



Newsletter Edition 18

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www.paramoor.com.au

Summer 2011

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Cellar Door Sales

Paramoor Winery cellar door sales open from Friday to Monday 10am-5pm, including public holidays.

No need to call and make an appointment, just drive in.

See you soon!



Welcome to all Paramoor Wine Club Members!

We hope this finds you well and happy, and looking forward with anticipation to the coming festive season!

In this edition we bring news of the growing success of Paramoor wines at local and regional wine shows. During October our wines won a collective four gold medals, two trophies and a 'best in class'. One of our wines, the 2009 'Master Angus' Cabernet Sauvignon/Merlot will now go on to compete in the Premium Wine section of the National Wine Show in Canberra later this month. The 2009 'Joan Picton' Pinot Noir would also be in the National Wine Show if we had enough stock (entries for this show are required to have at least 250 cases).

It's becoming clear that wines made from pinot noir grapes and 'Bordeaux blends' are particular strengths in the Paramoor range. Since 2007 we have bottled five batches of pinot noir wine for four gold medals, a silver medal and three trophies. Since 2006 we have bottled four shiraz, cabernet and merlot blends of which two have been rated 96 points and 94 points by James Halliday, one has won a gold medal and 'best in class' at the Victorian Wines Show and the remaining wine is yet to be submitted for a rating but is expected to do equally well.

James Halliday in his latest magazine makes the point that, as in racing, genealogy is important in choosing a wine. If you are considering a newly released wine and wondering how to assess it you can look to the predecessors in its 'stable' for guidance.

As a direct consequence of these show successes we are announcing the release for sale of some significant new Paramoor wines and we have some special 'festive season' offers that include them.

Also, we bring you news of the Macedon Ranges 'Budburst' Food and Wine Festival to be held on November 12 and 13. And, our delicious wood fired oven pizzas are now being served regularly on the first two full weekends of each month and are being very well received by our customers—if you haven't tried them yet we hope to see you soon!

New Releases

2009 'Joan Picton' Pinot Noir

Two gold medals and two trophies, including one for 'best wine of the show' of all varieties, at wine shows during October 2011 probably say it all. This is an elegant wine of superb structure and balance (fruit flavours, acids, fine tannins and French oak), is great drinking now and will keep improving for a number of years to come.

Cellar door price: \$40 per bottle

Batch size: 77 cases

2009 'The Fraser' Shiraz/Cabernet Sauvignon

We believe this wine to be every bit as good as the '2006 Fraser' (96 points James Halliday), and at least on a par with the gold medal winning 2009 'Master Angus' Cabernet Sauvignon/Merlot—in fact we regret not entering this wine in the same wine shows this year. Delicious blackberry fruit, fine leafy tannins, great American and French oak—what else can we say?

Cellar door price: \$25 per bottle

Batch size: 422 cases

Please call us to place an order 03 5427 1057 or email enquiries@paramoor.com.au



Macedon Ranges Budburst Food & Wine Festival

Saturday 12th and Sunday 13th November 10am to 5pm

Paramoor is one of thirty or so wineries and vineyards in the Macedon Ranges that will again be offering great food, wine and music on this annual celebration of the bursting of buds on our vines!

Everything is looking its best in this beautiful part of Victoria and we have so many new things for you to try if you haven't been here for a little while.

At Paramoor we'll have all our new wines for tasting including, for Paramoor Wine Club members only, the 2009 'Joan Picton' Pinot Noir (this wine is not normally available for tasting at cellar door). Please bring along a copy of the first page of this Newsletter to prove your bone fide!

Of course, our delicious wood fired oven pizzas will be available, plus starter courses and desserts. Also, we'll be serving ploughman's lunches and cheese and olive platters for those who don't like pizzas! All with tea and coffee of course.

To accompany all this in our unique and beautiful Barn cellar door sales area the highly talented Scott Cameron will be playing and singing Broadway songs and music on our 1920's era Wertzheim piano.

Not to be missed!

Bookings are recommended, please call Will or Kathy Fraser on 03 5427 1057
or email enquiries@paramoor.com.au

Awards

2011 Macedon Ranges Wine Exhibition

Paramoor's 2009 'Joan Picton' Pinot Noir was awarded a gold medal and the trophy for best pinot noir wine by a panel of judges led by noted wine writer and critic, Nick Stock.

Paramoor's 2010 'Joan Picton', which was bottled only a few months ago, was also awarded a gold medal and was placed second in the pinot noir class.

So, in racing terms, Paramoor's two entries won the quinella!

In addition, the 2009 'Joan Picton' was awarded the Laurie Williams Perpetual Trophy for best wine of the Exhibition.

Nick Stock commented at the awards ceremony that each of the gold medal winning wines at the exhibition were of the best international standard.

2011 Victorian Wines Show

The Victorian Wines Show is open to all wines made from Victorian grapes and attracts entries from all over Victoria. Gold and silver medal winning wines at the Victorian Wine Show qualify for entry in the Premium Wine classes at The National Wine Show in Canberra to be judged in Canberra later this month.

Paramoor's 2009 'Master Angus' Cabernet Sauvignon/Merlot was awarded a gold medal and was placed first in its class by a panel of judges led by Chairman Gary Baldwyn.

The judges commented on the 'Master Angus' that it was 'vibrant, balanced and varietal'.

Paramoor's 2009 'Joan Picton' Pinot Noir was also awarded a gold medal and was rated second in the pinot noir '2009 and older' class.

Gary Baldwyn made special mention of the Paramoor 2009 'Joan Picton' in his speech at the awards ceremony.



Special offers

Offer 1

- 3 x bottles 2011 Paramoor Pinot Gris/Pinot Noir
- 3 x bottles of 2011 Paramoor Rose

Special Price: \$120 (RRP \$132)*

Offer 2

- 3 x bottles 2009 Paramoor Chardonnay
- 3 x bottles 2011 Paramoor Pinot Gris/Pinot Noir

Special Price: \$125 (RRP \$141)*

Offer 3

- 3 x bottles 2008 Paramoor 'Bennett' Shiraz
- 3 x bottles 2009 Paramoor 'Master Angus' Cabernet Sauvignon/Merlot

Special Price: \$135 (RRP \$150)*

Offer 4

- 3 x bottles 2009 Paramoor 'The Fraser' Shiraz/Cabernet Sauvignon
- 3 x bottles 2009 Paramoor 'Master Angus' Cabernet Sauvignon/Merlot

Special Price: \$135 (RRP \$150)*

Offer 5

- 3 x bottles 2008 Paramoor 'Joan Picton' Pinot Noir
- 3 x bottles 2009 Paramoor 'Joan Picton' Pinot Noir

Special Price: \$175 (RRP \$195)*

To place an order, please see the order form at the back of this newsletter or telephone Will or Kathy Fraser on 03 5427 1057 or email enquiries@paramoor.com.au

** Offers are valid until 11 December 2011 or until stock is sold out. Freight charges are additional. RRP is based on current per bottle cellar door prices.*

Paramoor Pizzas

Now being served regularly on the first two full weekends of each month plus public holiday weekends.

The key to a great pizza is the dough, and we are being brilliantly supplied by who we and many others believe is the best baker in this part of Victoria - Brendan Page of Kyneton Bakehouse. We have Italian relatives who are telling us that our pizzas are 'al forno rustico' - made in the traditional Italian country style!

So, we extend to you our invitation to enjoy our Italian style pizzas with a glass of seriously good Paramoor wine in this peaceful and lovely part of the world!

Victorian Harp Society Concert

We are sorry to inform you that this concert, originally expected to take place in late November, has been postponed until next year and hope that you are not too disappointed.

The list of events for 2012 will be published in our next Newsletter and we thank all those who have supported this year's program.



TASTING NOTES

2008 Chardonnay Macedon Ranges

13% alcohol

Screw cap

Colour: Pale gold

A classic Macedon Ranges chardonnay with lots of citrus, some melon and white peach and just a light touch of oak. This wine was awarded a silver medal in a very high quality field at the 2009 Macedon Ranges Wine Show.

2011 Pinot Gris/Pinot Noir Macedon Ranges

12.8% alcohol

Screw cap

Colour: Clear, colourless

Hand-picked grapes were whole bunch pressed and the clarified juice fermented at low temperatures. Floral bouquet with passionfruit, citrus and tropical fruit on the palate. A lovely fruity summer wine.

Pinot gris 45.0%, pinot noir 44.6%, chardonnay 10.4%.

Should be consumed within two years.

2008 'Ivy Mae' Merlot Central Victoria

13.8% alcohol

Diam cork

Colour: Ruby red

A complex and fascinating merlot with lots of soft berry fruit flavours accompanied by a whole range of spices and nutty (eg almonds and hazelnuts) nuances.

Named after our first granddaughter.

Best until 2022

2008 'Bennett' Shiraz Central Victoria

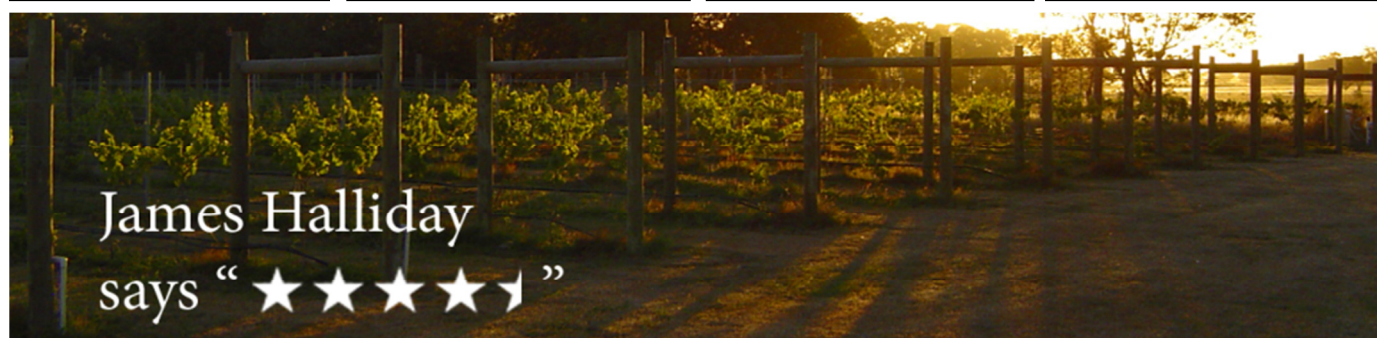
13.9% alcohol

Diam cork

Colour: Dark red

A gorgeous wine with typical Shiraz aromas and lots of mulberry and blackberry fruit flavours. Toffee, caramel and vanillin contribute to great 'mouth feel' and length on the palate. Great drinking now but will reward those with the patience to put it away for a year or two.

Best until 2022



2009 Chardonnay Macedon Ranges

13.3% alcohol

Screw cap

Colour: Light straw

Complex aromas of nectarines, melons, almonds and a hint of tasty oak. Bright fruit flavours of white peach, apples and grapefruit. Excellent mouth feel and palate length. Seafood and Asian dishes go well with this Macedon Ranges classic.

2011 Rose Central Victoria

13.6% alcohol

Screw Cap

Colour: Light pink

Hand-picked grapes: shiraz 90%, pinot gris 5%, pinot noir 5%. Shiraz juice was drawn off from the 2011 Shiraz crush. Lifted strawberry and roses bouquet and strawberries, red cherries and citrus on the palate.

A refreshing, fruit driven, not too sweet wine that should be consumed within two years.

2008 'Joan Picton' Pinot Noir Macedon Ranges

13.5% alcohol

Diam cork

Colour: Light plum

A worthy successor to the trophy winning 2007 vintage. Has the same well developed varietal nose and the flavours are in the strawberry, red cherry and plum spectrum. Great company for duck and lamb.

Best until 2022

2009 'Master Angus' Cabernet Sauvignon/Merlot

14.5% alcohol

Diam cork

Colour: Deep crimson

A palate of briar fruit, cassis, mint and long leafy tannins make this a very special wine. Handpicked grapes were sourced from our leased lower Goulburn Valley vineyard, the fermentation was hand plunged and the wine was matured in French oak for 12 months. Named after our third grandson.

Best until 2024



WINE CLUB MAIL/FAX ORDER FORM

Paramoor Winery

439 Three Chain Road Carlsruhe via Woodend Victoria 3442

Email enquiries@paramoor.com.au Fax 03 5427 3927

Vintage	Wine Selection	Per bottle \$	Half Case Price (6 bottles) \$	Case Price (12 bottles) \$		Cost \$
2008	Chardonnay	22.00	132.00	240.00		
2009	Chardonnay	25.00	150.00	280.00		
2011	Pinot Gris/Pinot Noir	22.00	132.00	240.00		
2011	Rose	22.00	132.00	240.00		
2008	'Ivy Mae' Merlot	25.00	150.00	280.00		
2009	'Master Angus' Cab Sauv/Merlot	22.00	132.00	240.00		
2008	'Joan Picton' Pinot Noir	26.00	156.00	295.00		
2009	'Joan Picton' Pinot Noir	40.00	240.00	440.00		
2009	'The Fraser' Shiraz/Cabernet Sauv	25.00	150.00	280.00		
2008	'Bennett' Shiraz	25.00	150.00	280.00		

Special offers – see our offers on page 3

Offer 1 - \$120.00

3 x bottles 2011 Pinot Gris/Pinot Noir and 3 x bottles of 2011 Rose

Offer 2 - \$125.00

3 x bottles 2009 Chardonnay and 3 x bottles 2011 Pinot Gris/Pinot Noir

Offer 3 - \$135.00

3 x bottles 2008 'Bennett' Shiraz and 3 x bottles 2009 'Master Angus' Cabernet Sauvignon/Merlot

Offer 4 - \$135.00

3 x bottles 2009 'The Fraser' Shiraz/Cabernet Sauvignon and 3 x bottles 2009 'Master Angus' Cabernet Sauvignon/Merlot

Offer 5 - \$175.00

3 x bottles 2008 'Joan Picton' Pinot Noir and 3 x bottles 2009 'Joan Picton' Pinot Noir

Wine Total	\$
Freight	\$
TOTAL	\$

* Prices include GST. Minimum order of 6 bottles.



PAYMENT DETAILS

Type of Credit Card: **BANKCARD** **MASTERCARD** **VISA**

Card Number: ____ / ____ / ____ / ____ Expiry Date: ____

Name of Cardholder: _____

Signature: _____

- *All prices are GST inclusive. Prices subject to change without notice.*
- *Fax this form to 03 5427 3927, or post it to the above address.*

FREIGHT RATES

Destination	Freight charge ½ Case (6 bottles)	Freight charge Case (12 bottles)
Melbourne	\$6.20	\$6.20
Adelaide	\$12.00	\$12.00
Sydney	\$12.00	\$12.00
Brisbane	\$15.00	\$15.00
Hobart	\$15.00	\$15.00
Perth	\$25.00	\$25.00

** Includes GST and insurance.*

PLEASE NOTE: When placing orders please fax or mail both this page and the order form.

Name & delivery address:

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Postcode: **Contact number:**

Special instructions:

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