The Heartbreak Grape

2019/20

session 1  mar 31st  Introduction to pinot, tasting of pinot juice and pinots from various regions to demonstrate the capricious nature of the variety.

session 2  may 12th  Allocation of vine rows, winery management, barrel and tank samples, followed by a tasting of pinots from the Red Hill and Main Ridge area.

session 3  june 23rd  Pruning, cane or spur, followed by a tasting of other Mornington Peninsula pinot sub regions

session 4  sept 22nd  Bud thinning, shoot thinning, de suckering, and a tasting of cool climate Victorian pinots.

session 5  nov3rd  Wire lifting, removing laterals, followed by a tasting of pinot from Adelaide Hills and Tasmania

session 6  jan 12th  Leaf plucking, bunch thinning, tasting of New Zealand pinots.

session 7  feb 2nd  Sugar readings, removal of green bunches, tasting of pinots from Burgundy and the best of Australia.

session 8  march [ tba]  Harvest of the 2020 vintage, crushing, fermentation (date to be advised)

session 9  march [ tba]  Pressing off skins into demijons and oak barrel [date to be advised]

session 10  nov [ tba ]  Bottling of your award winning wine

The course is conducted at the Dromana Estate Vineyard, 555 Old Moorooduc Rd, Teurong, on a Sunday from 10am to 1pm followed by a one hour tutored tasting of pinot noir with Peter Mitchell. Each session will go ahead regardless of weather conditions.

Dates while finalised could be varied due to climate changes

The pruning, harvest, pressing and bottling sessions are usually very long days finishing around 5pm.

Cost of the course is $1100 per person. Deposit $600 due now Balance $500 due 1st February 2019. Payment to P. Mitchell NAB 083 617 56892 6279

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