

THE Anvers

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TiMES



Tour Down Under

Once again Anvers wines was there to witness all the action at the Tour Down Under Stage 5 in and around the picturesque McLaren Vale wine region.



Brabo The Hero

Those who could not pay had their hands cut off. Amongst the victims were a few of Brabo's men.



From The Cellar

The blend was 52% Shiraz and 48% Cabernet with McLaren Vale Shiraz making up 31% of the wine.



Anvers First!

"The Warrior" Shiraz uses bottles made in France with the new Alcan 31.5mm Stelvin Lux.

A **NEW** ARRIVAL FOR 2010

it's a V

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WAYNE'S LETTER



2010 vintage is underway! We have been very lucky this year to avoid the hot weather of last vintage and the grape ripening process this year has been ideal. Our vineyard manager Brian Neville and the team have worked very hard in the vineyard to ensure the very best quality comes from the vines. All our vines have been carefully managed to ensure low crop yields so we achieve good tannins and great flavours.

Take a look at the photos (back cover) of the team at work hand picking the Chardonnay vines during the last week of February. We had pickers from all over the world and it was a great day with many friendships made. The Anvers Chardonnay is produced in the traditional French style with the fruit being hand picked before being fermented in barrel. Our wines are hand made and at this time of year our wine making team work around the clock to produce the best wines we all have grown to love. The hands on attention to growing and then harvesting the grapes is a major part of creating the great quality we have become known for.

2009 was a bumper year for wine show awards which is a credit to our master wine maker Kym Milne and the vineyard team. Some highlights include our 2007 Cabernet Sauvignon being voted by Winestate Magazine in the top five Cabernets from Australia and New Zealand for 2009. Our estate grown 2006 Razorback Road (Shiraz/Cabernet) has been widely acknowledged as a great wine and this was capped by a double blue gold and a Top 100 ranking at the Sydney International Wine Show in December. Not to be outdone our entry level 2008 Brabo (Cab/Shiraz) received a gold medal at the 2009 Small Wine Makers Show. At every price level Anvers is recognised for quality and over delivering on price.

In 2009 we saw the release and near overnight sell-out of our 2009 Moscato range. We still have a little stock of the Pink Moscato for our mail order clients, so if you like low alcohol style wines with a little bit of fizz and sweetness please contact the team. This year I am excited to be releasing our estate grown Viognier. This is our inaugural release. Have a read of the article on page two. The team have put together a great offer for Australian readers on the release of this wine.

As always I thank all our supporters, the team at Anvers, our distributors around the world and of course our supporting retail outlets whom all work hard to bring you our product. I know we are delivering some excellent wine. To our customers thank you for supporting us and 2010 is set to be a bigger and better year!

Cheers!

Wayne Keoghan



anvers around the world

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FRANCAISE DES JEUX CYCLING TEAM



ANDRE GREIPEL 2010 TDU WINNER



CADEL EVANS



TDU STAGE 5 - MCLAREN VALE REGION



TEAM SKY



STAGE 6 TDU

Anvers Wines @ 2010 Tour Down Under



Once again Anvers Wines was there to witness all the action at the Tour Down Under Stage 5 in and around the picturesque McLaren Vale wine region, South Australia. Stage five finished in Willunga with Luis Leon Sanchez surviving a late break with Cadel Evans, Alejandro Valverde and Peter Sagan to take the fifth stage of the 2010 Tour Down Under.

While the stage was won by a very gallant Luis Leon Sanchez and with Andre (the Giant) Greipel keeping the overall winners Ochre Jersey, the sight of Australia's own world road cycling champion Cadel Evans breaking away and dancing on the pedals up the renowned Willunga Hill will live in our minds for a long time to come.

Anvers was at stage 5 with a prime location along Willunga's main street during and after the race. We provided samples of our wines to many crowd members, most of whom entered the draw to win a 1.5L Magnum of our premium 2003 'The Warrior' Shiraz.

It was nice to meet so many local cycling and wine enthusiasts including Belgian and other European journalists covering the race.

The wine tasting area was more popular than ever showcasing the exceptional quality wines that McLaren Vale is world-famous for. We at Anvers are huge supporters of the Tour and believe it will only get bigger and better in years to come.



ANVERS MARQUEE AT STAGE 5

IT'S "V" FOR Viognier!

"Complex, elegant yet richly textured wine, with subtle aromas of apricot, honeysuckle and spice. The palate is smooth and textured with delicate apricot and orange blossom flavours and a long persistent finish"

2010 is set to rock with the release of the Anvers 2009 Viognier. Viognier is a white grape varietal which in 1965 was on the verge of extinction. In 1965 only 30 acres of vine was still planted in France. Since then this grape variety has made a stunning comeback where in France there is now over 740 acres planted to this variety. Throughout Australia in recent times Viognier has been given popularity by Yalumba with its famous "The Virgilius".

Often blended with Shiraz to improve colour and flavour, Viognier is a varietal that can not be ignored on its own. Anvers Viognier is beautifully aromatic with aromas of apricot, honeysuckle and spice. It is a wine full of life when enjoyed young but with the ability to mature and gain complexity through bottle maturation.

Wayne from Anvers says "Viognier is an incredible grape full of challenge, it is very different to growing most other whites. The grape must be picked when fully ripe to avoid undesirable characteristics such as oiliness if left too late or alternatively if picked too early it will lack the full aromas that it is renowned for. We hand pick our Viognier in the cool of the morning to protect the berries from the hot summer sun".

The highly aromatic characteristics of Viognier allow it to pair well with spicy foods such as Thai or Vietnamese cuisine. The subtle floral notes of Viognier pairs equally well with many cheeses.

Anvers has a great offer for Australian readers. Be among the first to enjoy this new release Viognier before it's too late. Receive a free Anvers polo top with every case of Viognier ordered. With only 128 cases produced and a quick sell out anticipated place your order early.

The Anvers 2009 Viognier is the start of a new tradition for Anvers Estate Vineyard in Kangarilla, South Australia. This new wine compliments and extends our range of premium white wines.

Varietal: Viognier
Vintage: 2009
Cases Produced: 128
Alcohol: 14%
Vineyard: Kangarilla Estate Vineyard, Adelaide Hills, Australia
Wine Maker: Kym Milne MW



THIS MONTHS CENTERFOLD

enjoys the company of prime rib with bordelaise sauce.



- Blue Gold Medal** 10 Sydney International Wine Competition
- Gold Medal Top 100** 10 Sydney International Wine Competition
- Gold Medal** 09 Citylife Cairns Show Wine Awards
- Gold Medal** 09 Rutherglen Wine Show
- Bronze Medal** 09 Winewise Small Vignerons Awards

Winestate Magazine Regional Tasting Adelaide Hills

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



Anvers

2006 RAZORBACK ROAD
SHIRAZ CABERNET SAUVIGNON

Variety	Shiraz 70% Cabernet Sauvignon 30%
Region	Adelaide Hills 85% Langhorne Creek 15%
Vintage	2006
Alcohol	14.3%
Oak	12 Months in French and American oak
Total Acidity	6.7g/L
pH	3.52
Residual Sugar	0.3g/L
Best Drinking	Now - 2015
Cases	488
Closure	Screw Cap ©

Winemaker's Notes

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.

Meet this beauty
at all premium
wine stores.



ADELAIDE HILLS WINE REGION

Anvers Wines @ A Taste Of Adelaide Hills

Anvers is proud to have teamed up with Raul Baretto and his staff at Saldechins tea room, restaurant and martini bar at 21 King William St in downtown Adelaide for their "Taste of Adelaide Hills" inner-city cellar door. Saldechins are big supporters of the Adelaide Hills region and offer Australia's largest and most diverse range of Adelaide Hills wines for consumption in the restaurant or for take away at true bottleshop prices. With no premium on wines purchased through the in-store bottleshop, you can buy a \$30 bottle of wine from a boutique producer in one of the most beautiful heritage-listed buildings in the Adelaide CBD – a very good deal indeed!



Anvers is stocking all of our Adelaide Hills regional wines in Saldechins including 2009 Sauvignon Blanc, 2008 Chardonnay, 2006 Razorback Road Shiraz

Cabernet, 2005 "The Warrior" Shiraz and the 2007 Fortified Shiraz. Check out the website www.tasteofadelaidehills.com.au, and join Saldechins's wine club for special offers from Anvers and other boutique Adelaide Hills producers.

To book lunch or dinner at Saldechins call: (08) 8410 0466.



Focus: McLaren Vale



WAYNE & MYRIAM KEOGHAN, ANVERS PARK

The town of McLaren Vale is one of many towns which make up the official grape growing region of "McLaren Vale". McLaren Vale is found about half an hour's drive south of Adelaide and is one of Australia's oldest wine making regions. Situated in a beautiful wide valley with the townships of Reynella and Clarendon to the North, Kangarilla to the north east, Aldinga on the coastal edge with Sellicks and Mount Compass to the South. McLaren Vale is central to this picturesque region which also includes the small towns of Willunga and McLaren Flat. The region features orchards, undulating vineyards and stunning landscapes.

The McLaren Vale district was first settled and intensively farmed in the early 1850's with wheat fields and small vineyard holdings which provided wine as part of the wages for the local labourers.

In 1888 viticulture started to become important and vine mania swept over the majority of South Australia. In 1903 over 3 million litres of wine was made by 19 wineries. Through the 1960's and 70's the district was prosperous and by 1975 production of cool climate wines began. A large number of small wineries emerged and many still remain today which gives this region its vibrant energy. The flats of McLaren Vale are often compared with the warm sunny climate of the Mediterranean with fresh sea breezes from the Gulf of St Vincent. It's close proximity to the coast sees cool gully winds blown down from the hills in late evenings and early mornings. These sea breezes help the grapes retain crisp acidity and structure. The area rarely experiences frosts, with good winter rainfall and relatively low humidity which all goes to producing high quality fruit. The area has long dry summers which means that McLaren Vale is considered to be one of the safest and consistent wine growing regions in Australia. McLaren Vale is best known for its Shiraz, Cabernet Sauvignon and Grenache.

Region Red Focus: 2006 Anvers McLaren Vale Shiraz.



The current new release 2006 Anvers McLaren Vale Shiraz has been produced from grapes sourced from both ends of McLaren Vale. The Shiraz has a deep inky black colour that clings to the glass.



SHIRAZ, ANVERS PARK

The very warm weather experienced during the ripening season has provided our Shiraz with great concentration of colour and flavour. The wine is made in a full-bodied style. A full-bodied Shiraz in the mouth backed by nuances of espresso with supple tannins and a lingering length of finish, best from 2008 to 2012.

AWARD INFORMATION



Silver Medal
09 Winewise Small
Vigneron Awards



Bronze Medal
09 Brisbane Wine Festival



Bronze Medal
08 New Zealand
International Wine Show



Bronze Medal
08 Royal Adelaide
Wine Show



Bronze Medal
08 Rutherglen Wine Show



Bronze Medal
08 McLaren Vale Wine Show



McLAREN VALE VINES



The Story Of The Anvers Wines Logo

There was a Roman general called Silvius Brabo (Brabo) who was in the service of Caesar and a personal friend of the emperor. After a successful battle against the combined forces of the Belgic Nervii and Eburones, Brabo and Caesar decide to take a break from their hectic life in a small town of Kleef in Germany.

One day Brabo went hunting and saw a swan pulling a boat. He was intrigued and jumped on the boat and was taken to a fort where he found the prisoner 'Swane' the sister of Caesar and widow of the King of Tongeren. Brabo set Swane free and asked for her hand in marriage. This was accepted and Caesar gave him the land between the East Sea and the Land of the Nervii as a reward. Brabo became the first Duke of the area which he then renamed Brabant. Everyone lived in peace, they hunted, fished and traded until one day the peace was shattered by a giant called Druon Antigoon.



Antigoon built a castle near the river Sceldis which is now called the river Schelde and he demanded that the people pay a toll to pass the castle. The people begrudgingly paid the toll until Antigoon increased the toll so high that some folk could not pay. Those who could not afford to pay had their hands cut off. Amongst the victims were a few of Brabo's men. Brabo was told about the giant by some of his men and decided to learn more and started travelling towards

the castle. On his way he met seven young men: Willmaers, Impeghem, Paepe, Aleyens, Volckaert, Bode and Hoboken. Each of these men wanted to get married but they didn't have enough money. They had skins to sell but did not want to pay the toll to pass the castle. Brabo decided to help them so they all prepared for battle.



When they arrived in the town Antigoon inspected their goods and demanded a high toll. A fight broke out with arrows, Antigoon did not fall. Finally, Brabo put his sword into the giant and the giant died. After the fight Brabo cut off the hand of Antigoon and threw it into the River Schelde as depicted in our logo.



Anvers has a large range of premium wines available for despatch throughout Europe from our bonded store in Antwerp, Belgium.

To find your local supplier of our wines visit www.anvers.com.au or email us on info@anvers.com.au

Retail and trade enquiries welcome.

Museum Cellar Release

2002 Adelaide Hills & McLaren Vale Shiraz Cabernet Sauvignon

Released in 2003 this Shiraz Cabernet Sauvignon blend was made from grapes sourced from the Anvers estate vineyard in the Adelaide Hills and McLaren Vale. The blend is 52% Shiraz and 48% Cabernet with McLaren Vale Shiraz making up 31% of the wine. The

wine spent twelve months in French and American oak barriques and the wine achieved widespread recognition in wine shows. This wine was the only gold medal winner in its class at the 2003 Royal Adelaide Wine Show.

AWARD INFORMATION

93/100 – James Halliday's Australian Wine Companion 2005

"Offers a complex web of black fruits, spice, chocolate and vanilla; excellent texture and structure."



Gold Medal, Class 43 - 2003 Royal Adelaide Wine Show



Silver Medal - 2004 Starwine Competition, Philadelphia, USA



Silver Medal, Class 15 - dry red, blends- 2003 Royal Perth Wine Show



Bronze Medal – class 37, dry red – blends, 2004 Royal Melbourne Wine Show



Now seven years since the wine was released and five years since it sold out, the 2002 Anvers Shiraz Cabernet Sauvignon blend continues to deliver with some delightful aged characteristics shining through.

On an evening in January 2010 the team from Anvers selected a bottle from the cellar, decanted and left to breathe for thirty minutes prior to tasting. With high expectations of what the contents would hold we weren't disappointed. Deep red in colour with vibrant aromas the wine exhibits delightful nuances of forest fruit intertwined with chocolaty and earthy flavours. The wine drank beautifully after dinner

with a selection of cheeses but would equally be at home during any fine meal. This wine is a conversation starter with friends and is something special to share.



Winner of the 2003 Warrior Magnum

is **Sarah Cowan** of Gawler.
Congratulations and enjoy!



Wine Joke



SEND US YOUR WINE JOKES
and we will publish the best
in the next ANVERS TIMES



I finally remembered...
red with hunter, **white** with fisherman!
Original work by Doug Pike

Hand Picking Chardonnay

@ ANVERS Razorback Road Vineyard
February 2010



GRAPE PICKERS ENJOYING A BREAK



GEOFF KING IN THE VINEYARD



CHARDONNAY HARVEST BINS



First!

During March Anvers became the first wine company in the world to bottle wine using an Alcan 31.5mm Stelvin Lux screw cap on its premium "The Warrior" Shiraz. "The Warrior" Shiraz uses bottles made in France by world renowned company, Saver Glass. For the 2008 vintage the bottle label has also undergone some subtle changes.

Working with Adelaide's own screen printing house, Cutler Brands and leading Adelaide based design company Tucker Creative, we have taken our existing design and given it a face lift which I'm sure you will all agree looks great!

Anvers is very proud to work with these leading companies to produce a product that is truly special.

"The Warrior" Shiraz is Anvers premium wine and has received accolades in Australia and around the world. "The Warrior" Shiraz was declared in the top 100 wines of Belgium and is a medal winner at the prestigious Japanese Wine Show.

If you haven't experienced "The Warrior" Shiraz, find out why it is stocked and sold both in Australia's and the world's top restaurants and cruise ships. We recommend it to our wine club members who *enjoy 20% off the recommended price of the wine.*

LIMITED MUSEUM RELEASE Gold Medal Winner

Treat yourself or a friend to this. Anvers has very limited museum stocks of the 2002 Anvers Shiraz Cabernet Sauvignon blend.

**With any order you can purchase
a maximum of upto six
750ml bottles for**

\$40 a bottle

**Alternatively you can choose to
buy a magnum (1500ml)
for \$80.**

Wine club members
recieve 20% off all pricing.



WHILE STOCKS LAST

SPECIAL OFFER

