

# WINE & CHEESE PAIRING





# 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.

# Wine and cheese.

We have of great love for food and wine and Mitchell Harris is all about exploring our passion with other folks.

Once you have booked your experience, our staff will greet you at the bar. Your duties stop here, all that's for you to do is to enjoy our choice of some award-winning and excellently-reviewed Mitchell Harris wines and the kitchen's selection of some locally and internationally-sourced cheese.

Wine and cheese have had a long love affair and you might ask yourself why that is and how what cheese goes with what wine. Well there is of course personal preference that tops everything else. You might like red wine and blue cheese together, however there are a some classical pairings that can help you make decisions.

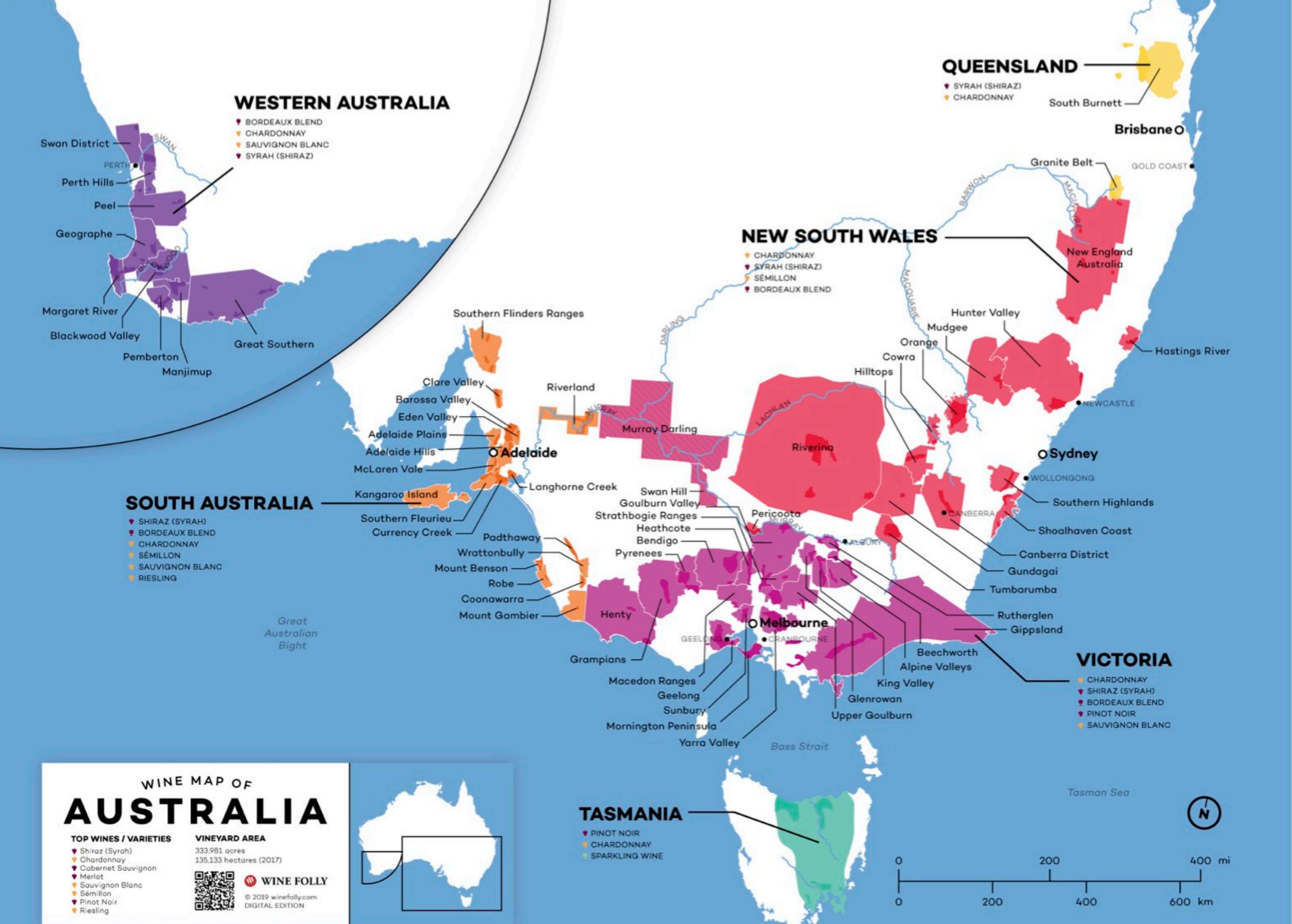
Sauvignon blanc is the classic wine pairing for [goat cheese](#), but you could also try a crisp dry Provençal rosé (particularly for a summer picnic) or a fresh fruity red such as Beaujolais.

Hard cheeses include [cheddar](#), [Comté](#), Parmigiano-Reggiano and [Manchego](#). They're the easiest type of cheese to pair with wine - a medium bodied red like a cabernet sauvignon or a rioja is probably going to be the most enjoyable pairing for most people but try the combination of cheddar and chardonnay.

Soft cheeses range from spreadable cheeses like Philadelphia to semi-soft white rinded cheeses like [brie](#) and [camembert](#). I like them with a fruity red like a pinot noir or a Beaujolais but rosé works well with this style of cheese too.

Blue cheeses include [Stilton](#), [Roquefort](#) and Gorgonzola. Classic wine pairings tend to be sweet, for example Sauternes with Roquefort or port and stilton. For something a bit different, try sloe gin or sweet sherry. And, believe it or not, even [stout and blue cheese](#) work well together.





**WESTERN AUSTRALIA**

- ◆ BORDEAUX BLEND
- ◆ CHARDONNAY
- ◆ SAUVIGNON BLANC
- ◆ SYRAH (SHIRAZ)

Swan District  
 Perth Hills  
 Peel  
 Geographe  
 Margaret River  
 Blackwood Valley  
 Pemberton  
 Manjimup  
 Great Southern

**QUEENSLAND**

- ◆ SYRAH (SHIRAZ)
- ◆ CHARDONNAY

South Burnett  
 Brisbane  
 Granite Belt  
 GOLD COAST

**NEW SOUTH WALES**

- ◆ CHARDONNAY
- ◆ SYRAH (SHIRAZ)
- ◆ SÉMILLON
- ◆ BORDEAUX BLEND

Hunter Valley  
 Mudgee  
 Orange  
 Hilltops  
 Cowra  
 New England Australia  
 Hastings River  
 Newcastle

**SOUTH AUSTRALIA**

- ◆ SHIRAZ (SYRAH)
- ◆ BORDEAUX BLEND
- ◆ CHARDONNAY
- ◆ SÉMILLON
- ◆ SAUVIGNON BLANC
- ◆ RIESLING

Southern Flinders Ranges  
 Clare Valley  
 Barossa Valley  
 Eden Valley  
 Adelaide Plains  
 Adelaide Hills  
 McLaren Vale  
 Kangaroo Island  
 Langhorne Creek  
 Southern Fleurieu  
 Currency Creek  
 Padthaway  
 Wrattenbully  
 Mount Benson  
 Robe  
 Coonawarra  
 Mount Gambier

**NEWCASTLE**

WOLLONGONG  
 Southern Highlands  
 Shoalhaven Coast  
 Canberra District  
 Gundagai  
 Tumbarumba  
 Rutherglen  
 Gippsland

**MELBOURNE**

Swan Hill  
 Goulburn Valley  
 Strathbogie Ranges  
 Heathcote  
 Bendigo  
 Pyrenees  
 Henty  
 Grampians  
 Macedon Ranges  
 Geelong  
 Sunbury  
 Mornington Peninsula  
 Yarra Valley  
 Riverina  
 LACHLAN  
 MURRAY  
 DARGILING  
 MACKAY  
 BARON  
 PERICOOTA  
 ALBURY  
 GEELONG  
 CRANBOURNE  
 Beechworth  
 Alpine Valleys  
 King Valley  
 Glenrowan  
 Upper Goulburn

**VICTORIA**

- ◆ CHARDONNAY
- ◆ SHIRAZ (SYRAH)
- ◆ BORDEAUX BLEND
- ◆ PINOT NOIR
- ◆ SAUVIGNON BLANC

**TASMANIA**

- ◆ PINOT NOIR
- ◆ CHARDONNAY
- ◆ SPARKLING WINE

**WINE MAP OF AUSTRALIA**

**TOP WINES / VARIETIES**

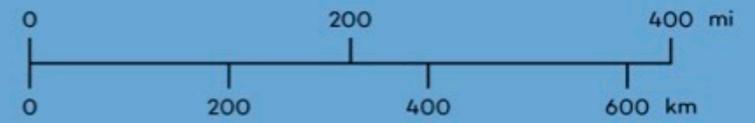
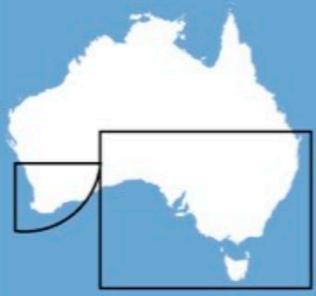
- ◆ Shiraz (Syrah)
- ◆ Chardonnay
- ◆ Cabernet Sauvignon
- ◆ Merlot
- ◆ Sauvignon Blanc
- ◆ Sémillon
- ◆ Pinot Noir
- ◆ Riesling

**VINEYARD AREA**

333,981 acres  
 135,133 hectares (2017)



**WINE FOLLY**  
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 DIGITAL EDITION





# The Range.

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## 2016 SABRE by Mitchell Harris - Henty, Macedon and Pyrenees.

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55% Chardonnay and 45% Pinot Noir from Henty, the Macedon and Pyrenees ranges. Both tank and barrel fermented batches are assembled, fermented and aged in bottle for over three years. A dosage liqueur designed from carefully selected reserve wines adds just 4 g/L sugar to create a dry, complex and generous aperitif style. Disgorged December 2019. Drink now to 2026.

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## 2019 Mitchell Harris Sauvignon Blanc Fumé - Moonambel, Pyrenees

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Wild yeast fermented and matured in French oak hogsheads (300Lt barrel) on full juice solids for 9 months. The ripe grapefruit and passionfruit characteristics from the vineyard, with slow, wild ferment, struck-match notes, and subtle spicy oak, delivers a Sauvignon Blanc with complexity, length, texture and zing. Drink now to 2025.

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## 2018 Mitchell Harris Chardonnay - Wightwick Vineyard, Invermay, Ballarat

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Our second Chardonnay release from the Wightwick vineyard that we now manage. An elegant and refined style, with white nectarine and lemon curd notes. Soft and creamy on the palate, with a long, slightly chalky phenolic grip, and tangy acid tail. Maturation in French oak hogsheads (30% new) brings subtle toast and spice notes. Best drinking now to 2023.

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## 2019 Mitchell Harris Rosé - Moonambel, Pyrenees

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Wild fermented and matured in old French oak hogsheads. Lead by fine and savoury Pinot Noir 70%, and supported by 30% Sangiovese, the 2019 Rosé is a medium bodied, deliciously dry, savoury and complex wine. Fermented and matured in 10 year old French oak barrels this is perfect drinking all year round. Drink now to 2022.

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## 2019 Mitchell Harris Pinot Noir - Ballarat and Macedon Ranges

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From the Wightwick vineyard in Ballarat, and this year, blended with fruit from the Macedon Ranges. Ripe and lush bouquet of bright red cherry and strawberry fruits. Medium bodied with lingering earthy mushroom and sweet spices. Gently handled with 30% whole bunches and wild yeast fermentation. Matured in French oak hogsheads (15% new). The bright red fruit notes and flavours reflect the mild to warm 2019 vintage. Drink now and over the next 5 or more years.

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## 2019 Mitchell Harris Sangiovese - Moonambel, Pyrenees

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Grown on the undulating slopes around Moonambel in the Pyrenees, the Sangiovese grapes undergo simple open top fermentation with light tannin extraction to maximise vibrant fruit characters. Matured in old French oak hogsheads for 6 months, the 2019 Sangiovese displays spicy black cherry fruit and savoury dark chocolate for which the variety is famous. Great drinking now and over the next 5 to 10 years.

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## 2018 Mitchell Harris Cabernet Sauvignon - Moonambel, Pyrenees

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A gentle west facing exposure and red/brown, rocky, free-draining soils, provides ideal ripening conditions for Cabernet Sauvignon. Matured in French oak hogsheads (50% new) for 18 months, there is cassis, dark chocolate, mint, and fine chalky tannins providing a long and persistent finish. A classic elegant and robust Pyrenees Cabernet to enjoy now to 10+ years.

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## 2018 Mitchell Harris Shiraz - Moonambel, Pyrenees

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From a warm vintage, the inclusion of 30% whole bunches, 3% Viognier and wild yeast fermentation, brings cool stems and black spice complexity to the nose and ripe, juicy palate. 18 months maturation in 3 to 5 year old French oak provides a fine savoury edge in harmony with the vibrant and concentrated red and blue fruit notes from the vineyard. Enjoy now to 10+ years.

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## 2017 MAJOR by Mitchell Harris, Cab Sauv & Shiraz - Moonambel, Pyrenees

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Cabernet Sauvignon (60%) and Shiraz (40%) combine seamlessly to create a powerful and complex, long-living Pyrenees classic. From a low yielding and cooler vintage, two barrels stood head and shoulders above the rest for their concentration, power, structure and complexity. A stylish and refined blend that will further reward with careful cellaring over the next 10 or more years.

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mitchell harris wines

winebar cellar door winestore

ALTERNATORS  
STARTERS  
GENERATORS  
REGULATORS  
MAGNETOES  
REWIRING  
EXCHANGE

OPEN

2P 11-5 SUNDAY  
LOADING ZONE 15 MIN 2P TICKET  
8-5 MON-SAT 9-5 MON-SAT

M/H

# 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 hand 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.

Wine and Cheese Pairing is available 11am-5pm

Total duration 1 hour

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

Taste a range of Mitchell Harris Wines, along with a selection of cheeses from our region and across the world.

Four Mitchell Harris Wine samples. (approx 1.2 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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To book your experience, Email  
[events@mitchellharris.com.au](mailto:events@mitchellharris.com.au)



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