



# In the paddock...

Issue 2

September 2005

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## Special Offers

- 33% off 2003 Cabernet Sauvignon
- 50% of delivery when ordered online

(See back page for details)

## Online

[www.elevenpaddocks.com.au](http://www.elevenpaddocks.com.au)

## Email

[enquiries@elevenpaddocks.com.au](mailto:enquiries@elevenpaddocks.com.au)

## Second vintage is ready

Welcome to the second edition of **In the paddock...** our newsletter to let our members know of upcoming wines, special offers and events.

Last September, we launched our first wine, the 2003 Cabernet Sauvignon—a lighter style red. About 70% of the wine has already been sold and we are starting to have some success with bottle shops and restaurants. The most recent additions include the Greensborough Hotel, The Keepers Arms Hotel and Forty, a restaurant in Montmorency.

But, one wine doesn't make a winery!

We are very excited to announce our 2004 range: a clean, crisp *Chardonnay*, a spicy *Shiraz* and a bigger *Cabernet Sauvignon*. The back page of the newsletter has all of the details.

The 2005 range is also shaping up to be very exciting. We have engaged a second winemaker, Gary Mills, who is based in the Yarra Valley. Gary has a different set of experience to complement our existing winemaker, Gabriel

Horvat, that will enable us to make a wider range of premium wines in the years to come. For example, Gary is making some of the 2005 Shiraz using traditional techniques of the Rhone Valley. In addition, Gary has also made a small batch of Rose that will be perfect for summer BBQs. This wine will be released via our web site in November and as it is such a small batch, we'll package it up as a special offer for our members.



On the vineyard, planning is well underway for the 2005 / 2006 growing season. We are expecting our first crop of Shiraz and Chardonnay this year so extra attention has been paid to pruning and training these young vines. We still have our fingers crossed for more rain.

## Special Event: 2004 Launch—Saturday 1/10/05

To celebrate the release of our 2004 range, we invite you to join us for a tasting of the new wines. The wines will be on tasting:

Saturday, 1st of October  
Keepers Arms Hotel,  
351 Queensberry St.,  
North Melbourne  
7:30pm—9:00pm for tasting  
After 9:00pm, a local band—Monica's Blue  
Dress will be playing.

You may also consider having dinner at the Keepers Arms before the tasting. For those who like good pub fare, the hotel is well regarded.

([www.superparma.com](http://www.superparma.com))

### Win 2 bottles of Eleven Paddocks

Help us cater for the launch by letting us know if you plan to attend—all RSVPs will go into the draw to win 2 bottles on the night.

**RSVP: [enquiries@elevenpaddocks.com.au](mailto:enquiries@elevenpaddocks.com.au)**

## Great quality, greater selection

### 2004 Shiraz

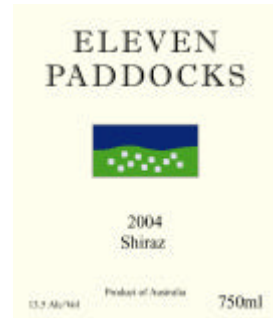
**Released:** October 2005

**Cases:** 310

**Alc/Vol:** 13.2%

#### *Sophisticated and spicy*

An award winning, mature vineyard in the Grampians was chosen to supply the fruit for the Eleven Paddocks 2004 Shiraz. Carefully handcrafted, the wine has been matured in French and American oak for 16 months before bottling. The result is a wine with excellent fruit, a touch of spice and a balanced finish. This wine can be enjoyed now or over the next 5 years with careful cellaring.



### 2004 Cabernet Sauvignon

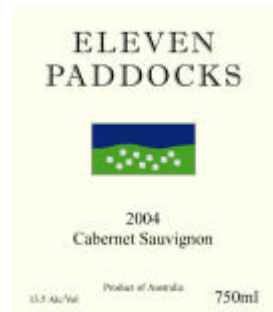
**Released:** October 2005

**Cases:** 305

**Alc/Vol:** 13.6%

#### *Regional cabernet character*

The fruit for the 2004 Cabernet Sauvignon was sourced from both our estate vineyard in the Pyrenees and a premium vineyard in the Grampians. The wine was matured in a combination of French and American oak for 16 months. The result is a finely structured wine that shows the hallmark characteristics of Cabernet Sauvignon from this region. This wine can be enjoyed now or over the next 5 years with careful cellaring.



### 2004 Chardonnay

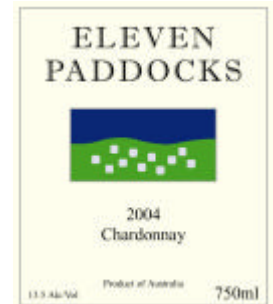
**Released:** April 2005

**Cases:** 240

**Alc/Vol:** 13.5%

#### *Fruity with subtle oak*

The fruit for the 2004 Chardonnay was sourced from a premium vineyard in the Grampians area. The wine was matured in French oak for 10 months (approx. 30% new oak) and underwent partial secondary fermentation prior to bottling. The result is a fruity wine with a crisp, clean finish and subtle oak flavours. Best enjoyed over the next 2 to 3 years.



### 2003 Cabernet Sauvignon

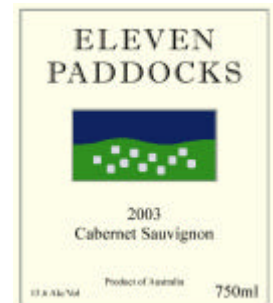
**Released:** September 2004

**Cases:** 350

**Alc/Vol:** 13.6%

#### *Easy drinking*

The fruit for the 2003 Cabernet Sauvignon was sourced from the estate vineyard and select vineyards in the area and shows the hallmark characteristics of Cabernet Sauvignon. After 12 months in a combination of French and American oak barrels, this hand crafted wine is well balanced and can be enjoyed now or will reward careful cellaring for the next 5-8 years.



## Special Offers:

#### 1. 33% off a case of 2003 Cabernet Sauvignon when ordered with another case of wine

Normally \$18/bottle, you pay only \$12/bottle for the 2003 Cabernet Sauvignon when you purchase another case of wine in the same order. Offer ends 31/12/2005.

#### 2. Half price delivery when you order online

Order and pay online using our secure payment system and only pay 50% of the normal delivery fee. [www.elevenpaddocks.com.au](http://www.elevenpaddocks.com.au) Offer ends 31/12/2005.

**Special Offers**