



A word from wayne ...

What a busy six months it has been for us.

We opened our new 'Historic Cellar Door' in McLaren Vale on 26th December.

It really is LOCATION LOCATION LOCATION. We are the FIRST Cellar Door as you enter McLaren Vale from Adelaide.

Housed in the 154 year old Limestone barn, which oozes with history and character and is complete with underground cellar.

The historic building, wines and gourmet platters are a must see experience!

Another exciting project we have just completed is the redesigning of our packaging, including new wine labels. We love our current labels, but with us growing our range of wines and distribution in recent years we needed to revisit our overall packaging. We hope you like the NEW LOOK which is brighter and more contemporary in style.

We are off and running with the 2005 vintage. Our McLaren Vale Shiraz was picked on 3rd March at 14.9 baume and it already shows great flavours. Much research has also been undertaken with our viticulturist Jodie Armstrong since last vintage to further improve our grape quality and again lower our yields (2.5 - 3.5 tonnes per acre) and achieve less vigor in some of our vineyards thus giving slightly more sunlight and increased fruit flavour.

Cheers.

Anvers cellar door ...

Yes, we are finally open!

After more than 12 months renovation work, the Historic Aldersey Farm is now open and home to Anvers' Cellar Door.

We are open daily from 10am - 5pm for tastings and cheese plates.

Gourmet platters are available on weekends and Public Holidays.

We are looking forward to welcoming you and your friends!

Come and see us on Main Road (corner of Stump Hill Road), McLaren Vale (next to the Visitor Information Centre).

*Photos clockwise from left:
Anvers Cellar Door / outside dining area;
Anvers Cellar Door interior;
Anvers gourmet platter .*





Anvers rated ★★★★★ in the 2005 edition of James Halliday Australian wine companion



pre-vintage report 2005

With vintage looming the regular visits to the vineyards have started. The estimates so far indicate yields lower than last year, and by mid-February we will have thinned the vineyards to reduce the crop load yet further. All in the name of finding that little bit extra in the way of flavour intensity and depth.

Fingers crossed with the weather though, it has been unseasonably wet in Adelaide over the past few months. The vines have responded to the extra water by growing more leaves and shoots, which will need a trim before harvest. The rain and vigorous growth is nothing to worry about yet, we will be expecting warm, sunny weather through February, March and April.

Duane Coates
Winemaker

LOOK OUT!!!

**NEW WINES AND NEW LOOK FOR SUMMER!
A first peek at our new label and logo
with the 2004 semillon sauvignon
blanc and rosé.**



2004 Adelaide Hills Semillon Sauvignon Blanc

To keep the loyal Anvers fans happy this summer we have made a small batch of Semillon / Sauvignon Blanc. The grapes were sourced from vineyards in the Lenswood and Charleston regions of the Adelaide Hills. The lower alcohol Sauvignon Blanc from 2004, together with a little French oak fermented Semillon, will make for an exceptionally drinkable, complex white wine to keep chilled in the fridge over the warmer months.



2004 Adelaide Hills Rosé

Our Adelaide Hills Rosé was made from our Estate Vineyard Cabernet Sauvignon and Shiraz.

A fresh, crisp and light-bodied wine showing strawberry and raspberry aromas.

other new releases...

2003 Adelaide Hills Chardonnay

Inspired by the wines of Burgundy, our aim was to make an Australian Chardonnay with finesse and elegance. The full guntlet of winemaking tricks have been used; partial natural yeast fermentation, full barrel fermentation, eight months on lees, four culture yeast strains and seven different selections of French oak. Complex work to make it an easy decision to say yes to another glass.

2003 Adelaide Hills Shiraz (62%) Cabernet Sauvignon (38%)

Vintage 2003 produced a small crop with great intensity of flavour. Maturation for 12 months in 2-3 year old French and American oak barriques has allowed the wine to maintain vibrant fruit characters supported by a subtle oak influence.

2002 McLaren Vale Shiraz

The warm, maritime climate of McLaren Vale was tempered by an exceptionally cool, dry summer and autumn in 2002. These conditions proved perfect for developing a deeply coloured and flavoured Shiraz. Fermentation in traditional open fermenters and 12 months in American and French oak, individually tasted and selected barrels for blending produced our most extraordinary McLaren Vale Shiraz to date.



Anvers rated ★★★★★ in the 2005 edition of James Halliday Australian Wine Companion



A N V E R S

Anvers — new logo

No, it's not a spelling error! We have reverted to the original spelling of Anvers with one 'n' on our new label and logo.

A little background on our new logo and label ... Brabo, the Roman warrior.

According to legend, the city of Antwerp (Anvers) in Belgium, was terrorised by a 'terrible giant' called Antigoon, who made the passing ships pay a toll – until one day, a Roman warrior named Brabo fought and killed him, cutting his hand off and throwing it into the Scheldt river.

Look out for our new packaging which will be phased in over the next 12 months.



2002 Langhorne Creek Cabernet Sauvignon – Judged best of class at the 2004 Winewise Small Vignerons Awards

Slow, cool ripening that occurred in 2002 produced a wine of exceptional flavour and colour. A lush full-bodied Cabernet offering dense cassis and mint flavours in the company of liquorice and bitter chocolate.

2002 Reserve Shiraz – Gold Medal, 2004 Japan Wine Challenge

Following in the footsteps of the 2001 Reserve, our 2002 again won GOLD at the 2004 Japan Wine Challenge.

A unique multi-regional blend from the Adelaide Hills (32%), McLaren Vale (32%) and Langhorne Creek (22%), the Reserve Shiraz has spent 19 months in new and one year old French oak barriques prior to individual barrel selection, blending and bottling in February 2004. A wine of power, balance and finesse!

Wayne, Myriam and Sabine





Main Road (corner Stump Hill Rd), McLaren Vale, South Australia 5171
Ph: 61 8 8323 9603 Fax: 61 8 8323 9502
Email: info@anvers.com.au Web: www.anvers.com.au

OPEN DAILY 10am – 5pm

Postal Address: PO Box 799, McLaren Vale SA 5171

anvers around the world ...

The last 12 months has seen Anvers increase its presence around the world with new distribution in the USA, Canada, Switzerland, UK, Fiji and Japan, together with international awards: a GOLD at the Port of Wine Festival in Nova Scotia, Canada, SILVER at Starwine Competition in Philadelphia, USA, and GOLD & BRONZE in Japan and a BRONZE in at the London International Wine Challenge.

For a full list of awards and distributors visit www.anvers.com.au

Not only has the wine travelled, but also our people. Meetings and tastings with our distributors in Belgium, New Zealand, UK, Canada and the USA have given us excellent feedback on the wines, confirming that we are moving in the right direction!

It was a busy 10 days for Wayne and Vine Street Imports team in the USA visiting customers in New York City, Philadelphia, Washington DC, Delaware and New Jersey.



Wayne with the Vine Street Team

Anvers has also been well received in the city of it's namesake Anvers/Antwerpen in Belgium.

Both Myriam and Wayne were warmly welcomed by the Mayor with all the media in attendance (Television, Radio and local newspapers).

before renovations ...



after renovations ...



Cellar Door Map

