



## WINE RETREAT: MACEDON RANGES

Friday, 10<sup>th</sup> to Sunday, 12<sup>th</sup> September 2021

### Itinerary – subject to change

#### Summary

Held at Lancemore Macedon Ranges on 274-acres in Lancefield (60 minutes from Melbourne CBD), the immersive weekend (2-nights, 3-days) includes Macedon Ranges Chardonnay, Pinot Noir & Sparkling alongside French Burgundy & Champagne tasting masterclasses, breakfasts, lunches, and dinners featuring 5-course tasting menu and matched wines, and luxury two-night, single share accommodation. Presenters Caroline Bailey (Woodend Wine Store) & Kim Pearce (Wine Brain) have created guided tastings and notes, wine games and discussions, regional menus, and time to relax in a luxe setting to immerse their guests within the Macedon Ranges. \$2,175 per person.

**Early bird pricing until 30 June 2021 – \$1,975 per person.** Strictly limited to 30 guests ([book](#)).

#### What to expect

We are bringing together wine lovers and foodies from Melbourne, Victoria, and the rest of Australia to explore the Macedon Ranges, learn more about wine, and enjoy an engaging escape experience. This is not a stuffy, traditional wine course. It is a cultural retreat immersed in the Macedon Ranges region, tasting alongside icon and new wave winemakers, matching with local produce, and benchmarking them with 'Old World' European examples. No pretention, no wrong questions, and plenty of fun. Bring a bottle of wine to introduce yourself on the first night (optional), warm jacket for the nippy mountain air (non-optional!), and a pair of sturdy boots, should you want to join us for a gentle vineyard walk to Ned Kelly's lookout. Expect to confidently choose from restaurant wine lists after this trip.

#### Activities

##### Friday

Check in from 2:00 pm – guests self-drive (60 mins from Melbourne CBD) to arrive at Lancemore Macedon Ranges.

4:30 pm – **Tasting & Housekeeping** – Macedon Ranges wine tasting on arrival – Intro to Wine Retreat and welcome bag (gifts, maps, itinerary, local spots, wineries, next event, name tags) – hand over their BYO wine (paper bag to mask wine).

6:00 pm – free time, check in, get ready for dinner.

7:00 pm – Dinner – BBQ & Smoker Feast Menu on the deck overlooking the vineyard.

Guests' and our wine poured, for Wine Options game – in two teams – over dinner.

Caz & Kim talk about professional tasting and spitting (RSA) – followed by spittoon target competition into buckets on the grass.

##### Saturday

8:00-9:00 am – Breakfast.

9:15 am – **Wine Lexicon** – Caz & Kim talk about and key descriptors for Chardonnay, Pinot Noir & Sparkling. Hand out individual aroma jars (e.g., dried lemon peel, gravel, raspberry tea, star anise) to get everyone on the same page.

9:45 am – **Chardonnay Macedon Ranges** – Masterclass tasting and discussion of local 'New World' production, high altitude, cool climate, early ripening varieties, terroir, budburst, and frost. Taste and discuss three Macedon Ranges Bindi, Wilimee, Shadowfax Chardonnays (TBC).

10:45 am – Morning tea.



Proudly supported by the Macedon Ranges Vignerons Association

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11:30 am – **Chardonnay ‘Old World’** – Masterclass tasting comparison Chardonnay from Europe, three wines e.g., 1er Cru and Grand Cru Burgundy and Baden.

12:30 pm – **Lunch** – By the lake – barbeque and cleansing local and imported indie beers. Wine quiz, petanque, and prize.

1:30 pm – Free time – pool, tennis court, billiards, bushwalking, nap, etc.

2:30 pm – **Terroir Walk** – to Ned Kelly’s lookout with Ben Rankin (and local Aboriginal elder TBC) to talk about terroir and history of Macedon Ranges – geology, Hanging Rock, Aboriginal sacred site, Cambrian, granite, volcanic soils – Organics and biodynamics, sustainability, flavour, biodiversity, certifications, climate change, natural and low intervention. (10 min gentle uphill walk, optional according to ability.)

3:15 pm – Afternoon tea

3:45 pm – **Pinot Noir Panel** – New World/ Old World Pinot Noir Masterclass & Panel – Q&A tasting panel moderated by Caroline and Kim – with Macedon Ranges winemakers and European importer – while tasting their wines.

Panellists: Michael Dhillon from Bindi, Ben Rankin from Wilimee & Mount Monument, Renata Morello from Lyons Will, and Cellarhand importer Patrick Walsh, others TBC.

Each panellist will be asked about their wines, and practical insights on subjects like local Pinot Noir production, influence of Burgundy traditions, pinot noir clones, difficult variety, high altitude, hand management, quartz terroir, high density vineyard planting, naturally occurring yeasts, and climate change. Taste three ‘New World’ Macedon Ranges Pinot Noirs in comparison to three ‘Old World’ Village and Grand Cru Burgundy and Mosel.

6:00 pm – Break – in lounge with panellists or go to their room to get ready for dinner.

6:30 pm – **Pre-Dinner drinks** – featuring local distillery MOUNTAIN Gin cocktail.

7:00 pm – **Dinner** – 5-Course Tasting Menu, matched wines – joined by Bindi winemaker Michael Dhillon, Wilimee winemaker Ben Rankin, Renata Morello from Lyons Will, and Cellarhand importer Patrick Walsh.

### Sunday

8:00 am – Breakfast.

8:30 am – **Champagne & Sparkling Breakfast Tasting** – comparing France’s top Champagne houses and Grower Champagne to local method traditional and Pét Nat (TBC).

10:00 am – Check out from Lancemore Macedon Ranges and pick up picnic boxes.

10:45 am-1:00 pm – Self-drive 10 mins to Lyons Will Estate – **Barrel tasting** and brunch – winery tour with Renata Morello, incl. tasting wines from barrel in ferment, maturation, and current vintages. Lancemore picnic boxes for brunch at Lyons Will or to enjoy on the car ride home.

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More information and to [book](https://www.woodendwinestore.com.au/wine-retreat) <<https://www.woodendwinestore.com.au/wine-retreat>>

For background or images, please contact Kimberley Pearce at Wine Brain, [kp@winebrain.com.au](mailto:kp@winebrain.com.au), 0413 120 385

T&Cs: Must be over 18 to attend. Subject to change. Covid-19 Provisions: If Victorian State Government restrictions are imposed in response to COVID-19 resulting in our inability to host the Wine Retreat, we will postpone and restage the Wine Retreat within 6 months of the event.



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