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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)

Online

www.elevenpaddocks.com.au

Email

enquiries@elevenpaddocks.com.au

In the paddock...

Issue 4

January 2007

Latest News

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

A great deal has happened since our last newsletter in April 2006. In the vineyard, widespread frost across Victoria in September and October and then the continuing drought have presented many challenges. Fruit levels will be reduced for the next vintage but our maturing vineyard is on track to produce higher quality fruit.

There looks to be a glimmer of hope with the long term weather patterns with some reports indicating that El Nino is ending with normal weather (i.e rain) just around the corner. A more "scientific" indicator are the local farmers whose knees are starting to swell—a sure indicator that it will rain!

Both the frost and drought are certainly challenges for this year but it looks like they may have a positive influence on the extent of the grape glut. With production expected to fall by 25% and exports on the rise, the balance of

supply and demand is getting closer.

The 2004 wines have received several awards and positive ratings. Ballarat, Cowra and the French Chamber of Commerce wine shows have all yielded medals and Winestate and James Halliday have published very favourable reviews.

The 2005 reds and 2006 Rosé have recently been bottled and look to be even better the 2004 wines. Early success at the Ballarat and French Chamber of Commerce wine shows and strong ratings by Winestate to be published in April are great indicators. The 2006 Rosé has just been released whilst the 2005 reds will be available in a few months.

Last weekend, we had a barrel tasting of the 2006 reds and again, we have something to look forward too.

Last but not least, planning is well underway for a special function for Eleven Paddocks Club members to taste our full range of wines including the release of the 2005 range.

Saturday 17/3/07

New Vintage Release & Tasting

On Saturday, 17/3/07 we're launching several new wines, many of which have already started winning awards.

To signify the new vintages, a function will be held in Melbourne for Eleven Paddocks Club members and friends.

Your invitation with all the details will be sent shortly.

Competition

Here's an opportunity to put your creative talents to work and help us design a new label. We're looking to create a new label that generates a sense of quality but in a "easy going" manner that fits the name "eleven paddocks".

The winning design will win a dozen bottles of Eleven Paddocks wine of your choice.

Please send your entries to:

enquiries@elevenpaddocks.com.au

Special Offers:

1. Summer time drinking—Member only price on 2006 Rosé—Only \$11 per bottle

Summer is the time to drink Rosé and we have a great one. Made from 100% Yarra Valley Pinot Noir and ready to drink now. Pay only \$11 per bottle and you won't be disappointed.

2. 6 x Cleanskin Chardonnay for free when ordered with the 2004 Cabernet Sauvignon

Order a dozen bottles of the 2004 Cabernet Sauvignon for the member only price of \$15 a bottle and receive 6 Cleanskin Chardonnay for free.

3. 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



Restaurants & Wine Stores

Here are some of the places now stocking Eleven Paddocks wines:

- Café Fidama (Yarraville)
- Abacus (Malvern)
- Three Below (Melbourne)
- Hellenic Club (Canberra)
- Keepers Arms (North Melbourne)

- Decanters by the Bay (Port Melbourne)
- Burwood Cellars (Burwood)
- Graham St Liquor (Port Melbourne)
- Parkhill Cellars (North Melbourne)
- Clouds (South Melbourne)
- Murphy's Pub (Landsborough)

Mango & Lobster Salad

Citrus Vinaigrette:

- 2 tablespoons fresh lemon juice
- 2 tablespoons fresh grapefruit juice
- 1 tablespoons honey
- 1/4 cup extra virgin olive oil
- 1 tablespoon shallot, finely diced
- 1 teaspoon jalapeno, finely diced (or to taste)

For the salad:

- 4 cups baby field greens
- 1 mango
- 1 avocado
- 250 grams lobster meat

Instructions (serves 4 people):

Mix and shake vinaigrette adding jalapeno, salt and pepper to taste. Toss baby field greens in vinaigrette. Place baby field greens on plates.

Slice mango and avocado into slivers. Alternate slivers of avocado and mango in flower pattern, leaving a 2 inch hole in center.

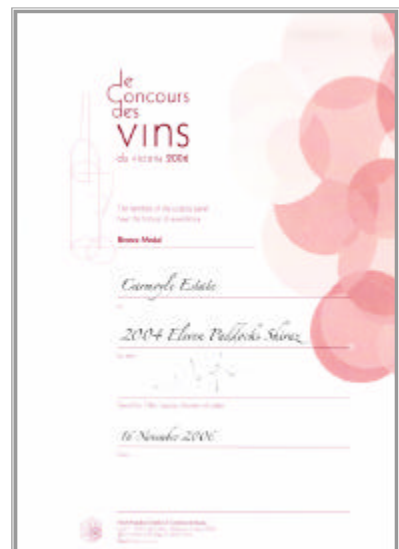
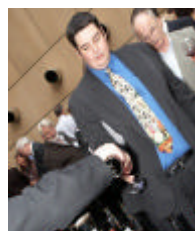
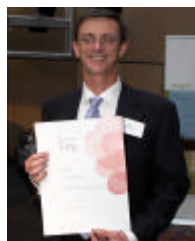
Divide lobster meat into 4 equal portions and place in center of plate

Great with Eleven Paddocks Rosé

Le Concours des vins du Victoria 2006

Each year, the French Chamber of Commerce conduct a wine show for Victorian wines. This year was the first time we have entered and were very pleased with our success. The 2004 Shiraz was one of only 6 Shiraz wines to win an award (84 entered) and the 2006 Rosé was a finalist in its class.

Two of the Eleven Paddocks partners, Bernie and Paul were at the event to accept the award.



Current Wines...

2006 Yarra Valley Rosé

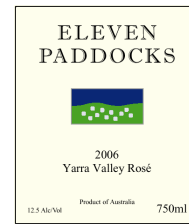
Great at lunch or BBQ

Released: January 2007

Cases: 100

Alc/Vol: 12.5%

Made by Gary Mills with 100% Yarra Valley Pinot Noir, this is a great summer wine. Lightly oaked for 8 months, the result is a light dry red wine that is perfect at lunch or a BBQ. Drink now. (Screwcap)



2004 Shiraz

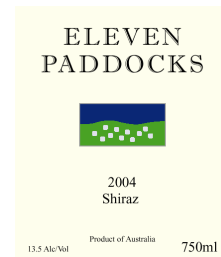
Sophisticated and spicy

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

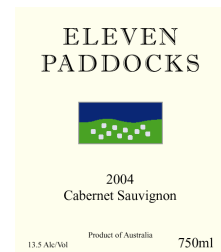
Released: October 2005

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.



2005 Cleanskin Chardonnay

Fruity with subtle oak

Released: May 2006

Cases: 240

Alc/Vol: 13.6%

The fruit for the 2005 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 dry, crisp, clean finish and subtle oak flavours. Best enjoyed over the next 2 years.

Cleanskin

Awards & Ratings

Available Now

2004 Shiraz

2005 Ballarat Show	Bronze
2006 Cowra Show	Bronze
2006 Le Concours des Vins du Victoria	Bronze
Winestate	3 stars
James Halliday	4.5 stars (91/100)

2004 Cabernet Sauvignon

James Halliday	4.5 stars (91/100)
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2006 Rosé

2006 Le Concours des Vins du Victoria	Finalist
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Available Later In 2007

2005 Shiraz

2006 Ballarat Show	Bronze
Winestate	3 stars

2005 "McKinlay" Shiraz

Winestate	3 stars
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2005 Cabernet Sauvignon

Winestate	4 stars
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Sorry...Sold Out

2005 Rose

James Halliday	3.5 stars
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ELEVEN PADDOCKS CLUB



Order Form

(Valid until 30/04/2007)

	R.R.P	Club Price		Quantity	Total
	(Bottle)	(Bottle)	(6 bottles)	(12 bottles)	
2005 Chardonnay (Cleanskin)	\$15.00	\$9.00	\$54.00	\$108.00	_____
2006 Rose	\$15.00	\$11.00	\$66.00	\$132.00	_____
2004 Shiraz	\$18.00	\$15.00	\$90.00	\$180.00	_____
2004 Cabernet Sauvignon	\$18.00	\$15.00	\$90.00	\$180.00	_____
<i>(Receive 6 bottles of the 2005 Chardonnay "cleanskin" for free with orders of 12 or more bottles of the '04 Cab Sauvignon)</i>					
2005 Shiraz - Cleanskin	\$18.00	\$11.00	N/A	\$132.00	_____

(Pre-release special – only 7 cases available – case lots only)

Delivery Charges	Melb. Metro	Other Capital City	Other Areas	Delivery
	Up to 1 case	\$8	\$9	\$10
2 cases	\$14	\$16	\$18	Total Order
3 or more cases	Free	Free	POA	_____

Note: Prices are for Australia only. International freight prices on application

Customer Details

Name: _____
 Address: _____
 _____ Postcode: _____
 Phone: _____ email: _____
 Delivery Instructions: _____

 New Member: Referred by: _____

Payment Details

Please Circle: Cash Visa Mastercard Bankcard Cheque*
 Cardholder: _____
 Card Number: _____
 Expiry: _____
 I confirm I am over the age of 18 years: Signature: _____

FAX order to: (03) 9458 5075

OR

Post to: Carmoyle Estate, P.O Box 829, Macleod Victoria 3085 (Phone: (03) 9458 4997)

* Cheques payable to: **Carmoyle Estate**