

ridgemill estate
EST. 2004
TOP DOGS
· WINE CLUB ·

How to get started?

- Purchase at least a 6 bottle pack of any of our wines any time after 31 March 2013; and
- Complete your details below to formally join our Top Dogs wine club.

Your selected 6 bottle pack of cellar door ridgemill estate wines will be delivered to your door every 6 months. At the time of despatch, your nominated credit card

will be debited for the amount of the selected pack. You can update your pack selections at any time before despatch by contacting ridgemill estate cellar door via email or telephone.

Your details

Name _____

Delivery address _____

Phone no. _____ Email _____

Delivery instructions _____

Do you own a dog? Yes No If so... Male Female

Their name/s _____

Credit card details

Visa Mastercard Bankcard American Express Other _____

Card no. _____ Expiry date _____

Signature _____

Pack Selection

Choose your preference:

White wines Red wines Mixed wines

Post

Please send completed form to:

ridgemill estate
218 Donges Road
Severnlea Qld 4380

Please contact ridgemill estate for further information or to update your pack selections:

info@ridgemillestate.com
(07) 4683 5211

Conditions of membership:

- Minimum purchase of 2 x 6 bottle packs per year
- Agree to direct debit arrangements for payment of the wine
- Advise ridgemill estate of updated delivery address/email addresses
- Members may opt out of the wine club at any time after the first year upon written advice

I agree with Top Dogs Wine Club conditions of membership





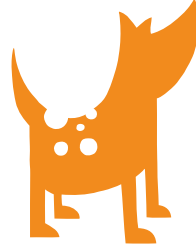
ridgemill estate
EST. 2004

TOP DOGS

• WINE CLUB •



ridgemill
estate



ridgemill estate
EST. 2004

TOP DOGS

· WINE CLUB ·

At ridgemill estate we recognise you as a valued guest and visitor and would love to invite you to join our newly launched wine club.

Our main aim with our club is to look after our regular customers and give back to you opportunities that are exclusive and not available to our other customers.

Why our wine club?

Our interest is to acknowledge and reward our loyal customers. Over the years we have built up an increasing number of customers who just keep coming back to ridgemill.

So... we've set aside some of our cellar aged wines, known as the *Wall of Greatness* just to offer our wine club members. We are proud of these wines and proud and appreciate that we have you as our loyal customer.

Benefits:

By purchasing a 6 bottle case of wine and agreeing to join the Top Dogs wine club you will receive the following benefits:

- Discounted rates for purchase of our cellar door wines – generally equates to 20% discount.
- Book a stay in our contemporary 'ridgemill escape' studios and receive one of our cellar aged back vintages from our *Wall of Greatness* to compliment the abundant accommodation package.
- As a member of the wine club you will receive a 6 bottle pack from our cellar door range twice per year – you can indicate your preference for whites, reds or mixed packs. One wine from the *Wall of Greatness* will be included in every 6 bottle pack.
- The value of each 6 bottle pack will be fixed at \$125 plus GST.
- These selections include freight costs if you reside in the SEQ area or a small freight charge will apply anywhere else in Australia.
- In addition to your 6 bottle packs every six months, you can purchase any of our wines from the *Wall of Greatness* that have been reserved only for our wine club members.
- Members are also able to enjoy invitations to special wine events.
- Receive a quarterly e-newsletter featuring our winery news, upcoming events and planned wine releases.





ridgemill estate

Ridgemill estate began its days as Emerald Hill in 1998 by Spanish couple Tom and Cath Jiminez with first plantings of Cabernet, Shiraz, and Chardonnay and Merlot varieties. The year 2001 saw 1 acre of Spanish variety grape Tempranillo planted – some of the first Tempranillo for the Granite Belt region. In 2004 current owner Martin Cooper purchased the property and began his vision for a winery experience building on the foundations set by Tom and Cath.

Martin teamed up with winemaker Peter McGlashan who has a flare for the 'alternative' in winemaking and then added to the vineyard with plantings of Saperavi, Verdelho and Viognier in 2006. The production was expanded and ridgemill estate reinforced its commitment to "wine by design" winning International and national awards in quick succession. To pursue the successful blending of varieties ridgemill estate has recently grafted over some vines to Grenache and Malbec.

With contemporary studio style accommodation, an expansive cellar door, Spanish Room for private tastings and ample decks and verandas overlooking the serene valley and dam waters, it is a perfect destination for a rounded winery experience – our happy place!!

In 2013 our focus will be on continual improvement. We already hand pick with gentle basket pressing. Our boutique approach will be further enhanced with the grafting of Malbec and Grenache enabling us to not only deliver "wine by design" but further enhance our babies with "elegance and finesse".

The vines are now 15 years old and as they are maturing delivering quality grapes. We have locked in our styles encompassing the Bordeaux and Rhone styles, our Tempranillo, consistent and excellent Chardonnay, our fruity dry finish Rose and popular Verdelho. Our major focus in the coming year is to develop more complexity in our sparkling wine.

Finally in terms of cellaring, we are aiming to cellar our premium reds for 3 years prior to release.
