

AUSTRALIA'S MOST SIGNIFICANT TASTING PROGRAM March - October 2017

Tuesday May 2

A Lamont's Bishop's House Dinner:

9 Italian Wines - 5.30pm Tasting or 7.15pm Dinner,

Tasting: Roaming canapes, 5:30-6:45pm. \$45

Dinner: 7:15pm, 5 courses, \$125

RSVP to bishops@lamonts.com.au or call 9226 1884

Sunday May 7

Leeuwin Estate Launches 2014 Art Series Chardonnay & 2013 Art Series Cabernet - with 7 other current releases.

A 1st Sunday Tapas Series Event.

Lunch: 12-3pm, 5 Courses, 9 wines. \$85

Dinner: 6-9pm, 5 Courses, 9 wines. \$85

Hosts; Simone Horgan, Co-Managing Director; Tim Lovett, Senior Winemaker.

Monday May 8

Leeuwin Estate Launches 2014 Art Series Chardonnay & 2013 Art Series Cabernet - with 7 other current releases.

Tasting: 5:30-6:45pm, \$25 Includes Finger food.

Hosts; Simone Horgan, Co-Managing Director; Tim Lovett, Senior Winemaker.

Monday May 8

Leeuwin Estate Launches the 2014 Art Series Chardonnay & 2013 Art Series Cabernet Sauvignons – with 2 wine verticals of Riesling & Prelude

Chardonnays & 3 wine verticals of Art series Chardonnay & Cabernet Sauvignon.

Hosted By Leeuwin Estate

Dinner: 7:15pm, \$145

Hosts; Simone Horgan, Co-Managing Director; Tim Lovett, Senior Winemaker.

Tuesday May 9

A Lamont's Bishop's House Tasting

Leeuwin Estate Launches 2014 Art Series Chardonnay & 2013 Art Series Cabernet - with 7 other current releases.

Tasting: 5:30-6:45pm, \$45 Includes Finger food.

Host; Simone Horgan, Co-Managing Director.

Tuesday May 9

A Lamont's Bishop's House Dinner

Leeuwin Estate - Launching the Art Series Chardonnay 2014 & Cabernet Sauvignon 2013 – with 2 wine verticals of Riesling & Prelude Chardonnays & 3 wine verticals

of Art series Chardonnay & Cabernet Sauvignons.

This event is located at Bishops House.

Dinner: 7:15pm, 5 courses, \$145

Host; Simone Horgan, Co-Managing Director.

Wednesday May 10

Oakridge Chardonnays: 8 Wine Master Class

Host: Tim Perrin, Oakridge Winemaker & Dux,

Australian Wine Assessment Course #36

Tasting: 5:30pm, \$35

Private Room Dinner: 7:30pm

Sunday May 14

Mother's Day - Set Menu or a la carte.

Lunch or Dinner

Monday May 15

9 Spanish Wines. Host: Brett Crittenden.

One of Europe's Senior Wine Judges and Best Connected International Wine distributors. (- Who is flying from Bordeaux.)

Guided sit down Tasting: 5:30-7pm. \$25

Monday May 15

15 Rhone Wines inc. 3 Hermitage, a Hermitage Blanc

& 2 Crozes Hermitage Blanc, 4 Chateauneuf du Papes and 2 Crozes Hermitage.

Host: Camille Ducellier (Flying in for this Tasting) who represents much of the Rhone to the world.

Dinner: 7:30pm, 4 courses, \$145

Tuesday May 16

A Lamont's Bishop's Tasting.

15 Rhone Wines inc. 3 Hermitage, a Hermitage Blanc

& 2 Crozes Hermitage Blanc, 4 Chateauneuf du Papes and 2 Crozes Hermitage.

Host: Camille Ducellier (Flying in for this Tasting) who represents much of the Rhone to the world.

Sit down guided Tasting: 5:30-7pm \$75

Tuesday May 16

A Lamont's Bishop's House Dinner.

A 12 Burgundies Dinner. White & Red. An airfreighted pre-tasting of our next container's Village, Grand & Premier Crus. Host: Bordeaux based

Brett Crittenden, European wine judge & International wine agent.

Dinner: 7:30pm, 4 courses, \$165

Sunday May 21

Moss Wood releases 99 point 2014 Cabernet Sauvignon.

Tasting with all current releases.

Hosts: Keith & Clare Mugford

Tasting with finger food: 4:30-6pm, \$25

- Sunday May 21**
- Moss Wood releases 99 point 2014 Cabernet Sauvignon. Dinner. With 5 Museum Cabernets & Premium current releases.**
- Hosts: Keith & Clare Mugford**
- Dinner: 6:30pm, 5 courses, \$145
- Monday May 22**
- Rosily: Tasting & Dinner**
- 10 New, Current & Museum Releases**
- Host: Winemaker Mick Scott**
- Tasting: 5:30-6:45pm, \$25
- Dinner: 7:15pm, \$95
- Tuesday May 23**
- A Lamont's Bishop's House Tasting**
- Moss Wood releases 99 point 2014 Cabernet Sauvignon.**
- Tasting with all current releases.**
- Hosts: Keith & Clare Mugford**
- Tasting with finger food: 4:30-6pm, \$25
- Tuesday May 23**
- A Lamont's Bishop's House Dinner**
- Moss Wood 2014 releases 99 point 2014 Cabernet Sauvignon.**
- Dinner. With 5 Museum Cabernets & Premium current releases.**
- Hosts: Keith & Clare Mugford**
- This event is located at Bishops House.**
- Dinner: 7.30pm, 4 courses
- RSVP to bishops@lamonts.com.au or call 9226 1884
- Monday May 29**
- 9 Humbert Freres Red Burgundies 2010-2013 Inc. 5 Premier & 1 Grand Cru Gevrey Chambertin: Tasting & Dinner**
- Sit Down Tasting: 6-7pm, \$75
- Dinner: 7:30pm, 4 courses, \$175
- Tuesday May 30th**
- A Lamont's Bishop's House Tasting**
- 9 Spanish Wines with Roaming Tapas**
- Tasting, 5.30-6.45pm \$45
- Dinner, 5 courses, \$125
- Sunday June 4**
- Picardy - 9 wines. Current & new releases compared with Museum stocks.**
- A 1st Sunday Tapas Series Event.**
- Lunch: 12-3pm, 5 Courses, 9 wines. \$85
- Dinner: 6-9pm, 5 Courses, 9 wines. \$85

Inc. Chateau Suduiraut 1st Growth Sauternes 1975, 1989 & 1999.

Host: Xavier Sanchez, Chateau Pichon Baron

Monday July 10

Chateau Pichon Baron 2nd Growth Pauillac Lunch. 6 Wines - 1957, 1990, 1995, 1998, 2005 & 2006. Inc. Chateau Suduiraut 1st Growth Sauternes 1975, 1989 & 1999.

Host: Xavier Sanchez, Chateau Pichon Baron

Lunch: 1:30pm, Venue TBC, either Lamont's Bishops House or Lamont's Cottesloe.

Sunday July 23

West Cape Howe New, Current & Museum Releases: Tasting & Dinner

James Halliday's Value Winery of the Year, 2016

Host: Chief Winemaker Gavin Berry

Tasting: 4:30-6pm, \$25

Dinner: 6:30pm, 5 courses, \$95

Sunday July 30

Thompson Estate New, Current & Museum Cabernets and Chardonnays

inc. The Specialist. Host: Peter Thompson

Sit down master class: 4-6pm

Dinner: 6:30pm

Sunday August 6

Cullen Wines: 10 New & Current Releases Hosted by Vanya Cullen

A 1st Sunday Tapas Series Event.

Lunch: 12-3pm, 5 Courses, 8 wines. \$100

Dinner: 6-9pm, 5 Courses, 8 wines. \$100

Sunday September 10

Duke's Vineyard New & Current Releases

Tasting: 4:30-6pm with significant finger food.

Sunday September 10

Duke's Vineyard New, Current & Museum Releases

Dinner: 6:30pm

Sunday September 17

Ata Rangi: Six Pinot Noir Vertical

With All Current Releases. TBC

Host: Ata Rangi

Sit Down Master Class: 4:30-6pm, \$75

Dinner: 6:30pm, \$150

Tuesday October 17

Deep Woods Estate - Winner Last 3 Best Cabernet Trophies Melbourne

inc the Jimmy Watson Trophy etc. etc.

Winner 2 of last 3 Best Cabernet Trophies Adelaide ++ inc the Max Schubert Trophy

Host: Chief Winemaker Julian Langworthy

New, Current & Museum Releases

Tasting: 5:30-6:45pm, \$25

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