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Special Offer

- Pay for 11, get 12 bottles when you refer a new member to the Eleven Paddocks Club

Online

www.elevenpaddocks.com.au

Email

enquiries@elevenpaddocks.com.au

In the paddock...

Issue 6

May 2008

Latest News

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

Since our newsletter last October, a lot has happened with Eleven Paddocks. The wines have received more recognition with special note to the 2005 Cabernet which was selected as a **Top 4 Victorian Cabernet** for the year as part of the Winestate annual review.

We have bottled the 2006 red wines and whilst these won't be released for some months yet, an early review of the '06

Shiraz by Winestate tells us that we have some more fine wine coming (see the next edition of the Winestate magazine when it is released later in May)

In NSW, Eleven Paddocks is now available

in 15 restaurants and 4 bottle shops with the help of our agent, Scott Evers. In Victoria, we're in the early stages of an agency arrangement with Anthony Sharp for restaurants and bottles shops.

In recent weeks, two distributors for China have also approached us...unfortunately, they want just about everything but we need to give priority to the Eleven Paddocks Club members so at this stage, they can't have the wine.

With this in mind, we've made some improvements to our club offers and discounts to ensure your membership is worthwhile (see below).

Last but not least, we recently welcomed David Way as a new partner in our business and bid farewell to Chris Wignall who was a founding partner and really helped us get on track to make some fantastic wine.

Eleven Paddocks Club — Exclusive prices and offers

Since launching the Eleven Paddocks Club in 2004, we have been supported by a growing number of members. To ensure we provide valuable and exclusive offers to our members, we're introducing a few changes:

- Exclusive 15% discount as standard
- Simpler way to see the value of your membership—simply deduct 15% from the total of each order
- Secure online orders managed by PAYPAL
- Members only online order website (www.elevenpaddocks.com.au/memberorders)

Thank you for your on going support.

Special Offer

Refer a new member to the Eleven Paddocks Club (with their consent) and get a **free bottle** with your next case ordered.

Order 11 bottles and we'll make up the case with either the '04 Cabernet or the '05 Shiraz—Simply send us the details of the new member (name, address and preferably email address) with your order.

Wine Release

Many people have enquired on when we'll be releasing the next vintage. We haven't finalised a date yet but it is likely to be between August and October. We'll update you in the next newsletter.

Awards & Tasting Notes

Wine	Tasting Notes
<p>2006 Eleven Paddocks Chardonnay</p> <p>Bronze 2007 Cowra Show</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 than 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</p>
<p>2006 Eleven Paddocks Pinot Rosé</p> <p>91/100 2008 Australian Wine Companion, James Halliday</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>2004 Cabernet Sauvignon</p> <p>91/100 2007 Australian Wine Companion, James Halliday</p>	<p><i>A combination of estate grown and select parcels of Grampians Cabernet was chosen for the Eleven Paddocks 2004 Cabernet Sauvignon. French and American oak as well as traditional wine making techniques have created in a finely balanced wine that continues to improve with age.</i></p> <p>Closure: Cork Winemaker: Gabriel Horvat</p>
<p>2005 Eleven Paddocks Cabernet Sauvignon</p> <p>4 Stars Winestate (Equal top of category – Western Victoria)</p> <p>4 Stars Winestate Annual 2008 – Top 4 Victorian Cabernet</p> <p>Gold 2007 Boutique Wine Awards</p> <p>Bronze 2007 Royal Melbourne Wine Show</p> <p>Bronze 2007 Ballarat Show</p> <p>Bronze 2007 Vins des Concours – French Australian Chamber of Commerce</p> <p>87/100 2008 Australian Wine Companion, James Halliday</p>	<p><i>Made from fruit sourced from our estate vineyard in the Pyrenees and a premium vineyard in the Grampians, the resulting wine displays the hallmark characteristics of regional Cabernet Sauvignon. Matured in a combination of French and American oak for 16 months, the finely structured wine with a balance of fruit, tannin and oak can be enjoyed over the coming 5 – 7 years.</i></p> <p>Closure: Screwcap Winemaker: Gabriel Horvat</p>
<p>2005 Eleven Paddocks Shiraz</p> <p>Bronze 2006 Ballarat Show</p> <p>Bronze 2007 Cowra Show</p> <p>3 Stars Winestate</p> <p>89/100 2008 Australian Wine Companion, James Halliday</p>	<p><i>The 2005 Shiraz is a single vineyard wine from the southern side of the Pyrenees. Indigenous yeast fermentation in open top containers then aged in blend of French and American barrels has resulted in a finely structured wine with great character. The wine is best enjoyed now through to 2012.</i></p> <p>Closure: Screwcap Winemaker: Gary Mills</p>
<p>2005 Eleven Paddocks “McKinlay” Shiraz</p> <p>92/100 2008 Australian Wine Companion, James Halliday</p> <p>Bronze 2007 Royal Melbourne Wine Show</p> <p>Bronze 2007 Cowra Show</p> <p>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>