

THE Anvers

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TiMES



Visitors to the Vineyard



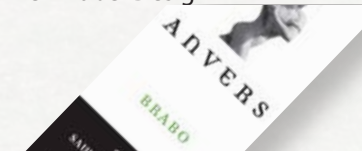
Tour Down Under



Spicy Barbecue



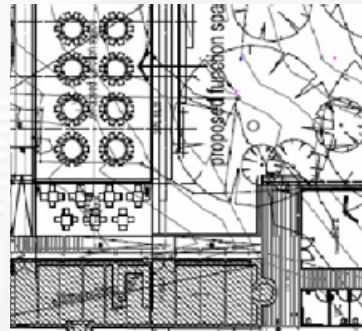
New Label Design



Ageing Wine



Anvers Cellar Door



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ANVERS

WAYNE'S LETTER



The 2012 vintage has drawn to a close with a 4% higher yield over last year and great expectations of quality across all varietals. In Southern Australia seasonal conditions were favourable and ripening conditions were ideal which will make the 2012 vintage exceptional.

During the growing season conditions on our Anvers Adelaide Hills vineyard saw mild daytime temperatures and cold nights. This has led to excellent flavour development and retention of natural acidity. We have now bottled our 2012 vintage Sauvignon Blanc and Brabo Sauvignon Blanc Semillon, both of these wines are excellent. Our 2012 red wine is still developing in barrel and is looking to be a great vintage. Controlling our crop through low cropping and shoot thinning has achieved maximum quality giving rich wine colour and a good depth of flavour.

Testament to our commitment to quality is our ongoing wine show success around the world. Our wines have achieved double Blue Gold and a Top 100 ranking at the Sydney International Wine Show, Gold medals at the 2011 New Zealand International Wine Show, Gold medals from the 2011 Germany Premium Select Wine Challenge and Gold medals from the 2012 Selections Mondiales Des Vins in Canada. Particular note should be made of our 2010 Razorback Road which won the trophy at the 2012 Winewise Small Vigneron awards. These are just some of the successes and awards we have achieved during the past 12 months.

I am happy to announce that as we continue to grow our brand and to support our ongoing success we have appointed Kevin Thomas as our Australian Sales Manager and Stuart Baird as our South Australian Sales Representative. In addition, Five Star Wines have been appointed as our distributor in the Eastern States of Australia giving Anvers great exposure to Australia's biggest markets.

Thankyou to all those who continue to support and enjoy our wines.

Cheers!

Wayne Keoghan



anvers around the world

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Anvers all over South Australia

Highway Inn – Plympton



Watermark Hotel – Glenelg



Club Marion – Marion



Federal Hotel – Semaphore



Old Bush Inn – Willunga



Streaky Bay Hotel – Streaky Bay



Racquets – St Mary's



The Duck Inn - Coromandel Valley



Alberton Hotel – Alberton



The Oyster Bar – Glenelg



Glenelg Golf Club – Glenelg



Grand Tasman – Port Lincoln



Arkaba Hotel - Fullarton



Warradale Hotel - Warradale



The Port Anchor – Port Adelaide



Marion Hotel - Marion



The Alma Hotel - Willunga



Royal Oak - Clarendon



Wine in Focus: Sauvignon Blanc

The Sauvignon Blanc grape originates from the Loire Valley and Bordeaux regions of France. It was named after the French word Sauvage meaning “wild” and blanc meaning “white” and in 1997 it was identified as one of the parents of Cabernet Sauvignon. Back in 1832 Sauvignon Blanc grapes were first introduced to Australia and the Australian climate proved to be excellent for the grapes to thrive.

The flavours of the Sauvignon Blanc range from a vegetable grassy palate to sweet and tropical. It is distinctive with ripe peach and lime notes and with a slightly higher acidity. The wine is often described as “crisp, elegant and fresh”. When chilled the wine offers great accompaniment to fish and cheese.



The Anvers 2012 Sauvignon Blanc is produced from grapes grown in the Adelaide Hills which has become a key region for the variety. The cool climate and long growing season has benefited the Sauvignon Blanc with fresh fruit flavours and vibrant acidity. The lightly cropped vines and hand picking of the grapes have preserved the elegant characters of the Sauvignon Blanc.

Visitors to the vineyard



Koala outside Anvers Cellar Door

The Anvers Vineyard in the Adelaide Hills is a natural wonder with the vines in harmony with the landscape. Many of Australia's iconic animals are regularly seen amongst the vines or visiting many of the large gum trees on the property.

SUMMER SIZZLERS

2011 ADELAIDE HILLS ROSÉ



Tasting Note
Pale ruby red in colour, the aroma of this wine offers lifted red berry and fruit characters with a vibrant palate full of fresh fruit flavours. A subtle hint of sweetness accompanies the lingering soft finish.

2012 ADELAIDE HILLS SAUVIGNON BLANC



Tasting Note
Pale straw in colour the aromas reveal a full array of flavours from gooseberry to passion fruit and tropical flavours. The palate is fresh, lively and crisp with a long finish. To be enjoyed chilled and whilst young.

2010 ADELAIDE HILLS CHARDONNAY



Tasting Note
Golden straw in colour, a vibrant wine with bright fruit characters, aroma of white peach, pear and fig fruits backed by hints of nougat and cashew nuts. An elegant style with a finely textured palate, the 2010 Anvers Chardonnay delivers delicious fruit flavours supported by profound layers of oak, yeast lees and complex shortbread nuances.

THIS MONTHS CENTREFOLD

likes to party
with great food!



Trophy
Gold Medal
Silver Medal
Silver Medal
Silver Medal
Top 100

2012 Winewise Small Vigneron awards
2012 New Zealand Wine Show
2012 Cairns Wine Show
2012 Royal Queensland Wine Show
2012 Great Australian Red
2012 Adelaide Review

Meet this award
winning red at
all premium
wine stores.



Anvers

2010 'RAZORBACK ROAD' SHIRAZ CABERNET SAUVIGNON

Bottling Date:	February 2011
Release Date:	February 2012
Production:	617 cases
Winemaker:	Kym Milne MW
Total Acidity	6.0
PH	3.6
Residual Sugar	0.6
Alcohol	14.5%
Closure	Screw

Notes

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



Anvers Wines @ Tour Down Under 2012

Anvers was again at Stage 5 of the Tour Down Under which started in McLaren Vale and featured the first ever hill top finish, at the top of Old Willunga Hill, a tough 3km climb with a finishing altitude of 1253ft. The race distance for this stage was 151.5km which took the riders through some of the most breathtaking scenery provided by South Australia. The winner was Alejandro Valverde from Team Movistar who came second in the overall category.



Anvers was part of the festival of cycling and joined the pre-race celebrations for Stage 5 of the Tour Down Under at the Love Velo event. Love Velo celebrates a love of cycling and was held at the McLaren Vale and Fleureu Visitors Information Centre. Delicious food and wine was served along with a live cooking demonstration and a Jazz band.



Our summer wines, the 2011 Sauvignon Blanc and 2011 Rosè (both from the Adelaide Hills) were a great success. As the evening chilled the warmer reds including our 2009 Razorback Road Shiraz Cabernet Sauvignon and our 2009 McLaren Vale Shiraz were very welcome. Many familiar faces from all around the world joined us and as always gave Anvers great support.

Anvers thanks all who came to one of Australia's most prestigious sporting events and we look forward to participating in next year's Tour Down Under. The Tour Down Under is a great way to see South Australia and of course a great way to drop in on your favourite winery.

New Label Design

The Anvers Brabo has a new label design but still contains the great wine that Anvers fans have come to know and love. Whilst we loved the old bold poster style label, the new label brings the Brabo range into line with all the Anvers wines, proudly showing our logo with a sophisticated white background.



Our Brabo range is our entry level wine but a wine we are proud to produce. The wines are highly awarded with our 2010 Brabo Cabernet Shiraz winning Gold in both the 2011 Wine Style Asia Award and the 2011 Australian Small Winemakers Show.



The 2011 Brabo Sauvignon Blanc Semillon was awarded a honour of being in the Top 20 wines under \$20 by renowned Australian wine writer, Tony Love.

NEW Anvers Cellar Door



3D computer image of Anvers proposed Cellar Door

Throughout 2012 Anvers has been working with the Mount Barker Council to obtain approval to extend our existing historical Cellar Door. Approvals have been granted and the final building works will commence early 2013. The Cellar Door gives Anvers a great place for our customers to come and enjoy some great Anvers Wines as well as experience one of the hills most picturesque locations.

A purpose built facility designed to enjoy one of life's finest experiences only thirty five minutes from the city. Anvers Cellar Door will provide visitors with a totally unique Australian wine experience. The Cellar Door will provide a totally relaxed atmosphere in which visitors will be able to enjoy the wines and food.

Wine with Food

For a great combination of wine and food why not try Asian Chicken Spicy Barbecue with Anvers Moscato or Rosè



Ingredients

¼ cup of brown sugar
¼ cup of soy sauce
1 tbl/spoon lime juice

½ t/spoon crushed red pepper

¼ t/spoon curry powder

3 minced garlic cloves

6 oz lean chicken

Combine all of the ingredients (except for the chicken) in a large plastic bag with a zip top. Shake well first and then add the chicken to the mix. Marinate in a fridge for 4 – 6 hours turning occasionally.

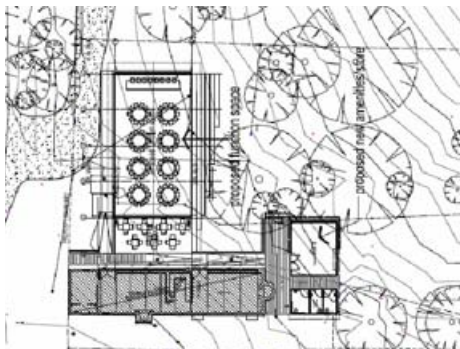
Place the chicken on a pre-heated grill and cook for 20 minutes, turning and basting with the marinade.

Place on a bed of garden salad and garnish with lime.

To pair with wine try Anvers Rosè which works well with the spice or for a twist serve with Anvers Pink or White Moscato poured over a glass of ice.



Myriam Keoghan with the Lotto Belisol cycling Team at the Cellar Door



Anvers Cellar Door Architectural Plan



Inside the Anvers Cellar Door Kitchen

Ageing of Wine

All Anvers premium wines will cellar for 10 years or longer depending on the cellaring conditions. Good cellaring will enhance your experience with our wines for years to come.

The storage conditions of a bottle of wine will influence the wines ageing capabilities. Excessive heat and vibration can cause adverse effects on wine. The lower the temperature at which the wine is cellared means the longer the wine will take to develop in the bottle.

Wine should be stored at a stable temperature, preferably less than 18 degrees Celsius. Temperature variation is the enemy of wine development and can lead to deterioration of wine quality. Many cellars have surprisingly large variations in temperature throughout the year as the surrounding ground heats and cools. Wine sealed under cork also benefits from some humidity which prevents corks from shrinking and oxygen entering the wine bottle. Humidity around 65-75% is best. Avoid exposing wines to direct sunlight. Although most coloured glass bottles do have UV filters incorporated in them this does not necessarily offer full UV protection. White wine is the most sensitive to light degradation.

Keep your wine as still as possible. Even in a fridge the vibration of the compressor agitates the wine and can keep it from settling. If you store a wine sealed under

cork on its side this will keep the cork moist and stop shrinkage.



Anvers takes great measures to store and keep its wines in a condition you would expect from a premium wine producer. Our climate controlled storage facility ensures your wine is treated as you would expect as it awaits its retail release. This investment is just one aspect which sets Anvers apart from many other wine producers.



Anvers Wines climate controlled storage facility

Whilst the information here is general in nature and may not suit your actual conditions there are some great books on the market including Huon Hookes "Wine Cellar Book" as well as various others.

Rise of the BRABO

Anvers has experienced great growth across the world with all its wines. To capture an ever growing demand for wines that make great everyday drinking, Anvers has released an expanded range of our award winning Brabo Wines.

The wine making style for the Anvers Brabo range is focused on producing soft approachable wines that can be enjoyed in their youth. The Anvers Brabo range represent exceptional value for money with depth and flavour complexity of wines twice their price.

The new wines have delighted our customers who have been asking for more of the great value provided by these wines. The range now includes a Riesling, Shiraz and a Cabernet to compliment the existing Cabernet Shiraz blend and the Sauvignon Blanc Semillon.

2012 BRABO RIESLING



The 2012 Brabo Riesling is pale straw in colour with a bouquet of lifted and aromatic fruits. A palate of lemon and lime with a hint of mandarin and apple. Crisp and dry with a long finish. To be enjoyed chilled.

2012 BRABO SHIRAZ



The 2012 Brabo Shiraz is dark crimson in colour with a bouquet of forest fruits and hints of black pepper. A palate of plum and currant characters aligned with a subtle spiciness. To be enjoyed anytime.

2012 BRABO CABERNET SAUVIGNON



The 2012 Brabo Cabernet Sauvignon has an aroma of lifted blackcurrant and fruit, with a touch of dried herb. Soft silky texture on the palate and subtle oak character compliment fresh blackberry and currant flavours.

Welcome Aboard

Anvers has appointed two new staff members to promote our products throughout Australia.



Kevin Thomas - Sales Manager

Kevin Thomas has been appointed to the position of Sales Manager and will be responsible for working with our distributor network throughout Australia to promote both the wine and the brand to our existing and ever expanding customer base.



Stuart Baird - Sales Representative

Stuart Baird has joined us in the role of Sales Representative for the South Australia region and will continue to develop the brand across the state.

Wine Joke



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



Time To Party

Just in time for the party season Anvers has released it's new Cuvee Blanc. With a zesty citrus aroma and sparkles that last, the Anvers Cuvee Blanc is the perfect wine to get your party started.

The wine has a nice zesty citrus aroma, good structure and the finish is clean and crisp. Excellent served chilled and is a great accompaniment for any celebration.



From the Cellar

2006 Langhorne Creek Cabernet Sauvignon

During June the Anvers team came together to look at one of its most award winning back catalogue wines. The choice was Langhorne Creek, the variety Cabernet Sauvignon and the year was 2006.



Sourced from the rich soils of Langhorne Creek, the 2006 Anvers Cabernet Sauvignon is the ninth release of this wine. The excellent warm conditions experienced during vintage 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 has allowed the tannins to integrate and soften.

On an evening in June the team from Anvers selected a bottle from the cellar. The bottle was decanted and left to breathe for

thirty minutes prior to tasting. With high expectations we weren't disappointed! In the glass the wine was deep burgundy in colour, the nose offers rich blueberry and blackberry aromas backed by complex nuances of liquorice and eucalyptus. A full bodied palate offers rich berry fruits in the company of mocha and mint accents with a velvety tannin backbone. A classic Langhorne Creek Cabernet. One for the connoisseurs of great South Australian wines.

Awards

Blue Gold

2009 Sydney International
Wine Competition

Gold Medal

2008 Australian Small
Winemakers Show

Silver Medal

2008 Royal Melbourne Wine Show

94/100

2010 James Halliday's
Australian Wine Companion

*"A pure, intense and focused cabernet,
with strong blackberry fruit and ample
but not excessive tannins, cedary
French oak in the background."*



LIMITED MUSEUM RELEASE Medal Winner

Treat yourself or a friend to this. Anvers has very limited museum stocks of the 2006 Anvers Cabernet Sauvignon

\$40 a Bottle

Alternatively you can choose to

Buy a Magnum

(1500ml) for \$120.

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

ONLY WHILE STOCKS LAST

Australian delivery only.

