

YARRA VALLEY BLENDING EXPERIENCE

SUNDAY 19TH AUGUST 2012

Hi everyone,

The Committee has put together a great fun day to further your knowledge by introducing you to **The Art of Wine Blending with renowned Yarra Valley Winemaker, Viticulturist, owner, Graeme Miller at Miller's Dixon Creek Estate.**

9.30am

By your own transport you'll arrive at Dixon Creek Estate at 1620 Melba Highway, Dixon Creek. Graeme Miller will talk us through a full wine tasting at his cellar door.

10.00am

We all assemble in the Barrel Room to commence the wine blending.

How it works:

Trestle tables are set up with 8 chairs being two teams of 4 people

Each group of 4 people will have 4 wine glasses and one 250ml measure.

In the centre of each table there will be one bottle of each wine to blend with.

That is, Merlot, Petit Verdot, Cabernet Sauvignon, Cabernet Franc & Carmenere.

At this stage we will taste each of these wines to determine their characteristics.

Then comes the actual blending.

Blending notes and pen will be provided to each group to record the number of mls of each wine to a total of 100mls in the measure glass, this giving the percentage of each wine.

On completion, the wine from the measuring glass is poured into the wine glasses for tasting. This is repeated by each person until all in the group have tasted each others blend.

During this process, Graeme Miller will be giving his reasons for blending and how to achieve the best results.

Wine Bin Special: Quatrain \$9.00 each.

Graeme's Quatrain Bordeaux style blend consisting of much of the wines we are using today is available to us at Graeme's very special Guild price on the day.

Cheese, Crusty Breads and olive oil will be placed on the tables during the blending.

12.30pm for 1.00pm.

We all leave to have lunch at the heritage listed **YARRA GLEN GRAND HOTEL (1888) for a lovely "Pick of the Menu" 2 course luncheon with tea and coffee.**

Beverages at your own expense from the bar. (Remember some are driving.)

A great opportunity to relax and discuss the morning success over lunch at the beautiful hotel before a leisurely drive home when you are ready to leave.

Fantastic Value: Conducted wine tasting, tutored blending and lunch for only,

Members: \$40.00 Guests: \$50.00

So put a car load together. See you there, Bob.