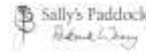




# WINE GUILD VICTORIA INCORPORATED

## ITINERARY

### PYRENEES / AVOCA REGION



## SATURDAY 19TH MAY 2018

**Coach Captain:**

**Tour Leaders:** John Gillies, Brian Fogarty, Graeme Hall

**Coach Mobile:**

**John's Mobile: 0401 620 531**

**PLEASE NOTE: The coach will depart on time and will not wait for late comers.**

**Depart:** 7.00am

**BOX HILL**

Box Hill South Family Centre  
1228A Riversdale Road, Box Hill South  
(Cnr. Station Street)

**Arrive:** 10.00am

**LAKE LEARMONTH**

**Morning Tea**

Served by the Wine Guild Committee

**Depart:** 10.30am

**Arrive:** 11.30am

**BLUE PYRENEES ESTATE** Est: 1963

**Wine tasting and  
Lunch**

Vinoca Rd, Avoca VIC 3467

Phone: (03) 5465 1111

Chief Winemaker: Andrew Koerner

In 2017, Blue Pyrenees Estate was awarded the Ballarat and Pyrenees region's best cellar door by Gourmet Traveller Wine Magazine.

Blue Pyrenees Estate was established in 1963 by the French company Remy Martin, and was among the modern Australian wine industry's first ventures into cool climate viticulture. Today, Blue Pyrenees is 100 per cent Australian owned and is led by Chief Winemaker Andrew Koerner. Proud of the fact that all of their wines are made from grapes grown in their vineyards and produced in their estate winery, Blue Pyrenees Estate are committed to making authentic, world class-quality wines.

Noel Parratt, a senior member of the winery promotional team will lead us through a Tutorial tasting. During the tasting, lunch consisting of platters and tapas will be served, complimenting the wines. Tea & Coffee at own expense.

**Depart:** 1.30pm



**Arrive:** 2.00pm  
**Wine tasting**

**SUMMERFIELD WINERY** Est: 1970

5967 Stawell-Avoca Rd, Moonambel VIC 3478

Phone: (03) 5467 2264

Owners: The Summerfield Family.

In 1970, Ian Summerfield, a third generation Summerfield, broke away from the crops his family traditionally grew, and planted 10 acres predominantly of Shiraz. Ian initially sold the grapes to the wineries in the Pyrenees region. As time went by he saw that the wine industry was going to take off. With little understanding of how to turn grapes into wine, Ian sought the advice of experienced winemakers for guidance in establishing Summerfield winery. Ian's sons Mark and Craig, fourth generation Summerfield's, showed an interest in viticulture and winemaking. The role of winemaking has been handed down to Mark who has been the winemaker since 1999. Craig also studied winemaking and viticulture at Roseworthy Agricultural College but tragically passed away in 2006 after battling an illness. The approach Mark takes to winemaking ensures the preservation of techniques and philosophies first developed by Ian when establishing Summerfield Winery. Mark Summerfield will guide us through a tasting of his red wines and his one and only white wine. The family specializes in producing award winning deep, bold reds.

**Depart:** 3.00pm

**Arrive:** 3.15pm  
**Wine Tasting**

**SALLY'S PADDOCK REDBANK WINERY** Est: 1973

1926 Sunraysia Hwy, Redbank Vic. 3477

Phone: (03) 5467 7255

Established by winemaker Neill Robb and his wife Sally.

Neill's father established the first Pyrenees winery, Chateau Remy (now Blue Pyrenees), in the early 1960s. Neill moved to establish Redbank Winery as owner/winemaker in 1973, at a parcel of hilly land on the Sunraysia Highway near the town of Redbank. Here, Neill and Sally's three children Emily, Huw and Sasha, were raised. Neill made his first Redbank wines in 1976. After hard work from both Neill and his wife Sally (the vineyard and winery's namesake), the 1979 Sally's Paddock vintage was made at the newly opened Redbank Winery—the first of many wonderful wines. The winery was built from recycled hand-made bricks, wooden beams extend across the ceiling, while the rear section of the winery was built in later years with mud bricks sourced from the earth where the lake and island lie today. Now Neill's daughter Sasha, a third-generation Pyrenees winemaker, continues the tradition by his side. Neill still contributes on a day to day basis, and the wines continue to reflect his distinctive style.

Sasha will lead us through a wine tasting and introduce us to her range of jams and condiments.

**Depart:** 4.15pm

**Arrive:** 5.00pm

**BRISTOL HILL MOTOR INN**

**&**

**JUNCTION MOTEL**

1 High St, Maryborough Vic. 3465

2 High Street, Maryborough Vic. 3465

Phone: (03) 5461 3833

Phone: (03) 5461 1744

Check in, short rest, and prepare for Winemaker's Dinner.

6.30pm Bristol Hill Motor Inn - Pre-dinner sparkling wine

7.00pm Bristol Hill Motor Inn – Peppa's Restaurant - Winemaker's Dinner

Hosted by: Steve & Marlene Zsigmond, owners of Kara Kara Estate Est. 1977

Named after an aboriginal term meaning "Gold Quartz".

A 3 course dinner to be enjoyed, paired with the wines.



\*\*\*\*\*GOODNIGHT\*\*\*\*\*



# WINE GUILD VICTORIA INCORPORATED

## ITINERARY

### PYRENEES / AVOCA REGION



### SUNDAY 20TH MAY 2018

Coach Captain:

Tour Leaders: John Gillies, Brian Fogarty, Graeme Hall

Coach Mobile:

John's Mobile: 0401 620 531

**PLEASE NOTE: The coach will depart on time and will not wait for late comers.**

#### BRISTOL HILL MOTOR INN

1 High St, Maryborough Vic. 3465

Phone: (03) 5461 3833

**8.30am** Luggage to be put next to bus.

Depart: 8.45am

Arrive: 9.00am

**Breakfast**

#### RAILWAY CAFÉ & TRACKS BAR GALLERY

29 Station St, Maryborough Vic. 3465

Phone: (03) 5461 1362

**Cooked Buffet Breakfast** – Tea & Coffee included

Depart: 10.00am

Arrive: 10.20am

**Wine Tasting**

#### AMHERST WINERY Est: 1989

285 Talbot-AvoCa Road, Amherst Vic. 337

Phone: 0400 380 382

Owned and operated by: Luke Jones

The second generation of vigneron at Amherst Winery.

Amherst Winery, originally established by Norman and Elizabeth Jones who planted the 2ha "Dunn's Paddock" Shiraz vineyard in 1989. This was followed by 1.5ha of Cabernet Sauvignon and .5ha of Chardonnay in 1998. The land at Amherst, an old gold field, had been farmed by Norm's grandparents and great grandparents.

There are 4 hectares under vine consisting of Shiraz, Cabernet Sauvignon and Chardonnay. The vineyard is on old alluvial goldfields dating back to the 1850s, and diggings can still be seen around the property in the quartz rich soil. The gold mining activity over the last 150 years has turned over the top soil many times creating an unforgiving landscape that is perfect for growing premium wine grapes. The vines need to work hard to produce small berries which have thick skins that give the reds deep, rich colour, fine tannins and concentrated flavours and aromas. Luke Jones will meet us and lead us through a tasting of some of his nine wines.

Depart: 11.20am



**Arrive:** 11.40am  
**Free Time**

**Talbot Farmer's Market** Est:2004  
40 Scandinavian Cres, Talbot Vic. 3371  
Phone: 0459 327 637

Talbot Markets are recognised as being in the top 10 markets in Victoria. It also includes two wineries from outside the district.

Public toilets can be found in Pioneer Park off Scandinavian Crescent (opposite the swimming pool) and in the RSL Park off Heales Street. Toilets can also be located at end of London House veranda and to the rear of the adjacent Community Centre.



**Depart** 1.00pm (Sharp)

**Arrive** 1.20pm  
**Lunch** **National Hotel - Clunes**  
35 Fraser St, Clunes Vic. 3370  
Phone: (03) 5345 3005

A country style two course lunch with wine.

We will meet Jane Lesock from Mount Beckworth Wines who will conduct a wine tasting prior to and during lunch. After lunch Mount Beckworth wines will be available for purchase.

**Depart:** 3.20pm

**Arrive:** 5.45pm  
**Box Hill South**  
Box Hill Family Centre

**\*\*\* WELCOME HOME \*\*\***

