

# A Taste of Victoria's Finest



Tasting  
Notes

The image features three wine glasses on a light-colored, speckled marble surface. The glasses are arranged in a triangular pattern. The top-right glass contains a pale, golden wine. The bottom-left glass contains a deep red wine. The bottom-right glass contains a light pink or rosé wine. A large, irregular pink outline is drawn around the glasses, with one corner extending towards the 'Tasting Notes' text.



**Our menu is  
a celebration  
of our home –  
bold, exciting,  
unconventional.  
So MCEC.  
So Melbourne.**





## Standard

### Sparkling

#### **Blue Pyrenees Estate Premium Cuvee (Pyrenees) – an MCEC exclusive**

Blue Pyrenees NV is a blend of three classic champagne varieties – Chardonnay, Pinot Noir and Pinot Meunier. Blended exclusively for MCEC, it is an outstanding example of a Victorian cool climate sparkling and well matched with pre-dinner canapés.

#### **Helen & Joey Estate Blanc Du Blanc (Yarra Valley)**

This 100% chardonnay sparkling has similarities to prosecco with its fine mousse profile. Fresh aromas of citrus and green apple on the nose follow the palate with tight, bright acidity. A great match with canapés.

### Rosé

#### **Dalfarras Sangiovese Rosé (Goulburn Valley)**

Vibrant and mouth-watering with a core of sour cherry and strawberry fruits. A dry, textural ‘pink’ perfect with charcuterie or Asian cuisine.

## White

### **Mount Avoca 'Moates Lane' Chardonnay (Pyrenees)**

A clean rich medium bodied flavour of pears and ripe grapefruit intertwined with a soft French toast background with a moderate finish of a toasty soft lemon meringue. A perfect match with charcuterie and fresh seafood.

### **Trentham Estate 'The Family' Vermentino (Murray Darlings)**

A dry, light skinned variety typical of the Mediterranean Corsica and Sardinia. Fantastically fresh and appealing on the nose with intriguing hints of aniseed. The palate has a superb texture and weight that will have you coming back again and again. Best paired with pasta dishes and canapes.

### **Bellvale Pinot Grigio (Gippsland)**

A perfect balance between acidity and roundness. Bursting with refreshing, vibrant stone fruit and pear flavours, this is a subtle, aromatic and smoothly textured white wine. Perfect with spicy food, cured meat and earthy vegetables. **VF**

### **Tahbilk Marsanne (Goulburn Valley)**

Distinguished by true to the varietal lemon, citrus, spice and tropical fruits, a delightful edge of minerality and crunchy fresh acidity. A dry, light bodied French variety best suited for Asian cuisine and fish.

### **Hanging Rock 'Tanzali' Riesling (Macedon)**

This fresh Riesling has ripe citrus notes with pronounced floral aromas. The palate displays the same citrus characters and combines with the smooth textural feel and balanced acid structure. Perfectly paired with fresh seafood and shellfish.

## Red

### **De Bortoli 'Villages' Tempranillo/Touriga (Heathcote)**

Deeply scented dark fruits, spice and cloves on the nose. The palate has supple and integrated tannins with flavours of violets, wild herbs and dark plum. An allrounder red that pairs well with canapés or white meat.

### **Pettavel 2018 Red Quartet Reserve (Geelong)**

An award-winning red made using Cabernet Sauvignon, Cabernet Franc, Merlot and Petite Verdot. The wine contains complex notes of plums, pepper, black currants, mulberries and cherries, all supported by sweet and integrated tannin, fresh acids and a long and rich finish. Perfect with red meat, earthy vegetables and casseroles.

### **Contemplation Reserve Malbec by St Ignatius Vineyard (Goldfields)**

Fleshy and luscious with the complex blend of dark fruits, cherry, tobacco and dark chocolate notes. It is full, rich and round with ample volume, soft tannins and a long finish. A gold winning wine best paired with red meat and heavy cheeses.

### **Scotchman's Hill 'Top Sail' Cabernet Sauvignon (Bellarine)**

A dry, bold red typical of the Bellarine Peninsula. It has a dark, rich fruit aroma that makes it very easy drinking. A great match for all types of meat.

### **Tellurain 'Redline' Shiraz (Heathcote)**

The nose displays savoury with slightly chary oak and expressive dark fruit. The palate is round and plush with blackberry and bramble combined with spice and soft tannins. Perfect with prime red meats. **OG**

# Premium

## Sparkling

### **La Prova Vintage Prosecco (King Valley)**

King Valley is home of Prosecco in Victoria and this example displays a freshness of flavour dominated by floral notes, fresh fruits, and a creamy texture. Light, bright and vibrant, this is a great canapé accompaniment.

### **Soumah 'Hexham Vineyard' Blanc du Blanc (Yarra Valley)**

Aromas of sherbet and citrus abound with hints of grapefruit and tropical notes. Some complexity on the front palate with the tingle of mineral acidity balanced by sweet, stone fruit flavours. The finish is dry and crisp with some textural aspects from the secondary fermentation. A great match with canapes, seafood and shellfish.

## Rosé

### **Yarrowood 'Tall Tales' Rosé (Yarra Valley)**

A vibrant magenta coloured wine with aromatic hints of strawberries and cream, red cherry and blueberries. The palate features flavours of strawberry compote, red currants and blood orange. A great addition to canapes. **VG**



## White

### **Fenian Chardonnay (Mornington Peninsula)**

An easy and open palate with a lovely pistachio nougat richness and orange essential oils. A wine produced in small volume to allow full expression of the character of the variety. The perfect companion of poultry, rich fish and vegetarian dishes.

### **Rowanston 'On Track' Riesling (Macedon Ranges)**

Our award-winning Riesling that is refreshing, dry and clean. It has lovely intense aromas of lime and lemon zest with lingering flavours of white nectarine and crisp apple. Perfect with pork, poultry, and fish.

### **Contemplation Reserve Torrontes by St Ignatius Vineyard (Goldfields)**

The first Torrontes grown and made in Australia. A distinctive varietal, unique of Argentina, with a light-bodied, crisp finish and floral aroma. Ideal with seafood, shellfish and charcuteries.

### **Moyarra Vineyard Fume' Blanc 2019 (Gippsland)**

Fumé Blanc is French oak barrel fermented. It is smoky and full of cupboard spices on the nose from its barrel fermentation. The palate is vibrant with lemon and mandarin blossom, lemon and lime acidity and Japanese sancho pepper on the youthful finish. A great pair with vegetarian dishes and white meats.

### **Dromana Estate Viognier 2019 (Mornington Peninsula)**

Gentle wafts of honeysuckle leading to a garden of apricot, lime, blossoms with touch of ginger and spice. A great combination with spicy food.

## Red

### **Morris Bin '158' Durif 2017 (Rutherglen)**

Intense flavour, rich fruit concentration, silky tannins, great length and a deep dark look with violet aromas. Perfect with heavy dishes and casseroles.

### **Helen & Joey Estate 'Layla' Pinot Noir 2019 (Yarra Valley)**

A contemporary style Pinot Noir, light and aromatic. Flavours of sweet red berry, rosewater and fennel. Great addition to red meat dishes.

### **Michelini Barbera 2019 (Alpine Valley)**

A variety typical of Northern Italy, this Barbera is a deep ruby red with an array of red berries, plums and marzipan. Full bodied on the palate with lightly charred oak character. Perfect with dark red meat, earthy vegetables and strong cheeses like Gorgonzola.

### **Blue Pyrenees Estate 'Section 1' Shiraz 2018 (Pyrenees)**

Deep ruby red colour with fragrant ripe blueberry fruit aroma. A medium-full bodied wine with firm tannin that leaves hints of dark fruit and cinnamon in the mouth. Matured for 24 months before final barrel selection, it is a great match with all meat dishes.

### **Bushtrack Cabernet Sauvignon 2018 (Alpine Valley)**

Fermented with indigenous yeast and matured for 18 months. It has notes of cherries, berries and dark chocolate. A great match for big bold red meats and hearty stews.





# Beer

## Mountain Goat (Richmond)

### Steam Ale

A crisp, seasonable beer, fresh and full of fruity and tropical characters. Pale, almost yellow, with a slight yeast cloudiness this beer is fruity and tropical, crisp and clean with a dry finish.

### Pale Ale

A well-balanced and extremely drinkable American style pale ale. A well-crafted beer with piney and stone fruit characters.

### Very Enjoyable Beer

A new modern Aussie lager, that takes its name from its simple taste and low complexity. A craft beer with mild malt sweetness and a crisp, clean finish.

# Seltzers

## Moon Dog (Abbotsford)

### Tropical Crush

With bursts of passion fruit, mango, orange and pineapple it's as refreshing as all those things that have cooled you down in summer for years! All natural fruit flavours. Stuff all Sugar. Vegan friendly. Low Calories. Low Carbs. Low Gluten.

### Piney Limey

Refreshing like a Splice ice cream on a hot summer's day. Piney Limey has those iconic bursts of natural pineapple and lime, all with a light and refreshing finish. All natural fruit flavours. Stuff all Sugar. Vegan friendly. Low Calories. Low Carbs. Low Gluten.

### Raspberry Sorbet

Just like a scoop of your favourite sorbet! We've just taken away the tart tang and replaced it with juicy raspberries and just the right amount of zesty lemon! All natural fruit flavours. Stuff all Sugar. Vegan friendly. Low Calories. Low Carbs. Low Gluten.

# Start planning your next event

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