exciting event and opportunity to introduce our wines to the Canadian market!

Annvers will soon be available in the UK and the USA...For those of you in the Northern Hemisphere, be patient ... we are coming!!!!

For a complete list of our distributors visit [www.annvers.com.au](http://www.annvers.com.au)

Julie Courchesne  
Sales & Marketing



*Annvers Estate Vineyard*

## PLACES TO BE SEEN, PLACES TO SEE ANNVERS

A quick list of fantastic eating spots for our well-heeled gourmands supporting Annvers Wines. As a young, boutique producer it is a tough market to get into the "A" list of fine dining restaurants. But our quality first approach is making Annvers a hit in the fine dining scene.

**Adelaide** – *Lenzerheide, Alphütte, Gaucho's, Oostende Belgian Beer Café, Salopian Inn*

**Sydney** – *Wildfire, Tetsuya, Pello, MG Garage, Level 41*

**Melbourne** – *Birdcage, Clancy's, Langtons*

**Brisbane & the Gold Coast** – *Il Centro, Two Restaurant and Wine Bar*

## ANNVERS IN ANVERS (ANTWERP), BELGIUM

The name Annvers is a modification of the French name for the city of Anvers, or Antwerp as it is known to us English-speaking punters. Anvers is the hometown of Myriam Keoghan, and the place where Wayne and Myriam first met back in 1983. The two fell in love and Myriam moved to Australia, the couple marrying in Brisbane in 1984. When Wayne and Myriam started Annvers Wines it was decided to adopt the name of Myriam's hometown. The extra 'n' in Annvers was added to prevent any problem with European Union laws on appellations, which are specific names exclusively reserved for use by regions making wine or other agricultural produce.

Interest from Belgium in our wines resulted in our first shipment to Australian Fine Wines late last year and a very successful launch of Annvers Wines in the city of Anvers. The Belgium media were in attendance with coverage on television and from the major daily newspapers. The wines have sold very well with orders coming in from retailers and restaurants throughout Belgium, including SCHONE VAN BOSKOOP and FOLLIES, both of which have a star rating in the Michelin Red Book.

For those of you living in or visiting Belgium, Australian Fine Wines can be contacted at

Werf 13 , B2500 Lier, Belgium

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Fax: +32 3480 2644

Web: [www.australian-fine-wines.com](http://www.australian-fine-wines.com)

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*Wayne, Myriam and Bambi the pooch*



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# ANNVERS

Annvers Bulletin

WINTER 2003

*Vintage is over, our wines are safely in barrel and we now have a time to reflect on the events of the past few months. We have had a good vintage in retrospect (please read the report for more details) and are very happy with the quality of our 2003 wines. As demand for our wines is increasing, Annvers are slowly creeping up production. With more of Annvers wines to go around you can expect to see us maintaining a much higher profile in the future. Annvers can't remain a well kept secret for too much longer!*

## VINTAGE REPORT 2003

For a winemaker there is no more terrifying sight than rain-heavy clouds looming over a ripening vineyard. After the hot and dry spell of January and early February the rain that fell in late February had two immediate effects, firstly diluting the sugar and flavour concentration in the berries, and secondly to cause berry splitting from the sudden uptake of water. Shiraz from our vineyards in McLaren Vale and the Adelaide Hills experienced about 5% berry loss from the splitting. Cabernet came through unscathed, the smaller berries and thicker skins of this variety are tougher than those of Shiraz.

With all that fresh ground water and ample sunshine the vines went on a sugar-producing spree. A little over a week after the rain we found that the McLaren Vale Shiraz was shooting up towards 15 Baume (a sugar measurement that roughly equals one % alcohol in the finished wine). The McLaren Vale Shiraz was quickly picked, crushed and sent to the fermentation tanks. Despite the challenges the wine is looking very good, an inky black monster with oodles of ripe black fruits.

Langhorne Creek has had an exceptional vintage, the rain that upset so many other wine growing regions in SA not even breaking the stride of the slow ripening process on the plains surrounding the Bremer River. Our 2003 Cabernet looks very promising, loads of blackcurrant and minty flavours are already showing through.

The fruit from our Adelaide Hills vineyard ripened with greater enthusiasm this year. Both the Cabernet Sauvignon and Shiraz were picked, fermented, pressed and racked to barrel this year even before the Cabernet was picked last year (17th May in 2002). Yields have been heartbreakingly low, the Shiraz cropping at 1 ¾ tones per acre and the Cabernet Sauvignon at one tonne per acre. But concentration and quality are excellent.

We have had many requests for Annvers to introduce a white wine into our range. New for vintage 2003 is the Annvers Adelaide Hills Chardonnay, sourced from vineyards in the Lenswood and Charleston districts. We are aiming for an elegant style with this wine, using barrel fermentation in 50% new French oak barriques, lees stirring and full malolactic fermentation. This wine is showing great potential and will go to bottle later this year for release in early 2004.

Duane Coates  
Winemaker



## NEW RELEASES

### Annvers Wines

Those of you buying our wines in the past will be familiar with the Annvers McLaren Vale Shiraz and Annvers Langhorne Creek Cabernet Sauvignon. The 2001 wines show good flavour generosity and complexity that is typical from this warm vintage. Having spent some time looking at the wines over the past months (indeed my job is tough), the Shiraz is immediately more open and accessible. The Cabernet needs a little more time to come together, it will be starting to look its best from early 2004.

New for Annvers is our Shiraz Cabernet Sauvignon from vintage 2002. This wine is a blend of Shiraz and Cabernet Sauvignon from our Adelaide Hills Estate vineyard with a splash of McLaren Vale Shiraz added to give a little mid-palate fleshiness. Our intent for this blend was to offer a premium quality but less expensive wine to our customers, and the results have exceeded our expectations. We recommend giving the Shiraz Cabernet Sauvignon six months rest before enjoying.



## ACCOLADES FOR ANNVERS

*With our tiny production in previous years (and always sold out in no time at all), Annvers has not been able to justify entering many wine shows. Our growth over the last two vintages has enabled us to spare the wine for entering shows and getting our name 'out there' with the wine public and media. We will keep you posted on further show success and reviews throughout 2003.*



*Duane tasting in the cellar*

### Annvers Reserve

A limited release range for those looking for something special. Both Reserve wines are presented in tall reverse taper bottles with an elegant new package design. The Annvers 22 Years Old Tawny Reserve has been assembled from a selection of old fortified parcels that we have begged, borrowed and stolen from our friends in the industry. A stunning wine that is being snapped up quickly, get your orders in soon as we have just half a pallet of six packs left!

Also new is the 2001 Annvers Reserve Shiraz. The Reserve is made from the best barrels and parcels of fruit (Barossa Valley, Adelaide Hills and McLaren Vale) that we have at our fingertips. Shows a step up in depth and concentration from the McLaren Vale Shiraz with lovely balance, length, intensity and complexity. Again be quick, there are only 350 six packs to go around for mail order, restaurant and retail customers in Australia.



### 2001 Annvers McLaren Vale Shiraz

In its only show outing last year the McLaren Vale Shiraz picked up a BRONZE medal at the 2002 McLaren Vale Wine Show. Earlier this year the McLaren Vale Shiraz was submitted to the New Releases section of the March/April 2003 issue of Winestate Magazine, earning a ★★★★★ star rating.

### 2001 Annvers Langhorne Creek Cabernet Sauvignon

★★★ Stars in Winestate Magazine for the New Releases section for March/April 2003, still a baby, this Cabernet still needs more time to look at its best.

A few months later and a SILVER medal in the Japan International WINE Challenge against some of the best Cabernet Sauvignon wines in the world.

### 22 Years Old Aged Tawny Reserve

★★★★★ Stars in Winestate Magazine for the New Releases section for March/April 2003, an excellent result for a very unique wine.

### 2001 Annvers Reserve Shiraz

★★★★★ Stars in Winestate Magazine for the July/August 2003 Shiraz Tasting. Both the Reserve Shiraz and the Shiraz Cabernet blend had been in bottle only a week at the time of the Winestate tasting and were still recovering from 'bottle shock'. We expect even better things now that the wines are coming together with a few months rest in bottle.

At the Japan International WINE Challenge our Annvers Reserve Shiraz 2001 was awarded a GOLD medal in a class that included some of Australia's most famous icon wines. Yes, we are still smiling about the results.

### 2002 Annvers Shiraz Cabernet Sauvignon

★★★ Stars in Winestate Magazine for the Shiraz Tasting for the July/August 2003 issue. Still youthful, tight and closed, we are expecting great things from this wine once it 'unwinds' and settles down in bottle.

