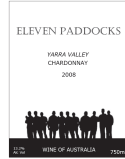



Wine	Tasting Notes
<p>2006 Eleven Paddocks Chardonnay</p> <p>Bronze 2007 Cowra Show Bronze 2008 Boutique Wine Awards</p> <p> 2008 Australian Wine Companion, James Halliday (87 pts)</p>	<p><i>The 2006 Chardonnay has been carefully crafted from hand picked fruit from the Yarra Valley and the Pyrenees regions of Victoria. Partially barrel fermented then matured in French oak barriques for 11 months, the result in a finely structured wine with a balance of oak and fruit characters. The wine is best enjoyed over the coming 3 to 4 years.</i></p> <p>Closure: Screwcap Winemaker: Gary Mills Alc. 13.4%</p>
<p>2008 Eleven Paddocks Chardonnay</p> <p> 2010 Australian Wine Companion, James Halliday (90 pts)</p>	<p><i>The 2008 Chardonnay is based on 100% Yarra Valley fruit. Partially barrel fermented then matured in French oak barriques for 10 months, the result in a finely structured wine with a balance of oak and fruit characters.</i></p> <p><i>“Attractive melon, nectarine and citrus on the bouquet and fresh palate alike, the oak influence subtle.” James Halliday</i></p> <p><i>The wine is best enjoyed now and over the coming 4 years.</i></p> <p>Closure: Screwcap Winemaker: Gary Mills Alc. 13.2%</p>
<p>2006 Eleven Paddocks Pinot Rosé</p> <p> 2008 Australian Wine Companion, James Halliday (91 pts)</p>	<p><i>A great summer wine made from Yarra Valley Pinot Noir. Fermented in French oak using indigenous yeasts, it is refreshing yet still retains the complexity of the cool climate Pinot Noir. Best served just below room temperature.</i></p> <p>Closure: Screwcap Winemaker: Gary Mills</p>
<p>2006 Eleven Paddocks Shiraz</p> <p> 2008 Australian Wine Companion, James Halliday (93 pts)</p> <p>Bronze 2008 Cairns Wine Show 3 Stars Winestate</p>	<p><i>James Halliday...”Crimson-purple; elegant wine, the restrained alcohol immediately apparent, and not depriving the well-focused palate of juicy fruit flavours; clean finish”</i></p> <p>Closure: Screwcap Winemaker: Gary Mills Alc. 13%</p>
<p>2007 Eleven Paddocks Shiraz</p> <p> 2009 Australian Wine Companion, James Halliday (88 pts)</p>	<p><i>James Halliday...” A fragrant, medium-bodied junior brother to The McKinlay, with an uncommon juicy twang to the finish, black cherry joining in along the way.”</i></p> <p>Closure: Screwcap Winemaker: Gary Mills Alc. 14.3%</p>
<p>2008 Eleven Paddocks Shiraz</p> <p> 2010 Australian Wine Companion, James Halliday (93 pts)</p> <p>Bronze 2009 Victorian Wines Show</p>	<p><i>James Halliday...” Crimson-purple; a vibrant wine, with juicy, peppery red fruit flavours on the medium-bodied, long palate, finishing with an appealing spicy, savoury twist.”</i></p> <p>Closure: Screwcap Winemaker: Gary Mills Alc. 13.7%</p>
<p>2005 Eleven Paddocks “McKinlay” Shiraz</p> <p> 2008 Australian Wine Companion, James Halliday (92 pts)</p> <p>Silver 2008 Boutique Wine Awards Bronze 2008 Cairns Wine Show Bronze 2007 Royal Melbourne Wine Show Bronze 2007 Cowra Show Bronze 2008 Cowra Show 3 Stars Winestate</p>	<p><i>The Eleven Paddocks McKinlay is our ‘reserve’ label that is restricted to wines from very good vintages that will stand the test of time. The wine has been made from the highest quality fruit and has enjoyed extended barrel maturation with higher concentrations of new oak to provide a balance of flavour, depth and longevity. This wine will drink well for many years and will benefit from decanting.</i></p> <p>Closure: Screwcap Winemaker: Gabriel Horvat</p>



Wine	Tasting Notes
<p>2006 Eleven Paddocks “McKinlay” Shiraz</p> <p>Bronze 2008 Boutique Wine Awards Bronze 2009 Cairns Wine Show 3 Stars Winestate  2009 Australian Wine Companion, James Halliday (89 pts)</p>	<p><i>The 2006 Eleven Paddocks “The McKinlay” Shiraz enjoyed a long, dry growing season before being crafted into a finely structured wine. French and American oak maturation for 18 months complement outstanding fruit resulting in a wine that can be enjoyed now or over the coming 8 to 10 years</i></p> <p>Closure: Screwcap Winemaker: Gabriel Horvat Alc. 14.4%</p>
<p>2007 Eleven Paddocks “McKinlay” Shiraz</p> <p> 2010 Australian Wine Companion, James Halliday (90 pts)</p>	<p><i>“Licorice, spice and black fruits are the fruit core of a medium- to full-bodied wine; the ample, savoury, tannins are ripe and balanced, the oak subtle.” James Halliday</i></p> <p>Closure: Screwcap Winemaker: Gabriel Horvat Alc. 14.8%</p>
<p>2008 Eleven Paddocks “McKinlay” Shiraz N/A</p>	<p>*** Not officially released – only available at launch evening – tasting notes not yet available ***</p> <p><i>This is the first McKinlay that has been made by Gary Mills. The grapes are from a 45 year old vineyard in the Grampians, near Great Western. Matured in French Oak Barriques for 20 months to match the intensity of the fruit. The colour is intense, the fruit and acid is in great balance and the “length” keeps you coming back for more...that’s our opinion anyway!!!</i></p> <p>Closure: Screwcap Winemaker: Gary Mills Alc. 14.2%</p>
<p>2006 Eleven Paddocks Cabernet Sauvignon N/A</p>	<p><i>The fruit for the 2006 Cabernet Sauvignon was sourced from our Estate vineyard and a premium Grampians vineyard. Handcrafted and then matured for 18 months in French and American oak, the resulting wine is finely structured and shows the hallmark characteristics of the region. The wine can be enjoyed now or over the coming 5 – 8 years.</i></p> <p>Closure: Screwcap Winemaker: Gabriel Horvat Alc. 13.1%</p>
<p>2008 Eleven Paddocks Cabernet Sauvignon N/A</p>	<p><i>The fruit for the 2008 Cabernet Sauvignon was sourced from our Estate vineyard in Landsborough. Basket pressed and then matured for 16 months in American oak, the resulting wine is lighter in style making it great with food. It will continue to develop in the bottle over the coming 5 – 8 years.</i></p> <p>*** The majority of this wine has been exported to China – approx. 200 cases remain ***</p> <p>Closure: Cork Winemaker: Gabriel Horvat Alc. 13.5%</p>