

ANVERS Down Under



The International Festival was part of the celebrations for Stage 5 of the Tour Down Under 2009. Held at the Willunga Recreation Grounds Oval on the 24th of January, the festival was a feast of international food and wine. Along with entertainment drawn from countries all over the world, Anvers represented Belgium for a great day.

Allan Davis (Quickstep) took out Stage 5 and in the end won the Ochre Jersey and overall race honour's for this prestigious event. An impressive week of racing was performed by all members of the Belgium Team. Congratulations and a big well done.



Team Manager:
Rik VAN SLYCKE BEL

TEAM: QUICK STEP (BEL)

- 101. Allan DAVIS AUS
- 102. Matteo TOSATTO ITA
- 103. Dries DEVENYNS BEL
- 104. Davide MALACARNE ITA
- 105. Francesco REDA ITA
- 106. Hubert SCHWAB SUI
- 107. Kurt HOVELIJNCK BEL

Anvers brings Belgium to the festival... and we flew the flag high over our marquee. Wine was consumed by many visitors from overseas and closer to home whom all tried their luck to win a magnum of our premium 2003 "The Warrior" Shiraz.



CONGRATULATIONS

The MAGNUM WINNER
is Dru Dundon
of Kensington, Victoria.



"Elegance DEFINED"

2008 Adelaide Hills Chardonnay

It's been a long wait but Anvers has welcomed the return of its premium Adelaide Hills Chardonnay. Since 2004 premium Adelaide Hills Chardonnay grapes have not been readily available. In 2005 Anvers made a decision to establish Chardonnay vines on its award winning vineyard at Kangarilla in the Adelaide Hills.

Wayne Keoghan from Anvers Wines said, "Having the vines on our own estate vineyard means we can ensure the grapes are cared for, grown and picked with care which ensures ultimate quality in the finished wine. Quality starts in the vineyard"

The 2008 Vintage is the first Chardonnay to be produced from grapes grown on the Kangarilla Estate

Vineyard. The greatest of care has been taken with this wine from the handpicking of the grapes to the selection of the finest French oak to the use of wild yeast and 10 months spent on yeast lees. This is a wine made in the finest traditions of wine making. The result is a wine that is finely textured with layers of subtle complexity. This wine continues a fine tradition of world class cool climate wines from the Adelaide Hills.

This wine won't stay in stock long. It's already being supplied into some of Sydney's finest restaurants and export interest is unprecedentedly strong. Anvers is expecting a sell out of this popular wine.

Tasting Notes:

Golden straw in colour, a vibrant wine with bright fruit characters, aroma of peach, pear and fig fruits backed by hints of nougat and cashew nuts. An elegant style with a finely textured palate, the 2008 Anvers Chardonnay delivers delicious fruit flavours supported by profound layers of oak, yeast lees and complex shortbread nuances. Serve slightly chilled. Best from 2009 to 2012.

Bottling Date:

December 2008

Release Date:

December 2008

Production:

400 cases

Winemaker:

Kym Milne MW

Closure: Screw Cap

Alcohol: 13.5%



2005

Razorback Road Shiraz Cab Sauv

ADELAIDE HILLS

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The best wines of 2009

Matthew Jukes & Tyson Stelzer

Anvers Razorback tastes like it sounds with savoury overtones, dark meaty flavours and great depth of spicy berry fruits. It's a big wine for a small spend, and we love that combination of traits.



ANVERS WINES "the quality of the wines is exemplary" James Halliday
Australian Wine Companion 2009

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The Anvers Times
March 2009

"FROM THE VINEYARD"



Brian Neville in the vineyard

It is almost impossible to try and describe what we have been through in Australia over the last three months. Mother Nature delivered a heat wave of unprecedented

proportions through January and the consequences have been seen in the terrible bushfires that have ravaged Victoria.

Three years ago our own vineyard in Kangarilla faced a bushfire and even though the majority of the vineyard did not burn we lost an entire vintage due to smoke damage. Those of you who love and collect our premium "The Warrior" Shiraz will discover no 2007 vintage, a vintage lost to bushfire. The team at Anvers and our sister company Ramelec raised \$2000 in support of the bushfire appeal in Victoria. Our thoughts are with the people of Victoria.

During the last week of January, South Australia experienced five days of over 40 degrees Celsius (104 Fahrenheit). This is extreme heat but the team at Anvers Vineyards had prepared by crop thinning leading up to Christmas and although this reduced the number of berries on the vine it increases the quality of the remaining ones.

The team also maintained water to the vines from the naturally fed dams located on our estate vineyard to ensure we had maximum leaf cover leading into the typically hot period of January and February. This extra care ensured the grapes were protected during this extreme weather pattern.

Leading up to vintage we expect to see a smaller crop. The emphasis in the vineyards is about maintain-

ing quality, not generating quantity. We know in the end it's the quality of the wine which will continue to grow the brand.

During March, Brian Neville and the team will again work around the clock to harvest the vintage where the results of another year of hard work will be delivered to the winery.

enjoy Food with Great Wine

Thai-Spiced Chicken Salad with a beautiful Rosè



YouTube keywords: anvers wines chicken salad

Thai-Spiced Chicken Salad, and you know what? It works a treat with the wine. It is not a 'proper' Thai dish, only using some Thai Chili Paste as a flavouring. The heat isn't too intense and it manages to meld nicely with the wine. A joy in fact.

While western cuisine and wine go hand in hand, they have grown together since time immemorial, the various cuisines of the East need more explorations for decent partnerships to be found. We believe we have found one of them!



ANVERS Rosè
We have used Shiraz from our award winning estate vineyard in the Adelaide Hills to produce a refined style of Rose. A long, cool fermentation retains the vibrancy and freshness of the fruit flavours while the understated residual sugar provides a barely perceptible edge of refreshing sweetness to the persistent finish.

RECIPE:

Thai-Spiced Chicken Salad

Serves 2

Ingredients:

- 2 tbsp Lemon Juice
- 2 tsp Red Chili Paste
- 4 tbsp Mayonnaise
- 2 Spring Onions (finely chopped)
- 500g Strips/chunks cooked Chicken
- 2 Sticks of Celery (chopped)
- 1 Green Apple (peeled)
- ¼ Savoy Cabbage (sliced)
- 2 Tomatoes (cut into wedges)

Method:

1. Stir together the first four ingredients
2. Fold in the Celery and Apple
3. Season
4. Cover and chill for 1-2 hours to allow the flavours to blend
5. Place the Cabbage on a plate, top with the Celery/Apple mix and place Chicken on top
6. Garnish with the tomato

★★★★ WINESTATE Best Wines of 2008 ★★★★★



JAN 2009



Anvers Wines does it again!!!!

2006 Razorback Road
Adelaide Hills Shiraz
Cabernet Sauvignon

★★★★ 4 STARS

Interesting mulberries, tomato bush and white pepper aromas. Nicely structured palate, beautiful length of some great regional varietal flavours. Plenty of balancing acid.



Wayne & Myriam Keoghan



ANVERS WINES "the quality of the wines is exemplary" James Halliday
Australian Wine Companion 2009

SEE US ONLINE



The Anvers Times

March 2009

Focus: Langhorne Creek



Langhorne Creek, a beauty on the fleurieu is found less than an hours drive south of Adelaide. Lake Alexandria which marks the regions southern edge is Australia's largest permanent freshwater lake and the area is well known for its natural flood plains. Dominated on the horizon by magnificent River Red Gums and influenced by the Bremer and Angas Rivers the region is regarded as one of the best kept secrets in Australian viticulture.



Lake Alexandria SOUTH AUSTRALIA

The area is named after Henry and Alfred Langhorne, brothers and cattle drovers who brought animals overland crossing the Bremer River to a property known as 'Langhorne Station' during the 1840's. Just after the 1850's the first vines were planted on the ancient flood plains and to this day the vineyards close to the Bremer River experience natural floods from rainfall in the Mount Lofty Ranges. With a winter rainfall of about 380mm per year combined with the methods used for diverting the Bremer River, the soil is fertile with deep alluvial sandy loam that varies in colour from red-brown to dark grey. The region boasts a won-

derful temperate climate with moderate day time temperatures. During the growing season on shore winds blowing in from the southern ocean across Lake Alexandria make the wines produced, the ripest, softest and most relaxed in the country.

Langhorne Creek is best known for its soft, fruity, medium-bodied reds and red blends with key grape varieties including Cabernet Sauvignon, Shiraz, Merlot, Chardonnay and Verdelho. The areas wines are easily distinguished by their soft and fragrant flavours. Often exhibiting gentle minty or chocolate overtones.

Regional Red Focus:

Langhorne Creek

Cabernet Sauvignon

The current release Anvers 2007 Cabernet Sauvignon has been produced from grapes sourced from the alluvial soils of Langhorne Creek. With that in mind we have proudly splashed this across our label.

Wines from the Langhorne Creek region achieve successes in both Australia and the international wine show scene. As an example our 2006 Langhorne Creek Cabernet Sauvignon received a Blue/Gold in the

2008 Sydney International Wine competition. Cabernet Sauvignon which is considered the noblest of red grapes has a deep history in the old world. In Australia it thrives on the long growing seasons to ripen. The thick skins of the grape results in wines that can be high in tannin which provides both structure and age ability.

The Anvers 2007 Cabernet Sauvignon is a full bodied wine of great colour, depth and flavour. Ageing in French and Ameri-

can oak barriques for 12 months has imparted a subtle toastiness to the palate. Deep red in colour with rich blueberry and blackberry aromas it has a fine mocha and mint accent. It drinks superbly now but can be cellared from 5-10 years or possibly longer. Why not add it to your cellar before we sell out?



free magnum

From February to May any orders of 3 dozen wines or multiples of 3 dozen (mixed or straight dozens) ordered on the enclosed order form we will be offering a complimentary Magnum of what are now museum wines.

Why? We want to reward our regular buyers for supporting Anvers Wines!

In addition Wine club members will receive a bonus Anvers T-shirt or bottle opener with their order of 3 dozen or more wines.



EST. 1932

Over the 2008/2009 Australian summer Anvers Wines has joined with the Clarendon Bowling Club in assisting with sponsorship of the club and in return the club has presented Anvers wines to its members across the bar. A real partnership that is bringing benefits to both parties.

The Clarendon Bowling Club was formed in December 1932. Anvers and the Clarendon Bowling Club have become firm friends. Wayne Keogh of Anvers Wines said, "Sponsoring the clubs Birthday Fours for example was a great honour and a lot of fun. To be able to join with such a historical club and have them present our wines to their members has been a benefit for the club and Anvers". The winners of the Birthday Fours each received a bottle of 2006 Cabernet Sauvignon, a wine which has achieved Blue Gold medal status at the Sydney International Wine Show.

The Clarendon Bowling Club runs three major **tournaments** for the men a year, Birthday Fours, Presidents Invitation and Clarendon 500. The ladies have 2 Gala Days, one in November and one in March. These days are open to other clubs. Anvers has been proud to provide the wines for the tournament dinners and to contribute to the fundraising efforts of the club. The club runs two very popular sessions of **Night Owls** from mid November to Xmas and mid January to mid March. These are held to encourage members of the public to come along and try bowls and participate in what is a fun competition.



If anyone wishes to try lawn bowls or even just have a social drink in what is a beautiful location **please call Don Crosby at the club on (08) 8388 3417** or alternatively visit the club rooms at Oval Road, Clarendon, South Australia every Friday between 6pm till 8.30pm November through to mid March.



Joining our Wine Club is free

all you need to do is tick the appropriate box on the order form to indicate you would like to become a Wine Club member (or if you are already a member, please simply tick the 'already member' box). All wine club members receive 20% off the standard prices per bottle plus free delivery Australia wide. We also have special offers for members such as vintage run outs and giveaways of Magnums.

ANVERS WINE CLUB Terms and conditions

A minimum purchase of two dozen wines per year is required to maintain membership privileges. Wine can be dispatched up to 4 times per year.

Your three options are:

- Winemaker's red selection \$200
- Mixed Dozen \$170
- Your choice of straight or mixed dozen at 20% off standard mail order prices

Your Wine Club membership entitles you to:

- Special offers, pre-release wines, invitation to tastings and special events newsletters
- Free delivery in Australia for all purchases
- 20% discount on all mail order purchases
- Your chance to win a 3L (Double Magnum) bottle of Anvers annually at the end of vintage.

Conditions:

- Membership is free but a minimum purchase of two dozen wines per calendar year is required.
- Price per case for wine club members includes delivery throughout Australia.
- Membership is only available to persons 18 years or older.
- Cancellation of membership and changes to contact details must be made in writing to Anvers Wines
- All membership details are kept confidential and will not be disclosed to 3rd parties



Anvers Mailing List

Just want to stay in touch with Anvers? Then join our mailing list. Just tick the box on the order form and fax it to our team. Your details will be confidentially stored and you will receive all our Anvers newsletters plus notification of all our new releases.

Alternatively visit our website www.anvers.com.au & join online.



Wine Joke of the day Water to Wine

An Irish priest is driving down to New York and gets stopped for speeding in Connecticut.

The state trooper smells alcohol on the priest's breath and then sees an empty wine bottle on the floor of the car. He says, "Sir, have you been drinking?" "Just water," says the priest. The trooper says, "Then why do I smell wine?" The priest looks at the bottle and says,

"Good Lord! He's done it again!"

Sent in by John from Gawler, South Australia

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