Who we are

Haldon Estate Winemaker Tracey Richards worked a decade of vintages in wineries around Beechworth, prior to her own first vintage in 2013. Tracey has a cellar replete with rare back-vintage Beechworth wines. Tracey is sharing her cellar with a few lucky recipients through this experience.

Vino bar owner's Troy and Christina Dillon are relative new-comers to Beechworth, having been here around five or so years. Vino bar opened in September 2022 and became an immediate hit with locals and tourists alike. The food is first-class, the wine list extensive and the bar has a great vibe.

Contact Us

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Beechworth's Extraordinary Chardonnay Experience 31st October 2022



HALDON ESTATE WINES

Hosted by Haldon Estate Wines and Vino bar

Welcome

Haldon Estate



Exceptional wines made with love, care and attention. Haldon's vineyard sits on an outwash fan of coarse conglomerate, sand, silt and clay and is primarily red soil with some areas of yellow soil. All of which means ideal growing conditions for vines!

Vino bar



Funky, heritage building with a cool vibe. Vino bar boasts the most extensive list of Beechworth wines in Australia. Seafood features on the tapas style sharing menu. Perfect on a sunny day sitting on the verandah sipping exceptional Chardonnay whilst watching life go by.

Beechworth



Unfolding from the continental side of Victoria's Alpine slopes, the Beechworth wine region enjoys one of the most diverse wine growing ecologies found anywhere in world. This historic preserved gold town is a delight for all visitors.

Mignardise

Miss Amelie Gourmet provides these delightful bites.

Tart Citron

Salted Caramel Opera Cake

Raspberry Cheesecake

Cheese

Comté semi-hard cheese made from unpasteurized cow milk
Challerhocker semi-hard cheese made from full cream cow milk, washed in brine and spices and then aged for a minimum of 12 months
D'Affinois double-crème made from pasteurized cow's milk

Montresor Origin Berceau pasteurized goat milk, vegetable ash

2013 'The Edgar Wallace' Cabernet Sauvignon

A complex wine showing black fruit and dark cherry aromas. A smattering of French oak provides subtle oak notes. The palate is full of fruit flavours with an enduring finish. Fine tannins give a touch of firmness and complement the elegant finish of this wine

2013 was HOT. Forty days over 30°C of which eighteen were over 35°C. January and February 2013 were particularly dry.

Your Tasting Notes:

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Starter

Freshly shucked oysters with beluga caviar, citrus, vinegarette and lime/chilli dressings

Burrata with grilled grape skewers

Billecart-Salmon Brut Nature

Aromas of dried fruit and brioche with floral notes. Charming biscuity flavour with hints of white fresh fruits and harmonious minerality converging in a sensational finish.

Pinot Meunier accounts for 40% of the blend with the remainder equal parts Chardonnay and Pinot Noir.

Meunier provides the floral/fruit notes whilst Chardonnay adds the elegance and finesse essential to a perfectly balanced wine. Pinot Noir gives the champagne body, structure and complexity.

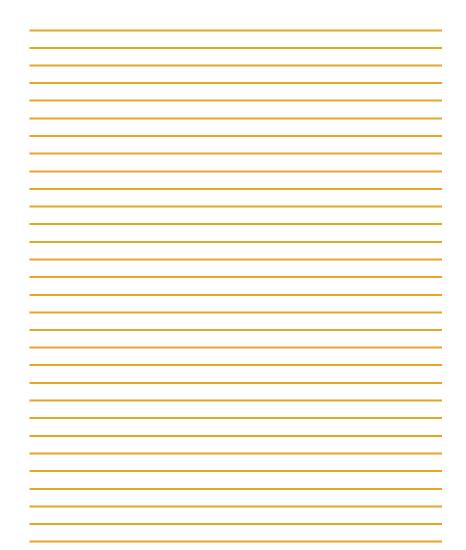
Intermission

Lime and basil sorbet



Main Course

Your tasting notes:



Entreé

Kingfish hiramasa ceviche, Chilli prawns, Salmon carpaccio

Steak tartare, Fried chorizo

2017 Domenica Chardonnay Aromas of melon, citrus, tangerine and oak spice with a gunflint edge. Dry and mouthfilling, not overly acidic but still beautifully balanced with a moreish creamy texture. Subtle and balanced oak treatment.

2018 Savaterre Chardonnay Citrus, stone fruit, freshly sliced pear, spices, and mineral some coffee, a touch of gun smoke, pronounced spice, and subtle, integrated oak.

2017 was a reasonably warm vintage, with 30 days over 30°C. Rainfall was lighter with just under 250mL over the growing season.

Pumpkin, Sweetcorn and Feta Salad

2015 Baarmutha Chardonnay

This has the fruit driven bold ripe flavours of mellon and stone fruit. Subtle phenolics and wonderful acid, combined with a gentle new oak balance, to provide a full palate feel Chardonnay of old, with length

The 2015 vintage in Beechworth was an absolute 'cracker' in the words of Baarmutha winemaker Vinny Webb. In good seasons, when the weather gods are kind, friends and family hand select the grapes at harvest in the cool of the morning, followed closely by a celebration, as harvest is a wonderful occasion.



Waygu sirloin, creamy mash and greens

2005 Giaconda Chardonnay

Medium gold-colored, it delivers aromas of mineral, spice box, baked apple, poached pear, and tropical notes. Medium to full-bodied, it is layered and rich with intense flavors, superb depth and a very long finish. It will evolve for several years and drink well for a decade.

2010 Giaconda Chardonnay

Aromas of smoky flint like characters, white peach, toasty oak, biscuit and spice.

2015 Haldon Chardonnay

Pale gold in hue, full bodied and intense. Aromas of nectarine, white peach, honeydew melon and creamy honey. Jancis Robinson compared this to a top-level Mersault.

2005 –A hot year, grapes picked between17 and 22 February.

2010 - A hot year with little rainfall, picked between 19 and 28 February.

2015 – a much cooler year, only 26 days over 30°C. Rainfall was consistent with around 350mL spread over the growing season. Picked on 28 February.