



# ELDRIDGE ESTATE

## of Red Hill



www.eldridge-estate.com.au

## Summer at Eldridge

New releases - Gamay 2010, PTG 11, Fume Blanc 2011, North Patch Chardonnay 2010

### NEW - Gamay 2010

The wait is over - the third Thursday in November has arrived and our fabulous 2010 Gamay is now for sale.

Previews have garnered great reviews, again, so we can only recommend you get some while you can ... again!

It has aromas that are rich with spring flowers, blueberry, cherry and a little peppery spice, that tend to ooze out of the glass of this wine.

The palate is rich and flavourful showing red berries with a little blueberry and some spice on the finish.

The tannins have excellent grip and the flavours are held tight with firm acid. This wine matches well with lightly spiced food and can be served chilled.

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### Donovan's Dinner

Wednesday 15 February 2012

The date is set and the menu is planned for our annual Eldridge Estate Winery Dinner at Donovan's on the St Kilda foreshore.

Always oversubscribed, bookings are first in, best dressed @ \$150pp. Kevin Donovan's superb menu and the full list of matching wines are available on the EE website.

The dinner will include the first preview of two stunning limited release wines; the 2010 Clonal Blend Pinot Noir and the Clone 96 Chardonnay. Pre-release orders will be offered to dinner guests - in the past this has pre-sold 60% of the cellar door release!

### Other new releases

Summer is a great time to relax on the tasting room deck with a class of Eldridge wine. Along with the Gamay, we have our exciting new PTG 11, new release North Patch and the zingy and fruity 2011 Fumé Blanc to offer.

#### PTG 11

This is the first ever-commercial release by Eldridge of an internationally known and loved light dry red wine style called Passetoutgrain. It is a blend of 50% Gamay and 50% Pinot Noir (Clones 115 and 777) all from the 2011 vintage.

The wine has been fermented using indigenous yeasts and minimal handling, being aged in a mix of new and second use French oak barriques before being bottled without fining or filtration and a low level of Sulfur dioxide.

The result is a very fresh and deliciously slurpable red wine showing heaps of cherry and a little dark pepper style spice. And you can chill it.

#### Fumé Blanc 2011

Grassy nose with hints of prunus blossom and lemongrass. The palate begins with an explosion of flavour, lemongrass zing at the front with the blossom and flower flavours following and ending with a chalky finish.

#### North Patch Chardonnay 2010

A citrus nose with a hint of cashew nut. The palate is tight with great drive showing citrus flavours, a bit of oatmeal and then finally the cashew nut. It finishes with a lovely line of acid.

### Now at Cellar Door

#### White wines

2008 Pf Sparkling (not on tasting)	\$55
2011 Fumé Blanc	\$25
2010 Nth Patch Chardonnay	\$30
2009 Chardonnay	\$40

#### Red wines

PTG 11	\$25
2010 Gamay	\$35
2009 Pinot Noir	\$50
2009 Pinot Noir (375ml)	\$35

All wines - 10% discount per case.

#### Case special (no further discounts)

2009 Pinot Noir (375ml) x 18	\$400
\$630 value, normal discount case price \$567	

#### Pfiesta - 17/18 Dec

Our vintage 2008 Pf Sparkling will be available by the glass at cellar door on the weekend of 17/18 December to celebrate the Pfestive season. - \$10 per glass.

A blend of Chardonnay (55%) Pinot Noir (35%) and Pinot Meunier (10%) with an oak component that adds a little extra tannin and subtle complexity, Pf entices with fruit, yeast and a richness that bubbles along with a very fine bead - a real treat (a great Xmas gift)!

#### Christmas wine sales in UK

If you have friends or family in the UK who may enjoy some fine Eldridge wine, contact [www.auswineonline.co.uk](http://www.auswineonline.co.uk) to organise delivery of some wine in time for Christmas.



#### Find us

120 Arthurs Seat Rd  
Red Hill Victoria 3937 Australia

Melway: Map 190, Ref K4

GPS: Lat - 38 22' 16" and Long - 145 1' 11"

#### Contact us

T: +61 3 5989 2644  
E: [fizz@eldridge-estate.com.au](mailto:fizz@eldridge-estate.com.au)

#### Follow us

on Twitter: @eldridgeestate  
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