

## 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

Haldon Estate Wines

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Vino bar

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# Beechworth's Extraordinary Chardonnay Experience

31<sup>st</sup> October 2022



**HALDON ESTATE WINES**

Hosted by Haldon Estate Wines and Vino bar



# 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

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

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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.

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*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.*

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# Intermission

**Lime and basil sorbet**





