

MASTERCLASS (A)	09:00 - 10:20	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5
		(08:00 Transfer to Yarra Valley)	<p>Sparkling</p> <p>Some of the coolest sites on the Mainland and in Tasmania are defining the landscape for Australia's premium sparkling wines. A tasting of exceptional wines across many styles and regions will demonstrate the potential of this category to add to the acclaim for Australian fine wines.</p> <p><i>Presented by: Ed Carr, Sparkling Winemaker, Constellation + Dr Tony Jordan, Oenologist, Oenotech Pty. Ltd.</i></p>	<p>Semillon</p> <p>Hunter Valley Semillon is often cited as Australia's endearing contribution to the world of white wine styles. A vertical of Semillon spanning a decade will uncover the idiosyncrasies of this unique expression. Other regions will join the Hunter in an exploration of complementary Australian styles.</p> <p><i>Presented by: Andrew Thomas, Winemaker, Thomas Wines</i></p>	<p>Riesling</p> <p>A peerless Australian classic that is also finding some stylistic dimension with a new generation of winemakers and drinkers. This masterclass will showcase a myriad of styles, from dry through to off-dry, and all with a unique Australian signature.</p> <p><i>Presented by: Jeffrey Grosset, Winemaker, Grosset</i></p>	<p>Chardonnay</p> <p>A tasting and discussion about how the influence of new clones, improved understanding of sites and winemaking practices are now producing Australian Chardonnay's that are among the best in the world.</p> <p><i>Presented by: Steve Webber, Chief Winemaker, De Bortoli Yarra Valley</i></p>
MORNING BREAK						
MASTERCLASS (B)	10:40 - 12:00		<p>Shiraz</p> <p>A variety that deserves greater recognition for its many accents and styles. An exciting line-up of the country's best, exploring varietal expression by region, as well as the added dimension of Shiraz-based blends.</p> <p><i>Presented by: Tim Kirk, Winemaker, Clonakilla</i></p>	<p>Cabernet Sauvignon and Blends (blind tasting)</p> <p>A great wine is not just made; first, it is conceived. An introduction to a range of outstanding estate and regional expressions of Australian Cabernet Sauvignon (and blends), inviting contrasts and comparison with the great Cabernet terroirs of the world.</p> <p><i>Presented by: Brian Croser AO, Winemaker, Tapanappa Wines</i></p>	<p>Pinot Noir (blind tasting)</p> <p>A compelling masterclass demonstrating that Australian Pinot Noir can rival the very best in the world. Tasted blind, this is your chance to discover the new benchmarks from regions such as Mornington Peninsula, Yarra Valley and Tasmania.</p> <p><i>Presented by: Tom Carson, Winemaker, Yabby Lake</i></p>	<p>Fortified</p> <p>From Rutherglen's unique Muscat and Tokay, through to aged Tawnies and other classic styles from historic cellars. This inspiring tasting will conclude the week in an authentic Australian fashion.</p> <p><i>Presented by: Colin Campbell, Winemaker, Campells Wines + Stephen Chambers, Winemaker, Chambers Rosewood Wines</i></p>
LUNCH						
MASTERCLASS (C)	13:30 - 16:30	<p>Australia's Regional Classics</p> <p>A context-setting narrative that explains the historic origin as well as the contemporary evolution of Australia's finest wines. You will be introduced to benchmark expressions of regional definition and excellence.</p> <p><i>Presented by: Michael Hill Smith AM MW, Winemaker Shaw + Smith</i></p>	<p>The Great Australian Blend</p> <p>A sum greater than its parts. The well-known synergies that can come from blending different varieties are explored in this masterclass – from the classic expression of Australian Cabernet/Shiraz through to the ongoing evolution of Grenache/Shiraz/Mourvedre and beyond.</p> <p><i>Presented by: Charlie Melton, Winemaker Charles Melton Wines</i></p>	<p>An Historic Perspective</p> <p>Australia has been making fine wine for almost a century. This masterclass will showcase the great wines of Australia, drawing together an extraordinary and historical line-up of Australia's best, across a range of vintages and releases.</p> <p><i>Presented by: James Halliday, Wine Writer + Andrew Caillard MW, Fine Wine Principal, Langton's</i></p>	<p>Single vineyards and sacred sites VS Blending</p> <p>The search for consistency or the pursuit of excellence? Single vineyard, regional and multi-regional as winemaking choices in Australia. A discussion about Australia's finest wines and the philosophy that surrounds its production.</p> <p><i>Presented by: Brian Walsh, Director of Winemaking, Yalumba</i></p>	<p>Conclusion</p>
AFTERNOON BREAK						
THEMED DINNER	18:30 – 22:00	<p>Masters of Wine</p> <p>The celebrated expressions of great regional estates and classic blends.</p>	<p>Australia's New World Order</p> <p>The evolving Australian story based on new varietal choices, blending innovation and the pursuit of sustainable practice.</p>	<p>Australia's Fine Wines</p> <p>The renowned collectable conversation pieces, both old and new.</p>	<p>Young Guns of Wine</p> <p>A glimpse into the future with the next generation of Australia's fine wine makers.</p>	<p>Return to Melbourne for farewell dinner</p>