

“Winemaker for a Weekend”

A hands-on master class interspersed with a great food and wine experience at the new state-of-the-art *Queensland College of Wine Tourism*.

A unique opportunity to harvest, crush, press and ferment a wine in our teaching winery under the guidance of a professional winemaker

- package includes a half-case of the product when bottled;
- small class size – around 10 - 16 participants;
- non-participant partners welcome to join all social aspects of the weekend;
- invitation to return at a date to be advised (mid-year) to bottle and label.

Program

Saturday

- + program commences at 10.30am with coffee & introductions in the QCWT bistro;
- + 11.00am – 12.30pm winery orientation - the wine making process; safety;
- + 12.30pm enjoy the Medley of Mains lunch in the bistro;
- + 1.30pm jump on the bus and head to the vineyard to pick our grapes;
- + 5.00pm the grapes are delivered back to the QCWT cold room while you return to your accommodation to relax before dinner;
- + 7.00pm banquet style dinner with the Winemaker at QCWT.

Sunday

- + 8.30am the winemaking begins! crushing and pressing our grapes under the direction of our winemaker plus hands-on participation in other winery procedures; prepare the ferment and inoculate the juice;
- + 12.30pm lunch and a glass of wine to conclude.

Cost

Full course: \$395 (includes all training, meals and wine)

Partners Cost: \$200 (includes all meals and wine)

Reservations & enquiries: contact Chrissy – Ph: (07)4685 5050, Email: mattiazc@usq.edu.au