



ONLY THE
BEST VICTORIAN
WINES WILL DO

TASTING NOTES

STANDARD

SPARKLING

BLUE PYRENEES PREMIUM CUVEE (PYRENEES)

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.

PIZZINI BRACHETTO PINK MOSCATO (KING VALLEY)

This light, pale pink sparkling has a range of floral aromas including strawberry and apple blossom, and retains a refreshingly sweet and gentle finish on the palate. Great as a summer pre-dinner or cocktail option.

ROSÉ

TAHBILK GRENACHE MOUVERDRE ROSÉ (NAGAMBIE)

Aromatic musk, spice and rose blossom on the nose which follows through to a textural palate of vibrant red berry fruits and bursting with a delicious grape acidity. A great wine with charcuterie.

WHITE

HANGING ROCK 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 CLAW PINOT GRIS (MORNINGTON PENINSULA)

Lovely freshness with lifted floral aromas and fresh stone fruit on the nose. The palate shows a hint of nashi pear, subtle spice with a long, finely textured finish. Great with fish or poultry dishes.

STUMPY GULLY SAUVIGNON BLANC (MORNINGTON PENINSULA)

Fresh grassy herbaceousness on the nose that follow on to a soft sweet passionfruit which fills out the palate, finishing with clean crisp acidity. A great accompaniment with canapés or white proteins.

BELLA RIVA FIANO (KING VALLEY)

This grape which is native to Southern Italy produces a wine with a gentle aromatic nose of wild herb and chamomile. Textural and slightly salty, the palate displays similar flavours with some added white stone fruit. A great match with grilled seafood.

BELLVALE CHARDONNAY (GIPPSLAND)

Soft vanilla custard, and buttery nose leading onto white peaches and ginger spice the palate displays flinty minerality, red apples, yellow peach and subtle oak spices. Perfect with rich white protein dishes.

RED

SCOTCHMAN'S HILL 'THE HILL' PINOT NOIR (GEELONG)

A beautiful floral aroma with rich red fruit of plum and cherry with a hint of spice. The palate is juicy and ripe with delicate soft fruit tannins and a long lingering finish. Perfect with delicate red meats and game bird.

CLOAK AND DAGGER SANGIOVESE (ALPINE VALLEY)

Aromas of cherries and wild raspberries with complex hints of savoury earth and spice. The palate is alive with fleshy raspberry and ripe black plum balanced by juicy acidity and velvety tannins. Great with rich pasta ragu.

DE BORTOLI VILLAGES TEMPRANILLO/TOURIGA (KING VALLEY)

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 all-rounder red that work well for canapés or with a variety of dishes.

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.

MITCHELTON V SERIES CABERNET SAUVIGNON (NAGAMBIE)

This easy drinking Cabernet has aromas of black fruit, pepper and dark chocolate on the nose, with a palate that is ripe in fruity flavours and balanced by subtle tannins. A great match for big bold red meats and hearty stews.



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.

STONIER VINTAGE CUVÉE (MORNINGTON PENINSULA)

Lovely acid drive on the palate, but with plenty of fresh lemon fruit along for the ride. There's delicate creaminess that is enhanced by the complex toasty brioche characters derived from ageing on yeast lees. The balanced dry finish works nicely as a refreshing aperitif style sparkling wine.

BLUE PYRENEES SPARKLING SHIRAZ (PYRENEES)

Ripe plummy fruit, a hint of oak and mature chocolate characters generously follow on the palate to more of a rich chocolate lingering soft tannin, spicy dry finish. Traditionally an Aussie staple at Christmas, but equally enjoyable throughout the year.

ROSÉ

PORT PHILLIP SALASSO ROSÉ (MORNINGTON PENINSULA)

A bright bouquet of mandarin, wild red berries and watermelon, with a palate that offers a combination of dry tight acidity and a supple strawberry and fresh red berry finish. A great canapé party addition.

WHITE

CHOCKSTONE RIESLING (GRAMPIANS)

This aromatic Riesling displays plenty of citrus, wildflowers, and kiwi fruit aromas, with distinct minerality and fresh lime and green apple crispness through the palate. Great with seafood and delicate fish dishes.

PRANCING HORSE PINOT GRIS MORNINGTON PENINSULA)

This Organic & Biodynamic Pinot Gris from Mornington Peninsula displays fresh stone fruit, nashi pear and citrus which follow through to a long smooth palate. Great with meaty white fish, creamy dishes or even lamb.

BOAT O'CRAIGO SAUVIGNON BLANC (YARRA VALLEY)

Fresh citrus, limestone and jasmine jump out of the glass on the nose, with a combination of zesty lemon, gooseberry and hints of passionfruit on the palate create a crisp finish. A great wine for light fresh meals or antipasto.

YABBY LAKE CHARDONNAY (MORNINGTON PENINSULA)

A chardonnay with intense aromas of citrus blossom and grapefruit pith on the nose. The palate is fine and complex, with a combination of textural elements versus fresh minerality. Enjoy with rich white proteins, cheeses or with shellfish.

BIKE AND BARREL FIANO (ALPINE VALLEY)

Fresh tropical notes of pineapple and lychee on the nose, that follow through on a palate. It is balanced with some citrus and a rich in texture that completes the mouth feel. A great wine to match with antipasto or fresh summer dishes.

RED

YAL YAL PINOT NOIR (MORNINGTON PENINSULA)

Fresh bright raspberry, plum and red cherry notes on the nose follow through to the palate which displays soft texture, great length and beautifully balanced tannins. Great match with lamb rack or duck breast.

MICHELINI SANGIOVESE (ALPINE VALLEY)

Bright red berries and plum on the nose with a medium body displaying sour cherry, red currant, cola and baked rhubarb with the presence of subtle oak. Perfect with antipasto or hard cheeses.

MAYFORD TEMPRANILLO (ALPINE VALLEY)

Rich aromas of sarsaparilla, black cherry, raspberry and spice jump out of the glass and carry on through to the palate with crunchy bright fruit, balanced with deliciously long tannins. Perfect with grilled meats.

ST IGNATIUS CABERNET SAUVIGNON (PYRENEES)

An elegant floral nose with hints of toffee and toasted almonds and a palate that displays blackberry and subtle spice. A savoury wine with velvety tannins that best matches with bold red meats.

RUTHERGLEN ESTATE DURIF (RUTHERGLEN)

Intense rich berry and stewed cherry notes on the nose which follow through to a deep palate with flavours of mixed fruit spice, licorice, chocolate and cedar from elegant oak. This bold wine is best matched with rich meats and slow cooked foods.

BEER & CIDER

MOUNTAIN GOAT (RICHMOND)

HIGHTAIL ALE

This classic English style ale is deep amber in colour, has a strong malt backbone and is rounded off with a soft, fruity hop finish. Brewed since 1997, Hightail Ale is one of Melbourne's first craft beers.

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.

MOON DOG (ABBOTSFORD)

LAGER

A super crisp and refreshing Australian style lager. It's got a light malt body with a soft aroma of Aussie hops and a clean finish.

OLD MATE PALE ALE

This pale ale has got a real tasty clean maltiness with a peachy/citrusy hoppy twang and fresh finish.

SOUTHERN BAY AUSTRALIAN LAGER (GEELONG)

A refreshingly crisp summer-style craft beer that has a clear golden colour and sweet malt notes, with a fizzy feel to it and hints of citrus hops. It has a mild, sweet malty taste. The aftertaste has a sweet bitterness that dries towards the end. This beer has been labelled especially for MCEC.

CROWN LAGER

A bright golden lager with a solid creamy head. The fruity aroma transforms to a malty refreshing taste with a smooth full bodied finish. The slightly lingering bitterness gives a balanced, rounded experience.

JAMES BOAG'S PREMIUM LIGHT

Light strength, full flavoured beer with smooth bitterness. The aroma is clean and fresh with malty and fruity characters. Pale golden colour.

COLDSTREAM CIDER & PERRY (YARRA VALLEY)

APPLE

Medium dry with the colour of pale straw, a subtle touch of spice and a crisp refreshing finish.

PEAR

Medium sweet style loaded with real pear character, light in the mouth, sparkling with a clean moreish finish.

