

Vintage Shiraz Dinner

Join us in a celebration of Granite Belt Shiraz! A unique opportunity to experience a guided tasting of six different vintages of our signature Single Vineyard Dry Grown Granite Belt Shiraz, along with a sumptuous three-course dinner presented by acclaimed local Chef Jason Costanzo. This special event is held just once per year and is an opportunity not to be missed!

Enjoy canapés and pre-dinner drinks around a warming wood fire under a crisp Granite Belt sky, before being seated at tables in our beautiful 1920s cellar door building, where Tim and Michelle will take you on a journey through the joys of six different Granite Belt seasons – captured perfectly within these hand-crafted wines, renowned for their individuality, purity and intensity of flavour – a kaleidoscope of black cherry, liquorice, pepper spice and so much more. Then sit back and relax and marvel at the culinary skills of Chef Jason, where you will discover why *Gourmet Traveller Wine Magazine* recently awarded us the title of *Cellar Door with the Best Food in the Granite Belt*.

Places are strictly limited, so please book early to avoid disappointment.

Date: 17 August 2019 Time: 7 pm Price: \$130 per person

The ticket price is inclusive of all food, selected wines and door-to-door transport*

Bookings are essential. Reserve your place online <u>here</u>.

Further information: phone Tim & Michelle Coelli on 07 46841282 or email info@twistedgum.com.au.

Twisted Gum Wines, 2253 Eukey Rd, Ballandean, www.twistedgum.com.au

* Please refer to important additional details which are attached below.



Venue: Twisted Gum Wines Cellar Door

Extra Details

Bus Transport:

Local bus transport to and from the event is included in the ticket price. **This is for accommodation located in Stanthorpe and Ballandean and points in between.** The location of your accommodation must be advised during the booking process or via email (info@twistedgum.com.au) no later than 7 days prior to the event. It is anticipated that the bus pickup times will be between 6pm and 7pm. Additional detail will be provided by email in the week prior to the event.

Dietary restrictions:

This event involves a single set menu for all guests. Dietary restrictions such as gluten, dairy, nuts, etc. will be accommodated where possible, but must be advised during the booking process or via email (info@twistedgum.com.au) no later than 7 days prior to the event.

Drinks:

The ticket price includes a glass of white wine on arrival as well tasting samples of the six Shiraz vintages. Additional wine may be purchased at the venue at cellar door prices.

Table seating:

Guests will be seated at a number of large tables in our cellar door building. If you are part of a group but book separately, please contact us in advance with details of your group so that we can do our best to ensure that you are seated together at the one table.

Refunds:

In the unlikely event that the dinner is cancelled, the ticket holders will be notified by email and provided with a refund. Otherwise, tickets are non-refundable, but may be transferred to another person under the condition that we are notified by email (info@twistedgum.com.au).