



Winemaker for a weekend



reservations & enquiries:

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weekend 1:

vintage (winemaking season)

Experience the winemaking process in a unique weekend of hands-on activities interspersed with informative masterclasses and a great food and wine experience.

- Package includes a half-case of the product when bottled (includes custom label featuring group photo)
- Small class size
- Invitation to return at a date to be agreed upon (Weekend 2) to bottle and label your wine including food and wine masterclasses and meals

program - saturday

9.00am	Registration with coffee & introductions in the QCWT Bistro
9.30am	Winery orientation - the winemaking process & safety
10.00am	Masterclass – berry assessment, harvest maturity, “Shiraz around Australia”
12.30pm	Enjoy our signature lunch dish the Medley of Mains in the Banca Ridge Bistro
1.30pm	Vineyard experience - hand pick the grapes
4.30pm	The grapes are delivered back to the QCWT cold room while you return to your accommodation to relax before dinner
6.15pm	The bus will pick you up at your accommodation and bring you back to the QCWT for a banquet style dinner with matched wines

sunday

9.30am	The winemaking begins!! Crushing and pressing the grapes under the direction of our winemaker plus hands-on participation in other winery procedures, including fermentation
12.30pm	Lunch from bistro a la carte menu and a glass of wine to conclude

Cost: \$395 (includes all training, meals & wine for Weekend 1)

weekend 2:

bottling (optional)

program - saturday

9.30am	Registration and morning tea
10.00am	Masterclass – enjoy a masterchef experience with Executive Chef, Andrew Simpson with an emphasis on food and wine matching
12.00pm	Lunch in the Banca Ridge Bistro
1.30pm	Wine masterclass
3.30pm	Back to accommodation for free afternoon
6.15pm	Bus pick up at your accommodation for dinner at QCWT
6.30pm	Banquet dinner

sunday

9.30am	Arrival & coffee
10.00am	Bottling – hands on bottling experience. Bottle, cap and label the wine made during Weekend 1.
12.30pm	Lunch – your selection from the Banca Ridge Bistro a la carte menu.
2.00pm	Depart

Cost: \$275 (includes all training, meals & wine for Weekend 2)



NB: Both programs available weekdays if preferred (for group bookings)