

# PROVIDORE PARTICULARS

## SPRING AT THE PROVIDORE...

Without doubt, this is the best time of the year! Sunshine, longer day, horses, frocks...

So, first things first—Spring Racing Carnival. The traditional way to celebrate that big win is with bubbly. As you would expect, we have a wide range to offer, especially if you are looking for champagne. But, if you would like to keep it local, we suggest trying the outstanding new Yarrabank Late Disgorged (1998). This is the first release, and we believe it just may have taken Australian Sparking Wine to a new level!

Spring time is time for picnics. The Providore is your 'one stop picnic shop.' Drop by and browse our shelves for all the things you need. Let us put together a superb selection of some of the finest cured meats available, and let our expert staff guide you to the perfect cheese and wine match for the occasion.

Spring is also the time of the 'big name' wine release. Make sure that you stop buy or log onto [www.wineandcheese.com.au](http://www.wineandcheese.com.au) so that you don't miss out.



### Diary notes:

- **PYRENEES WINEMAKERS**  
**THURSDAY, NOVEMBER 23 6.30PM \$65 pp**  
*David Jones (Dalwhinnie) and Andrew Koerner (Blue Pyrenees Estate) join us*
- **WINE AND CHEESE MATCHING**  
**THURSDAY, DECEMBER 7 6.30 PM \$65PP**  
*Your ultimate guide to enjoying cheese and wine together. Join Sam Hooper and Belinda Paterson for all the hints and tips you'll ever need.*

**BOOKINGS ARE ESSENTIAL FOR THESE EVENTS—**  
T: (03) 9602 1640  
E: [admin@wineandcheese.com.au](mailto:admin@wineandcheese.com.au)  
**TO SECURE YOUR SPOT!**



W  
I  
N  
E



F  
O  
O  
D



C  
H  
E  
E  
S  
E

### NV BILLECART-SALMON *Champagne, FRA.*

**OUR CHAMPAGNE OF CHOICE.**  
Billecart certainly has a distinctive, easy to drink, house style, and is of sublime quality—and we love it. As it is our favourite here, we also offer it to our customers at a very low price everyday.  
JUST: \$70 ea., \$756 doz.

### PRIVATE CLASSES

At the Wine and Cheese Providore, we are keen to spread the word! And, if you can't make one of our wine and cheese tutorials, we still want to get the message to you. So, why not get a group of 8 or more friends or colleagues together and book your own private session?  
Contact us for more info.

### BEST OF THE LOCALS

Spring time in the cheese room is great for local cheeses. In season are the wonderful fresh goats cheeses that are synonymous with meals at this time of year. May we suggest Holy Goat from Bendigo or Red Hill from the Mornington Peninsula.

**SPECIAL OFFER!**  
Purchase this product by the case at [www.wineandcheese.com.au](http://www.wineandcheese.com.au) and pay \$58.50 per bottle (\$702 per case).

The Wine and Cheese Providore  
G5—G6 Waterfront City,  
439 Docklands Drive,  
Docklands, Vic, 3008

**Enquiries, purchasing and contact:**  
[www.wineandcheese.com.au](http://www.wineandcheese.com.au)  
[admin@wineandcheese.com.au](mailto:admin@wineandcheese.com.au)  
Free call: 1800 725737