

Sittella Winery

100 Barrett Street, Herne Hill

Annual Vintage Event Luncheon @ Sittella Winery

From: 11.am - 3.30pm

Lunch sit down: 12.30 pm

Celebrate vintage at Sittella, where you can view the vineyard, watch the grapes being crushed, talk to the wine making team, sample wines from the tanks and conclude this all with a scrumptuous 3 course meal including tastes of our new wine releases.

Price: \$89.50 pp

For bookings phone: (08) 9296 2600 www.sittella.com.au

Entopia Wines

61 Memorial Avenue, Baskerville

Entopia Wines will host a traditional Swan Valley long table vintage lunch on Sunday, March 18, 2012 as part of the Vintage Weekend in the Swan Valley celebrations.

Our small vineyard located on the east bank of the Swan River at Baskerville provides an idyllic setting for a long lazy lunch for 22 people with a feast of shared grazing food to complement our fine wines.

The lunch will begin with wine tasting of our past vintages and a talk by the owners on the history of the area, the vineyard and the recent vintage. There will be the chance to try juice from the 2012 crush before we relax with the finished product for lunch. Lunch will be served on the verandah at a long table constructed from timber sourced from the Woolloomooloo jetty in Sydney and made by Michael Taylor, a local artist. The view from the verandah is over the vineyard to the Swan River and is scenic in all seasons.

The Entopia vineyard was planted in 2000/2001 and has Shiraz, Verdelho, Chardonnay and Cabernet grapes and makes about 500 cases of wine for cellar door and mail order sales. The lunch will begin at 12.30pm and cost \$75 per person including tastings, lunch wines and a complimentary bottle of your choice to take home.

Please contact Brian Hunt on 0418 912 217

or brian.hunt@entopia-wines.net.au to secure your booking.

Mandoon Estate Winery

10 Harris Road, Caversham

From Vineyard to Bottle then stay for a picnic

We invite you to visit Mandoon Estate on Saturday 17 or Sunday 18th of March to learn more about winemaking and even participate in the production of our wines. You will be able to witness fermentation, perform wine analysis, participate in red wine pumpovers and the racking of wine from tank to oak barrels. Why not stay and enjoy our newly landscaped winery for a picnic with family or friends!

Winery tour and participation - FREE

Picnic Hampers available from - \$40.00

For further information visit our website: www.mandoonestate.com.au

RSVP essential via (08) 9274 4346 or info@mandoonestate.com.au

Caversham House

141 Caversham Avenue, Caversham

Lancaster Long Table Lunch at Caversham House

Lancaster Wines feature some of the oldest vines in the Swan Valley, producing an exceptional range of white, red and fortified wines. As part of the Vintage Weekend in the Swan Valley Caversham House will be hosting a long table lunch amongst our beautiful gardens, showcasing Lancaster Wines. Stop at Lancaster Wines before or after lunch at the wineries unique tasting shed, to sample more of their outstanding wines as their experienced staff, fulfil your thirst for knowledge.

Located just 5 minutes from Lancaster Wines, Caversham House is pleased to present an exclusive range of wines hand selected by Carl Lancaster the owner. Appreciate how the wines harmonise with food as you enjoy a three course luncheon at Caversham House. To complement each wine, our chefs have created a menu designed to enhance and delight with every sip and bite. Invite your friends and experience just what the Swan Valley has to offer.

Tickets: \$100.00

Date: Sunday March 18th 2011, 12pm

Phone: (08) 9279 1167 Email: events@cavershamhouse.com.au

RiverBank Estate Winery

126 Hamersley Road, Caversham

RiverBank Estate invites you to join in a celebration of wine and food at our End of Vintage six-course dinner.

Nestled within the heart of the Swan Valley, our winery has panoramic views of the lush green vineyard and is an ideal setting for a decadent dining experience. The vineyard, once an un-loved cow paddock, is now rich in an array of vines and owners Dr Robert Bond and Lyn Amery are proud to be celebrating their 16th vintage.

Our six-course End of Vintage dinner will showcase our Executive Chef Darren King's flair for food and wine matching skills.

Creating six spectacular courses - consisting of canapés upon arrival, entrée, sorbet, a main course, dessert, followed by a selection of cheese, this is an exceptional experience not to be missed.

Our dedicated winemaker has chosen a superb selection of premium RiverBank Estates wines, which can either be purchased by the glass, bottle or for the ultimate wine and dining occasion we have six glasses of matched wines for \$30.

Dr Bond welcomes guests to taste and appreciate how the Estate's wines are a perfect match to delicious food.

Our ambient celebration will take place on our candle-lit verandah creating a wonderfully relaxed atmosphere for all to enjoy.

Cost: \$100 for a six-course dinner, \$30 for a flight of matching wines

Date: Friday, March 16, 6.30pm

Phone: (08) 9377 1805 Email: restaurant@riverbankestate.com.au

www.riverbankestate.com.au



Enjoy Perth's Eastern Region

www.perthtourism.com.au



A Vintage Weekend in the Swan Valley

March 16th -18th 2012

The perfect time to join us for the day or stay for the weekend to enjoy some fine wine, good company and experience first hand the crafting of Swan Valley wine from vineyard to bottle.

Presented by

SWAN VALLEY WINEMAKERS

PERTH'S WINE REGION SINCE 1834



www.swanvalleywinemakers.com.au

info@swanvalleywinemakers.com.au

Faber Vineyard

233 Haddrill Road, Baskerville

2012 Harvest Breakfast

Family run Faber Vineyard is a delightful small vineyard and winery at the base of the Darling Scarp in Baskerville. We have been making some of the best wines in the Swan Valley for over 10 years. Our winery events are hugely popular with wine lovers who appreciate the terrific home cooking, great wines, relaxed atmosphere and personable hospitality of John Griffiths & Jane Micallef

This year we are holding our Harvest Breakfast on Sunday 18th of March. It's really more brunch than breakfast, and usually extends well into the afternoon! This is always a special day when John welcomes wine lovers into the winery to taste some juices and new wines to see how the vintage is shaping up.

Faber Vineyard Sun 18th March 2012, 9.30am onwards. Cost \$55 per head all inclusive. RSVP: (08) 9296 0209 or john@fabervineyard.com.au
www.fabervineyard.com.au

Olive Farm Winery

920 Great Northern Highway, Millendon

Visit Olive Farm Winery during A Vintage Weekend in the Swan Valley Saturday March 17th and Sunday March 18th and join us as we work on our 2012 Vintage:

- The machine harvester will be on display and possibly a few demonstrations throughout the weekend
- Tastes of grape juice and fermenting wines
- Some red fermenters on display showing the interaction between the skins and juice to extract colour/flavour/tannins (if we have reds in at the time)
- Grape samples for people to try to difference between varieties
- Family winemakers on hand to answer any questions

For more information visit our web site: www.olivefarmwines.com
Email: info@olivefarm.com.au
Phone: (08) 9296 4539

Lancaster Wines

5228 West Swan Road, West Swan

Make the most of the vintage weekend by taking a spot at the bar of Lancasters famous outdoor tasting shed and find out why Wine Business Magazine included Lancaster in its top 10 hottest cellar doors in Australia.

Taste some of our oldest vintages matched with a selection of delicious gourmet cheeses or Sip and Shuck on freshly shucked oysters with a glass of Lancaster bubbles.

So come and relax in our beautiful vineyard, located on the banks of the Swan River and sample everything that is wonderful in the Swan Valley.

www.lancasterwines.com.au
Email: wines@lancasterwines.com.au
Phone: (08) 9250 6461

Jane Brook Estate Wines

229 Toodyay Road, Middle Swan

2012 is the Atkinson's 40th year at Jane Brook and on Saturday March 17th at 5.30pm we are hosting a Long Table Feast. Join the winemakers in the vintage winery (maybe still in their wellies with grapes in their hair) for a taste of our new wines matched with some quirky tasty morsels. Then experience "une petite mort" as you feast upon a selection of antipasti and charcuterie, porchetta, seasonal salads and vegetables finishing with an array of sweet treats and the best of cheeses, all matched with our premium wines.

Cost is \$100.00 per head inclusive of tasting, food and wines. Bookings essential phone: (08) 9274 1432 www.janebrook.com.au or email bev@janebrook.com.au

Pinelli Estate

30 Bennett Street, Caversham

We invite you to join us at Pinelli Estate for a day of celebration on Sunday 18th March to mark the end of the 2012 summer and autumn vintage harvests. The Pinelli family have been handcrafting delicious premium wines for over 30 years and welcome you to join them for two special events.

3-course Gourmet Luncheon

Indulge in a delicious, grape-inspired, 3-course gourmet luncheon created by French chef, Manu Fillaudeau, especially for the day. Our winemaker will take a break from his winemaking duties to join you for lunch, talk about the new wines of 2012 and assist you in choosing a wine to match your meal. Places are limited and sure to sell fast so to avoid disappointment please contact Larisa on 9279 6818 or larisa@pinelliwines.com.au to make your reservation. Lunch 12pm to 3pm. Tickets \$80.00 per person. Wines available for purchase on the day at the Cellar Door. Strictly no BYO alcohol

Celebratory Sundowner

Join the Pinelli family winemakers, our winery cellarhands and staff for a relaxed afternoon as the sunsets. You will be treated to some relaxing music and a gourmet spit roast porchetta with salads. Seating is available but you may like to bring a picnic blanket to relax on our large grassed area instead. Numbers are limited so please contact us as soon as possible to confirm your attendance. For more information or to make a reservation please contact Larisa on 9279 6818 or larisa@pinelliwines.com.au. 4.30pm to 6.30pm, tickets \$24 per person. Strictly no BYO alcohol.

All weekend, visitors to the Estate will also have the opportunity to taste and sample at our Cellar Door, free of charge, wine at different stages of the winemaking process from grape juice to the bottle. Guests will be able to ask questions and increase their understanding of how wine is made. Children are welcome to taste the grape juice only.

We look forward to seeing you at our Estate soon.
www.pinelli.com.au
larisa@pinelliwines.com.au
Phone: (08) 9279 6818

Harris Organic Wines

Cnr of Great Northern Hwy & Memorial Ave, Baskerville

Join Winemaker Duncan Harris and his family on the inaugural Vintage Weekend in the Swan Valley for a very special sunset wine tasting, overlooking the only organic vineyard and winery in the Swan Valley. You can discuss with them the difference in their certified organic vineyard while tasting the difference in their organic wines. Their wide range of wines include full-bodied whites, sparkling wines, rich reds, luscious dessert wines and even the only certified organic Brandy in Australia!

Join us any time from 4.30pm and stay for sunset on this special Vintage Weekend in the Swan Valley. Come out and have a fresh look at what Harris Organic Wines (and the Swan Valley) have to offer. Snacks provided with wine tasting. Harris Organic Wines are situated at the corner of Great Northern Hwy and Memorial Avenue, Baskerville.

You are welcome to phone Duncan or Deb on (08) 9296 0216 or go to their website at http://www.harrisorganicwine.com.au/visit_us/vintage-weekend--in-the-swan-valley.html for further information.

Upper Reach Winery

77 Memorial Avenue, Baskerville

Be a winemaker for the morning, get your hands dirty being a part of the 2012 vintage! Upper Reach invite you to a 'hands-on winemaking experience' on Saturday 17 March.

As we are a working winery, everything is dependent on the actual vintage, the weather conditions and so on, we intend that you'll start with crushing freshly picked Cabernet Sauvignon grapes. Then Derek Pearce, Upper Reach's owner & winemaker will take you through his thoughts & experiences of the 2012 vintage while you taste the tank samples. You'll be the very first to try the 2012 wines, while you hear some of the winemaker's secrets! Why not finish off with an a la carte lunch in Broad's Restaurant?

Saturday 17 March 10.30 - 12.00am
Winemaking Experience \$20 pp
Bookings: (08) 9296 0078 or info@upperreach.com.au
Lunch Bookings: (08) 9296 3883
www.upperreach.com.au

