



# GIN FLIGHT





# Mitchell Harris Wines.

Established in 2008, Mitchell Harris Wines is a collaboration between two families the Mitchell's (Alicia and Craig) and the Harris' (Shannyn and John). Craig & Shannyn are brother and sister. Alicia is our general manager and John Harris is our winemaker and curates the wine list here at the bar.

John began his career at Brown Brothers in North East Victoria, and then spent 4 years working in the Pyrenees and Oregon whilst completing his winemaking studies. Seeking new and bigger company experience, John ventured to the Yarra Valley where he spent 8 years at Domaine Chandon, as both still and then sparkling winemaker and worked with Moet Hennessy colleagues in France, New Zealand, Argentina, Spain and California.

With the aim to make their own premium Australian sparkling wine, John and Shannyn moved back home to Ballarat in 2007, joined forces with Craig and Alicia and purchased a couple of tonnes of sparkling wine fruit in 2008 to create the very first vintage of Sabre - our flagship sparkling wine.

# We Love Gin.

Like many of our MH mates, we love Gin. With the huge growth in the industry, many makers from near and far have joined the race to make the best gin in town.

Some of our favourite well known and lesser known Victorian Gins include:

- Four Pillars
- Little Lon
- Larrikin Gin
- Mountain Gin
- Melbourne Gin Company

What is it that makes Gin so good? It's the botanicals of course. The herbs, fruit and spices that go into the distilling process and infuse the alcohol with a unique something.

For it to be called gin it must of course have juniper added to the botanical mix. Juniper berries have been used for flavouring gin ever since its inception in the 17th century in the Netherlands. The name gin itself is derived from either the French genièvre, or the Dutch jenever, which both mean "juniper".

Many Australian gin distillers proudly use native botanicals such as lemon myrtle and Tasmanian pepperberry.

Other botanicals frequently used include orange, lemon, lime, coriander, star anise, rosemary, ginger and grapefruit to name a few.

The growth of gin has also lead to a growth in craft tonic and mixers. No longer do we just have supermarket tonic to employ in our drinks. Fever Tree, Capi and Strange Love are a few of our faves.







mitchell harris wines

ALTERNATORS  
STARTERS  
GENERATORS  
REGULATORS  
MAGNETOES  
REWIRING  
EXCHANGE

OPEN

winebar cellardoor winestore

M H

2P 11am - 5pm SUNDAY  
LOADING ZONE 15 MINUTE TICKET  
8am - 5:30pm MON - SAT 9am - 5:30pm MON - SAT

# Our Place.

It's 1868 in Ballarat, and times are changing. We're at the end of an unprecedented mining boom, that has brought incredible riches and a huge population to Ballarat. Ballarat has just been declared a city, and in fact, with a population of more than 60,000 is now comparable in size with British icons like Liverpool and Edinburgh.

Doveton St starts to take shape as the farm supply and horse centre of Ballarat. The street has stables, saddlers, coach builders and horse-drawn cab ranks.

In 1868, Henry Caselli is prolific, busy designing amazing buildings around Ballarat including both fire stations, the Mitchell building which now houses Myer, the interior of the Town Hall, and he was also commissioned to build this place, originally a grain and produce merchant.

Charles Olney runs the place until the turn of the century, when the famous Dixon Brothers take over. They've been running the big chaff mill further up Doveton St, they're serious businessmen, with offices and warehouses on the wards in Geelong and Melbourne.

The new century is seeing the world change. Electricity has arrived in Ballarat, and so has the horseless carriage. Where to now for a street with commerce based on the horse?

Doveton St is now becoming now the focus of the new motor industry. There are motor mechanics setting up, and even a motorbike factory along back toward Sturt St. The rear stables here are converted to a motor mechanic workshop, with pits to work on cars.

The Dixon Brothers are moving along from pure produce to into the canvas game. They're making blinds, tarps, tents, even jackets. Down the road another Canvas man is doing good business. He's a local celebrity, a famous baritone singer called George Lemke, and eventually in 1922, Lemke buys out the retiring John Dixon, and the business continues on for another 50 years.

In World War 2 he gets the contract to supply the US Marines with tents. Victoria Park is full of Lemke canvas. The canvas comes through from the warehouse down the back, and up to the sewing floor upstairs, via a block and tackle, rails and pulleys. You can still see the hooks in the ceiling to hang the sheets of canvas, and the trapdoor up above to pull the canvas up to the sewing room.

In 1973 Max Roberts turns the place into an electric motor workshop. He's servicing all the new factories around Ballarat, as well as the hospitals, and all sorts of starter motors and alternators, and even wine pumps over the years. The big doors out the front could let a truck in, And there's even a notch in the door cut out to fit the exhaust of an old Bedford truck. Max was pretty impressed with his measuring and cutting, until one of his apprentices pointed out letting a little air out of the tyres may have been simpler.

Max runs the workshop until about 2011, when the Mitchell Harris team arrive with a new vision for 38 Doveton St Nth. A home for an urban cellar door and wine bar. It's a place that will not only serve as a showcase for Mitchell Harris Wines, but act as a gateway to the wine regions of Western Victoria, Australia & beyond. And, on the 8th of March, 2013, Mitchell Harris opened those big doors to a whole new adventure.



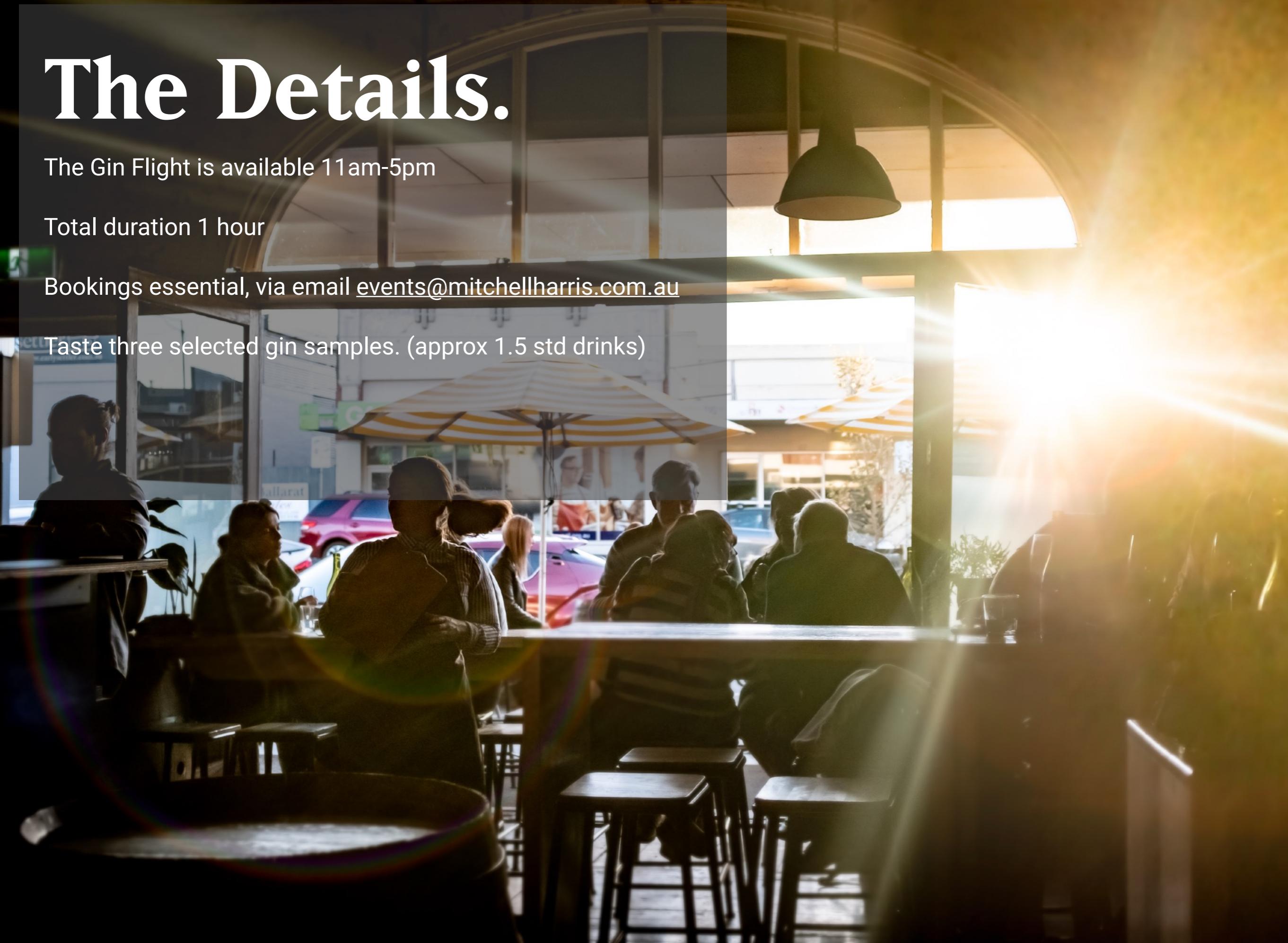
# The Details.

The Gin Flight is available 11am-5pm

Total duration 1 hour

Bookings essential, via email [events@mitchellharris.com.au](mailto:events@mitchellharris.com.au)

Taste three selected gin samples. (approx 1.5 std drinks)





*Mitchell Harris Cabernet Sauvignon*

**“...it feels cool and fresh, but it really packs a punch. Excellent.”**

Campbell Mattinson, The Wine Front

*MAJOR by Mitchell Harris*

**“This is a classy wine. It’s going to live for a very long time. Love to see this in 20 years time.”**

Campbell Mattinson, July 2017

*Mitchell Harris Shiraz*

**“Medium bodied and beautifully put together. Leave me the bottle.”**

Regan Drew, Vinonotebook

*SABRE by Mitchell Harris*

**“Sits high in the landscape of Australian Sparkling wine.”**

Nick Butler

**“A master sparkling maker at the top of his game, John Harris shows his Domaine Chandon training off with each release.”**

Jeni Port, August 2020

**We are proud to be a 5 red star rated winery in the 2021 James Halliday Wine Companion**





# Mitchell Harris Wines

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