

Summer of Cellar Doors

Heathcote Wine Region Calendar of events

 heathcotewinegrowers.com.au



NOVEMBER 27

THE CONDIE FOOD PAIRING EXPERIENCE - ALTERNATIVE VARIETIES

Condie Estate, 1pm

Sitting in the heart of the barrel room, guests will be taken on a tasting experience with head wine maker Richie Condie as he introduces each of the Estate's new alternative varieties; Vermentino, Roussanne, Mataro and Nero D'Avola, all carefully paired with a selected dish. Bookings essential.

\$85 | condie.com.au

FUNK JUNKIES GET FUNKY

Munari Wines, 2pm-4pm

Live music on the lawn by 8 piece band, Funk Junkies. Pre-purchase a picnic hamper of tasty meats and cheese and enjoy a wine while you soak in the country atmosphere looking over the vines. Seated wine tastings by appointment only.

Wine tastings: heathcote.org.au/munari-wines-cellar-door#/events/132263

Hampers: munariwines.com/buy-online

TWILIGHT BAR & BBQ SUMMER SERIES

Silver Spoon Estate, 5pm-9pm

Wine & Dine with sounds of live summer music overlooking our vineyard views. Gourmet BBQ, wines & local beers at bar prices while watching the sun go down. Celebrate with us the opening of our new off-grid Cellar Door. Daytime wine tastings and discovery flights, grazing platters and light meals also available. Dinner bookings essential.

\$35 | book.bookeasy.com/silver-spoon-estate-cellar-door/events/132265

NOVEMBER 27 & 28

NEW RELEASE ESTATE WINES & FESTIVE SEASON WINES

Mia Valley Estate, 10am-5pm

2018 vintage wines on tasting with special offers for Festive Season 1/2 dozen & dozen packs

Phone 03 5425 5515

pamela@miavalleyestate.com.au

FIRST DAYS OF SUMMER AT RED EDGE

Red Edge, 10am-5pm

Enjoy stunning wines, an amazing view and live music at Red Edge this Summer. Our launch event includes complimentary tastings, woodfired pizzas and live music by local artist Andy Henry from 2-5pm. Bookings encouraged but not essential.

Pizza **\$15** | Wine at bar prices
rededgewine.com.au/pages/visit

PORCHETTA PARTY

Vinea Marson, 11am-5pm

Celebrate the release of Mario & Madeleine Marson's new vintage wines with a porchetta party to remember. Enjoy a porchetta roll from our friends at That's Amore Cheese or enjoy an antipasto plate while you savour delectable wines from Heathcote & the Alpine Valleys. Bookings recommended.

vineamarson.com/events

PAELLA & WINE

Wren Estate, 11am-3pm

Enjoy an authentic Paella cooked onsite by guest chef Tim Nigel and new release wines amongst the vines in our new outdoor dining area. Taste through our new release wines then enjoy paella with a glass of your choice.

\$50 | wrenestate.com.au/heathcote-winery-events/

SOMMET SHIRAZ 2017 TASTING

Tellurian Wines, 11am-4pm

2017 Sommet Shiraz, only produced in small quantities, will be available for tasting and purchase for one weekend only. Due to limited availability, the Sommet Shiraz is not available for purchase on our website yet a small allocation will be available at our cellar door to celebrate the opening weekend of Summer of Cellar Doors. Bookings highly recommended.

\$15 | cellardoor@tellurianwines.com.au

DECEMBER 4

THE CONDIE FOOD PAIRING EXPERIENCE - ALTERNATIVE VARIETIES

Condie Estate, 1pm

Sitting in the heart of the barrel room, guests will be taken on a tasting experience with head wine maker Richie Condie as he introduces each of the Estate's new alternative varieties; Vermentino, Roussanne, Mataro and Nero D'Avola, all carefully paired with a selected dish. Bookings essential.

\$85 | condie.com.au

DECEMBER 10

TWILIGHT BAR & BBQ SUMMER SERIES

Silver Spoon Estate, 5pm-9pm

Wine & Dine with sounds of live summer music overlooking our vineyard views. Gourmet BBQ, wines & local beers at bar prices while watching the sun go down. Celebrate with us the opening of our new off-grid Cellar Door. Daytime wine tastings and discovery flights, grazing platters and light meals also available. Dinner bookings essential.

\$35 | book.bookeasy.com/silver-spoon-estate-cellar-door/events/132265

DECEMBER 10 & 11

NEW RELEASE ESTATE WINES & FESTIVE SEASON WINES

Mia Valley Estate, 10am-5pm

2018 vintage wines on tasting with special offers for Festive Season 1/2 dozen & dozen packs

Phone 03 5425 5515

pamela@miavalleyestate.com.au

DECEMBER 11

ROSÉ & SORBET

Tellurian Wines, from 12pm

Ice cold rosé and sorbet served all day. Bring the family and enjoy a day in the sun. Bookings recommended.

cellardoor@tellurianwines.com.au

DECEMBER 11 & 12

CHRISTMAS WINES

Wren Estate, 10.30am-4.30pm

The Christmas wine selection is perhaps the most important wine decision of the year! Taste our 5 Super Premium Single Block Shiraz wines side by side to choose your special wine for Christmas.

\$65pp | wrenestate.com.au/heathcote-winery-events/

DECEMBER 12

DOMENICA PRANZO LAUNCH

Vinea Marson

Join us for a Domenica Pranzo of antipasto, woodfired pizza & vino on Sunday 12 December, as LADRO launches its summery residency in Vinea Marson's Cellar Door's Garden. The first of a series of Sunday lunches throughout the summer, it's the culmination of a 20-year creative collaboration with one of Melbourne's famed pizza institutions!

www.vineamarson.com/events

DECEMBER 18

THE CONDIE FOOD PAIRING EXPERIENCE - ALTERNATIVE VARIETIES

Condie Estate, 1pm

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\$85 | condie.com.au

JANUARY 8

TWILIGHT BAR & BBQ SUMMER SERIES

Silver Spoon Estate, 5pm-9pm

Wine & Dine with sounds of live summer music overlooking our vineyard views. Gourmet BBQ, wines & local beers at bar prices while watching the sun go down. Celebrate with us the opening of our new off-grid Cellar Door. Daytime wine tastings and discovery flights, grazing platters and light meals also available. Dinner bookings essential.

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JANUARY 15

RED EDGE VERTICAL TASTING

Red Edge, 1pm-3pm

Explore the vintages of one of Heathcote's oldest wineries. We invite you to taste 10 wines from the last 22 years to ring in 2022. Showcasing our Red Edge Estate series, including yet to be released wines, enjoy a light meal and QnA with Peter Dredge. Bookings essential.

\$30 | rededgewine.com.au/collections/events

KATE DEARAUGO PERFORMS WITH CHRIS & JOSH DEARAUGO

Munari Wines, 3pm-6pm

Watch Australian Idol winner perform live with a little help from Bendigo's favourite duo, Chris & Josh DeArougo. Pre-purchase a picnic hamper and enjoy it on the lawn with a wine, beer & spritzes available.

\$15 per person. No seated tastings available after 2pm. tinyurl.com/twdpfvf6

JANUARY 15 & 16

MUSEUM WINES RELEASE

Mia Valley Estate, 10am-5pm

Tasting of older wines and rare opportunity to purchase in limited quantities.

Phone 03 5425 5515
pamela@miavalleyestate.com.au

SUMMER WINES

Wren Estate

Enjoy a 5 wine Summer selection tasting flight matched perfectly with dishes to embrace the warmer weather. Sit in our outdoor dining area or enjoy it on the cool interior of our cellar door and taste Summer.

\$50pp | wrenestate.com.au/heathcote-winery-events/

JANUARY 22 & 23

RIESLING & OYSTERS

Tellurian Wines, 1pm-3pm

Freshly shucked oysters from Feed a Fish in Bendigo paired with current and back vintage Riesling.

cellardoor@tellurianwines.com.au

JANUARY 26

IL PAPIRO FLORENTINE PAPER MARBLING WORKSHOP

Vinea Marson

Artisans Il Papiro join Vinea Marson for a Florentine paper marbling workshop. A Prosecco will greet you upon arrival as we guide you through the centuries' old technique of Italian hand marbled paper. Create your own sheets by exploring various colours, patterns & combing techniques before enjoying a tasting of Vinea Marson's wines & antipasto. An Italian experience like no other! vineamarson.com/events

JANUARY 29 & 30

SPOTLIGHT ON GRENACHE WEEKEND

Silver Spoon Estate

Focus on the versatile Grenache variety with structured wine seminars with our Winemaker - Peter Young. Featuring current, museum and pre-release wine tastings all weekend. Bookings essential to learn about this up-and-coming grape variety in our new Barrel Room. Limited seating, bookings essential.

book.bookeasy.com/silver-spoon-estate-cellar-door/events/132265

FEBRUARY 5 & 6

CHINESE NEW YEAR

Wren Estate, 12pm-4pm

Celebrate the Lunar New Year with dumplings, Peking duck and wines. Always a fun time of year to be enjoyed with friends and family and of course with plenty of food and wine.

\$88pp | wrenestate.com.au/heathcote-winery-events/

FEBRUARY 13

PASSATA DAY WITH SPECIAL GUESTS KENNEDY WINES

Vinea Marson

Celebrate a traditional Italian Passata Day @ Vinea Marson with special guests - the Kennedy family - local tomato & winegrowers. Book in for a workshop throughout the day, followed by wine tasting with winemakers Gerard Kennedy & Mario Marson. Kennedy Farm's produce store will be popping up too - with farm grown, home-made goodies to take home. vineamarson.com/events

FEBRUARY 19

TWILIGHT BAR & BBQ SUMMER SERIES

Silver Spoon Estate, 5pm-9pm

Wine & Dine with sounds of live summer music overlooking our vineyard views. Gourmet BBQ, wines & local beers at bar prices while watching the sun go down. Celebrate with us the opening of our new off-grid Cellar Door. Daytime wine tastings and discovery flights, grazing platters and light meals also available. Dinner bookings essential.

\$35 | book.bookeasy.com/silver-spoon-estate-cellar-door/events/132265

FEBRUARY 26

FEBRUARY FIESTA

Red Edge, 12pm-6pm

Finish Summer off the right way with our Spanish fiesta! Enjoy a selection of tapas style food, Spanish music, sangria and a complimentary wine tasting. Bookings encouraged but not essential.

rededgewine.com.au/collections/events

MARCH 5

WINEMAKING MASTERCLASS WITH PETER DREDGE

Red Edge, 10am-12pm

Join Peter Dredge in an intimate masterclass processing a small amount Shiraz. Utilising artisanal winemaking techniques, learn and be involved with the intricacies of the wine making process. Bookings essential.

\$20 | rededgewine.com.au/collections/events

MARCH 12

THE CONDIE FOOD PAIRING EXPERIENCE - ALTERNATIVE VARIETIES

Condie Estate, 1pm

Sitting in the heart of the barrel room, guests will be taken on a tasting experience with head wine maker Richie Condie as he introduces each of the Estate's new alternative varieties; Vermentino, Roussanne, Mataro and Nero D'Avola, all carefully paired with a selected dish. Bookings essential.

\$85 | condie.com.au

HARVEST LUNCHEON

Red Edge, 12.30pm

Red Edge hosts our annual Harvest Luncheon to help celebrate a new year's vintage.

Join us for a gourmet lunch accompanied with plenty of Red Edge wines, both current and back vintages. Bookings essential. \$85 | rededgewine.com.au/collections/events

MARCH 12, 13 & 14

20 YEARS OF WINEMAKING

Mia Valley Estate, 10am-5pm

Vertical tastings available taking you through our journey of 20 years in wine.

Phone 03 5425 5515
pamela@miavalleyestate.com.au

FESTIVAL OF WINEMAKING: STOMPING PARTIES

Shiraz Republic, from 12pm

Experience the fun of winemaking by joining in a Stomping Party at Shiraz Republic. Pick, crush and stomp grapes with a fun day learning all about the winemaking process. Once the 'work' is done, kick back at the cellar door for wine, beer and pizza and enjoy some live music.

\$75 / kids free | shirazrepublic.com.au/events/

TRANTER SHIRAZ VERTICAL TASTING

Tellurian Wines, 12pm

A vertical guided tasting of our Tranter Shiraz, beginning with our premiere 2008 vintage. Spaces limited.

\$100 | cellardoor@tellurianwines.com.au

HARVEST FESTIVAL

Wren Estate, 10am-2pm

Join us for a fun and Informative session of grape picking, foot treading and winemaking followed by lunch in the cellar door.

\$100pp | wrenestate.com.au/heathcote-winery-events/

MARCH 13 & 14

FESTA DELLA VENDEMMIA

Vinea Marson, 11am-4pm

We're bringing the annual Cheeseday to the regions, for a harvest celebration with That's Amore Cheese. Join Cheesemaker Giorgio Linguanti for a mozzarella making class, a footstomp & winery tour with winemakers Mario & Madeleine while you sample a selection of That's Amore's celebrated fresh and aged formaggi accompanied by Vinea Marson's wines.

vineamarson.com/events