

Temple Bruer

LANGHORNE CREEK, AUSTRALIA



Shiraz/Malbec

Aged 2 years in American Oak
Aromas of cherry, with a slight medicinal lift, spices and earth.
Flavours of berries, dusty oak, full bodied with lingering dryness.

AVAILABLE IN AB, SK, MB

FOOD SUGGESTIONS: Think bold, game meats, red meats with crusted or served with heavy sauces, root vegetables and spicy Mexican chili.



Cabernet/Merlot/ Cabernet Franc

Aged 20 months in French Oak
Aromas of berries, mint, and a bit of earth. Full bodied, dry, with lingering flavours of cedar and earth.

AVAILABLE IN AB

FOOD SUGGESTIONS: Rack of lamb, meatloaf, pasta with meat sauces, beef short ribs, tortiere.

Did u know...

Owned by David and Barbara Bruer since 1973.

Both owners are chemists, David was in charge of the Oenology Department in Adelaide.

Templer Bruer is 100% Organic from the vineyard to the wine making process.

No synthetic chemicals are used at any stage.

All wines are Vegan Friendly (egg whites are not used during the fining process).

Temple Bruer is regarded as a leader in organic vineyard and if often used as the model for organic farming in Australia.

Langhorne Creek is named after a cattle drover, Alfred Langhorne.

Langhorne Creek is known for producing high quality bold red wines.

Only 2500cs of each wine produced per year.