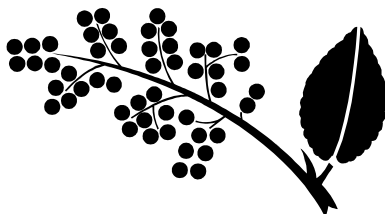


Presents the 2010 On the Vine Program



Saturday 15th May

Back for 2010 – one of our most popular demonstrations – book this one early!
Pasta workshop – learn the secrets to making gnocchi, gnudi,
flat & filled pasta and complimentary sauces

Saturday 19th June

Cooking with wine – primi, secondi e' dolce
from slow braises to noble poached fruits

Saturday 17th July

A pig in a day – all things porcine
from the different meat cuts and how to cook them to salami & prosciutto

Friday 20th August

If you missed it the first time here is a second chance to join in
Pasta workshop – learn the secrets to making gnocchi, gnudi, flat & filled pasta and
complimentary sauces

Saturday 21st August

Rustic Italian – simple food cooked with heart – using fresh seasonal produce

Saturday 18th September

Primavera – light up with the bounty of spring harvest

Join our Head Chef Tim Keenan for a morning cooking demonstration followed by
a long table lunch enjoying the results - all matched to De Bortoli Estate wines.

Cost per person \$145.00 (all inclusive) 9.30am - 3.00pm

Numbers for each session strictly limited so book early.

If you have a group of 12 or more - ask us about your own private On the Vine Demonstration available midweek.

Contact: Reservations

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Website: www.debortoli.com.au