

# Anvers

## Bulletin

spring 2006



### A Word From Wayne ...

The last year has been event filled and exciting for us all at Anvers.

- Let's start by saying that we were very excited receiving a 5 star rating and great reviews for our wines from James Halliday in his 2006 Australian Wine Companion.
- A very successful 2006 Sea & Vines Festival, great wine, great food accompanied by great music by 'The Hiptones'. We hope to see you next year if you could not make it this time!
- We have released 2 new wines, Brabo red and white, and have finalised our rebranding and labels (read next page).
- The 2006 Vintage is looking good in barrel with low yields and excellent quality overall.
- Peter Reiters has joined the team after recently completing his Wine Marketing degree. He will be developing sales in South Australia and be the face of Anvers at cellar door.
- It has also been a busy time for Anvers overseas. I have attended both Prowein in Germany and the London International Wine Fair. The hard work is paying off and you can now find our wines in 10 countries around the world.
- We have also recently appointed Premium Regional Wines as our distributor for both New South Wales and Queensland.

Quite a busy year, as you can see. We hope you enjoy our new releases and have the opportunity to visit our cellar door. Cheers!

*Wayne*

### Vintage Report

Vintage 2006 provided some extremes of weather with a scorching hot January following into a mild February and March. The 40C + heatwave of January slowed ripening as the vines shut down with heat stress. Harvesting was delayed by about a week to two weeks on average, but by early March things were in full swing with McLaren Vale Shiraz and Langhorne Creek Shiraz coming into the winery. Colour and flavours are exceptional from Vintage 2006, with Cabernet Sauvignon in particular hitting a purple patch in Langhorne Creek and the Adelaide Hills.

Shiraz has had a good season too, with great mid-palate weight and loads of rich, ripe flavours. The later harvest date over 2005 has allowed the wines to ripen evenly with an appealing spicy edge and velvety tannins. Make some room in the cellar; Vintage 2006 will be worth stocking up on.

Duane Coates



## 5 Star Rating

"Outstanding winery capable of producing wines of the highest caliber"

James Halliday Australian Wine Companion, 2006.

# New releases



## **2004 Adelaide Hills Chardonnay**

The 2004 Adelaide Hills Chardonnay follows the success of the inaugural 2003 release. From vintage 2004 we were provided with flavoursome, elegant Chardonnay grapes from vineyard sites in Lenswood and Charleston. The selection of eight different French oak types, use of wild yeast and 10 months spent on yeast lees has provided a wine with soft, creamy texture and layers of subtle complexity.

Pale yellow in colour, a vibrant aroma of white peach and fig fruits backed by hints of nougat and cashew nuts. A powerful yet elegant style with a creamy mouth feel.



## **2005 Brabo Semillon Chardonnay**

Our 2005 Brabo Semillon Chardonnay uses fruit sourced from McLaren Vale and the Adelaide Hills and is made from a blend of 70% Semillon and 30% Chardonnay. A hint of barrel aged Chardonnay adds complexity and fullness to the palate while a subtle sweetness rounds out the finish.

Mid straw in colour, the aroma shows zesty citrus fruit flavours with lanolin and honeysuckle accents. Medium-bodied on the palate with intense lemon and peachy fruit flavours supported by a subtle hint of oak and a crisp, lingering finish.



## **2005 Brabo Cabernet Sauvignon Shiraz**

The Anvers Estate vineyard located in the Adelaide Hills has been used to source fruit for award winning wines such as the Anvers Reserve and Anvers Shiraz Cabernet Sauvignon. This same vineyard has provided the grapes used to produce the second Anvers Brabo from vintage 2005.

Vibrant red in colour with crimson hues. Intensely flavoured yet elegant, this wine combines the spice and blackberry characters of Shiraz (22%) with the refined blackcurrant flavours of Cabernet Sauvignon (78%). An aroma of soft clove and white pepper spices in the company of elegant red summer fruits. Soft and silkily textured on the palate, the subtle oak nuances compliment fresh blackberry, currant and spicy flavours.

Look out for our 2006 Rosé, 2006 Semillon Sauvignon Blanc and Fortified Shiraz to be released early Spring!



**2004**  
**Razorback Road**  
**Shiraz Cabernet**  
**Sauvignon**

Named after the location of our vineyard in the Adelaide Hills we have selected from vintage 2004 a blend of 52% Shiraz and 48% Cabernet Sauvignon assembled after selecting those barrels best suited to the powerful yet elegant style of the Razorback Road. The subtle oak contribution, vibrant fruit and keen balance of acidity and tannin make the Razorback Road refreshingly enjoyable glass after glass and as accompaniment to dinner.

Deep red in colour with vibrant crimson hues. Elegant aromas offering raspberry and blackberry notes with a hint of coffee and mint, the palate shows refined forest fruit flavours supported by subtle oak and five-spice nuances. Finishes with a lingering persistence framed by fine-boned acidity and velvety tannins.



**2003**  
**McLaren Vale**  
**Shiraz**

The grapes for our McLaren Vale Shiraz are sourced from two vineyards in Willunga, both sites show unique aromas, flavours and structure that add to the complexity of this wine. The very warm weather experienced during the ripening season has provided our 2003 McLaren Vale Shiraz with great concentration of colour and flavour. Made in a full-bodied style, this wine spent 12 days in fermentation with gentle tannin extraction. Oak maturation was for 14 months in predominantly American oak barriques, of these 10% were new with the balance being one and two years old.

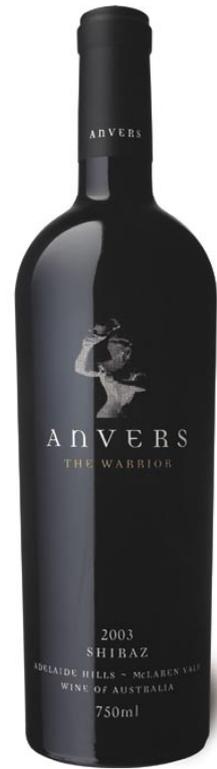
Deep, dark red in colour, the nose offers rich blackberry and prune fruit notes supported by subtle vanilla and cedar accents. A full-bodied Shiraz in the mouth with rich black fruits backed by nuances of espresso with supple tannins and a lingering length of finish.



**2003**  
**Langhorne Creek**  
**Cabernet Sauvignon**

Sourced from the rich soils of Langhorne Creek, the 2003 Anvers Cabernet Sauvignon is the sixth release of this wine. The warm conditions experienced during vintage 2003 have provided a full-bodied wine of great colour depth and flavour concentration. Ageing in French and American oak barriques for 12 months has imparted a subtle toastiness to the palate and allowed the tannins to integrate and soften.

Our 2003 Langhorne Creek Cabernet Sauvignon shows a deep red colour with rich blueberry and blackberry aromas backed by complex nuances of liquorice and eucalyptus. The full-bodied palate offers rich berry fruits in the company of subtle mocha and mint accents with a velvety tannin backbone.



**2003**  
**The Warrior Shiraz**  
 (formerly our Reserve Shiraz)

From vintage 2003 our Reserve Shiraz has been renamed The Warrior and while the name and the packaging are new, the superlative quality of the Anvers Reserve Shiraz has been retained.

Vibrant crimson red in colour. Pretty blueberry fruit aromas in the company of dark spice, espresso and mineral notes. On the palate a combination of dark plum and prune fruits are complimented by chocolate, anise and black pepper accents. The long finish is supported by firm yet silky tannins and a crisp acidity.

Clockwise from left:

Cellar set up for a lunch function; Statue of Brabo in Antwerp; Cellar door veranda; Wayne with our new Belgian logistics partners, Kregspedi, at the London International Wine Fair



## Anvers around the world...

We have expanded our network around the world with new distributors in Belgium, Hong Kong, Malaysia, Taiwan and the UK. We now export 40% of our production, with our biggest markets in Canada, Belgium and Taiwan.

Wayne also represented Anvers to an international crowd at Prowein in Düsseldorf in March, the London International Wine Fair in May and hosted a dinner with Australian Fine Wine Exports in Belgium to a select group of wine enthusiasts.

We are pleased to say that we have received excellent feedback on our wines and new labels at all events.

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

## Wine Club

Join our wine club and enjoy 20% off cellar door prices, free delivery in Australia and special mixed dozen only available to members.

Full details on [www.anvers.com.au](http://www.anvers.com.au)

## Cellar Door

Why not have your next group outing with us, birthday or business lunch, social club, etc. We can cater for groups of up to 36 people and offer a truly unforgettable experience with Gourmet Platters accompanied by wine tasting in our historic Aldersely farm cellar.

Bookings are required. For more information contact **Peter Reiters on 0418 899 659**

**Cellar Door**  
**Open daily 10 am – 5 pm**  
**Lot 11 Main Road corner**  
**Stump Hill Road,**  
**McLaren Vale**  
**South Australia**

## South Australian Retailers

Anvers wines are now available at the following retail outlets in South Australia...

Bar on Gouger,  
Booze Brothers (Norwood & Findon),  
Bridgewater Inn,  
Cellarbrations (Glenelg),  
Cellarbrations Tappy's (Aberfoyle Pk),  
Cross Keys Tavern (Cavan),  
David Jones,  
Edinburgh Cellars,  
Goodwood Cellars,  
Hutt Street Cellars,  
McLaren Vale Hotel,  
Parade Cellars (Norwood),  
Plonk! (Glenside),  
Stirling Hotel,  
Summertown Cellars,  
Torrens Arms Hotel,  
Tower Hotel,  
Walkers Arms.