




DATE	EVENTS	DETAILS
SAT May 27 2023 12:15 PM	<p>Pre-convention Tour - Yarra Valley</p> <p>Meet: Federation Square at Russell Ct, Melbourne, VIC 3000 (link)</p> <p>Doors Open 12:15; depart at 12:30</p> <p>Dress: Casual - and it may be chilly</p>	<p>Pre-convention Yarra Valley Wine Tour to Domaine Chandon Green Point Winery and De Bortoli Winery. Board bus at 12:15; buses leave promptly at 12:30 pm</p> <p>Be sure to bring a camera! There will be wine available for purchase at DeBortoli. We will be back at the Federation Square at about 9:30pm.</p>
MON May 29 6:30 PM	<p>Penfold's Dinner - Lifetime Members Only</p> <p>Where: Pascale Restaurant in the QT Melbourne Hotel (link) 133 Russell Street, Melbourne</p>	<p>Doors Open: 6:30 PM</p> <p>Dress: Business Attire/Cocktail</p>
TUES May 30 2:30 PM	<p>Annual Meeting</p> <p>Where: Convention Center Room 208 (link to Convention Center map)</p>	<p>Starts: 2:30 PM to 4 PM</p> <p>Dress: Business Casual</p>
WED May 31 6:30 PM	<p>Vue de Monde Restaurant</p> <p>Where: 55th floor, Rialto Building, 525 Collins Street, Melbourne (link)</p>	<p>Doors Open: 6:30 PM</p> <p>Dress: Business/Cocktail attire</p>
SAT thru Wed	<p>House of Friendship - Booth 408</p> <p>9 AM to 6 PM every day</p> <p>We need volunteers to staff the booth 2 hour shifts</p> <p>(HoF interactive link)</p>	<p>Sign up anytime using this link:</p> 



EVENTS

Further information and to make reservations and/or to be put on a wait list can be obtained by visiting www.rotarywine.org. Please let us know well in advance of any possible cancelations so we can fill your seat(s) with those who really want to attend one of our renown dinners. No refunds after the 5th day before the event. Please let us know in advance of any dietary restrictions you may have - this has been requested by all the restaurants.

PRE-CONVENTION TOUR NOTES

Arrive 12:15 - Busses leave at 12:30 PM

Location: Federation Square at Russell Court -
look for the Bus & Coach pickup signs

If you have the Official Housing Block map -
look for Birrarung Marr -
Russell Court is the street in the white area
next to that.



Bus company: McKenzie



Will have a sign in the window



See next pages for wines available to purchase (in case you want to research these before you go!)

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De BORTOLI

FAMILY WINEMAKERS

Continue enjoying De Bortoli wines at home by purchasing one of our exclusive packs that has been curated especially for the Rotarian Wine Appreciation Fellowship Members. These wines are a true expression of what De Bortoli does best, not only here in the Yarra Valley but also other regions in Victoria and New South Wales.

Estate Pack \$120:

- A mixed 6 pack of reds and whites from Estate, Vinoque and La Boheme labels, all produced and grown here in the Yarra Valley. Designed to be enjoyed with friends and family.

New and Exciting Pack \$140:

- A mixed 6 pack of reds and whites that showcase new and emerging varieties and styles that are unique to De Bortoli. Grown in vineyards across Victoria. A great way to try something new!

Wine Enthusiast Pack \$225:

- A mixed 6 pack of reds and whites that come from our premium labels, showcasing the best of the best. High quality wines produced from some of our oldest and most premium vineyards in the Yarra Valley and across Victoria.



Photos are generic and not representative of the exact wines included in each pack

Estate Pack \$120 - One bottle of each

- Estate Pinot Gris
- KVP Prosecco
- Estate Pinot Noir
- La Boheme Dry Rose
- Estate Cabernet
- Vinoque Same Same

New and Exciting Pack \$140 - One bottle of each

- Vinoque Nebbiolo Rosato
- La Boheme Cuvee
- Vinoque Fiano e Greco
- Vinoque Blanc de Terre
- PHI Gamay
- Woodfired Shiraz

Wine Enthusiast Pack \$225

- A5 Chardonnay
- Melba Reserve Cabernet
- Noble One 375ml
- Riorret Lusatia Pinot
- PHI Grenache Amphora
- Vinoque Riesling

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On Saturday afternoon and evening we will travel to the beautiful Yarra Valley, located about an hour north of Melbourne in Victoria, home to one of Australia's premier wine producing regions.

Our first stop will be at Domaine Chandon Green Point Winery (www.chandon.com.au) to taste an array of their best sparkling wines. *The winery boasts some of the best views in the Yarra Valley.*

Our second stop will be at De Bortoli (www.debortoli.com.au). De Bortoli is one of the largest and oldest of over 80 vineyards in the Yarra Valley. Now, the Italian owned estate has grown to a size of nearly 600 acres (240 hectares). This iconic winery is known for its variety of quality wines made using organic and sustainable wine producing practices. Of the Top Ten wineries to visit in Australia, De Bortoli has been named the number 1 best.

We will be able to casually enjoy the vineyard vistas, followed by a hosted tasting in the winery barrel shed and then a 3-course dinner with paired wines in their Locale Restaurant. Trip Advisor has rated De Bortoli five stars for their value, service and food.

SCHEDULE

12.15pm - Meet at [Fed Square Coach Pickup](#)

12.30pm - depart Melbourne CBD

1.45pm - arrive at Domaine Chandon

3.30pm - depart Domaine Chandon for De Bortoli

4.00pm - arrival at De Bortoli Winery & Locale Restaurant - Yarra Valley

4.00pm - 6.00pm - hosted wine tasting in the winery barrel shed

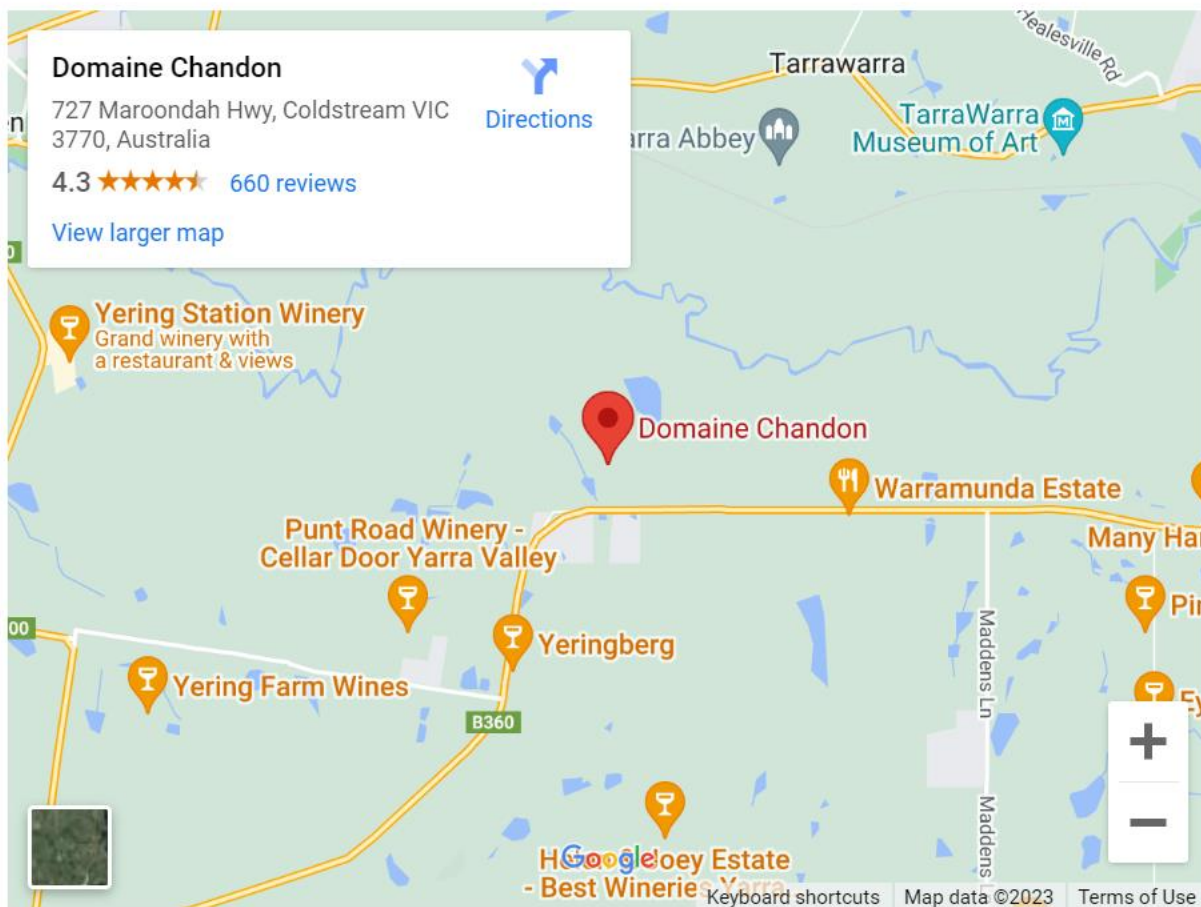
6.00pm - 8.30pm - 3 course dinner with matched wines in Locale Restaurant

8.30pm - departure from De Bortoli back to Melbourne CBD

The cost of this experience is \$280 AUD (\$200 USD), all inclusive (transportation, tastings, food, tax, and gratuity). + EventBrite processing fees.

MORE ABOUT DOMAINE CHANDON:

In 1959, the founder of Domaine Chandon Robert-Jean de Vogüé and his oenologist Renaud Poirier, collaborated with local winemakers in Argentina to apply Champagne expertise to local varieties which resulted as the first of many connections. This saw Chandon craft sparkling expressions from New World terroir. And in 1973, Robert-Jean de Vogüé and Californian entrepreneur John Wright's shared vision for exploring new horizons gave rise to an inspiring estate in the Napa Valley, which now crafts exceptional wines with a Californian character. Then during the mid-1980s, a team of Chandon's wine whisperers struck gold at Green Point, an old dairy farm in Victoria's Yarra Valley. The cool climate and great soil combined to make a picture-perfect home for Domaine Chandon. Since 1986, this is where Australia's leading méthode traditionnelle producer has been confidently crafting sparkling and still wines that are stamped with the distinct style that is Chandon. Chandon's spirit of possibility continues to burn brightly, unlocking the potential for wine production in India and China, and believing in the promise of possibility. The fruits at the winery are sourced from cool-climate sites across Victoria, including their three vineyards in the Yarra Valley, Strathbogie Ranges, and Whitlands Plateau. The grape varieties produced in those vineyards include Chardonnay, Pinot Noir and Meunier which are used to produce excellent sparkling wines.



MORE ABOUT DE BORTOLI:

The history of De Bortoli begins in the 1920's when Vittorio De Bortoli immigrated from Italy to Australia where he purchased a fruit farm, and then one year when there was a glut of Shiraz grapes, he started to produce wine from grapes he acquired for free. Now, almost 100 years later, the 4th generation of the De Bortoli family is making an award-winning array of organic wines using innovative sustainable winemaking techniques, using grapes sourced from a number of wineries they have acquired over the years in multiple renowned wine making regions of southeast Australia.



In 1982, they created one of their most acclaimed wines, Noble One (originally released as De Bortoli Australian Sauternes Botrytis Semillon). Noble One won the Trophy for Best Botrytis Wine at the International Wine & Spirit Competition in 1985. It won again in 1992 and 2004 and it is consistently rated in the low to mid-90 points range.

The overall philosophy at De Bortoli is that great wine begins in the vineyard and should reflect the region where the grapes are grown. Achieving this must involve both the vineyard and the winery.

In the winery, it's all about restraint, minimal interference and allowing the wine to 'make itself'. With their winemaking, the mantra "it's harder to do nothing" expresses our approach.

In the vineyard, it means thoughtful site selection, vine maturity and a move towards sustainable, biological farming practices that deliver exceptional fruit quality and real environmental benefits. It also involves an increasing embrace of single vineyard wines.

