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Special Offers

- 1. End of bin special — Buy 10 and get 2 Rosé for FREE
- 50% of delivery when ordered online
- Member get Member—both receive a further 5% off next order

(See back page for details)

Find Eleven Paddocks  
in more places

Burwood, Vic

*Burwood Cellars*

Port Melbourne, Vic

*Decanters by the Bay*

Yarraville, Vic

*Café Fidama*

Moonee Ponds, Vic

*The Boathouse*

Canberra, ACT

*Hellenic Club*

Online

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

Email

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

# In the paddock...

Issue 3

April 2006

## Latest News

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

In October last year, we launched our 2004 wines at the Keepers Arms Hotel in North Melbourne. What a night! More than 100 people attended our first launch event in what can only be described as a big success. With so many people, the room warmed up quickly and the wine tastings flowed. Later in the evening, Monica's Blue Dress entertained us with covers of our favourite songs.



For those that couldn't make it, look out for details of the 2005 vintage launch later in the year.

Since the launch, much has happened. The 2004 Shiraz won bronze at the Ballarat wine show and will be featured in Winestate magazine shortly (see below). We also had our first public event at the Banyule Festival at Sills Bend. The festival was a lot of fun and hundreds of people visited our stall. All of the wines were quite popular but the 2005 Rose really hit the mark on the warm evening.

In the vineyard, things have been very fruitful (pardon the pun.) Rob Durbridge has been appointed as the new vineyard manager and has brought some good luck in his first vintage. Rain, rain, rain. Not exactly flooding, but water at the right time has really brought the vineyard along. We picked our best crop yet in late March with some excellent fruit coming off the maturing cabernet and shiraz vines. The chardonnay was a little down but it is a younger part of the vineyard.

Look out for Eleven Paddocks in an increasing number of restaurants and bottle shops. Some recent additions include Burwood Cellars, Decanters by the Bay in Port Melbourne, Café Fidama in Yarraville and the Hellenic Club in Canberra.

## 2004 Shiraz is a winner!

### Bronze in the Ballarat Wine Show

In October last year, we were very excited to learn that our first release shiraz had won a bronze medal. We knew it was a good wine, but to receive an award in our first show was fantastic.

### Winestate Magazine (May/June issue)

With more than 400 wines submitted to Winestate for consideration in their "New Release" section of the May/June issue, we were very pleased to learn that the 2004 Eleven Paddocks Shiraz will be included as a recommended wine.



## Current Wines...

### 2005 Rosé

*Great at lunch or BBQ*

**Released:** February 2006

**Cases:** 25

**Alc/Vol:** 13.0%

Our first wine made by Gary Mills in the Yarra Valley is a combination of Pyrenees Shiraz and Yarra Valley Pinot Noir. Lightly oaked for 8 months, the result is a light red wine that is great at lunch or BBQ. Drink now.

Cleanskin

### 2004 Shiraz

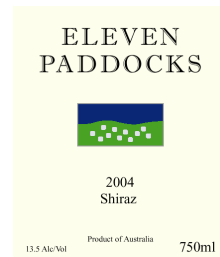
*Sophisticated and spicy*

**Released:** October 2005

**Cases:** 310

**Alc/Vol:** 13.2%

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

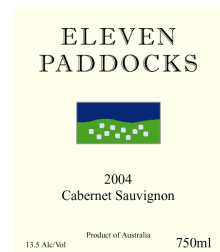
*Regional cabernet character*

**Released:** October 2005

**Cases:** 305

**Alc/Vol:** 13.6%

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

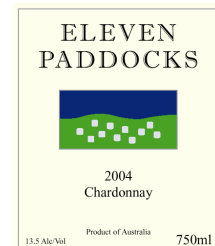
*Fruity with subtle oak*

**Released:** April 2005

**Cases:** 240

**Alc/Vol:** 13.5%

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

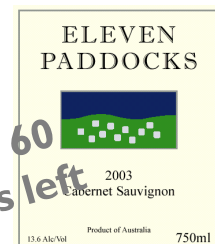
*Easy drinking*

**Released:** September 2004

**Cases:** 350

**Alc/Vol:** 13.6%

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.



Only 60 Cases left

## Special Offers:

#### 1. End of bin special — Buy 10 and get 2 Rosé for FREE

Help us clear the last of the 2003 Cabernet Sauvignon. Buy 10 bottles and we'll give you 2 bottles of the 2005 Rose for FREE (only while stocks last).

#### 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 30/07/2006.

#### 3. Member get Member

Refer a new mailing list member and you'll both receive a further 5% off your next order. Offer ends 30/7/2006

Special Offers