

THE Anvers

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TIMES

HARD DAY ON THE GREEN



SHOW STOPPERS



A GORGEOUS RED



NOT SO YESTERDAY



? & ? JOIN THE ANVERS TEAM



BIG BOTTLES



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● WAYNE'S LETTER



Another year has passed in the vineyard and the Anvers team has been working flat out to bring you your favourite wines. Some areas of our Adelaide Hills vineyard are being re-development to further improve our quality in some varietals. With another record year for sales and a notable increase in our presence in the market place, we can only look forward with interest to what the next year will bring.

Our award portfolio is increasing in leaps and bounds. We are especially happy with our Adelaide Hills Shiraz. The 2012 vintage has achieved recognition including a Blue-Gold Top 100 in the Sydney International Wine Show and a rating of 96 points in the 2014 James Halliday "Australian Wine Companion" with a Top Cellaring Selection to 2037. The 2012 Adelaide Hills Shiraz is featured in our newsletter centre-fold.

Our Brabo Range continues to impress our customers and wine judges alike. The 2013 Brabo Cabernet Sauvignon won a best-in-class trophy at the 2014 Boutique Wine Awards. I was honoured to attend the awards dinner and was presented with the award for best Cabernet Sauvignon by Huon Hooke, wine writer. The wine has also received 96 points and 5 stars in Gourmet Traveller eclipsing many of its higher priced competitors. Our 2014 Brabo Sauvignon Blanc has also just picked up a Gold medal at the Royal Adelaide Wine Show, a substantial achievement in anyone's books. This goes to prove that Anvers over delivers on quality throughout its range.

The new Anvers website is proving to be a great success with its user friendly ordering a hit with our Anvers fans. Along with being able to order our current vintage and award winning wines, premium back vintages and special releases are proving to be very popular and appropriate for that special occasion.

New team members, Greg Chance and Geoff Barker have been welcomed to the team and we wish them all the best as they help to develop new markets for Anvers wine. This newsletter features some great acknowledgments for Anvers along with the trusted favourites.

I trust you will enjoy our new vintage releases and would also like to thank you for your continued support.

Cheers!

Wayne

Wayne Keoghan



Anvers
vineyards

Anvers around the world

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Enjoy a glass of Anvers

FLAGSTAFF HILL GOLF CLUB

Located thirty minutes south of Adelaide the Flagstaff Hill Golf Club is set in a picturesque area studded with old gum trees. The Golf Course itself follows two natural creeks that flow into a small loch. The loch is used to provide water for maintenance of the course but also forms an integral part of the course and frames what is the most picturesque 7th hole (par 3) and 17th hole (par 4).

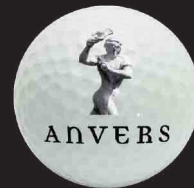
The course is a testing yet beautiful par 72 and is fully established with 19 holes (1 spare to enable ongoing maintenance of other holes) of grassed fairways, tees and greens. Many attractive native shrubs and trees line the fairways making it a most enjoyable place to play golf.

The course itself has a few challenges along the way like the 382 metre 12th hole that feeds down behind the trees so you can't see the green. The hole is protected by four bunkers back and front left. The 186 metre hole 14 is one of the toughest par 3's in Adelaide. It has a dome-shaped green (an upside down saucer). This has proven to beat the best players on many occasions.

The golf club was formed in 1967 and sculpted into a Flagstaff Hill landmark with room for future housing development. Major projects like the construction of the water catchment area and now increased dam storage ensures the clubs water sustainability.

Visitors to the club include the "great four". On 28th October 1968, after the forming of the club, Jack Nicklaus, Arnold Palmer, Gary Player and Bruce Devlin played an exhibition match arranged by the Club.

The large modern club house is a great place to enjoy a beautifully prepared meal and a glass of premium Anvers wine. Visitors to the course are most welcome and opening times and club house details can be found at www.fhgc.com.au.



after a hard day on the green!

GLENELG GOLF CLUB

Located just twenty minutes west of Adelaide the Glenelg Golf Club offers visitors a world class golf course. The modern club house with extensive bar and bistro facilities can cater for functions and has a real community feel.



Forty nine hectares of undulating golf course with 93 bunkers and 12 seasonal wetland areas, the strategic design is apparent on every hole. Revetted edge bunkering unique to the club in South Australia creates a stunning visual impact.

For the golf connoisseur the second hole, a long par 4 is the most difficult hole on the course. A dog leg left with large vast sand traps, dense pine and natural bush. A good tip is to keep the ball on the short grass. The Glenelg golf course is internationally renowned for being beautiful and challenging, never letting you off the hook and always making you think.

Glenelg Golf Club is committed to sustainability and the ASR (Adelaide Stormwater Re-use) project which uses the stunning wetland system constructed as a filter system for harvested stormwater, produces enough water for the annual irrigation requirements and also replenishes the underlying aquifer system.

The golf course welcomes visitors. We highly recommend you enjoy a glass of Anvers after a hard day on the green or with a nice evening meal. Visit www.glenelggolf.com for details.

WESTWARD HO GOLF CLUB

Westward Ho Golf Club offers golfers of all ages and abilities the opportunity to play golf within a competitive and friendly social environment. The club hosts two quality courses, one for the more mature player (of which the oldest member has just turned 100) known as the Executive 60 Course. The other Patawalonga Course an 18 hole championship layout with many water hazards presents a real and exciting challenge.

The club has a delightful clubhouse and public bar. With a relaxing and welcoming feel it's a great place to enjoy a glass of Anvers wine. The venue is. Close to the airport, hotels and the sea. Westward Ho is a club not to be missed.



Westward Ho was named and founded by three gentlemen who decided that they didn't want to join another club so they set up their own. The founding members stood at the first hole and legend has it said to each other "what should we call it?". They were looking west and decided on Westward Ho.

For the golfing enthusiast the 14th hole is a very long Par 4. The players usually battle against a strong head wind occasionally of gail proportions which makes it even harder to make it to the generous green. A good tip is to play straight and stay away from the road. The course was described as providing a full range of playing and social facilities for all members, guests and visitors to Adelaide.

Many visitors have played on the course including comedian Arj Barker and Roger Davis the British open winner. The club is welcoming and friendly and a great place to enjoy a glass of Anvers wine. Visit www.westwardho.org.au for more information.

SHOW STOPPERS

triple treat



Once again Anvers has been recognised by the wine industry for producing wines that over deliver for quality and value at their price points.

As a testament to this, our Brabo Cabernet Sauvignon has won the trophy for Best Cabernet in Show at the 2014 Boutique Winemakers Show. Associate Judge's notes said, "...The trophy wine is a 2013 – a concentrated fruit driven wine of great purity, varietal characters and loaded with violet and black fruit aromas with ample soft, fleshy tannins." The wine was also awarded 95 points and 5 stars from the Gourmet Traveller Magazine. "The colour of this impressive young Cabernet is a dense purple-red and its beautifully ripe aroma displays violets and black fruits. It's full-bodied, fleshy and ripe, yet also very Cabernet-like and the tannins are ample but soft." Huon Hooke.

Continuing the great results for the Brabo range of wines the Anvers Brabo Shiraz achieved a Gold medal at the 2014 Boutique Winemakers show. The judges noted, "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 top off the remarkable results the Anvers Brabo Sauvignon Blanc picked up a Gold medal at the 2014 Royal Adelaide Wine Show. The Judges noted, "Golden hues this wine exhibits a full array of flavours and aromas. From gooseberry to passionfruit with tropical fruit characters this wine is fresh, lively and crisp".

Now is the time to try the Anvers Triple Treat and experience some great wines that are delivering quality only seen at higher price points.

THIS MONTHS CENTREFOLD

A gorgeous red ADELAIDE HILLS SHIRAZ

96 Points James Halliday Wine Companion
Top Cellaring Selections – Cellar to 2037



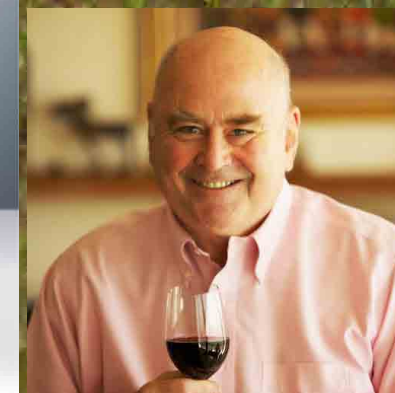
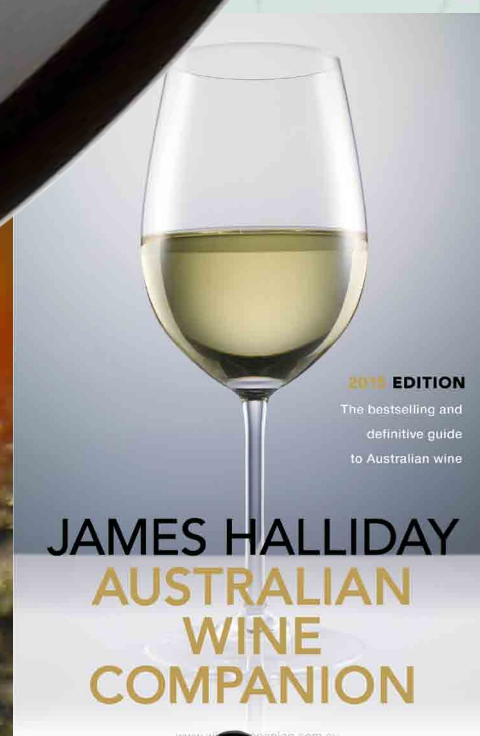
A N V E R S

2012
ADELAIDE HILLS SHIRAZ

Bottling Date:	May 2013
Release Date:	December 2013
Production:	330 Cases
Wine Maker :	Kym Milne MW
Total Acidity	6.5
PH	3.7
Residual Sugar	0.6
Alcohol	14.5%
Closure	Cork

Notes

Deep, dense crimson-purple, a wonderful Adelaide Hills Shiraz. Its expressive and complex bouquet of black fruits, licorice, spice and pepper, unfolding on the intense medium-bodied palate, the tannins fine, oak exactly measured, but the last word goes to the fruit, which refuses to quit long after the wine is swallowed.



Outstanding Winery



WINE WITH FOOD

For a great combination of wine and food why not try a Sweet Potato and Salmon Quiche with our Adelaide Hills Chardonnay.

Sweet Potato and Salmon Quiche



- 1. 2 sheets frozen shortcrust pastry, just thawed
- 2. 400g sweet potato, peeled, cut into 2cm pieces
- 3. 8 eggs
- 4. 250ml (1 cup) thickened cream
- 5. 150g portion hot-smoked salmon, skin removed, flaked
- 6. 1 leek, thinly sliced
- 7. ¼ cup chopped fresh dill
- 8. 100g camembert, thinly sliced

- 1. Preheat oven to 170C. Spray a round 4cm-deep, 23cm (base measurement) fluted tart tin, with removable base, with olive oil. Line with the pastry and trim any excess. Cover the pastry with baking paper and fill with pastry weights or rice. Bake for 10 minutes. Remove paper and weights or rice. Bake for a further 10 minutes or until light golden.
- 2. Meanwhile, place sweet potato in a microwave-safe bowl. Cover and cook on high for 7 minutes or until just tender. Set aside for 5 minutes to cool.
- 3. Whisk the eggs and cream in a bowl. Stir in the salmon, leek and dill. Season.
- 4. Arrange the sweet potato over the pastry base. Pour over the egg mixture. Arrange the camembert on top. Bake for 50 minutes or until just set. Serve warm or at room temperature.

Wine Jokes!



CHARDONNAY

NOT SO YESTERDAY

The first Chardonnay varieties are thought to have arrived in Australia from the collection of James Busby in 1832 from the Burgundy wine region of eastern France. Chardonnay today remains one of the most popular grape varieties planted with over 160,000 hectares worldwide.



Anvers has been making our premium Adelaide Hills Chardonnay since 2003 using the clone Dijon-76, best suited to our vineyard giving a lower yield with more flavour-concentrated clusters. The Adelaide Hills Estate Vineyard also has excellent cool climate growing conditions and it is here that the Chardonnay ripens slower giving more complexity and texture to the wine.

The chardonnay grapes are handpicked in the very early hours of the morning and kept cool on the

way to the winery for processing. At the winery the whole bunches are placed in a press and the juice is gently extracted straight into barrels for fermentation, twenty percent of the barrels being new French barrels with tight grains.

The Chardonnay is fermented in the barrel using only the wild yeast present on the grapes giving less oak pick up from the barrels. Once the first fermentation has been completed the Chardonnay goes through Malolatic Fermentation (Malo), lowering the acidity and softening the palate. During Malo the wine is stirred once a week.

Anvers Chardonnay is golden straw in colour made in a more Burgundian style. A vibrant wine with bright fruit characters with aromas of white peach, pear and fig fruits backed by hints of nougat and cashew nuts. Good natural acidity and a complex richness softened by the profound layers of oak and complex shortbread nuances.

The Anvers Chardonnay has achieved many accolades in its years of production and has been recognised with Gold medals from the New Zealand International Wine Show and the Brisbane Wine Show. Our soon to be released 2013 Adelaide Hills Chardonnay is no exception, just winning a Blue-Gold at the Sydney International Wine Show.

The Anvers Chardonnay is a hand made gem and nothing is spared from delivering a very special wine. The Anvers team highly recommend.

Wine Trivia QUESTIONS

- Q1: What two grape varieties make up the Anvers wine Razorback Road?
- Q2: What wine region isn't in Australia? Adelaide Hills, McLaren Vale, Napa Valley or Langhorne Creek
- Q3: Which one of these flavours wouldn't you generally associate with cabernet sauvignon? Black Currant, Green Pepper, Mint, Passion Fruit, Vanilla
- Q4: What Australian wine writer recently recognised the Anvers 2012 Shiraz with a Top Cellaring nomination of 2037?

GREG & GEOFF join the team!



Kevin Thomas, Stuart Baird, Greg Chance, Kym Milne, Wayne Keoghan, Suzette Gloster, Sharron Linton, Stuart Mortimer, Geoff Barker

Greg Chance and Geoff Barker have joined the Anvers team with Greg in the role of Sales Representative for Queensland and Northern NSW and Geoff as our new Business Development Manager. Greg has twenty years' experience in the Queensland and Northern NSW market and is excited to be introducing the Anvers brand to one of the fastest growing regions in Australia.

Geoff has thirty years' experience in the liquor industry and will be using those years of experience to develop new channels to market for Anvers Wines. Anvers is at an exciting time in its history and the appointment of Greg and Geoff is recognition of the success the brand is achieving.

WINE IN FOCUS

2012 ADELAIDE HILLS RAZORBACK ROAD

SHIRAZ CABERNET SAUVIGNON

The 2012 Razorback Road is a much loved and well received wine. The wine has won accolades including six Gold medals and a five star rating from Winestate Magazine.

The Razorback Road is named after the location of the Anvers Estate vineyard on Razorback Road in the Adelaide Hills.

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 (80%) with the black fruit and herb notes of the Cabernet Sauvignon (20%). 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: Shiraz and Cabernet.
- Q2: Napa Valley
- Q3: Passion Fruit
- Q4: James Halliday

BIG bottles!

Anvers produces many large format wine bottles, they are aesthetically pleasing to look at as well as being full of good wine. The wine inside will mature differently due to the difference in air ratio in each bottle. In addition, larger volumes of liquid maintain their ambient temperatures longer protecting the wine from cellar temperature fluctuations.

Why are many of the bottles named after biblical kings? The earliest recorded use of biblical names for large format bottles comes from 1725 when winemakers in Bordeaux used the name Jeroboam for the "four-bottle size". It's presumed they selected Jeroboam, the biblical founder of Israel who ruled from 931-910 BC because he is referred to as "a man of great worth", as were the larger sized bottles. Others chose to use the same name and people continued to name larger format bottles after selected patriarchs and biblical kings.



ANVERS 2010 Langhorne Creek CABERNET SAUVIGNON

James Halliday 92/100

The 2010 Langhorne Creek Cabernet Sauvignon shows a deep red colour with rich blueberry and blackberry aromas backed by complex nuances of liquorice and eucalyptus. The 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.

- Winner 2012 Cowra Wine Show
- Winner 2014 Royal Adelaide Wine Show
- Winner 2013 Royal Queensland Wine Show
- Winner 2012 Winewise Small Vigneron awards
- Winner 2012 Rutherglen Wine Show
- Winner 2012 McLaren Vale Wine Show
- Winner 2012 Australian Small Winemakers Show
- 92/100 2014 James Halliday's Australian Wine Companion



mighty 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.

2009 'The Warrior' Shiraz

95
100



Deep colour, slightly less bright than the McLaren Vale Shiraz; a regional blend that works very well, although the Adelaide Hills drives the wine with its spicy, lively, almost urgent thrust of black cherry/ berry fruit, and the fine tannins that underpin the long palate and finish. **James Halliday**

2012 Adelaide Hills Shiraz

96
100



A wonderful Adelaide Hills Shiraz, its expressive and complex bouquet of black fruits, licorice, spice and pepper unfolding on the intense medium-bodied palate, the tannins fine, oak exactly measured, but the last word goes to the fruit, which refuses to quit long after the wine is swallowed. **James Halliday**

2010 McLaren Vale Shiraz

90
100



Potent cherry/tarry/earthy black fruits on the bouquet are joined on the palate by abundant tannins. **James Halliday**

2010 Langhorne Creek Cabernet Sauvignon

92
100

Savory/earthy tannins as a backdrop to the blackcurrant/blackberry fruit of medium to full-bodied palate. **James Halliday**

2012 Razorback Road, Shiraz Cabernet Sauvignon



Rich and satisfying, both in flavour and its medium-to-full-bodied carriage, this double act is typical of the blend with sweetly ripe and spicy Shiraz adding concentrated fruit to dark and fragrant Cabernet with supportive – not blocky- tannins. Anvers's location in the west of the Hills region towards McLaren Vale delivers great balance with gorgeous ripeness. Ripe deliciousness. **Tony Love**



THE GIANT

2009 SHIRAZ CABERNET SAUVIGNON

Inspired by legend and the beautiful city of Antwerp, Anvers Wines features on its logo the roman warrior, Brabo. The legend of Brabo and his defeat of the giant Antigoon has inspired a very special release wine we call 'The Giant'. This strictly limited release features artwork on the label from one of Belgium's finest artists, Willem Dolphyn. The coming together of this fine art and wine is a combination of the old and the new worlds which marries the past with the present to create this special release.

1 x 750ml



3 x 750ml



1 x 1500ml
(Magnum)



1.5L Magnum includes an individually numbered, "Limited Edition" print of the original painting.

FROM THE CELLAR:

2002 Reserve Shiraz



During September the team came together to taste the back vintages of Anvers Wines Reserve Shiraz. The wines selected from the cellar were prepared by pouring into glass decanters and left to air for half an hour before pouring. By exposing the wine to air we allow these older wines time to open up to reveal their secrets. A stand out of the day was the 2002 Reserve Anvers Shiraz. Some would argue the Anvers 2002 Reserve Shiraz was the coming of age of Anvers Wines. With a smashing 94 point rating from Australian Wine Writer James Halliday and a stunning Gold medal at the Japan Wine Show this wine stamped itself as one of the best examples of the 2002 Vintage. Made from a blend of Shiraz from three premium South Australian regions this wine is deep crimson in colour and still carries aromas of forest fruits and fragrant spice with plenty of underlying complexity. The wine is left to age in hand selected French oak barrels which are drawn from world renowned cooperages. This influences the underlying spice and gives a rich textured smooth palate.

From a limited production only a small quantity is left in Museum stock, this wine can be ordered from the Anvers Website. **One to enjoy.**

- Winner 2004 Japan Wine Challenge
- Winner 2004 Boutique Wines of Australia Awards
- Winner 2005 International Wine Challenge
- Winner 2004 Royal Adelaide Wine Show
- Winner 2004 Australian Small Winemakers Show
- Winner 2004 Royal Queensland Wine Show
- Winner 2003 Royal Melbourne Wine Show
- Winner 2004 Royal Perth Wine Show
- 95/100 2005 Huon Hooke, Australian Gourmet Traveler Wine, Aug/Sept

95
100

