



## **The Creators wine series launch with degustation dinner**

\$145.00 per person

Date: **25th February**

Time: 7.30pm

Location: Nine courses with matching new release wines at McVitty Grove 434 Wombeyan Caves Road Mittagong

Book now at

<https://cavesroadclub.com.au/offers/creators-series-launch-dinner>

Winemakers Jeff, Mark and Ian are pleased to present the first release of the Tractorless Vineyard Creators Series wines. The creators series is a result of our desire to create experimental wines displaying deep complexity, structure and interest beyond the layers given by the fruit itself. These wines are an expression of their commitment to reflect true varietal character whilst pushing the limits of structure, texture and intrigue through a range of winemaking techniques and a perfectionist's attention to detail.

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Tractorless Vineyards biodynamic and holistic philosophy extends well beyond the vineyard into the core belief of our business structure and management. Intellectual flexibility, independent judgement and moral courage are essential to the Tractorless vineyard ethos. When nurturing these characteristics by allowing our winemakers the freedom to learn and experiment by practical application of their ideas we have been able to create a stunning series of interesting small batch wines called 'the creators' series.

The Tractorless Vineyard creators series wines are made by embracing old world knowledge and skills, new world techniques, creative ideas and unique vineyard blocks.

Join the makers for a guided tasting of the Creators Series wines in this 9 course degustation dinner not to be missed.

## **MENU**

### **On arrival**

Fresh Sydney Rock Oysters with a glass of ZD (Zero Dosage) Prestige Blanc de Blanc sparkling

### **Entrée**

Tractorless Vineyards The creators Aletico (Moscato) with Living Earth Farm biodynamic red Russian kale salad with apple, pear and roasted pecans

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Tractorless Vineyard Unfiltered Pinot Grigio with Tasmanian scallops served in their shell with coconut & lemongrass

### **Mains**

Tractorless Vineyard whole bunch Pinot noir with Oven roasted Japanese quail with biodynamic fresh garden herbs

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Oven roasted Swiss brown mushrooms with biodynamic fresh garden herbs

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Tractorless Vineyard the creators Nebbiolo with Brasato al Barolo a traditional braised beef dish from the home of Nebbiolo in Italy we use Enderly estate grass fed beef marinated in our creators Nebbiolo

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Portabella mushroom and spinach Lasagna roll-ups with our home made tomato sauce

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Tractorless Vineyard the creators steeped stems Shiraz with grilled Tractorless lamb cutlets with pistachio and mint pesto

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Grilled cauliflower with olive and fresh garden herb salsa

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Tractorless Vineyard the creators Post mac Cabernet sauvignon with Roasted portabella mushrooms and chickpea burritos with Chimichurri sauce

### **Sides**

Living Earth Farm bio dynamically grown heirloom carrots

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Living Earth Farm bio dynamically grown Beetroot

### **Cheese platter**

Tractorless Vineyard the creators 8000 Vintages & Tractorless Vineyard the creators Solera tawny with  
A variety of cheeses carefully matched with a selection of our wines as well as a few of our favorites to end the night