

Mornington Peninsula October Pinot Week

2 – 10 October 2010



www.mpva.com.au

Mornington Peninsula and Melbourne Events

Peninsula Pinot Dinners, Regional tastings

Wine & Food partnerships

Peninsula Pinot Partner Dinners - Saturday 2, Friday 8 and Saturday 9 October 2010

Chefs at Winery Restaurants below team up with winemakers for a special evening with a difference.

Choose from the following but don't leave it too long to book as numbers are strictly limited:

Willow Creek Vineyard, Dexter Wines & Foxeys Hangout

Saturday 2nd October – from 6:00pm

166 Balnarring Rd Merricks North. Mel Ref: 162 H9

A relaxed evening in a spectacular setting celebrating the diversity of Mornington Peninsula pinot noir with three of its most creative winemakers – Geraldine McFaul, Tod Dexter and Tony Lee. Wander through a working winery, taste wine out of barrel, and for lovers of sparkling wine, experience a disgorgement demonstration. Enter the candlelit barrel hall for a scrumptious feast by Bernard McCarthy's Salix Restaurant, with five-courses expertly matched to our winemakers' 2008 & 2009 Chardonnays and Pinots.

6:00pm Step inside Willow Creek's winery

7:00pm Dinner is served by Salix Restaurant in the barrel hall

Cost: \$140 per person. Bookings contact Salix Restaurant, Tel: (03) 5989 7640 or email: salixrestaurant@bigpond.com

Port Phillip Estate, Yabby Lake and Hurley Vineyard

Friday 8th October – from 6:45pm

263 Red Hill Road, Red Hill. Mel Ref: 191 G2

Indulge in Chef Simon West's five course menu featuring seasonal local produce at Port Phillip Estate with a selection of single vineyard wines for a very special experience.

The evening will begin with canapés in the cellar door and an opportunity to meet the faces behind the featured wines.

Guests will then proceed to the dining room where they will be served a sublime meal complete with carefully matched wines.

6.45pm - canapés in the cellar door

7.30pm - proceed to the dining room

Cost \$140 per person. Bookings essential.

Tel: (03) 5989 4444 or email: dining@portphillipestate.com.au

Paringa Estate, Eldridge Estate & Paradigm Hill

Saturday 9th October Winemakers Dinner 5:30pm & 7:00pm

Paringa Estate will be joined by their friends and colleagues of Eldridge Estate & Paradigm Hill to showcase some of the finest wines from all 3 vineyards matched to a 6 course degustation menu designed by Paringa's new Head Chef, Shane Smith.

5:30pm sharp Structured tasting looking at pairs of terroir wines from each winery.

This tasting will take place at:
Paradigm Hill, 26 Merricks Road,
Merricks. Mel Ref: 192 E9

This tasting is limited to 20 people

7:00pm Dinner at Paringa Estate
44 Paringa Road,
Red Hill South. Mel Ref: 191 D9

Cost: \$165 per person. Bookings essential limited spaces.
Tel: (03) 5989 2669 or info@paringaestate.com.au

Montalto with Moorooduc Estate and Ocean Eight

Saturday 9th October 3:30pm onwards.

Discover the beauty of Pinot Noir with three Mornington Peninsula Families of wine, exploring regional, growing and winemaking nuances as you go behind the scenes at each winery, taste wine out of the barrel, explore back vintages and special releases.

3:30pm Moorooduc Estate – 501 Derril Road, Moorooduc 3933

4:30pm Montalto Winery – 29 Tubbarubba Road, Merricks Nth 3926

5:30pm Ocean Eight – 271 Tucks Road, Shoreham 3916

6:30pm Dinner at Montalto Restaurant – 33 Shoreham Road, Red Hill South.

A glorious marriage of food and wine in the Chef's Hat rated Montalto Restaurant. A four course meal matched with wine from all three estates, presented by owners and wine makers.

Cost: \$150 per person all inclusive. Bookings contact Montalto, Tel: (03) 5989 8412 or email: restaurant@montalto.com.au

Mornington Peninsula - Restaurants & Cellar Door Events:

Darling Park Winery "Spring into Pinot Lunch"

Saturday 9th October 12:30pm

232 Red Hill Road, Red Hill. Mel Ref: 191 F3

Discover the delights of matching 5 Darling Park Pinots (Gris & Noir) matched alongside seasonal harvest plates prepared by The Long Table.

Hosted by Darling Park's winemaker Judy Gifford

Cost: \$55 per person. Lunch 12.30pm. Bookings essential.

Tel: (03) 5989 2324 email: info@darlingparkwinery.com

www.darlingparkwinery.com

Hurley Vineyard Masterclass

Sunday 3rd October 11am – 12:30pm

101 Balnarring Road, Balnarring. Mel Ref: 193 A1

Join winemaker Kevin Bell in the winery for a rare tutored vertical tasting of Hurley Vineyard Pinot Noir.

\$30 per person. Bookings essential.

Tel: (03) 5931 3000 or email: bell@hurleyvineyard.com.au

Merricks General Wine Store

Saturday 2nd & 9th October

3460 Frankston Flinders Rd, Merricks. Mel Ref: 192 E12

Peninsula Pinot Week Dinners. Pinot is expressive of where & whom.

Our Pinophile chef Janine Richmond creates a menu simpatico with many Pinots. Optional vineyards & winery pre-dinner tour. Tel: (03) 5989 8088

Merricks General Wine Store Pinot Week lunches

3460 Frankston Flinders Rd, Merricks. Mel Ref: 192 E12

Cellar Door focus on Pinot tasting & learning. The wide range of wines will illustrate these quality factors. Lunch menu filled with Pinot friendly dishes. Tel: (03) 5989 8088 or email: admin@mgwstore.com.au

Moorooduc Estate with Ten Minutes by Tractor & Kooyong

Sunday 3rd October 12:30pm

501 Derril Rd, Moorooduc Mel Ref: 152 H2

A leisurely Sunday lunch at Moorooduc Estate - Jill's food matched to single vineyard Pinots of Kooyong, Ten Minutes by Tractor and Moorooduc Estate. Cost: \$120 pp. Bookings essential.

Tel: (03) 5971 8506 email: moorooduc@ozemail.com.au

Moorooduc Estate

Monday 4th October

501 Derril Rd, Moorooduc Mel Ref: 152 H2

Wild Yeast Bread, Pizza and Pinot Workshop - Join Richard McIntyre for a workshop on sour dough bread and pizza production, culminating in lunch with our Pinot. 8am – 5pm. Cost: \$80 per person.

Bookings essential. Tel: (03) 5971 8506 email: moorooduc@ozemail.com.au

Prancing Horse Estate

Saturday 2nd October 7:00pm

39 Paringa Road, Red Hill South 3937 Mel Ref: 191 C10

Bistro Thierry comes to the Peninsula at Prancing Horse Estate. Enjoy a four course dinner matched to wines from the Estate. Cost: \$150.00 pp. Enquiries / Bookings – 0419 393 145

Stonier Pinot Noir & Cheese or Chocolate

Stonier Wines 2 Thompsons Lane, Merricks Mel Ref: 192 F9

Available each day. Cheese or Chocolate - what is the best match with our new limited release Pinot Noir Sparkling Rose - you decide.

Tasting: \$15 pp. Tel: (03) 5989 8300 or email: stoniers@stoniers.com.au

T'Gallant Winemakers – Cooking Demo & Wine Masterclass

Thursday 7th Oct 11:30am – 2:00pm

1385 Mornington Flinders Road, Main Ridge Mel Ref: 190 E12

Food Stylist ~ Louise Lechte & Winemaker ~ Kevin McCarthy showcase astonishing artichoke dishes married with Pinot. 3 tastes of food, wine & laughter in cucina & barrel garden... barrels of fun with a modern Italian skew. Cost \$85 pp including grazing lunch & wine ~ an experience not to miss... Bookings essential. Tel: (03) 5931 1300

Willow Creek Vineyard – Lazy Sunday Brunch

Sunday 10th October – from 10:00am – 2:00pm

166 Balnarring Rd Merricks North. Mel Ref: 162 H9

Willow Creek Vineyard will once again host Sunday brunch as part of Pinot Week. Enjoy a two-course French Provincial Brunch by Bernard McCarthy's Salix Restaurant with dishes like croque-monsieur, coddled eggs with salmon, exquisite pastries, frangipani tarts and a glass of bubbles (made from pinot) of course! Bring your favourite newspaper and we'll do the rest... We couldn't think of a better way to spend a lazy Sunday. Cost: \$39 pp includes two-course breakfast, sparkling & coffee. Bookings Tel: (03) 5989 7640 or email: salixrestaurant@bigpond.com



Mornington Peninsula Regional Pinot Noir Events in Melbourne:

Prince Wine Store Mornington Peninsula Pinot Noir Expo

Saturday 2nd October 12noon – 2:00pm

177 Bank St, Sth Melbourne.

Featuring Pinot Noirs from Hurley Vineyard, Kooyong, Moorooduc Estate, Ocean Eight, Paringa Estate, Paradigm Hill, Scorpo, Stonier, Darling Park, Ten Minutes by Tractor, Yabby Lake and more!

All welcome, no charge.

Enquiries - Tel: (03) 9686 3033 or www.princewinestore.com.au

NMIT masterclass "The Clonal Life of Pinot Noir on the Mornington Peninsula."

Thursday 7th October 5:30pm – 7:30pm Tasting room (Building L, room 111), NMIT, Cnr Cooper St & Dalton Rd, Epping. Mel Ref: 182 C12

Jenny Polack presents a unique opportunity to taste the staggering variation between the different clones of Pinot Noir found on the Mornington Peninsula, displayed in barrel samples and finished wines a chance to go behind the scenes of one of the world's most enigmatic varieties. Cost: \$50 pp includes tasting & complimentary accompaniment of artisan cheese. Enquiries/Bookings Tel: (03) 9269 1168 email: alastairreed@nmit.vic.edu.au

Armadale Cellars "The Pick of Mornington" Tasting

Saturday 9th October 12 – 2pm.

813 – 817 High Street, Armadale.

Taste a wide selection of Mornington Peninsula Wines with gourmet food to match. Meet the winemakers understand the personalities, dedication and passion of the people who make these wines.

Cost: \$25 pp & includes complimentary Reidel stem.

Enquiries: 03 9509 3055 events@armadalecellars.com.au

A week of special wineries from Mornington Peninsula at Armadale Cellars

Monday 4th October – Friday 8th October

A special winery featured each day with a luncheon (noon – 2:00pm), tutored tastings (all day), and winemaker wine and food matching from 6:00pm – 7:00pm. Bookings essential.

Wineries included; Paradigm Hill, Eldridge, Stoniers, Myrtaceae, Dexter, Darling Park and Prancing Horse. See website for specific details: www.armadalecellars.com.au

Pinot Noir – size matters! – small producers of the Mornington Peninsula

Saturday 2nd October 2010 & Wednesday 6th October

Jenny Polack will lead you through a tasting of the small, hand made, terroir-specific, harder to find Pinot Noirs of Mornington Peninsula.

At two venues:

Saturday 2nd October 2010

Ryewinelounge Shop2, 2251-2259 Point Nepean Road, Rye.

Bookings: Chris or Geoff (03) 5985 8355

Email: wineconception@hotmail.com Noon till

Tasting only \$25 pp. Lunch only \$50 pp (following the tasting).

Tasting and lunch \$65 pp.

Wednesday 6th October 2010

Toorak Cellars. 18 Beatty Avenue, Toorak.

Cost: \$25 pp. Bookings: Lyndon (03) 9822 2070

or email: sales@toorakcellars.com.au

Prancing Horse in Melbourne

Friday 8th October 2010 7:00pm. Embrasse 312 Drummond St, Carlton Not to be missed... Embrace the purity of the combination...

Prancing Horse Estate (Halliday 5 red star rating) and Embrasse Restaurant (Nicholas Poelaert, winner young chef of the year, Age Good Food Guide), combine to offer a four (4) course (plus cheese) degustation menu matched to a vertical tasting of Prancing Horse Pinot (2006, 2007, 2008) from the Mornington Peninsula and Burgundy, France. Cost: \$200 pp. Numbers limited.

Reservations call Cam at Embrasse Tel: (03) 9347 3312

Eldridge Estate & Paradigm Hill at Armadale Cellars

Monday 4th October 2010. 2 sessions – 6:00pm and 8:00pm

Venue: Armadale Cellars 813 High Street Armadale

The ultimate question of terroir...

"THE HAND OF MAN or THE HAND OF GOD?"

Unique opportunity to taste wines made by David Lloyd & George Mihaly using their own Pinot Noir fruit as well as fruit they swapped! Includes matched food. Cost: \$59 pp, max 20 people/session, bookings essential via Armadale Cellars Tel: (03) 9509 3055

