



WINE GUILD VICTORIA INCORPORATED

ITINERARY

KING VALLEY / BEECHWORTH / MILAWA



SATURDAY 28th MAY 2016

Coach Captain:

Tour Leaders: Bob Bailey, Di Lofts, Graeme Lofts

Coach Mobile:

Di's Mobile: 0412 756 073

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: 9.15am **BALMATTUM REST AREA**
Morning tea served by the Wine Guild Committee

Depart: 9.45am

Arrive: 11.15am **CHRISMONT WINERY** Est.: 1980
251 Upper King River Road, Cheshunt. Vic. 3678
Phone: (03) 5729 8220

Owners: Arnie and Jo Pizzini.

The Chrismont story began when farmer Arnold Pizzini migrated to Australia in 1953 with his father and nine siblings. Along with many Italians seeking a new life in the New World in the aftermath of Second World War, the family settled in the King Valley, farming mixed crops including tobacco and grapes. The Pizzinis made small quantities of wine, which was sold to the Italian community, many of whom worked in the tobacco industry. With the collapse of the Victorian Tobacco industry Arnolds' farms were rendered virtually useless. A leading winemaker at the time deemed the Cheshunt property to be ideal vineyard land and the first grapes were planted in 1980 but it was some years later that they were used to make wines under the family's Chrismont label. Winemaker Warren Proft has made every Chrismont wine since the first vintage in 1996. Arnie and wife Jo live on the estate property with daughter Sofia, sharing their hospitality with visitors, family and vineyard workers alike.



Depart: 12.15pm
Arrive: 12.30pm
Wine tasting

GRACEBROOK VINEYARDS

4446 Wangaratta – Whitfield Road, King Valley. Vic. 3678

Phone: (03) 5729 3562

Owners: David & Rhonda Maples.

The vision that was Gracebrook Vineyards started in 1998 after purchasing the 'Jarrott Farm' with a long history of being one of the premium farms of the King Valley. Both Rhonda and David came from farming backgrounds. Both grew up on dairy farms, Rhonda also worked in local vineyards and David's experience came from growing beef cattle, pigs and later growing tobacco. Gracebrook Vineyards Cellar Door is in the heart of the 110 years old Gracebrook Stables which presented many challenges to both David and Rhonda who accepted the opportunity to restore the building back to its former glory to house their cellar door and restaurant. A working farm with 75 acres of vineyards, 3 main vegetable gardens and many farm animals. All produce for the restaurant is grown on the farm.

A set menu of a 2 course lunch served 50/50, with wines.

Lunch: 1.00pm
Depart: 2.15pm

Arrive: 2.30pm

PIZZINI WINES Est: 1978

175 King Valley Road, Whitfield. Vic. 3733

Phone: (03) 5729 8495

Owners: Alfredo and Katrina Pizzini

Winemaker: Joel Pizzini

Alfredo started his farming life by doing his bit for his familys' tobacco farm. Later having researched diversification of vegetables and blueberries, he decided on grapes. Today there are 170 acres and 17 varieties being grown and no doubt more to come. Alfredo's wife Katrina is known as the 'power house' behind the Pizzini Wines 'A Tavola Cooking School'. The large family vegetable garden supplies much of the produce used in the classes. Since finishing his degree, Joel has worked at leading wineries in Australia and Italy. Joel loves the variety of his role in the business as he works across winemaking, vineyard strategy and development and that he gets to use all of his senses - to bring out the best in the grapes every year.

Depart: 3.30pm

Arrive: 4.30pm

BEECHWORTH CARRIAGE MOTOR INN

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

Depart: 6.45pm

Arrive: 7.00pm

AMULET VINEYARD

Winemaker's Dinner

1036 Beechworth-Wangaratta Rd, Everton Upper. Vic. 3678

Phone: (03) 5727 0420

Owners: Sue and Eric Thornton

Cider maker: Ben Clifton

Sue has been involved with the wine industry for 25 years, has studied wine marketing at Roseworthy and viticulture at CSU Wagga. Her passion for alternate and Italian varieties was the basis for the plantings in their vineyard.

Eric has a background as a veterinarian. He developed the site selection and layout of the vineyard blocks at Amulet, and has taken on some of the farming roles on their 640 acre property.

Son, Ben Clifton returned from active service in the Australian Army in 2002 to join Sue and Eric. He has studied winemaking at CSU Wagga, while taking on busy roles in the winery, on the farm, and making Beechworth Cider.

Depart: 10.00pm



Arrive: 10.15pm

BEECHWORTH CARRIAGE MOTOR INN

***** GOOD NIGHT *****



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SUNDAY 29th MAY 2016

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Di's Mobile: 0412 756 073

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BEECHWORTH CARRIAGE MOTOR INN

7.15am

Cooked Breakfast - Buffet

8.30am

Luggage to be put next to bus.

Depart:

8.55am

Arrive: 9.00am

BEECHWORTH HONEY EXPERIENCE Est: In the 1880's

3 Ford Street, Beechworth. Vic. 3747

Phone: (03) 5728 1433

Jodie Goldworthy's great grandfather, Benjamin Robinson, was mining for gold at Beechworth during Australia's gold rush days when it wasn't long before he realized that there was a better living to be made supplying liquid gold (honey) to the mining colony in exchange for solid gold. Benjamin soon became an expert apiarist and spent his days chasing blossom for his bees in the surrounding eucalypt forests. Jodie and Steven Goldworthy represent the fourth generation of this unique family tradition. What hasn't changed since Benjamin Robinson's days is the ingredient... 100% Pure Australian Honey.

Depart: 10.00am

Arrive: 10.45am

CIAVARELLA OXLEY ESTATE WINERY Est: 1978

17 Evans Lane, Oxley. Vic 3678

Phone: (03) 5727 3384

Owners: Tony and Merryn Ciavarella

In their vineyard, no single variety of grape exceeds a plot of around one and a half acres. Among their vines is a tiny patch of the rare grape Aucerot, of which they are the sole custodians in Australia. Oxley Estate has been described as 'a tiny gem.' The focus is quality and their philosophy is to make quality wines they love. Every wine is handcrafted, working to no fixed timetable, but preferring to keep a close watch as the wines progress at their natural pace. All grapes from their estate vineyard are hand-picked, which helps to maintain quality from vineyard to the glass. They are also passionate about developing their own unique blends, such as White Port made from Aucerot and Verdelho, and their Dolcino, a sweet Cabernet-Merlot with a dry finish.

Depart: 11.45am

Arrive: 12.00noon **BROWN BROTHERS** Est: 1889
 239 Milawa-Bobinawarra Road, Milawa. Vic. 3678
 Phone: (03) 5720 5500
 Founded by John Francis Brown who, at the age of 18, established a vineyard at Milawa where the Brown Brothers Winery is today. Under the guidance of his son, John Charles Brown, that Brown Brothers established its reputation as a producer willing to experiment with innovative grape varieties. As a key member of Australia's First Families of Wine, the third and fourth generations of the family keep tradition alive with over 60 different wines available for tasting.

Meet and Greet.
 Self serve tea and coffee

12.20pm **Whole Group Session** – Sparkling Workshop.
 Prosecco, NV Pinot Noir, Chardonnay & Pinot Meunier Patricia Sparkling.

1.00pm **Lunch** - Patricia's Table Restaurant
 Two course lunch (Main and Dessert) with matching wines.

2.30pm **Split into two workshop groups.**

30mins **Session 1.** Kindergarten Winery
 Innovation, new 2016 wines, developing new wines.

30mins **Session 2.** Family Cellar
 SMC (Shiraz, Mondeuse & Cabernet) – aged wine tasting (80's, 90's, 00's)

Depart 3.30pm

Arrive 6.30pm **Box Hill**



