



December 2011

Name
Address 1
Address 2

Dear

On behalf of the Iannuzzi and Tsironis families, I'm both pleased and proud to forward you samples of latest releases under our Three Ponds range:

Mount Eyre 2009 Three Ponds Shiraz (\$24.95)
Mount Eyre 2010 Three Ponds Chardonnay (\$22.95)
Mount Eyre 2010 Three Ponds Merlot (\$22.95)
Mount Eyre 2011 Three Ponds Semillon (\$19.95)
Mount Eyre 2011 Three Ponds Verdelho (\$19.95)

While we do occasionally release special single-vineyard wines — such as Holman Shiraz — from exceptional vintages, it is the Three Ponds wines that, year in, year out, represent the best that we can produce from our estate-grown fruit.

They also represent the quality we aspired to when we launched Mount Eyre Vineyards in the Hunter Valley in 1999.

I realise that you will make up your own mind regarding the character and quality of the five wines, but, for what they're worth, the following are my perceptions of them:

Mount Eyre 2009 Three Ponds Shiraz: Rhys Eather has produced a classic expression of Hunter shiraz at its best. The 2009 vintage provided exceptional ripening conditions, leading to both complexity and concentration of flavours. Aged in new and old French hogsheads and barriques, this wine will mature well for at least 20 years.

Mount Eyre 2010 Three Ponds Chardonnay: Sourced from the best blocks of our Three Ponds Vineyard, the wine displays aromas and flavours of melon and peach. Barrel fermentation and aging in French oak provides a creamy complexity. Cellar for up to 10 years.

Mount Eyre 2010 Three Ponds Merlot: Sourced from select Hunter Valley merlot vineyards, including our own esteemed Holman Estate. Has been aged in French oak barriques and should cellar well for 10 years.

Mount Eyre 2011 Three Ponds Semillon: This is a classic Hunter semillon made by Rhys Eather in the unoaked style. It is full of fresh, vibrant citrus fruits and minerals in its youth. Cellar up to 20 years to get the enticing notes of honey and toast.

Mount Eyre 2011 Three Ponds Verdelho: Produced in an ideal vintage, this wine expresses all the unique character and flavour associated with this famous Portuguese variety. It displays a musk bouquet with abundant tropical and citrus aromas and flavours. A long satisfying finish.

I have appended technical specifications on the five wines and also a brief background note on Mount Eyre.

On behalf of our families, I would also like to extend wishes for a happy Christmas, a safe festive season and a rewarding New Year.

If you have any questions or require any further information, please don't hesitate to give me a call on 0417 494 528 or visit our website (www.mounteyre.com).

High-resolution images can be downloaded from WineMedia's website (www.winemedia.com.au) or by contacting John Rozentals (email jrozentals@winemedia.com.au).

Yours sincerely

Aniello Iannuzzi