

Avonmore Estate Wines

Being a boutique winery, we choose to specialise in Premium Red Wines and use traditional winemaking methods, with minimal intervention.

As we are a family owned and operated Estate each individual wine is named after our grandchildren Blake, Saxon, Rachel and Lilah with one to be added to the natural selection!

All wines have had success in wine shows throughout Australia with Gold, Silver and Bronze medals in all vintages.

The wines have minimum preservative (SO₂/ sulphur) and are particularly approachable for people with allergies to red wines, they are also vegetarian suitable.

Avonmore Estate wines will cellar well for years to come, gaining complexity and character.

Our natural selection of wines include: Shiraz, Cabernet Sauvignon, Cabernet Franc Sangiovese and Viognier (which is blended with small parcels of Shiraz).

Enjoying Our Biodynamic Wines

We invite you to taste and compare our Estate wines.

They are of course a natural complement to good food and conversation shared with family and friends

We are confident you will detect a savouriness and flavour dimensions which are not reflected in commercially produced wines.

You also will be making your own statements against the chemically induced products which dominate the corporate food chain as we know it today.



What is BIODYNAMICS?

Biodynamics is, in short, an enhanced form of organics.

This method of agriculture follows the principles of Austrian born Rudolf Steiner from the early 1900's and one of the founders in Australia, Alex Podolinsky who continues to lecture, guide and advise Biodynamic farmers and practitioners both internationally and throughout Australia

The Biodynamic method biologically activates the life of soil and plants. This is partly achieved by using "activating sprays" which are applied in Spring and Autumn, however this is dependant on weather conditions, along with other influences, including moon and star phases.

The main activating spray is called "500" which is a prepared cow manure blended with six Bach flower remedies. The "500" is stored under ground in cow horns for twelve months, before being sprayed on to the earth, this structures the soil, promotes food and water root growth, humus formation along with continual microbial activity.

The plants are fed naturally through the soil eco-system utilising the sun's warmth and light, the plant "selectively" takes its requirements for the appropriate growth.

In many ways it is a reversion to the traditional practices of farming which are to a certain extent, still practiced in old world wine countries like France, where many prominent vineyards still adhere to the before-chemical era of agriculture.



Avonmore ESTATE®

Avonmore Estate Biodynamic Wines are available from:
Specialist wine retailers & restaurants.

Visit us at our "cellar door" at
Avonmore Estate
Wed-Sun 11 am to 5pm

On Line Direct Secure Sales & Contact:
www.avonmoreestatewine.com



bio-dynamic



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Avonmore ESTATE®



bio-dynamic

Certified bio-dynamic Premium Red Wines
'an enhanced organic product'



Avonmore Estate History

Rob and Pauline Bryans are farmers at Avonmore 5k/m South of Elmore on the Midland Highway just 40k/m from Bendigo and Heathcote in North Central Victoria, Australia.

Avonmore Estate produces Red Angus cattle, Prime lambs, Grapes and Wine.

For over 15 years the entire property has been registered and certified Grade A DEMETER Biodynamic, with the Biodynamic Research Institute, Powelltown, Victoria. Biodynamics practices ensures the property is self sustaining and farmed naturally, without the need for chemical and artificial fertilisers or synthetic pesticides, fungicides, weedicides or non natural materials

In 1996, with our son Shaun, we began our vineyard. The first 2.4ha being Shiraz, followed by 2.4ha of

Cabernet Sauvignon, two years later 2.4ha of Sangiovese and Cabernet Franc. The last planting in 2000, 3ha consisting of Shiraz and a small amount of Viognier.

We strongly believe our wine is made in the vineyard. By investing a lot more time in visual observation of the health and development of the vines and using Biodynamic farming methods with minimal irrigation so as not to push the vine. This achieves low yields of small intense flavoured fruit driven berries which give our wines complexity and character NATURALLY.

www.avonmoreestatewine.com