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**THE
CURIOUS
WINEMAKER
2019**
—

A journey from the vine to the bottle.



A close-up, top-down view of a hand pouring a vibrant purple wine from a wooden barrel into a clear glass. The barrel is on the left, and the wine is being poured into the glass on the right. In the background, a large black bucket is filled with the same purple wine, which has a thick, white foam on top. The scene is set outdoors on a wooden deck. The text "Can a bunch of enthusiastic amateurs make a truly special wine?" is overlaid in white serif font across the center of the image.

Can a bunch of enthusiastic amateurs
make a truly special wine?

A man in a dark blue polo shirt is smiling and looking down at a glass of red wine he is holding in his right hand. He is standing next to a large wooden barrel with a green strap around it. The background is slightly blurred, showing what appears to be a winery or cellar setting.

Not just plonk but a wine
worthy of drinking,
appreciating and sharing...



We are gathering a small team
of “curious winemakers” together
to find out.

“I can’t believe how great the wine is...
and that we’ve done it overselves!”

TOM, 2015 CURIOUS WINEMAKER

“It’s been great fun making new friends and
creating our wine in a fun new team...”

SAM, 2015 CURIOUS WINEMAKER



Most of us have always wanted to ‘look under the bonnet’ of a winery. And now here is the chance to not just look, but take the fruit from the vine to the bottle, learning the process, then making the creative decisions and getting your hands (and feet) dirty along the way.

Under the coaching of our winemaker John Harris (curious in his own way), you can do it! Create your own very special hand-crafted dozen bottles to delight, impress and surprise friends, family and yourself!





Curious?



All you need to know

What is the Curious Winemaker project?

In 2019, we'll meet to learn about winemaking in a no-nonsense way, and take a parcel of our own selected Shiraz grapes all the way from vine to bottle, with a series of wine experiences throughout the year. Our winemaker John Harris will lend his expertise to help us experience a winemaking vintage, and what it's like to create our very own wine.

Who are the Curious Winemakers?

Most Curious Winemakers love wine, and would love to explore the inner workings of a winery. Some have been gifted the project as the 'tricky-to-buy-for' Christmas present, or as a "cooking class" for the wine-lover. Some of our crew even have their own backyard vineyard starting to fruit, and are keen to learn how to make their own wine in the years ahead.

And, with the guidance of John Harris, they set out learning the ropes of how a great wine might be put together from the most basic beginnings.



What does the program involve?

Wednesday 7th February

MEET THE CURIOUS WINEMAKERS

We meet the 2019 crew, work out the plans of our project ahead, pick up a few winemaking basics, all whilst splashing around some previous Curious Winemaker wines and other tasty treats.

Sunday 24th February

VISIT THE VINEYARD

We'll board the bus, and set off to explore the vineyard at Moonambel, nestled in the Pyrenees Ranges in Western Victoria - a bastion of great cool-climate Shiraz fruit for decades. Shiraz loves it here in these hills - it's a safe bet for our curious winemaking harvest. Amongst the vines we learn about the ripening process, testing sugar and alcohol, tasting the nuances in different blocks of the vineyard. We plan which fruit to pick, and importantly, when to pick. The Curious Winemaker project is a democracy: questions of fruit choice and winemaking techniques are settled with online voting.



What does the program involve?

Sunday Mid-Late March
CRUSH AND PRESS

The nature of harvesting grapes means we won't know exact picking times until closer to harvest. Picking times will be affected by temperature, rain, availability of pickers, but we'll let the team know as soon as possible. Once picked, we'll bring the grapes back to our Urban Winery at Mitchell Harris in Ballarat.

For small-batch winemaking like this, it's back to all the old practices. Yep, the best way to crush our Shiraz bunches was with the crushers on the end of our legs! Pigeage is the age-old practice of jumping into the fermenter and gently breaking up the berries with our heels and toes. It doesn't hurt that this is also one of the most fun parts of the job! After a couple of weeks in a big open-top fermenter, the fermentation process is through - the sweetness of the fruit on the vine replaced with some classic cool-climate Shiraz tastes: pepper, spice and a lovely black-cherry tang. It's time to press!

Once again, the old ways win out: a small basket press and plenty of shared muscle! Soon our "Curious Winemaker Shiraz" runs freely away from the skins, bunches and press, and into old French Oak barrels to further mature.



What does the program involve?

Sunday 19th May

TASTE THE BARREL

Our Curious Winemaker Shiraz has fully fermented and softened with malolactic fermentation - it's time for a sneak preview tasting!

Thursday 15th August

THE BENCHMARK SHIRAZ TASTING

Just how does Shiraz made by Curious Winemakers stack up against great examples from around Australia and the world. We'll compare our young creation in the setting of tasting and learning about the world of Shiraz.

October

A COOL WINE NEEDS A COOL LABEL

More online fun to design and choose a great label to wrap our creation in!

Sunday 24th November

BOTTLING DAY

It's all come to this! The grand finale as it's all hands on deck to take our wine from barrel to bottle, label and close them, and take home a dozen 2019 Curious Winemaker Shiraz!

Want to join The Curious Winemakers in 2019?



FOR FURTHER INFORMATION

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BOOK ONLINE OR IN PERSON

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THE 2019 CURIOUS WINEMAKER EXPERIENCE

Cost per person **\$495.00**