

Pasture & Pinot

WORKSHOP



We're so excited to bring you this immersive food and wine experience next week (**Saturday 19 September**) at Camp Glenorchy! We have partnered up with Grant Taylor, founder of Valli Wine, and Hannah Miller, founder of A Lady Butcher, to bring you an interactive workshop.

This workshop has been designed for food and wine lovers who are looking for a unique hands-on experience with passionate professionals that will lead you on a gastronomic journey. Limited spots available, so make sure you secure your spot.

Your Experience



Cooking Class and Lunch

Hannah is a font of all knowledge when it comes to meat and she is excited to share her knowledge with you. In this lamb masterclass Hannah will demonstrate how to butcher lamb cuts and give you hints and tips on how to cook and prepare this delicious meat. She will be there to guide you and answer questions along the way in this fun cooking class and lunch.



Guided Wine Tasting

After lunch, you will be joined by one of New Zealand's most awarded winemakers Grant Taylor. His enthusiasm for the world-famous Central Otago Pinot Noir is truly infectious. Enjoy an afternoon with him and experience 'A journey of Pinot' with this interactive wine session where you will have a guided tasting of the award-winning Valli Wines.



Dinner with Wine Match

Head to the campfire for pre-dinner drinks and platters before joining a communal dinner in the dining room. You'll explore flavours, taste combinations and match wines throughout the meals. Enjoy a cheeseboard with a glass of Riesling by the campfire to end this fabulous day.

Saturday 19 September
From 10am to 9:30pm

Book now for only \$290 per person!

Transportation to and from Queenstown is included if required.

Workshop plus accommodation packages also available