

EcoVine EcoEsprit™



THE SMART DYSON TRELLIS SYSTEM TEMPLE BRUER - AUSTRALIA'S FOREMOST CERTIFIED ORGANIC WINERY

David and Barbara Bruer established a small vineyard in the early 1970's on a property situated on the main road between the towns of Strathalbyn and Milang, in the grape growing district of Langhorn Creek in South Australia. David was in charge of Roseworthy College's Oenology Department before becoming a full-time vigneron, while, while Barbara also taught chemistry at Roseworthy College and Flinders University for ten years.

Temple Bruer winery produces award-winning wines using sound organic oenological practices. All of the wines bearing the Temple Bruer label are vintaged at the Temple Bruer Winery. They do not buy wine either in bulk or in bottles from other wineries, that way they can be certain that the wines are true to label. If they are not satisfied with any wine vintaged, it is sold in bulk. That ensures that only wines of the best quality are sold under the Temple Bruer label. Their wine making philosophy is to make the best wines from the fruit vintaged, to present the wines well, and to make them affordable.

WINE SMARTS Question

True or False: Professional wine tasters use the terms "aroma" and "bouquet" to describe the same thing.
(read answer on the back page)

THE ORIGINS OF THE NAME 'TEMPLE BRUER'

The family ancestry was traced back to a Knights Templar church called Temple Bruer, which is situated in Lincolnshire, England. The Knights Templar was founded in about 1118 to protect pilgrims on the way to Jerusalem. The Knights migrated from London to Lincolnshire in 11085, where, twelve miles from the city of Lincoln, they built on the "Brueria" (heathland) a circular Temple Church after the design of the Holy Sepulchre in Jerusalem. All that remains of the Temple, which was built in the eleventh century, is the melancholy tower, probably the domestic chapel of the Grand Prior, incongruous in a typical English farmyard scene. This structure is depicted on the Temple Bruer label.



Word Definitions:

Oenology (vinification): the science and practice of making wine.

Varietal: wine sold under the name of the grape variety from which it was made. Not to be confused with the **variety** itself, which is a plant.

Vigneron: French for vine-grower.

Vintage: either the process of harvesting grapes or the year in which the grapes were harvested. All wine is therefore "vintage wine".

Vintner: originally someone who **vinted**, or made wine but now more usually someone who sells it.

Temple Bruer Winery Raising the Organic Standards

Temple Bruer has long held to the philosophy that responsible farmers (of which winegrowers are merely one example) should aim to minimize chemical inputs into our environment. This philosophy was put into practice in the early 1990's when conversion to fully certified organic grape growing practices commenced. Today, all of their plants are certified as A-Grade Organic by the Biological Farmers of Australia (BFA).

Plantings in the older portions of the Temple Bruer Vineyard began in 1973, with an area of 8 hectares being planted to Cabernet Sauvignon, Shiraz, Malbec, Merlot, Cabernet Franc, and Petit Verdot. These older plantings utilize the Geneva Double Curtain (GDC) trellis, a system which is more efficient at catching sunlight than a conventional single wire trellis. This larger sunlight harvest combined with certain vineyard management techniques (e.g. thinning the crop in summer) produces grapes with more flavor.

A major expansion began in 1994 with the above varieties and newer plantings, adding some Grenache and also white varieties including Verdelho, Chenin Blanc, Viognier and Riesling. The newer plantings were established on narrow row spacings using the Smart-Dyson trellis (shown in the picture), a trellis system which is even more efficient than the GDC system in maximizing the interception of sunlight. Organic grape growing principles prohibit the use of synthetic chemical so a permanent sward is established along all vine rows, which maintains a healthy environment within vineyard soils. Only organic fertilizers are used. Indigenous insect species are encouraged to provide a balanced ecology where predatory insects help to keep insect pest populations under control. Similarly, an extensive planting program of local tree species has been undertaken to provide habitats for native birds, which tend to exclude exotic birds which may damage crops. As well as providing grapes with better color and flavor, the trellis systems employed and the resulting vine canopy structures obtained assist in reducing the incidence of mildews and other fungal diseases

in the vineyard. This allows fungal diseases to be more easily controlled than with organic sprays alone.

Temple Bruer Wines are proudly certified as a Quality Endorsed Company complying with the requirements of the ISO 9001 standard for Quality Management Systems. This is an internationally recognized system of standards to which a company strives to achieve sound management practices in order to consistently meet customer requirements, while leading to continued improvement in business. Importantly, it provides for continued review of company protocols, staff and customer feedback, and control of planning and development within the company through the use of a documented quality system that is well implemented and consistently followed. The registration covers the quality management system for the growing, harvesting, and production of organic wines for local use and export. Temple Bruer is believed to represent the first combined small vineyard, winery and nursery operation in Australia to achieve recommendation to the ISO 9001 system of standards.

FACTS for FUN

1. Vineyards that are pesticide free are a safer environment for all involved and are filled with local wildlife.
2. Vineyards committed to organic growing use their own grape skins as part of the compost mix.
3. In London, wine shops that sell only organic wines are common.
4. The French concept of terrior is "a sense of place you can taste in a glass", a goal of wines produced with organic growing methods.
5. Compared to other crops, grapes are relatively easy to farm organically. A bit more expensive at first, but then the costs come in line.

Answer To WINE SMARTS

False. Many wine drinkers will use the term "bouquet" to describe smells that originate in winemaking and aging. They will use "aroma" to refer to smells originating from the grapes themselves. In the real world, the words are used interchangeably, so don't worry about this one at a wine party.