



# ELANTO VINEYARD

High-Density Wine Growing, Fact or Fantasy?

Hosted by Sandro Mosele

Saturday 5 October 2024 – 6:30pm

Snacks + 4 courses + 10 Wines = \$250pp

Deposit of \$100pp required on booking

All wines will be served blind

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## Menu

### Snacks on arrival

NV La Villa Blanc de Blanc Sparkling Chardonnay [Tas]

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Glacier 51 Patagonian **toothfish**,

Tsukemono pickled kohlrabi, asparagus, dashi-butter sauce

*\* Certified sustainable by Marine Stewardship Council (MSC)*

2023 Elanto Chardonnay [Mornington Peninsula, Vic]

2022 Giaconda Nantua Les Deux Chardonnay [Beechworth, Vic]

2022 Tolpuddle Chardonnay [Coal River Valley, Tas]

2022 Dom Thomas Morey Bourgogne Blanc [Burgundy, France]

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**Agnolotti** ai Quattro Formaggi (*four cheeses*),

mushrooms, Tuscan kale, truffled-porcini sauce

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Twice-cooked **duck** breast,

honey roasted carrots, liver parfait, blood orange sauce

2023 Elanto Pinot Noir [Mornington Peninsula, Vic]

2022 Curly Flat Pinot Noir [Macedon Ranges, Vic]

2022 Tolpuddle Pinot Noir [Coal River Valley, Tas]

2022 Felton Road Bannockburn Pinot Noir [Central Otago, NZ]

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**'Limone'**: Yuzu-lemon sorbet, coconut cream, lychee

2020 Pressing Matters R139 Riesling [Coal River Valley, Tas]

