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Exclusive Prices

- Members of the Eleven Paddocks Club receive 15% off the RRP price on all our wine

Online

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In the paddock...

Issue 7

September 2008

Latest News

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

Spring is upon us and the vineyard is showing its first signs of life after winter. Like all farmers, we have our fingers crossed for more rain but we are optimistic about the season ahead of us. The first plantings were made in 1999 but the younger vines planted in 2003 & 2004 really need the water.

On the wine front, things are going from strength to strength. Since the last newsletter, a number of the wines have won medals:

- 2005 McKinlay Shiraz—Silver & 2 x Bronze
- 2006 Chardonnay—Bronze
- 2005 Cabernet—Bronze

And the 2006 Vintage that will be released on October 25:

- 2006 Shiraz—Bronze
- 2006 McKinlay Shiraz—Bronze

93 points out of 100

Some of the most exciting news has come with the latest release of James Halliday's book, the 2009 Australian Wine Companion. He has rated our 2006

Chardonnay and 2006 McKinlay Shiraz with 4 "glasses" and the 2006 Shiraz with 4 1/2 "glasses". Our best result to date, with 93 points out of 100 for this wine.

We knew these wines were good, but it great to get this type of recognition.

We're often asked, "where can we get your wine?" As we produce small quantities of wine, it is not possible to have it distributed widely, but here's some our latest customers:

Vic:

Mercer's—Eltham
Vivaldi Italian Bar & Restaurant—City
Elwood RSL—Elwood

NSW:

The Arthouse Hotel—City
Brown Sugar—Bondi
Vine Providence—Redfern











2006 Vintage—Launch Night—October 25th

After the tremendous success of our 2005 Vintage launch evening last year, we're ready to release the 2006 Vintage in a similar fashion. The event will be held upstairs at the Geebung Polo Club in Hawthorn, starting at 7pm. The invitation is open to all of our club members and their family / friends—just let us know if you plan to come along to help us with catering (RSVP: enquiries@elevenpaddocks.com.au)

In addition to tasting the new vintage, we'll have our reserve 2005 McKinlay and gold medal winning Cabernet on tasting and some specials only available on the night. And for those that want to make a night of it, the Geebung has a great bistro for dinner and we'll have a band playing, "The Magnums," from 9pm.

We look forward to seeing you there.

Awards & Tasting Notes

Wine	Tasting Notes
<p>2006 Eleven Paddocks Chardonnay Bronze 2007 Cowra Show Bronze 2008 Boutique Wine Awards  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 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  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>2004 Eleven Paddocks Cabernet Sauvignon  2007 Australian Wine Companion, James Halliday (91 pts)</p>	<p><i>A combination of estate grown and select parcels of Grampians Cabernet was chosen for the 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 4 Stars Winestate (Equal top of category – Western Victoria) 4 Stars Winestate Annual 2008 – Top 4 Victorian Cabernet Gold 2007 Boutique Wine Awards Bronze 2007 Royal Melbourne Wine Show Bronze 2007 Ballarat Show Bronze 2007 Vins des Concours – French Australian Chamber of Commerce Bronze 2008 Cairns Wine Show  2008 Australian Wine Companion, James Halliday (87 pts)</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 Bronze 2006 Ballarat Show Bronze 2007 Cowra Show 3 Stars Winestate  2008 Australian Wine Companion, James Halliday (89 pts)</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  2008 Australian Wine Companion, James Halliday (92 pts) 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>
<p>2006 Eleven Paddocks Shiraz  2008 Australian Wine Companion, James Halliday (93 pts) Bronze 2008 Cairns Wine Show 3 Stars Winestate</p>	<p><i>To be released October 2008</i></p> <p>Closure: Screwcap Winemaker: Gary Mills</p>
<p>2006 Eleven Paddocks “McKinlay” Shiraz Bronze 2008 Boutique Wine Awards 3 Stars Winestate  2009 Australian Wine Companion, James Halliday (89 pts)</p>	<p><i>To be released October 2008</i></p> <p>Closure: Screwcap Winemaker: Gabriel Horvat</p>

ELEVEN PADDOCKS CLUB



Order Form

(effective October 2008)

	Per Bottle	Per Case (12 bottles)	Quantity	Total
2006 Chardonnay	\$17.00	\$204.00		
2006 Yarra Valley Rosè	\$15.00	\$180.00		
2005 Shiraz	\$20.00	\$240.00		
2006 Shiraz	\$22.00	\$264.00		
2005 McKinlay Shiraz	\$26.00	\$312.00		
2006 McKinlay Shiraz	\$27.00	\$324.00		
2004 Cabernet Sauvignon	\$18.00	\$216.00		
2005 Cabernet Sauvignon	\$20.00	\$240.00		
2006 Cabernet Sauvignon	\$20.00	\$240.00		
Delivery Charges				
	Melb. Metro	Other Capital City (ex. Perth)	Perth	Other Areas
Up to 1 case	\$8	\$12	\$24	\$14
2 cases	\$14	\$20	\$40	\$22
3 or more cases	Free	Free	POA	POA
Delivery				
Sub Total				
Member Discount (less 15%)				
Order Total				

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

Or order securely online at www.elevenpaddocks.com.au/memberorders.htm

Customer Details

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

 New Member: Referred by: _____
 Preferred Contact is via: email or post

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

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

Cheques payable to: **Carmoyle Estate**

Carmoyle Estate ABN: 75757003315