

Anvers

PREMIUM AUSTRALIAN WINE



SEA & SUN



KINGSWAY



EXPORTING TO CHINA



VITIWORKS



JARROD JOINS THE TEAM



NEW ADDITIONS

ANVERS WINES PTY LTD

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● WAYNE'S LETTER



Here we are again with another vintage (2016) just completed and am happy to report with excellent quality. We commenced vintage on the 16th February with harvesting of our Sauvignon Blanc followed with the hand picking of our Chardonnay on the 19th February all from our Estate vineyard at Razorback Road, Kangarilla in the Adelaide Hills. Our harvest was completed on 30th March with the final harvesting of Block 8 Shiraz at Kangarilla.

It has been an excellent growing season with the weather being kind to us. Five weeks prior to the start of harvest, all of the wine regions in the greater Adelaide region had 25 to 40mm of rain, when it had been quite dry and hot for the previous eight weeks. Many of the vineyards in slightly warmer regions nearby, but not in the cooler Adelaide Hills were suffering. Since our Estate vineyard is located in the Adelaide Hills and water is not an issue for us, our vines were growing happily. Just the right amount of rain is gold at times like this, giving the total surface area of the vineyards a good soaking, which allows 100% of the root system of the vines to benefit. As a result the vines responded with leaf and vine being very healthy for the last five weeks prior to harvest in all regions nearby. This gave us not only excellent quality but optimum quantity with the vines being in balance. So with all the grapes (red and white) now in various stages of fermentation in the winery, we look forward to enjoying many great wines from this 2016 vintage in the future.

We recently had an official launch at our cellar door for our new super premium “KINGSWAY” range which includes a Chardonnay and Shiraz. We are proud to name these two new wines “KINGSWAY” after our long time, very good friends and neighbours Geoff & Lou King. The road bordering this section of our Estate vineyard is also named KINGSWAY ROAD after Geoff King who has farmed the neighbouring property for many decades, firstly as a dairy farm and later running beef cattle prior to his recent retirement. This new range is featured in “The Centrefold” of this newsletter.

We have also increased The Razorback Road range to now include three wines, being two reds and one white.

I am also pleased to advise Jarrod Shields has joined Anvers Wines as our National Sales Manager, Jarrod will be responsible for all sales and marketing within Australia and comes with considerable experience, having worked for large and small wine producers and a wine distributor.

You will also notice whilst reading our newsletter that we are continuing to sell and promote Anvers into new areas. Anvers is partnering with and sponsoring many clubs across the country including Surf Lifesaving, Squash, Golf, Bowling and Football Clubs which has been a win-win for everyone involved.

In the past year we have developed a close relationship with the appointment of “K Wines” as our sole importer for China, Singapore, Hong Kong, Malaysia and Taiwan. K Wines takes its name from its two proprietors Keith Leung & Keith Liu. K Wines have strong partners they are working with in the countries where they now solely represent Anvers.

It was also a pleasure to host in April Steven and Karen Coppins from Belgium along with their children. Steven along with his business partner Joeri de Hass are our Belgian distributors and have represented us well for the past eight years. During this time they have become good friends of Myriam and I. Steven and Karen are very much into nature and wildlife, so have enjoyed their holiday in Australia.

I would like to finish by thanking the Anvers team for their ongoing support and efforts, in particular with the successful 2016 vintage just completed. Lastly but not least, many thanks to all our Anvers customers and friends, for your ongoing support and trust you will continue to enjoy our wines.

Cheers,

Wayne

Wayne Keoghan

Proprietor



Anvers
around the world

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SEACLIFF Surf Life Saving Club



Seacliff Surf Life Saving Club is situated 30 minutes south west of Adelaide at the southern end of the Esplanade. Established in 1930 the club now boasts 600 members and 220 juniors who actively participate in training, patrols and competitions. Seacliff SLSC patrols about 2kms of beach.

Anvers is proud to be a sponsor to Seacliff Surf Life Saving Club. Seacliff has become the first wheelchair accessible beach in South Australia. The club raised over \$11,000 to install a specially designed walkway, which is set up on patrolled weekends to allow wheelchair access to Seacliff beach.

Seacliff Surf Life Saving Club has a well-established Beach Café and Bistro. The venue is also available for hire and as a meeting centre, a perfect beach wedding location or for corporate functions. The Bistro is open Thursday to Sunday so get down and enjoy a delicious meal made by Seacliff's acclaimed chef. Of course any fine meal needs a fine wine so enjoy a glass or two of Anvers Sauvignon Blanc or Shiraz while overlooking a perfect sunset across South Australia's beautiful Gulf St Vincent.



SEMAPHORE Surf Life Saving Club



Semaphore Surf Life Saving Club is located 31 minutes North West of Adelaide CBD on Point Malcolm Reserve. Semaphore itself is a premier beachside location with a true sense of space. Deep white sand backed by low dunes gives the appearance of being miles from anywhere.

The Semaphore Surf Life Club promotes a family friendly atmosphere and has a modern two-storey clubhouse. The top floor is ideal for corporate events, weddings and parties. A commercial kitchen and bar makes the club a stand out location with fabulous ocean views.

The friendly bistro is open on Thursdays and Fridays from 6pm and Sunday morning breakfast is served during the summer months from 8.30am. With its stunning white sandy beach, family-friendly shallows and brilliant foreshore which boasts a vintage carousel and Ferris wheel, why not stay awhile and enjoy a glass of Anvers wines in the stunning bistro at the Semaphore Surf Life Saving Club listening to the sounds of gentle waves lapping the crisp white sand.



BRIGHTON & SEACLIFF Yacht Club



The Brighton and Seacliff Yacht Club is located at the end of the Esplande at Seacliff, 30 minutes from Adelaide CDB. Formed by two groups of sailors who came together and founded the club in 1919 it is one of Adelaide's leading sailing clubs. The club season runs from October to April and racing takes place at weekends and the occasional mid-week evening. The club is also a Yachting Australia Training Centre and has a full program in learning how to sail, powerboat and windsurf.

The function area of the club has two locations available. The upper deck and balcony has a dance floor and fully stocked bar and the Mariners bar for less formal gathering opens out to the grassed area and both are ideal for parties, conferences and wedding with the location being simply stunning.

The Mariners Bar is open everyday from 4.30pm to 7.30pm and during the summer Saturdays from 1pm. The Galley Bistro which is open on Friday evenings has a stunning menu for all seasons . You don't even need to be a member to come and sit beside the seaside and sample the delicious food with your favourite glass of chilled Anvers wine in the summer, or during winter enjoy a glass of Anvers red to keep warm.



ANVERS *around* SOUTH AUSTRALIA

The Boat Shed Café – West Lakes



Café Olive - Seacliff



India House – Hallet Cove



Mischief and Mayhem - Glenelg



Stamps Restaurant – Mitcham



Seacliff Surf Life Saving Club - Seacliff



South Lakes Golf Club - Goolwa



Weinstadt Restaurant – Coromandel Valley



THIS MONTHS CENTREFOLD

the only way is... **KINGSWAY**



The new Anvers Kingsway Shiraz and Chardonnay was named after the road bordering Anvers Vineyard which was named after Lou and Geoff King who are close friends and neighbours of the proprietors of Anvers Wines, Wayne and Myriam Keoghan.



From left to right : Lou King, Geoff King, Wayne Keoghan, Myriam Keoghan

2015 **KINGSWAY** ADELAIDE HILLS CHARDONNAY

GI	Adelaide Hills
Bottling Date	November 2015
Production	255 Cases
Wine Maker	Kym Milne MW
Total Acidity	7.1
PH	3.29
Residual Sugar	1.7
Alcohol	13
Closure	Stelvin +

Golden straw in colour, our new release 2015 is an expressive and complex bouquet of white peach, pear and fig with hints of nougat and cashew nuts. This wine will brighten any day with its vibrant flavours and elegant drinking style.

2014 **KINGSWAY** ADELAIDE HILLS SHIRAZ

GI	Adelaide Hills
Bottling Date	October 2015
Production	191 Cases
Wine Maker	Kym Milne MW
Total Acidity	6
PH	3.76
Residual Sugar	0.7
Alcohol	14.5
Closure	Stelvin +

Deep burgundy in colour with vibrant crimson hues, our new release 2014 Kingsway Shiraz is produced from vines located next to Kingsway Road on our Estate vineyard in Kangarilla. Lively and fragrantly perfumed with a hint of raspberry and cassis. This food friendly wine is silky with firm structure and a textured palate which will appeal to lovers of fine wines.

WINE WITH FOOD

Try roast lamb and crush roasted potatoes with our 2012 Langhorne Creek Cabernet Sauvignon.

ROAST LAMB WITH CRUSH ROASTED POTATOES



- 10 x Coliban Potatoes
- 250gm Cherry Tomatoes – De Seeded
- 1 x 6-Bone Rack Of Lamb
- 1 Bottle Of Langhorne Creek Cab. Sauv.
- Olive Oil
- 150gm Kalamata Olives , Stoned
- 2 x Large Cloves Of Garlic
- Sea Salt Freshly Ground
- Black Pepper Rosemary

Preheat Oven To 190°C/375°F/Gas 5.

Boil The Potatoes Until Tender.

Place a large frying pan on high heat, add a splash of olive oil and sear the lamb until golden. Remove and put to one side while you crush the drained potatoes in the frying pan (use the bottom of a jar or a masher) then fry for a couple of minutes over a low to medium heat. While the potatoes are frying open the bottle of Langhorne Creek Cabernet Sauvignon and pour two glasses.

Stir the tomatoes and olives into the potatoes with some seasoning, rosemary sprigs and the garlic cloves, drizzle with a little olive oil and place in a roasting tin. Place the lamb on top of the potatoes and cook according to roasting instructions. Depending on the size of the racks, the lamb will take somewhere between 20 and 30 minutes to cook, but will still be pink in the middle (add 5 to 10 minutes if you like your meat well done). While the lamb is cooking have a pre-dinner sip of wine. When the lamb is cooked to your liking, slice it into chops and serve with the crispy potatoes and a little salsa verde or an extra drizzle of olive oil.

Wine Joke!



"I LIMIT MYSELF TO ONE GLASS OF WINE A DAY."



K WINE

EXPORTING TO CHINA



Anvers has recently appointed "K Wines" of China to be our sole importer for China, Singapore, Hong Kong, Malaysia and Taiwan. We have also entered into a joint venture producing a new label "K Wines- by Anvers". This includes premium and super premium wines which are already showing great success. K Wines have also been strong supporters/buyers of our very limited release of the "The Giant" for which we only produce every 3 or 4 years.

Pictured left, Keith Liu and Keith Leung proprietors of K Wines on their recent visit to Anvers with Wayne.

Wine Trivia *QUESTIONS*

Q1: What is the name of our new Adelaide Hills Chardonnay and Shiraz?

Q2: What is the difference between Shiraz and Syrah red wine?

Q3: Which one of these aromas is not found in wine? Strawberry, Tobacco, Olive, Oak.

Q4: The vintage date on a bottle of wine refers to one of the following:

- A: When the wine was bottled,
- B: When the grapes were harvested.
- C: When the wine was released.
- D: When the wine was first consumed.

JARROD SHIELDS *joins the Anvers team!*



Jarrold Shields has joined the Anvers team in the role of National Sales Manager. Jarrod has 15 years' experience in various roles within the wine industry in both the larger multi nationals and the small boutique wineries. Jarrod has come to love the industry as it is always changing with new varieties and styles which makes the industry fun to be a part of. Jarrod brings with him his industry knowledge and cellar door experience.

We would like to wish Jarrod every success in his new role with Anvers.

WINE IN FOCUS

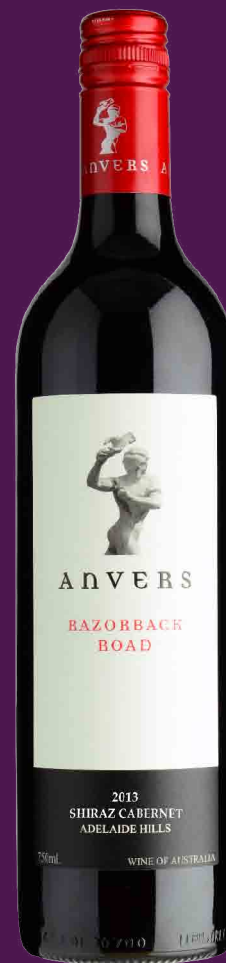
2013 ADELAIDE HILLS RAZORBACK ROAD

SHIRAZ CABERNET SAUVIGNON

The combination of Shiraz and Cabernet has a long tradition in Australian wine making. The Razorback Road is becoming renowned as a great example of the classic Australian blend of Shiraz and Cabernet.

Our Razorback Road combines the spicy cool climate characters of the Shiraz (60%) with the black fruit and herb notes of the Cabernet Sauvignon (40%). The blend of these two varieties makes the wine complex and robust with incredible ageing potential. It's 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.

Aged in both French and American oak



barriques for 12 months to impart subtle vanillin characters that complement the wines fruit giving a lingering persistence framed by fine-boned acidity and velvety tannins.

If you haven't tried our Razorback Road we highly recommend you do.

Small quantities of back vintages are available on our website and can be enjoyed as a great way to see the effects of weather and winemaking techniques on the various vintages.

Wine Trivia *ANSWERS*

Q1: Kingsway

Q2: None they are the same grape

Q3: Olive

Q4: B



Two years ago we contracted Vitiworks Pty Ltd to manage our Estate vineyard at Kangarilla. The team are very experienced in all aspects of viticulture. This has further improved the quality and output of our Estate vineyard. This includes management of winter pruning and cropping levels to attain premium/super premium quality for the 17 different wines we now produce. Also included are pest and disease monitoring and management of all harvesting activities.

As well as overall vineyard management, Vitiworks have worked closely with our winemaker Kym Milne to produce the quality of grapes needed for our new premium "KINGSWAY" wines now released.

Pictured below are proprietors of Vitiworks, Peter McIntyre, Mark Vella and their team.



NEW ADDITIONS TO THE ADELAIDE HILLS RAZORBACK ROAD RANGE



RAZORBACK ROAD 2015 SAUVIGNON BLANC

Newly released the 2015 Razorback Road Sauvignon Blanc is already making its mark. Grown on our cool climate vineyard, hand-picked and lightly cropped, with careful handling through vintage has produced a wine full of fresh fruit flavours and vibrant acidity.

RAZORBACK ROAD 2014 SHIRAZ

A newcomer to our Razorback Road range, the 2014 Razorback Road Shiraz is one to watch. This first release truly reflects the cool climate of the Estate vineyard. Polished, elegant and with dark fruits balancing perfectly with savoury spice, this wine has great depth and complexity. Perfect for cellaring or drink now accompanied with Roast Lamb.



BIG REDS

What the wine writers say!

Anvers premium wine range is creating a big splash in the industry and more of our premium wines are starting to find homes in cellars all over the world.

2012 'The Warrior' **SHIRAZ** ⁹⁵/₁₀₀



A 67/33% blend matured for 18 months in French oak. A very intense and powerful palate that manages to be light on its feet thanks to the balance between fruit, oak and tannins, and the marriage of peppery, firm black cherry of the Adelaide Hills and softer Langhorne Creek fruit on the mid-palate.

2013 Adelaide Hills **SHIRAZ** ⁹⁵/₁₀₀



Deep crimson-red; restrained richness is the calling card of a high quality, medium to full-bodied shiraz; black fruits, spice, liquorice and oak swirl around the palate, the finish is long and very well balanced.

2014 Brabo **CABERNET SAUVIGNON** ⁹⁰/₁₀₀



Blessed with fruit. Not without structure. Medium weight, in a good way. Positives are easy to find. Both drinkability and value, as a result, are high.

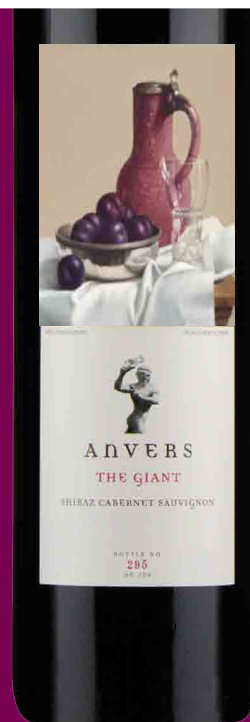
THE GIANT

2016 NEW RELEASE



Aspired by legend and the beautiful city of Antwerp, Anvers Wines features on its label the logo the roman warrior, Brabo. The legend of Brabo and his defeat of the giant Antigoon has inspired the second release wine which we call 'The Giant'.

This strictly limited release features artwork on the label from one of Belgium's greatest artists, the late Willem Dolphyn. The coming together of this fine art and wine is a combination of the old and new worlds which marries the past with the present to create this special release.



FROM THE CELLAR 2007 Fortified Shiraz

During February the team came together and after a delicious menu at our cellar door, we sat down to finish our meal with a plate of cheese and the back vintage of Anvers Wines 2007 Fortified Shiraz. Only a 375ml bottle but with the label describing exotic perfume, spice and blackberry flavours we opened the wine with great anticipation.

Not disappointed, the bouquet drew us in. Astonishingly perfumed bringing thoughts of aromatic from far eastern destinations. Warm spices and with hints of blackberry and black current smothered the taste buds with an explosion of black pepper and dark earthy notes. A hint of brandy spirit warmth with a refreshing sweetness gives soft layers which unfold to silky pliant tannins. This wine met all of our expectations and more.

The grapes were handpicked then fermented for 3 days before undergoing fortification with brandy spirit to retain residual sweetness. The resulting wine, with around 18.5% alcohol and 70 grams of sugar per litre is aged in old barriques until a harmonious balance of sugar, alcohol, acidity and tannin is achieved.

If you haven't experienced the Anvers 2007 Fortified Shiraz contact our office and see if we can supply a few bottles from our Museum stocks.



Visitors from Belgium

Steven Coppens (Nieuwe Wereld Wijnen) with Gareth Gray, Jarrod Shields, Myriam Keoghan Wayne Keoghan, Suzette Gloster and Kym Milne (Anvers Wines)

