

FOOD & WINE EDUCATIONAL TOUR TO MORNINGTON PENINSULA 2021

Sunday 21 to Tuesday 23 November 2021



Shared Tables is hosting a three day/two-night regional food & wine educational tour to Victoria's Mornington Peninsula. The tour commences Sunday 21 November with a private coach departing 10.30am from Melbourne's Federation Square.

On arrival you will have a wine tasting at Red Hill Estate and then a short drive to Mornington to enjoy lunch at 400 Gradi hosted by Owner Johnny Di Francesco and Chef De Cuisine Pierre Khodja. Lunch will be served with award winning wines from Red Hill Estate and a truffle presentation from Red Hill Truffles. After lunch you will visit the unique Vegan Dairy for sampling of Vegan Cheeses/Butter and Crèmes.

Check in at the stylish Flinders Hotel located in the relaxed seaside town of Flinders. Just a short stroll from the Flinders Hotel you will dine at Moke Dining presented by Owner / Head Chef Michael Cole.

Day two will commence on site at the Flinders Hotel with a Trade Show presented with the assistance of the Mornington Peninsula Shire showcasing an array of the Mornington Peninsula providers. You will have a chance to sample products and meet the producers. Visit Mornington Peninsula Chocolaterie & Ice Creamery and watch Chocolatiers and Pastry Chefs at work, discover hundreds of handcrafted chocolates from signature truffles to traditional favourites.

A short coach trip away you will enjoy lunch and the spectacular panoramic views of Port Phillip Bay at the Sorrento Sailing Club Boat Club, presented by Executive Chef Bernard McCarthy. Visit the boutique winery Nazaaray Estate Winery for a tasting and then head back to the Flinders Hotel for dinner presented by Co-Executive Chefs and partners Stephanie Price and Fred Keene.

Our final day we will visit picturesque Harts Farm to sample their range of naturally fermented traditional apple ciders & high-quality extra virgin olive oils & cider vinegar, followed by a tour and tasting at Elgee Park which offers a select range of award-winning wines.

Our final event will be lunch hosted by Executive Chef Zac Poulier at the acclaimed Stillwater at Crittenden Estate, a modern vineyard restaurant showcasing the best of seasonal produce in a truly beautiful setting. Stillwater's dining room - with its panoramic windows capturing shimmering lakes, roaming ducks and lazily swaying willows - validates the restaurant's name.

Depart Stillwater at Crittenden at 4.00pm for coach return to Melbourne drop off at Federation Square (estimated time of arrival 5.00pm).

SHARED TABLES FOOD & WINE EDUCATIONAL TOUR TO THE MORNINGTON PENINSULA SUN 21 – TUE 23 NOVEMBER 2021

TERMS AND CONDITIONS

This tour offer is for a max of 40 participants and is STRICTLY ONLY AVAILABLE TO SHARED TABLES MEMBERS and is non-transferable.

Please advise any dietary requirements at time of booking.

Bookings can be made online at www.sharedtables.com.au and full payment is required to confirm your attendance.

PLEASE NOTE: BOOKINGS MUST BE MADE ONLINE BY WEDNESDAY 17 NOVEMBER TO SECURE THE HOTEL ACCOMMODATION

We advise that the Flinders Hotel requires you to present a current credit card on check in for incidentals that will be charged to your room. This could include drinks, laundry, telephone calls and any personal charges during your stay.

The dress code for the trip is smart casual with jacket for lunch and dinner.

In the unlikely event that the tour is postponed due to COVID restrictions your ticket will be held in credit for a rescheduled date. Unfortunately, no refunds will be available due to prepayment of the event.

Thank you for your understanding.

**Itinerary subject to change without notice*

\$720
per person
twin share*

Tour Package includes:

- Two nights stay twin-share at the Flinders Hotel including breakfast
- Luxury coach transfer to and from venues and from Melbourne (Federation Square)
- Three lunches at 400 Gradi Mornington, Sorrento Sailing Couta Boat Club & Stillwater at Crittenden
- Two showcase dinners at the Flinders Hotel and Moke Dining
- Trade Show – showcasing boutique and specialty providers from across the Mornington Peninsula
- Site visits and tasting including Hart's Farm, Red Hill Estate, Mornington Peninsula Chocolaterie & Ice Creamery, Nazaaray Estate Winery, Vegan Dairy, Elgee Park Wines and Red Hill Truffle presentation

**for single room accommodation a \$160 per person additional payment will apply = \$880 per person single room*

SHARED TABLES WOULD LIKE TO ACKNOWLEDGE OUR SPONSORS



Sunday 21 November 2021

10.00am

Meet at Federation Square (car park entrance off Flinders Street)

10.30am

Coach departs Federation Square

11.30am

Red Hill Estate

53 Shoreham Rd,
Red Hill South VIC 3937
P: 03 5931 0177

W: www.redhillestate.com.au



RED HILL ESTATE

In the heart of Red Hill, Red Hill Estate Winery is a buzzing hive of activity with an award-winning restaurant and winery.

Activity: Red Hill Estate Wine Tasting

Enjoy a site visit to the Red Hill Estate Cellar Door for a premium wine tasting of current and museum vintages.

Since 1989, Red Hill Estate have produced some of the finest wines from the Mornington Peninsula and the brand is now synonymous with this Cool Climate region.

The 42 acre Shoreham Road estate was established in 1989 by the late Australian businessman, Sir Peter Derham and Lady Averil. As a pioneer of sparkling wine on the Mornington Peninsula, and with 23 acres under vine, Sir Peter brought a clear vision of what he wanted to achieve of Red Hill Estate.

Fruit is now sourced from Merricks Grove Vineyard, situated on the south eastern hills of the Mornington Peninsula. Established in 1998, it has flourished into a mature quality producing vineyard of high repute. Red Hill Estate wines are exceptional, with the cool maritime climate mixing with volcanic and sedimentary soils to create wines that are wonderfully textured, complex and elegantly understated.

Overseen by owner Frank Fabrizio the team is responsible for influencing, nurturing and refining the very best that their vineyards have to offer.



12.45pm

Activity: Lunch at 400 Gradi Mornington

25 Main Street
Cnr Main Street and Queen Street
Mornington 3931

P: 03 9116 8350

W: www.400gradi.com.au/400/location/400-gradi-mornington



Lunch will be at 400 Gradi Mornington which opened this year as the latest edition to Johnny Di Francesca's globally acclaimed pizzeria, 400 Gradi. We will experience the beautiful seaside views in the heart of Mornington with lunch presented by award winning Chef de Cuisine Pierre Khodja.

Algerian born but growing up in Marseille, Pierre Khodja commenced his training as a chef and refined his culinary skills in Paris. In the late 1980s he moved to London and took a position under chef Guy Mouillron at Na Cuisine. From there, Pierre moved to Roof Garden at the Royal Garden Hotel in Kensington, where he worked under chef Remy Frugère. Pierre's first Head Chef position was at Restaurant San Carlo where his talents were quickly recognized and led to a position with Bruno Loubet at the famous Bistro Loubet. During his four years at Bistro Loubet, the restaurant was awarded many accolades – including a Michelin Red M, three AA Rosettes and an Evening Standard Eros Award. Moving to Australia in 2001, he established his own restaurant on the Mornington Peninsula, Albert Street, quickly gaining popularity and cult status with patrons excited by Pierre's skilful use of spices, creating flavour-packed and exotic dishes. The restaurant was awarded an Age Good Food Guide Hat. Pierre took up the position of Head Chef at Canvas restaurant in Hawthorn in 2006, which was awarded an Age Good Food Hat in 2010 and 2011. Pierre Khodja returned to the Mornington Peninsula restaurant scene, an area he has lived in and loves, and his unique talents drove Terminus, The Deck and Peninsula at the Flinders Hotel. He then moved onto the Executive Chef at Camus Restaurant along with Executive/Consulting roles at the Kent Hotel and Railway Hotel. He is now proudly back on the Mornington Peninsula as Chef De Cuisine with Gradi.

Di Francesco believes the newly opened restaurant will offer the Mornington Peninsula community more than just a dinner. "It's the first time we'll have all three Gradi offerings in a single location working together. It's like Neapolitan ice cream in that it creates a little something for everyone and every occasion," Di Francesco said. The restaurant will serve the full 400 Gradi menu with some new 'Al Mare' specials as a nod to its locale.

Lunch will include a Truffle Presentation courtesy of Red Hill Truffles



Activity: Red Hill Truffles Presentation (presented at 400 Gradi)

235 Arthurs Seat Road
 Red Hill VIC 3937
 P: 0417 190 193
 W: www.redhilltruffles.com



Situated in Red Hill on the Mornington Peninsular, Red Hill Truffles is located on a property that has been in the same family since 1864. Jenny and husband Mike decided to experiment with growing the Perigord black truffle (melanosporum) with the first planting of 300 trees in March 2005. The first truffle was

discovered under a hazelnut tree in 2010 and what began as an experiment has since flourished into a successful truffiere.

Red Hill Truffles have a distinctive aroma and taste reflective of the Peninsula's unique climate and rich soil. A visit to the farm for truffle hunts and tastings is an ideal opportunity to learn more about how they are grown, hunted, unearthed and eaten.

After sampling Red Hill truffles at lunch you will be treated to a presentation by owner Jenny McAuley.



3.15pm

Depart 400 Gradi

3.30pm

The Vegan Dairy

2/11 Trehitt Court
Dromana
P: 03 9018 5558
W: www.thevegandairy.com



Activity: Tour and Sample

Visit this unique Dairy offering a range of Vegan Cheeses/Butter and Crèmes. Starting in 2018 The Vegan Dairy has grown exponentially with a focus on quality and eco-conscious ingredients available. Everything used is organic - this means no preservatives, no fillers, no ingredients that could do weird things to bodies or digestive systems or those of children. Produce is kept simple, clean, healthy, and wherever possible using local Australian ingredients.



5.30pm

Flinders Hotel Flinders

Corner Cook & Wood Streets,
Flinders VIC 3929
P: 03 5989 0201
W: www.flindershotel.com.au

Flinders
Hotel



Activity: Check In

Check into the stylish Flinders Hotel located in the relaxed seaside town of Flinders. You will spend two nights in Quarters – the Flinders Hotel accommodation. Blending beautifully with the coastal landscape, Quarters is inspired by Flinders. Quarters offers impeccable quality across 40 superbly appointed and

spacious rooms. For your absolute comfort, all bedrooms feature king size beds fitted with premium bed linens, while all bathrooms offer luxurious Aveda bathroom amenities.

Enjoy a twin pack of handmade truffles courtesy of the Mornington Peninsula Chocolaterie & Ice Creamery.



6.30pm

Moke Dining

60 Cook Street,
Flinders VIC 3929
P: 03 5900 9484
W: www.mokedining.com.au



Activity: Dinner

MOKE is a premier and authentic taste of the Mornington Peninsula. Since opening in December 2019, our mission has been to provide high-quality food for all those who wish to combine fun and enjoyable ambiance with skillful cooking into one extraordinary dining experience.

The Moke team have created a relaxed bespoke environment where groups of people gather to experience the Mornington Peninsula's culinary expression, featuring local growers, small producers. They capture the seasons and deliver unique guest menus presented and executed with a restrained sensory-driven approach. Sharing plates allow guests to relax and enjoy each other's company.

Moke is the first solo venture of Michael Cole, Head Chef. It is the culmination of a career spent roaming the globe to hone his culinary creativity. An evolution from time spent in some of the best kitchens in the world. Michael crafts a dining experience like no other.

Michael Cole is an award-winning, internationally recognised chef with 18 years' experience in various facets of the hospitality and tourism industry. As well as being selected as Australia's candidate for Bocuse d'Or 2019, Michael was named Chef of the Year 2017 at Foodservice Australia, and competed in World Chefs in Malaysia in June 2018.

Michael set his sights on being a chef at the age of 10. His career is a "lifestyle choice and a passion that lies deep within" approached with the philosophy that "food is life".

Michael has held senior chef positions in kitchens around the world including, Qualia on Hamilton Island, Le Gourmet Melbourne, Villa Saint Exuberay in Nice France, Echo Hotel in Hakuba Japan, and a stage at Brae in Birregurra Victoria. Moving to the Mornington Peninsula Michael took on the role as Head Chef at the Flinders Hotel, this position also involves overseeing the Georgie Bass Cafe & Cookery and Zigis coastal bar.

Michael began his journey on the 'Road to Lyon' for Bocuse d'Or 2019 by winning the Australian Selection competition at Foodservice Australia in May 2017. He then went on to qualify a year later at the Asia Pacific Selection in Guangzhou China, coming 4th out of 11 entrants.

A year of intense training assisted by coach Chef Scott Pickett and mentor, Chef Philippe Mouchel helped Michael create and refine his dishes in preparation for the final. The Bocuse d'Or Grand Finale was held at the SIRHA trade show in Lyon on the 29th-30th January. The competition saw Team Australia place 14th out of 24 countries, an outstanding effort in the most prestigious gastronomic competition in the world.



Monday 22 November 2021

7.00 – 9.00am **Breakfast Flinders Hotel**

9.00am **Flinders Hotel**

Activity: Mornington Peninsula Proviore Trade Show

In association with the Mornington Peninsula Shire we are showcasing an array of Mornington Peninsula Proviore. You will have the chance to sample local produce and meet local growers and producers.

Beers:

Jetty Road Brewery Dromana www.jettyroad.com.au
 Red Hill Brewery www.redhillbrewery.com.au
 Smart Brothers Brewing www.smartbrosbrewing.com
 Two Bays Brewery www.twobays.beer

Vegetables:

Flinders Black Garlic www.flindersblackgarlic.com.au
 Mushroom Forestry www.MushroomForestry.com.au
 Hawkes Farm www.hawkesvegetables.com.au

Dairy:

Boatshed Cheese www.boatshedcheese.com

Sweet treats:

Mornington Peninsula Chocolaterie & Ice Creamery www.mpchoc.com.au
 Luvlee Gourmet Ice Cream www.luvlee.com.au
 Blue Mini www.blumini.com.au

Eggs:

Yolky Dokey Eggs www.yolkydokey.com.au

Alcohol:

Original Spirit Co www.originalspiritco.com
 Bass & Flinders Distillery www.bassandflindersdistillery.com
 Red Hill Estate www.redhillestate.com.au
 Elgee Park Wines www.elgeeparkwines.com.au

Pizza:

Smoke House Pizzas smokehousepizzabases@gmail.com



Seafood:
 Peninsula Fresh Seafoods www.peninsulafreshseafood.com.au
 Bay Sea Farms / Yumbah Sea Farms www.bayseafarms.com.au

Vegan:
 The Vegan Dairy www.thevegandairy.com

Preservatives/Sauces:
 Alicia's Larder www.aliciaslarder.com
 Red Gum BBQ www.redgumbbq.com.au

Cider/Olive Oil:
 Harts Farm www.hartsfarm.com.au

11.15am

Mornington Peninsula Chocolaterie & Ice Creamery

45 Cook Street
 Flinders
 P: 03 5989 0040
 W: www.mpchoc.com.au



Activity: Tour & Tasting

Creating the most popular sweet destinations in Victoria has been the vision of husband and wife team, Ian & Leanne Neeland. Together they've built and created Chocolaterie's in the Yarra Valley, Great Ocean Road and Flinders.

Watch Chocolatiers and Pastry Chefs at work, discover hundreds of handcrafted chocolates from signature truffles to traditional favourites, indulge in artisan gelato or delight in our hot chocolates, barista coffee, best-ever brownies and Belgian waffles.

The care taken to create the Chocolaterie's collection of over 300 chocolates extends to where and how chocolate is sourced – every step of the process and everyone involved. That's why the Chocolateries are proudly part of the Cocoa Horizons program that supports farmers and their communities, ensuring their cocoa is sustainably sourced. Ian and Leanne believe sustainable practices create better lives and better chocolate – ensuring we can enjoy chocolate forever.



1.00pm

Sorrento Sailing Couta Boat Club

3154 Point Nepean Road,
 Sorrento VIC 3943
 P: 03 5984 8200
 W: www.sscbc.com.au



Activity: Lunch

Welcome to Sorrento Sailing Couta Boat Club (SSCBC).

SSCBC's origins date back to 1948 where Cousta Boats were traditionally used as fishing vessels to catch barracouta along the coast of Bass Strait. The Cousta Boats would then race back to shore with their catch. Many of the fleet are restored originals, some dating back to the early 1900s.

The SSCBC is situated in one of the most picturesque parts of the World, with the flat waters of Port Phillip Bay ideal for sailing. The Clubhouse enjoys spectacular panoramic views of Port Phillip Bay, with expansive decks and lawn areas. The SSCBC is a private members club so we are thrilled to be able to experience this amazing venue.

Lunch will be hosted by Executive Chef Bernard McCarthy who has a wealth of experience and talent spanning almost 30 years in the industry.

Bernard McCarthy's career started with fine dining apprenticeship at fine dining restaurants: Fanny's and Tansy's to running 1 and 2 hatted Melbourne restaurants - Madame Jo Jo & EQ to cool cafes including hairy canary along with a stint in Shanghai and Western Australia but some 13 years ago Bernard found his way to the Mornington and ran the multi award winning Salix at Willow Creek Vineyard. Then Bistro Maison and Barn and Co helped establish the Peninsula as a credible foodie lover's destination. Bernard has always supported and show cased local producers.

Bernard is now cooking up delish modern European fare with a strong seafood focus at the Sorrento Sailing Cousta Boat Club - a private members club on the beach front at Sorrento.

Bernard is a constant voice for the Mornington Peninsula, having served on the Mornington Peninsula Gourmet Committee for many years, cooked up many Mornington Peninsula long lunches along with other events like winter wine weekend, piers to pinot celebration and many vintage dinners. Bernard has promoted healthy eating and training with an involvement with Chisholm Tafe along with demonstrations at the Good Food Shows plus many cooking classes.

Bernard resides on the Peninsula overlooking Red Hill and the beautiful Port Phillip Bay.



3.30pm

Coach transfer to Nazaaray Estate Winery

4.15pm

Nazaaray Estate Winery

266 Meakins Road
 Flinders VIC 3929
 P: 0407 391 991
 W: www.nazaaray.com.au



Activity: Wine Tasting

Nazaaray Estate is owned by winemaker Paramdeep (or Param) Ghumman and his doctor wife Nirmal, who emigrated to Australia in 1981 from India. In 1991, while still living in Melbourne Param and Nirmal bought 50 acres of cattle farmland on Victoria's Mornington Peninsula. It was on a hillside, exposed to the wind from all directions and overlooked the verdant landscape and wildlife haven of Greens Bush which is part of the State Peninsula Forest reserve.

"The land exceeded our budget and our wildest expectations. We had no idea what we would do with it," says Param. They looked at crops such as olives, fruit trees and specialty produce such as pomegranate, but Paramdeep kept coming back to the dream of creating his own vineyard. The Mornington Peninsula is a region becoming known throughout the world for the cool maritime climate wines of great elegance, finesse, and intensity of flavour.

Nazaaray Estate is the southernmost vineyard on the Mornington Peninsula with sweeping views, wildlife and superb sunsets. Its location and largely North South orientation encourage a long, slow ripening season which produces fruit of outstanding quality and high natural acidity.

In 1996, Param planted 10 rows of Pinot Noir, Pinot Gris (he was one of the pioneers of this variety in Australia), Chardonnay, Sauvignon Blanc and Syrah, tried different trellising methods and vine spacing, and buried himself in research about cool climate varieties.

Nowadays just six acres are planted to Pinot Noir, Pinot Gris, Chardonnay, Sauvignon Blanc and Syrah, and approximately 900+ cases of wine are produced each year.



5.30pm

Coach transfer to Flinders Hotel

6.30pm

Flinders Hotel

Corner Cook & Wood Streets,
Flinders VIC 3929
P: 03 5989 0201
W: www.flindershotel.com.au

Activity: Dinner

Dinner will be brought to you by Stephanie Price and Fred Keene who have been partners in both work and life for more than a decade. Over the years working together they have been the creative force behind many highly successful kitchens - from intimate fine dining, degustation restaurants, to running multi-venue gastro pub portfolios.

In 2015 they travelled extensively throughout Europe seeking out genuine food experiences and exploring primary producers across Italy, France and Spain. They performed stages at T'stovica - 1 Michelin star Grimbergin, Belgium and Les Pyrenees - 1 Michelin star St Jean Pied Porte, France.

With all their inspiration, training and invaluable experience in Europe they returned to Australia and have worked as either Co-owners or Co Head Chefs at a number of venues including: Bluestone Lane - Mornington Peninsula, Bar Noir - Mornington, Casa De Playa – Mornington, Spread Eagle Hotel and Kingston Hotel.

Their professional cooking experiences have varied widely over the years, spanning from Chefs Hats and Michelin Stars, to popups and even launching a mate's food truck business.

For both, their love of food stems from their country upbringings, resulting in an enduring respect for primary producers and seasonality, and this relationship between the kitchen and nature has helped nurture their own distinctive, often playful, style of modern Australian cooking.

Stephanie and Fred joined the Flinders Hotel team as Co-Executive chefs in 2020.



Tuesday 23 November 2021

7.00 – 9.00am Breakfast at Flinders Hotel

10.00am Check Out

Meet in foyer for coach transfer to Harts Farm

10.30am Harts Farm

300 Tucks Road
Shoreham
P: 0414 238 158
W: www.hartsfarm.com.au



Activity: Tour & Tasting

Enjoy a visit to the picturesque Harts Farm located in the hinterland of the Mornington Peninsula. A family farm built on passion & an appreciation for quality. You will sample their range of naturally fermented traditional apple ciders & high-quality extra virgin olive oils & cider vinegar.

Hart's Farm, on Tucks Road, Shoreham, occupies 10 Hectares with Manton's Creek flowing through. The farm started its working life as a dairy, the old corrugated iron milking shed is still there, though now renovated and extended. In 1997, beef cattle were happily grazing on the fertile pastures which were later converted to growing olives. In 2000, 800 baby olive trees were planted – Frantoio, Leccino & Pendolino, varieties that were thought would do well on the Peninsula. Around 500 more trees followed over the years. These Tuscan varieties make wonderful high polyphenol extra virgin olive oils which have won multiple awards.



11.30am	Coach transfer to Elgee Park Wines
11.45am	<p>Elgee Park Wines</p> <p>310 Wallaces Road Dromana P: 03 5989 7338 W: www.elgeeparkwines.com.au</p> <p>Activity: Tour & Tasting</p> <p>Enjoy a short tour of sculpture park and wine tasting of both the Elgee Park & Baillieu wines in the Gallery which was the old winery. Elgee Park is the oldest vineyard on the Mornington Peninsula. Originally the country retreat of Baillieu (Bails) & Sarah Myer & family, the first vines were planted on the property in 1972. In consultation with leading minds of the time the choice of a north facing natural amphitheatre site has formed the basis of great Elgee Park wines. The warm aspect of this site, in a cool climate region is ideal for producing premium grapes.</p> <p>Elgee Park was instrumental in pioneering the early cultivation of Viognier in Australia; with original trial plantings in 1979, these mature vines now produce a delightful aromatic wine. Award winning wines, made under contract by celebrated winemaker Geraldine McFaul, thrive through the passion of the vigneron, the winemaker & the viticulturist.</p> <p>Elgee Park is committed to sustainable viticulture and have just complete their second year of 100% organic practices. Elgee Park wines are vegan friendly with minimal sulphur and no additives used in the wine making process.</p> <div style="display: flex; justify-content: space-around;">   </div>
1.00pm	<p>Stillwater at Crittenden</p> <p>25 Harrisons Road Dromana VIC 3936 P: 03 5981 9555 W: www.stillwateratcrittenden.com.au</p> <p>Activity: Lunch</p> <p>Since opening its doors in 2004, Stillwater has gained a reputation as one of the Peninsula's finest, offering relaxed fine dining, indoors or out.</p> <p>Nestled at the foot of Red Hill within the acclaimed Crittenden Estate is Stillwater, a modern vineyard restaurant showcasing the best of seasons produce in a truly beautiful setting. Stillwater's dining room - with its panoramic windows capturing shimmering lakes, roaming ducks and lazily swaying willows - validates the restaurant's name.</p> <p>Under Executive Chef - Zac Poulier - the restaurant prides itself on sourcing as much free-range and regional produce as possible to match the Crittenden wines — plus an extended wine list that includes some interesting Italian and French wines.</p> <p>Zac was personal chef to Russell Crowe for a number of years. He picked up on the tantalising flavours of Middle Eastern food in Morocco when catering for Crowe during the filming of Gladiator and then absorbed the spices of Mexico during the filming of Master and Commander: the Far Side of the World.</p> <div style="text-align: right;">  </div>

He has also worked in Greece, the Cayman Islands and was executive sous chef at the Harvey Nichols cafe and the Oxo Tower in London.

Lunch will be accompanied by wines from Crittenden Estate.

Garry Crittenden is a true pioneer in the Australian wine industry. He was the first vintner to see the potential of the Mornington Peninsula as a thriving wine region.

Garry was also the first winemaker in Australia to commercialise Italian wine varieties. Throughout his time on the Peninsula, he's introduced new grape varieties such as Barbera, Nebbiolo, Dolcetto and Sangiovese to Victoria and Australia.

The second Crittenden generation, siblings Rollo and Zoe, both grew up among the vines watching their father make magic out of grape growing. These days they have embraced and taken on the family business with Rollo controlling the winemaking and general management and Zoe taking care of all of the marketing, allowing their father Garry to move into semi-retirement.



4.00pm	Coach transfer to Melbourne
5.00pm	<p>Arrive Federation Square</p> <p>Tour Finishes</p> <p>Shared Tables would like to acknowledge the support of the Mornington Peninsula Shire and specifically Shona Smith for her guidance. In additional thanks to 'Visit Mornington Peninsula's' Angela Cleland and to Olivia Barrie Mornington Peninsula's Wine.</p>