

THE Anvers

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TiMES

Anvers Wines
Strike Gold in
Prestigious Wine
Competitions in
Canada and France



6 Course Degustation
with matching
Anvers Wines



This Months Centrefold



Is there GOLD in
them thar hills?



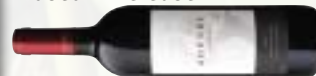
Upcoming
NEW RELEASES



Anvers Wines @
Tour Down Under



LIMITED
Museum Release



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The 2011 vintage has now drawn to a close and what a challenging one it has been for the industry in general. In southern Australia and all the eastern states we have had a cooler than usual summer with rainfall well above average. South Australia historically has hot summers with minimal rainfall which is ideal for growing grapes.

We have just bottled the first of our 2011 vintage being our Rosè and Sauvignon Blanc. Both of these wines are excellent with the Sauvignon Blanc a real standout.

Our red wine grapes from our McLaren Vale Vineyard are also looking good in barrel due to the slightly warmer climate and all the efforts we put into low cropping and shoot thinning to achieve maximum quality. However, the reds from our Adelaide Hills vineyard struggled in some blocks to attain the flavour, sugar ripeness and overall quality required. Our Brabo and Razorback Road reds will be good but we will not produce our signature red wine "The Warrior" this vintage.

In a world of wine gluts and cheap bulk wine it is very easy to bottle cheap underperforming wines lacking in character and regional styles. I have a saying that "anyone can make ordinary wine". We are committed to quality and over delivering at every price point. This is not unique to us at Anvers but a quality which is followed by most boutique wineries like ourselves. Testament to this is our ongoing wine show successes around the world. Some great results include a Double Blue Gold and a Top 100 ranking at the 2010 Sydney International Wine Show for the 2008 Langhorne Creek Cabernet. This wine also achieved gold at the 2010 New Zealand International Wine Show. We received a gold medal for our 2008 "The Warrior" Shiraz in the 2011 New Zealand International Wine Show and the prestigious 2011 Premium Select Wine Challenge in Germany. The 2009 "Razorback Road" has continued a great history for our estate vineyard, achieving gold in the 2011 Boutique Wine Awards. In addition our Adelaide Hills estate grown 2010 Chardonnay has achieved gold at the 2011 New Zealand International Wine Show. These are just some of the successes and awards we have achieved during the past 12 months.

I am happy to say we continue to grow with the appointment of Ferguson Fine Wines as our new distributor for South Australia and Bob Gogan Imports recently appointed as our importer in Germany.

Finally, I just want to say many thanks for all those who continue to support and enjoy our wines.

Cheers!

Wayne Keoghan

Wayne



Anvers Wines Strike Gold in Prestigious Wine Competitions in Canada and France

When it comes to wine shows, our Shiraz and Shiraz Cabernet Sauvignon are delighting judges.

Anvers has struck gold on the international stage with its distinguishing regional wines.

The 2006 "The Warrior" Shiraz and 2008 Razorback Road Shiraz Cabernet excelled in Canada at the **Selections Mondiales des vins Canada** (translates to Global Wine Selections Canada), both winning gold medals in their respective categories.



It is a great honour and privilege to have wines recognised on the international stage. These awards recognise and prove the exceptional quality of the wines we continue to produce.

Across the North Atlantic Ocean, the 2006 "The Warrior" Shiraz was one of only five Australian wines awarded a gold medal at the prominent **Syrah du Monde** competition held in France. Almost 400 entries from 27 countries



were competing for the honours, with only 37 wines receiving gold medals.

Winning a gold medal in a major European competition

is a strong affirmation of the quality of the Shiraz, which combines the elegant, spicy nuances of Adelaide Hills Shiraz with the rich, powerful flavours of McLaren Vale Shiraz.

The wine was recognised by judges as one of the best wines in the competition and is a tribute to the effort and care taken to guarantee high quality in Anvers Wines at every stage.

While "The Warrior" Shiraz and Razorback Road Shiraz Cabernet were winning gold overseas, many of Anvers other wines were winning an array of awards here in Australia. For a full list of awards visit www.anvers.com.au

Upcoming NEW RELEASES



In late 2011 Anvers Wines will offer a very special limited release wine to be known as "The Giant". The wine has been produced from the ninety year old vines at our McLaren Vale Vineyard and hand crafted by our winemaker Kym Milne MW. The wine label will feature the work of famous Belgian artist Willem Dolphyn.

Willem kindly agreed to be part of this exciting project as a way of bringing together the new and the old worlds.

In profile, Willem Dolphyn was born on May 17th 1935 in Antwerp, Belgium. He was an only child but grew up in a very artistic environment. His father was a professor at the Royal Academy of Arts in Antwerp where Willem attended as the youngest pupil ever and was eventually accepted at the National Higher Institute of Fine Arts in Antwerp in 1952.

In 1968 he had his first solo exhibition and then successfully exhibited in The Netherlands, England, Monaco, Dubai and Japan. Willem has chosen to paint in "classic" realism. The qualities of Willem's paintings make people forget all negative connotations of the word "classic". The carefully chosen objects, the balanced compositions, the subtle game of light and dark, of shadow and colour, and above all, the life-like reproduction of the textures are all extremely taken care of and executed in the technique of the 17th century painters.

The 2009 "The Giant" will be available in limited release 750ml and 1500ml bottles. The tasting notes describe a wine showing a rich abundance of ripe berry fruit flavours and rich dark chocolate.

Anvers is delighted at the prospect of releasing this new wine featuring the work of Willem Dolphyn alongside great McLaren Vale wine. More on Willem Dolphyn and his art can be found at <http://www.willemdolphyn.com>

Anvers around the world



Wayne and Myriam met with the Mayor, Mr Patrick Janssens of Antwerpen Belgium, in the historic town hall and presented him with a 6 litre "imperial" bottle of "The Warrior" Shiraz. Anvers appreciates the support of the people of Antwerpen and works at being an advocate for the city around the world. Anvers is French for Antwerpen.

Is there gold in them thar hills?



The Anvers Estate Vineyard is nestled at the southern end of the Adelaide Hills wine region. With its elevation and its cool climate the vineyard has become well known for its gold winning Shiraz/Cabernet and its premium Sauvignon Blanc.



Gold was found in the Kangarilla area and it is documented that one man is said to have seen another wash a small dish of dirt and pick out a piece of rough gold fully a pennyweight. He continued to watch and saw about 20 different men washing their dirt and finding the colour of gold.

The gold rush ended in the early 20th century but part of the history is preserved with a gold mine dug into the side of the hill at the Anvers Estate providing testament to the work of an earlier time. Anvers today is winning gold with its fruit drawn from the gold bearing soils of Kangarilla.



In the late 1800's to the early 1900's the Anvers Estate Vineyard was better known as belonging to the site of a gold rush. In the late 1800's the area was subject to a flurry of activity by gold prospectors as a large section of Kangarilla was proclaimed as an alluvial goldfield. The area had three stores and a post office to cover the needs of the prospectors.



Wayne and Myriam visited the Anvers Wines distributor Harvard Industries in Taiwan. Anvers has a long relationship with our distributor that originally commenced with Anvers sister company, Ramelec.

Ramelec has been purchasing electronic components from Harvard Industries Taiwan over the past 15 years. Both business relationships continue to this day.

The above photo was taken at our Taiwan distributor's head office in their specially built "Anvers Wines" showroom. A full set of "The Warrior" bottles are on display comprising of the standard 750ml bottle, a 1.5ltr, 3.0ltr, 6.0ltr, 9.0ltr, 18ltr and a monster 27ltr bottle.

THIS MONTHS CENTREFOLD

likes quiet moments
with good friends



Gold Medal 10 Selections Mondiales des Vins (Canada)
Gold Medal 10 Syrah du Monde (France)
Gold Medal 09 Rutherglen Wine Show
Bronze Medal 09 Japan International Wine Challenge
Bronze Medal 09 New Zealand International Wine Challenge
Bronze Medal 10 Sydney Royal Wine Show
Bronze Medal 10 Boutique Wine Awards
★★★★★ Winestate Magazine New Release Tasting Adelaide Hills
93 Points 2010 James Halliday Wine Companion


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 'THE WARRIOR' SHIRAZ

Variety	Shiraz 100%
Region	Adelaide Hills 46% McLaren Vale 38% Langhorne Creek 16%
Vintage	2006
Alcohol	14.5%
Oak	21 Months in French and American oak
Total Acidity	6.9g/L
pH	3.52
Residual Sugar	0.4g/L
Best Drinking	Now - 2015
Cases	488
Closure	Cork 

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.

ANVERS
THE WARRIOR

2006
SHIRAZ
ADELAIDE HILLS ~ McLaren Vale
LANGHORNE CREEK
WINE OF AUSTRALIA
750ml

Meet this full bodied
red at all premium
wine stores.



6 Course Degustation With Matching Anvers Wines

Presented by Zootz Kitchen Bar and Anvers Wines a Degustation dinner.

Hosted by Bec Paris-Hewitt from Zootz and Stewart Ferguson from Ferguson Fine Wines representing Anvers Wines.



Anvers Wines partnered with Zootz to present a pairing of Zootz fine food with Anvers fine wines. The night proved to be a culinary delight!



The meal started with smoked salmon resting on a crispy potato rosti dressed with a wasabi mayonnaise, garnished with cracked black pepper and spring onion. This was paired with a chilled 2010 Anvers Sauvignon Blanc which with its crisp herb nuances was a perfect match for the smooth smoked salmon – simply divine!

For the second course our 2009 Anvers Chardonnay together with its fruit and delicate oak flavours blended well with marinated baby octopus tossed through a crisp salad with pickled ginger, coriander and a mirin dressing.

Third course was a caramelised pork fillet nestled in a bed of rocket with roasted kipfler potatoes, red onion and cashew nuts finished with a sticky balsamic. To accompany this course was the Anvers award winning 2008 Cabernet Sauvignon. What a combination. The richness of the pork fillet tames the

tannins of the Cabernet and brings out the fruit flavours of the wine.



For the fourth course the 2006 Anvers Shiraz paired with slow braised beef cheeks with mushrooms, shallots, bacon and red wine served with a creamy herb mash and maple roasted pears in a rich jus. The flavours of the slow braised beef brought out the peppery characteristics of our Shiraz.



Fifth course was lamb rump roasted in a honey and mustard marinade accompanied by lemon, garlic and chilli salted snake beans. The dish was complimented by the Anvers trophy winner, the 2008 Razorback Road Shiraz Cabernet with 85% Shiraz and 15% Cabernet Sauvignon. The wine lingered on the pallet and was brought to life by the sweet and savoury marinated lamb.



Last but not least was the baked chocolate custard. The slight bitterness of the chocolate brought out the lovely sweet fruit flavours of the Anvers Fortified Shiraz.

Great company, great food, great wine!

Zootz Kitchen Bar
(On Henley Square)
257 Seaview Road, Henley Beach
South Australia, 5022
PH (08) 8235 9990

DEGUSTATION EXPLAINED

WHAT IS A DEGUSTATION? Official Definition & History

Degustation is the sampling of a chef's signature dishes in small portions at the one sitting. Usually eight or more courses may be accompanied by a matching wine.

Chefs love showing off their talents and one of the ways in which they can best do this is by offering a menu de degustation, literally a "tasting menu".

General Guidelines

The sequence of courses in a degustation menu should be such that earlier dishes do not overpower those that follow them.

1. None of the courses served should shock the diners because that will invariably destroy their ability to enjoy whatever else is served.
2. Every course should be generous enough in size so that diners do not feel frustrated, but no course should be so heavy or filling that it does not leave appetite for those to follow.
3. The size of every dish offered should be related to its "heaviness". That is to say, heavier more filling dishes should always be served in smaller quantities than those that are light and refreshing.
4. No dish should be so dominated by its herbs or spices that it will hide or impose upon the flavors of whatever dishes are to follow it.
5. Every dish offered should be so good that guests marvel over its virtuosity.
6. Despite the number of courses served, at the end of the meal no guest should feel they have eaten too much.

Taken from <http://bitchenintheKitchen.com/Degustation%20explained.html>

From the web . . . Something to look forward to . . .



<http://rockinontheblog.blogspot.com/2009/07/something-to-look-forward-to.html>



The sign at the LCBO, Liquor Control Board of Ontario said, "Sale." I am always attracted to that. I never, and I mean never buy a wine that is not on sale. Hey, I'm retired. Truth be told, I often use a box cutter rather than a cork screw to get at my wine.



It was a small bottle of 2007 Anvers Fortified Shiraz from Australia that

caught my eye. I like Shiraz, but I was not sure about the fortified kind. Sometimes fortified wines taste more of alcohol than grapes, not good. But, I picked up the bottle and read the label: "The exotic perfume, spice and blackberry flavours will develop great complexity with careful cellaring over the next 20 years."

I translated that to mean that the alcohol and grapes would get to know each other very well given two decades of co-habitation. The alcohol would give up its individuality and co-operate with the grapes to produce a rich and coherent presentation. For this to occur all that was required was time — lots of it.

*I had an idea.
felt inspired.
I bought the wine.*

Once home I did my customary Internet search. A site associated with the LCBO

had this to say about the 2007 Anvers Fortified Shiraz: "This delicious fortified Shiraz displays rich and concentrated flavours (imagine the fruit-sweetness and flavours of Shiraz magnified a few times) with a slightly viscous texture. Sip it alone after dinner or enjoy it with fruit cake or briny blue cheese." Rod Phillips gave it four stars and agreed that it could be cellared, but it could be opened now, no problem. Perfect!

I'm 62. My father died from a heart condition, as did my mother, plus many of my uncles and my father's brothers. I have had open heart surgery. O.K., it was a failed mitral valve but it was a heart problem. My grandfather and one uncle died from cancer. Using most life expectancy calculators, I am good until about 79. After that I'm on borrowed time.

Often heart problems, and always cancer, give us a warning they are stalking us. When I get the word, "Ken you have an incurable heart problem," I'm ready. I'll head home, stopping off for some nice cheese and fine bread. I'll set the table, put out wine glasses for my wife and me, and open my bottle of Anvers. I will toast my wife good-bye and tell her how much I have enjoyed our years together. We'll sip our wine and share a grape-nectar flavoured kiss.

If I don't get the word, we'll open the bottle on my 79th birthday, nibble fine cheese, enjoy some black, nicoise olives — they always go well with Shiraz and remind us of our time in Provence, in the south of France. We'll blow the dust off our copy of Bergman's *The Seventh Seal*, cuddle up, and have a toast celebrating life.

By Rockinon

Postscript:

Friday, February 19, 2010

<http://rockinontheblog.blogspot.com/2010/02/other-blogs-to-tend.html>

FYI, a friend read my piece and insisted on sampling a bottle. I went back to the wine store and bought a second bottle. It is a very nice wine. I served it before dinner with some cheese.

Anvers Wines @ Tour Down Under



Anvers was at Stage 5 of the Tour Down Under. Stage 5 started in McLaren Vale and finished in Willunga with the gruelling Skoda King of the Mountain ridden twice during the race. It was a great stage with television coverage showcasing the great wine region of McLaren Vale and Southern Fleurieu with the vines looking stunning along the race route.



The overall winner of the coveted Santos Ochre Leaders' Jersey was Cameron Meyer from Team Garmin-Cervelo, with Matthew Goss from HTC-Highroad and Ben Swift from Sky Pro Cycling coming a close second and third. The stage 5 winner was Francisco Ventoso from Team Movistar who came sixth overall.

Anvers and the team were represented at LOVE VELO (Love Bicycle) at the McLaren Vale & Fleurieu Visitor Information Centre on Main Road, McLaren Vale. Families, friends and overseas visitors enjoyed great jazz, delicious food and sensational wines from the region in a picnic style atmosphere. Our most popular wine on the night was our Anvers Sauvignon Blanc which served chilled went down very well on a warm summer night.

The evening was a great success with many overseas visitors returning to taste the wines for the second and third years. Anvers believes in supporting The Tour Down Under every year and hopes that it will continue to grow to become one of Australia's most prestigious sporting events.



Wine in focus: SHIRAZ

The first Shiraz vines were brought to Australia by the often called "Father of Australian viticulture", Scotsman James Busby in 1831. These cuttings were planted in the Sydney Botanical Gardens as well as in the Hunter Valley and in 1839 they were brought over to South Australia. The name Shiraz became popular in Australia from the mid-19th century. It is the most planted variety in Australia and is the world's second largest planting after France.

The colour of the grape is black and is high in tannins and acidity. The wine generally has blackberry and dark chocolate characteristics with mint, sometimes smoked meat and black pepper. In the hotter climates it has liquorice and clove accents.

The Anvers Shiraz comes from McLaren Vale which is a warm wine growing region and very distinct in its bouquet and taste. Our 2007 McLaren Vale Shiraz shows rich blackberry and prune fruit notes supported by subtle vanilla and cedar accents.

Anvers premium Shiraz "The Warrior" has been blended from McLaren Vale, Langhorne Creek and the Adelaide Hills bringing a very uplifted and drinkable wine with blueberry fruit aromas in company with dark spices.

From the Cellar

During September the Anvers team came together to look at one of its award winning back catalogue wines. The choice was McLaren Vale, the variety Shiraz and the year was 2003.

The very warm weather experienced during the ripening season provided the 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.

The wine was a medal winner at both the Melbourne and the McLaren Vale Wine show.

On an evening in September 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. In the glass the wine is 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. The wine drank beautifully with a selection of cheeses.

Bottling Date: March 2004

Release Date: July 2006

Production: 675 cases

Closure: Cork



LIMITED MUSEUM RELEASE

Medal Winner

Treat yourself or a friend to this. Anvers has very limited museum stocks of the 2003 Anvers Shiraz.

\$40 a bottle

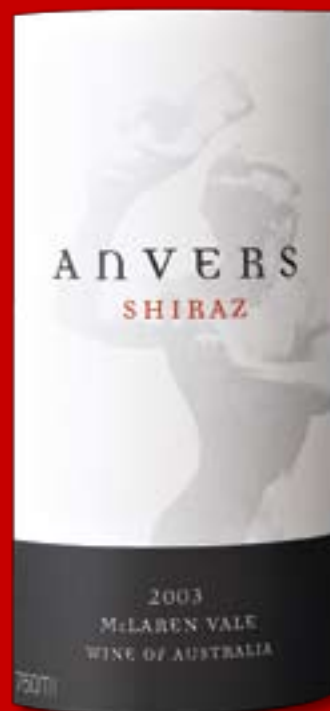
Alternatively you can
choose to

**buy a
magnum**

(1500ml) for \$80.

Wine club members receive 20% off all pricing. Maximum 6 bottles per customer

ONLY WHILE STOCKS LAST
Australian customers only.



Wine Joke



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

