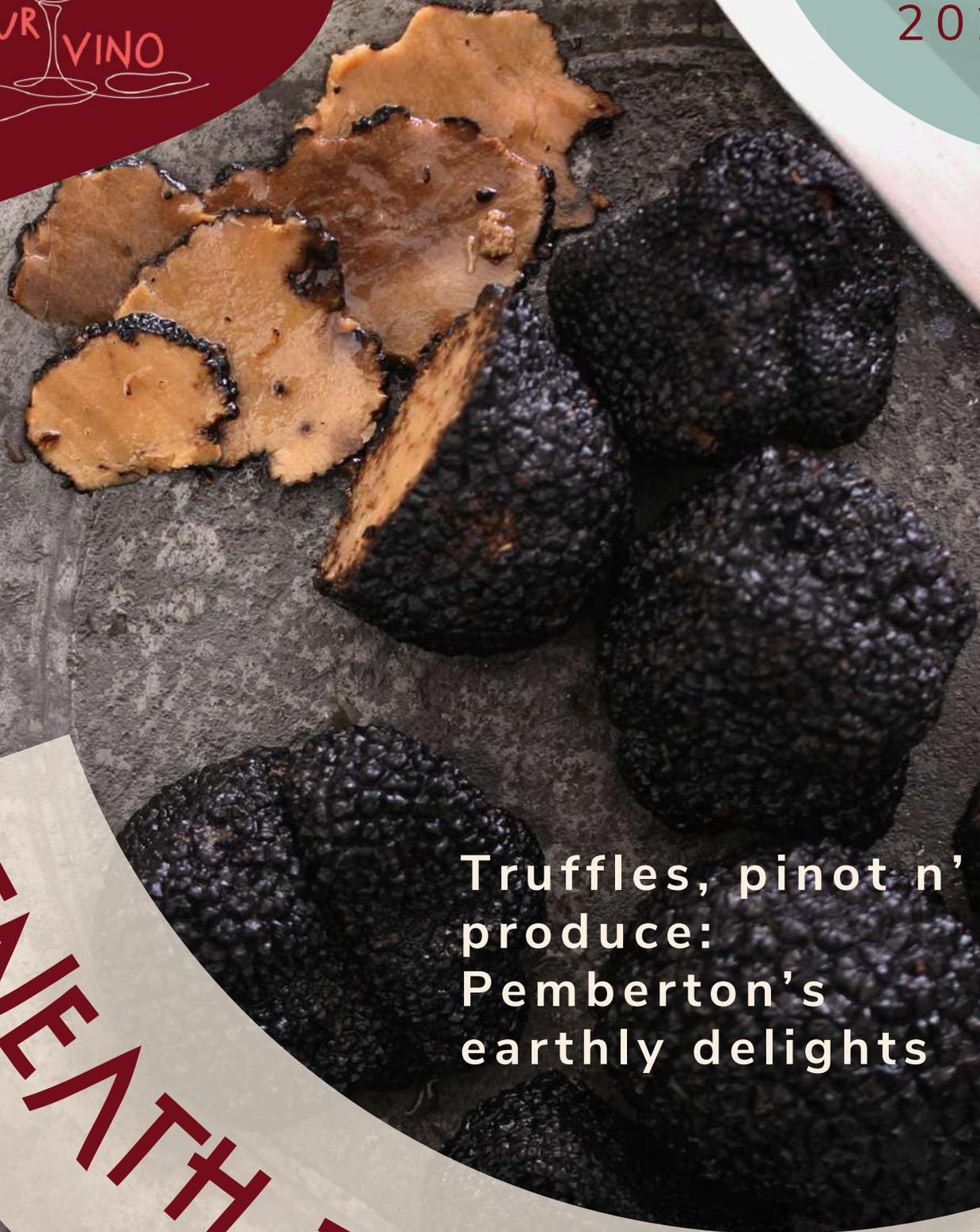




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Truffles, pinot n'
produce:
Pemberton's
earthly delights

BENEATH THE SURFACE



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BENEATH THE SURFACE

Truffles, pinot n' produce: Pemberton's earthly delights

"God made Cabernet Sauvignon, whereas the Devil made Pinot Noir." — Andre Tchelistcheff

There's a chill in the air. Moody skies herald a change in season, and woodsmoke unfurls from fireplaces, creeping softly into dark corners. The vines may be dormant, but there is plenty of action happening 'beneath the surface'. It's time to dig deep and unearth hidden delicacies.

In the vineyard the winter rain refills our waterways and brings welcome respite while the vines settle into hibernation until they are ready for new life. Now is the time to slow down, rug up, and savour the many earthly delights that the winter encourages.

Truffles, dark chocolate, freshwater fish, marron, venison, and pork are all in abundance. Join us as we sit around the fire with a sublime bottle or two of Pinot and share stories, contemplating what the past vintage was like alongside hopes for the next.

Due to the intimate nature of this experience, places are limited and strictly first come, first served.

BOOK NOW

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BENEATH THE SURFACE

Truffles, pinot n' produce: Pemberton's earthly delights

This five-day food and wine immersion is curated and facilitated by Cassandra Charlick and Stepan Libricky.

A freelance travel and wine writer, Cassandra writes for Halliday magazine, Gourmet Traveller Wine magazine, Delicious. magazine, Escape magazine and many more publications. She's a reviewer for the WA Good Food Guide and presenter on Channel Nine's Our State on a Plate. With over 20 years of experience, Stepan's career includes hotel operations, immersive wine tourism, and tourism product development for names such as Hilton Hotels (Europe and across Australia), Xanadu Wines and Leeuwin Estate.

You'll be privy to wine travel tips, meet some legendary winemakers, access behind the scenes insider knowledge and dive deeper into the otherworldly magic of Pemberton.

Due to the intimate nature of this experience, places are limited and strictly first come, first served.

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**Our Beneath the Surface truffles,
pinot n' produce Pemberton
retreat includes the following:**

- 4 nights of luxury accommodation set amidst one of Pemberton's most picturesque truffle forests (twin-share or double) on a private estate.
- All meals, beverages, and transfers from arrival through until departure.
- Mel Kokoti is your private chef for the entirety of your stay. With an Australian Good Food Guide hat and placed in the WA top 50 three years running, she'll carefully curate each dish to highlight the wine you'll be exploring.
- Rug up for an early morning truffle hunt with Dion Range, owner and operator of the Stonebarn Trufferie. Learn about his love of soil and what grows under the surface. The mud on your boots will be worth it when you savour his truffles amongst the oak trees, washed down by a glass or two of local Pinot.
- An afternoon with one of the region's influential wine families. Join either Picardy's owner and winemaker Dan Pannell in the winery discussing various clone impact in Pemberton Pinot winemaking, or the Radomiljac family in the picturesque and significant vineyards of Pemberley of Pemberton. Continue the discovery of their wines and hear about their favourites over an evening fire-side chat and scrumptious dinner.
- A hands-on experience with Mikey and Alexa at their Pemberton Honey Company. Follow the journey of their elixir of life from beehive to jar; learn about the care, harvest and production of honey and finish with making your own candle from their bee wax.



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- A day of hiking through the towering Karri forests. Uncover secret picnic spots that connect you with the true sense of place and indulge in a delicious campfire rustic lunch. Paired wines speak of the landscape you have been hiking through, and perhaps a sweet treat and a nip of something a bit stronger to warm up.
- Savour freshly caught and cooked rainbow trout and marron overlooking the Warren River while learning about aquaculture and sustainability practices of the local farmers.
- A Pinot Noir masterclass followed by a decadent wintery feast featuring the likes of Lillian Wines, one of the region's most highly sought after and interesting producers.
- Special curated wine tasting and an Italian-inspired gala dinner. Take a trip to other famed truffle regions of the world and understand why their wines pair perfectly with truffle. From Piemonte onwards, journey the globe via your glass



DAY 1

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Make your way down to the wintery magic of Pemberton. You'll know when you've reached your destination, as the winding roads snake through towering Karri trees and lush rolling paddocks. Mother nature is green and abundant in the full flush of winter. Arrive at Stonebarn Lodge, your luxury abode for the next four nights set amidst one of Pemberton's most picturesque truffle forests.





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DAY 1 CONT'D

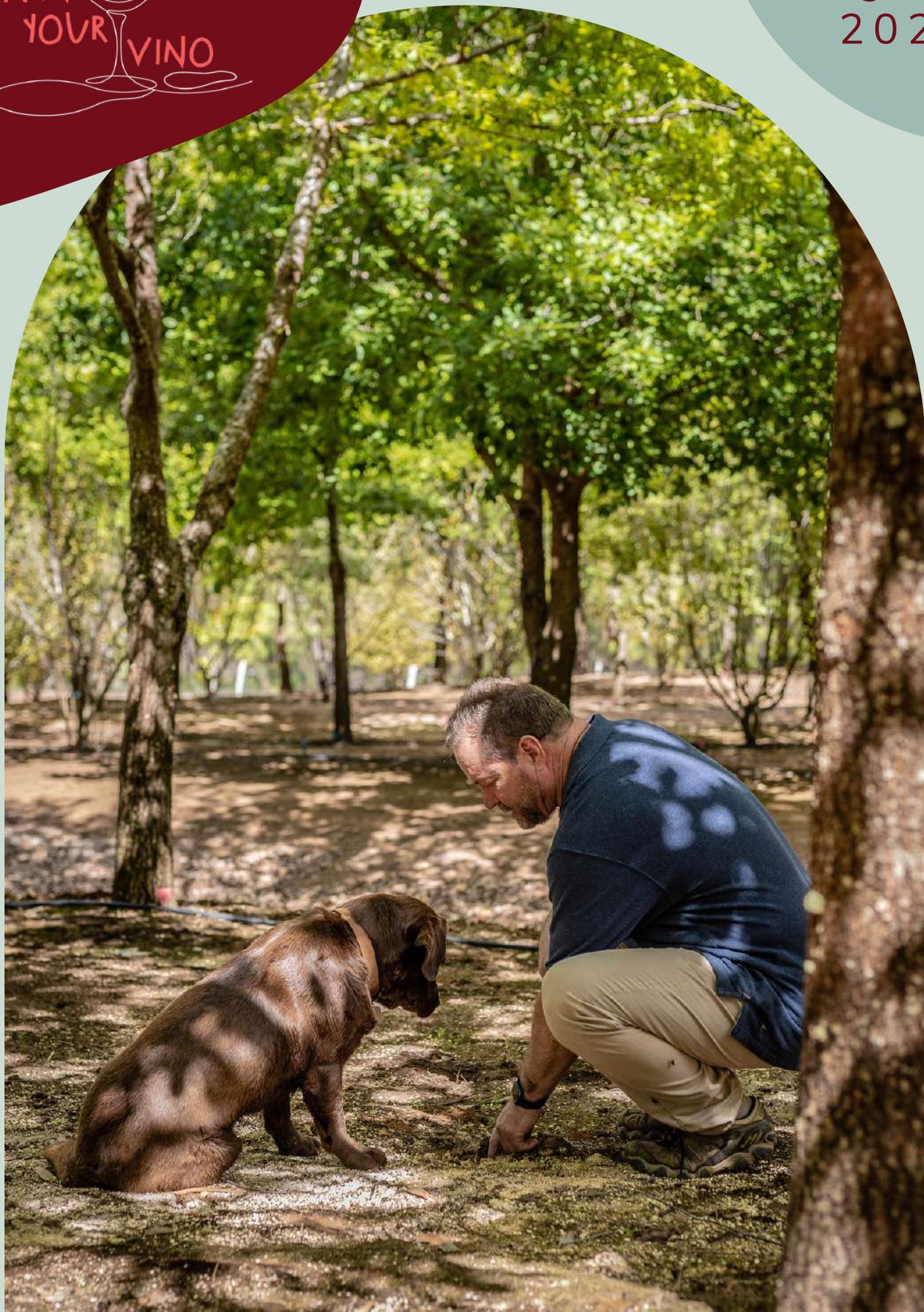
After settling into your suite over the course of the afternoon, join Cassandra and Stepan for a welcome cocktail and some pre-dinner bites starring the local produce of this food bowl of the South West.



After meeting one another, we'll be joined by our private chef Mel Kokoti, who will be treating us to a decadent two course winter feast. With an Australian Good Food Guide hat and placed in the WA top 50 three years running, she'll carefully curate each dish to highlight the wine you'll be exploring over the entirety of your stay.



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DAY 2

Wake up to the mesmerising view of mist rolling over ancient forests and the beautiful gardens of Stonebarn Lodge. A hearty cooked breakfast awaits, before we rug up and get ready to immerse ourselves in the world of truffles..

Join Dion Rangé, owner and founder of the Stonebarn trufferie, one of the first private truffle growers in Pemberton. You'll meet his three adorable truffle dogs and be taken on a private truffle hunt, uncovering the secrets of these incredible funghi that grace the menus of Michelin Star restaurants around the world.



How does a truffle grower enjoy truffle? "The value of the truffle is largely the aroma. Don't cook a truffle or you'll kill that aroma. I can't go past shaving it on perfectly scrambled eggs."

After a morning unearthing truffles, we'll enjoy truffled eggs with home baked bread and some carefully paired wines to compliment the umami essence of the truffle.



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DAY 2 CONT'D

Fueled up from feasting, the afternoon After lunch it's on to continue our wine journey with one of the region's influential wine families. Join either Picardy's owner and winemaker Dan Pannell in the winery discussing various clone impacts in Pemberton Pinot winemaking, or the Radomiljac family in the picturesque and significant vineyards of Pemberley of Pemberton.

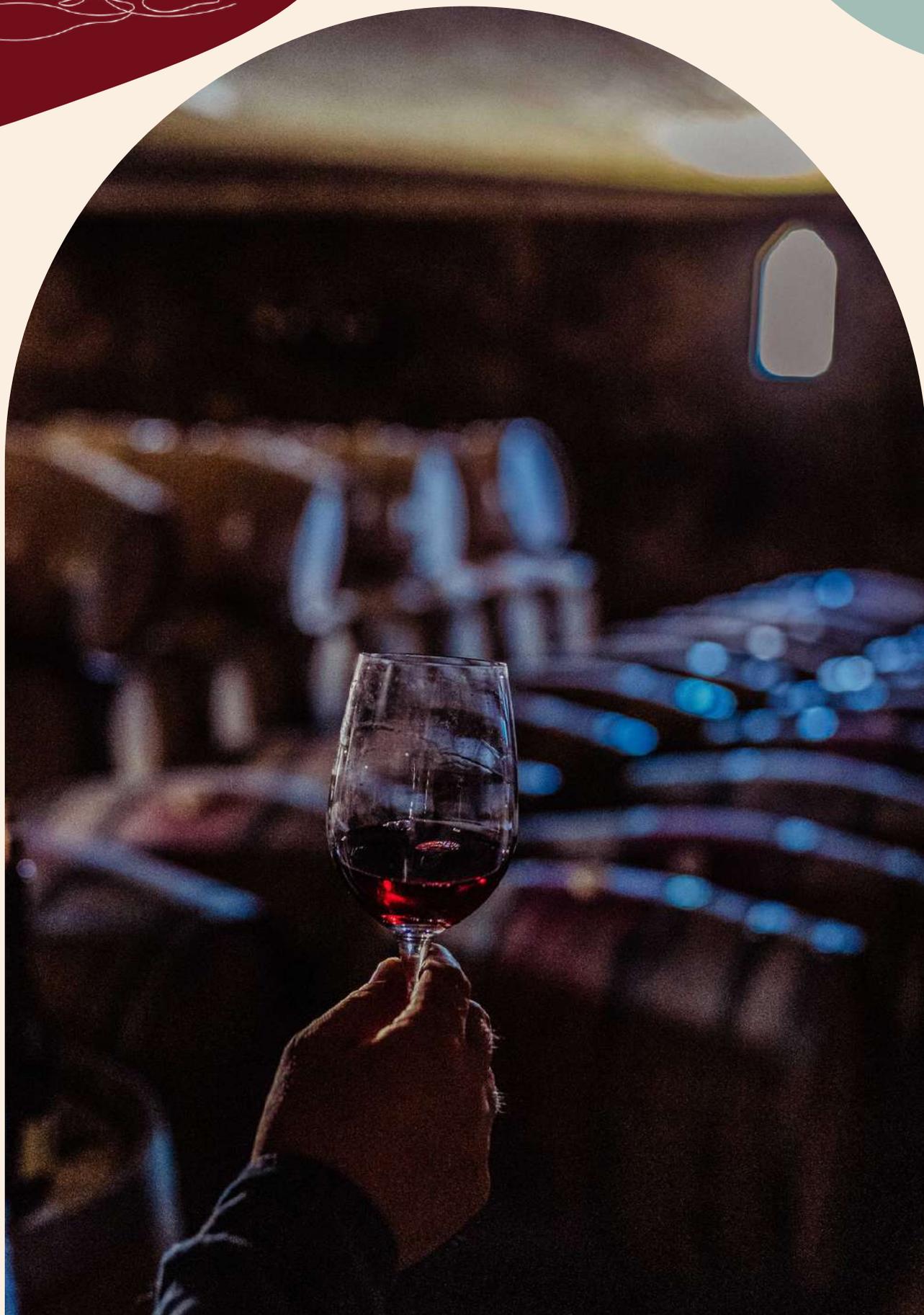
The name Picardy is synonymous with Pinot Noir in Western Australia, and the Pannell family has left a lasting legacy on the Australian wine industry. Not normally open to the public, this is a rare behind-the-scenes opportunity to meet the maker.

The Radomiljac family established the Pemberley farm back in the 70s and have been growing grapes since 1995 for some of the state's most prestigious names, as well as their own wine label.

This evening it's time to indulge in a winery three course meal back in the comfort of Stonebarn Lodge. We'll be continuing our Pinot journey with local and international wine pairings, and perhaps a special appearance from a local wine identity or two.



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Wake up to another day of seasonal beauty at Stonebarn Lodge. After a warming cooked breakfast overlooking the truffle forest, it's time to enjoy some sweet temptation at the Pemberton Honey Company. Mikey Cernotta and his family purchased there idyllic property several years ago, and he's been passionately building his honey business and preserving the local forests ever since.

According to Mikey, there truly is nothing that speaks of terroir as much as honey does, and he'll take you through the range of single site honey varieties that he produces.

Mikey will take us through the process of producing his single origin honey, from flower to jar. It's a year-round endeavour, and there is a huge amount of work that goes into keeping the hives happy and the bees healthy.

Yes, even bees need to watch what they eat! You may even have the opportunity to put your new found knowledge to the test, with the chance to get your fingers sticky during a tour of the extracting plant.





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DAY 3 CONT'D

After learning about all things honey, enjoy morning tea and roll up your sleeves for some hands-on action with the major by-product from honey. Beeswax has numerous applications and today we'll be learn about the art of candle making with Mikey's wife Alexa, who runs her own soap and candle business alongside managing their accommodation on site.



It's back to Stonebarn for a relaxed and rustic farmhouse style lunch with paired wines, before we continue with the afternoon's activities under the watchful eye of Chef Mel. From sweet delights back to earthy indulgence, keep those sleeves rolled up, as this afternoon we are getting busy in the kitchen. You'll be guided through the art of sausage making, utilising the region's produce to whip up your very own truffle sausages for dinner. Feel free to continue with the lunchtime wine if it helps with the culinary creative inspiration!



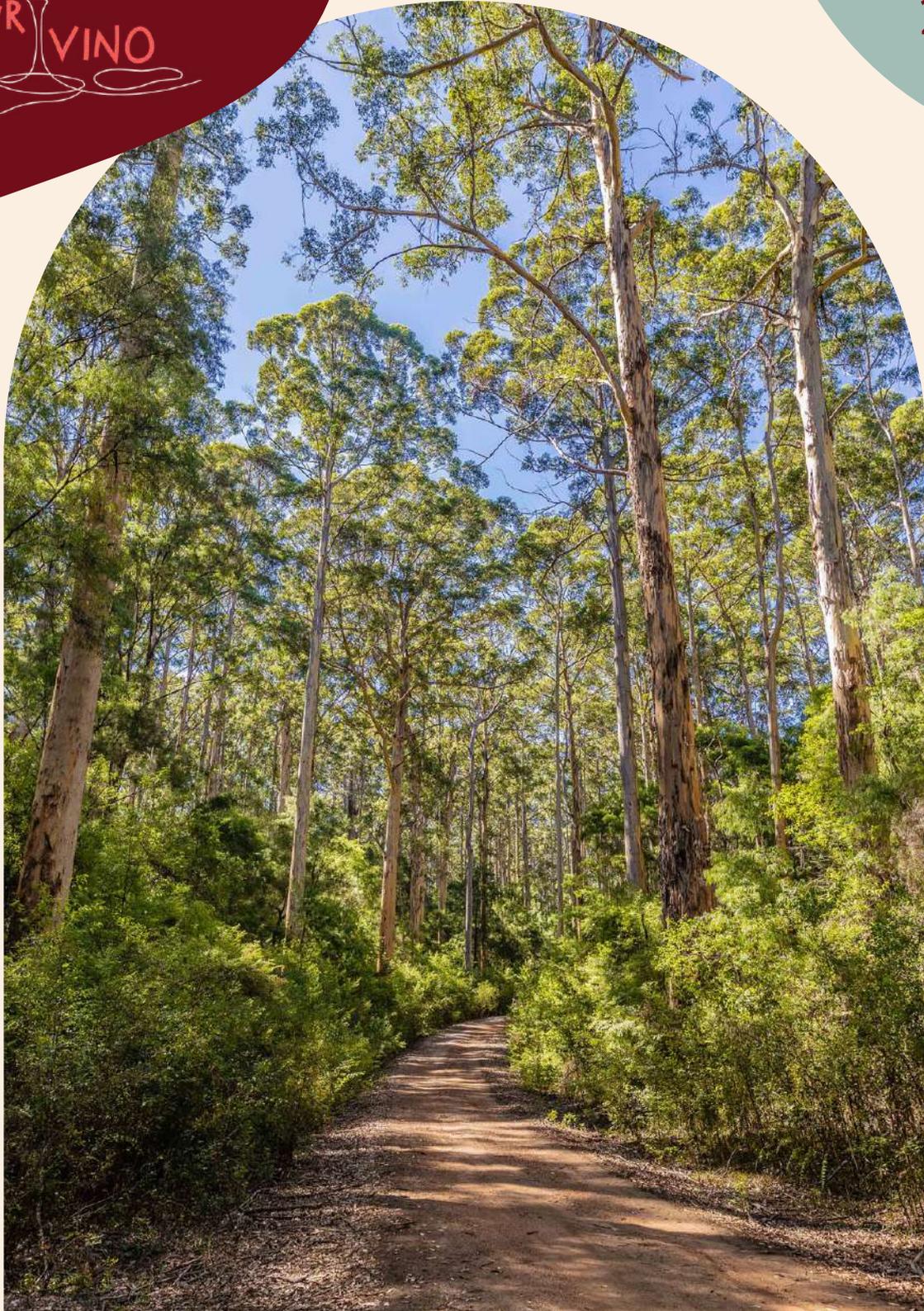
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Enjoy the rest of the afternoon at leisure, before joining Cassandra for a Pinot Noir masterclass followed by a decadent wintery feast featuring the likes of Lillian Wines, one of the region's most highly sought after and interesting producers. a pre-dinner wine tasting and fire-side chat.

Continue this evening's wine and truffle journey with three courses and a surprise honey-infused dessert by a local Masterchef finalist and favourite.

DAY 4

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Fuel up with breakfast this morning and lace up those hiking boots, as we'll be getting out amongst the Karri forests for a real sense of place over the next few hours. You'll have a chance to work up a sweat and earn your vino on the Pemberton trails, before we settle in for a warming camp lunch at the end of our journey.



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DAY 4 CONT'D

The afternoon is yours at leisure back at Stonebarn, before joining Cassandra for a pre-dinner wine trip to some of the other truffle producing parts of the world. From the foothills of the Italian alps, through the Pemberton wineries just down the road. We'll travel through the glass, and discuss what makes a great truffle pairing, and why these regions are so renowned for their produce on the plate and in the bottle.



Be sure to dress up for tonight's gala dinner, a long table, four course culinary journey continuing our international truffle and wine journey from the pre-dinner tasting. It's the final meal of our trip together, so time to reflect on the week's activities and memories that have been made together.



DAY 5

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After one last relaxing breakfast in the peaceful surrounds at Stonebarn Lodge, it's time to say goodbye (for now). Enjoy the morning in Pemberton before a special farewell from your hosts.

