

A group of people are seated around a long wooden table in a bright, modern setting, likely a restaurant or winery. They are engaged in a wine tasting session. Several wine glasses, some containing red wine, are visible on the table. In the background, there are large windows and a decorative floral arrangement. The overall atmosphere is social and relaxed.

# WINE CUBE

AT ROB DOLAN WINES

# ENJOY THE WINE CUBE FOR YOUR PRIVATE EVENT

For an exclusive Rob Dolan experience, our Wine Cube presents the opportunity for your group to escape your everyday and enjoy our private indoor glass space overlooking the vineyard.

After 25 years of making wine for some of Australia's most established wineries, Yarra Valley icon Rob Dolan made the decision to channel his passion and skill into his own label. Decades of friendships with top growers of the region gives Rob Dolan Wines access to the premier vineyards of the Yarra Valley. Rob believes the best fruit – with a 'less is more' approach in the winery – is key to creating wines with elegance, structure, and depth of flavour. Wines that make you stop and savour. Wines with true character.

We're passionate about the Yarra Valley and aim to highlight its unique produce – it's the perfect partner for our wines! Prepare yourself for a selection of local condiments, charcuterie, and a delicious range of cheese made onsite.

Inside this pack you will find all of the information regarding the variety of ways you can plan your perfect event at Rob Dolan Wines.

No matter what you are celebrating, this elevated winery experience is a perfect day out with friends or family.

We look forward to celebrating with you.



Your group will be guided by your own private wine specialist through 3 glasses of wine including one glass of our signature Blanc de Blanc followed by one glass of white wine and one of red wine from your selected wine series.

Please choose from our True Colours, Black Label, White Label and Signature Series packages.

All packages also include our famous grazing boards which can be tailored to accommodate any dietary requirements. The Wine Cube can accommodate up to 24 guests seated.

Select your package based on your wine preference and budget. Once you know what package you have chosen please select one white wine and one red wine from your selected series to be served to your guests.





## TRUE COLOURS PACKAGE

65.00 per person

Our fruit driven, easy-drinking wines. Enjoy one glass each of Black Label Blanc de Blanc and your choice of True Colours white wine, True Colours red wine, 1 grazing platter per 6 guests.



### **Cuvée Rosé**

strawberry | raspberry | red apple | pomegranate



### **2022 Sauvignon Blanc**

grapefruit | mandarin | crabapple | chalky



### **2022 Chardonnay**

guava | grapefruit | nectarine | textural



### **2021 Rosé**

apple blossom | strawberries | pink grapefruit | dry



### **2022 Pinot Noir**

cranberry | warm spice | raspberry | velvety tannins



### **2020 Casa di Rosso**

black cherry | red licorice | olive tapenade | truffle



### **2018 Cab Shiraz Merlot**

blackcurrant | plum | blackberry | savoury



## BLACK LABEL PACKAGE

75.00 per person

Drink outside the box with our small batch wines. Our experimental range features one-off parcels which showcase alternative varieties and winemaking styles. Enjoy one glass each of Black Label Blanc de Blanc and your choice of Black Label white wine, Black Label red wine, 1 grazing platter per 6 guests.



### 2021 Blanc de Blanc

green apple | lemon | honeysuckle | brioche



### 2023 Arneis

mandarin | wet stone | blossom | textural



### 2021 Savagnin

honey suckle | orange blossom | grapefruit | textural



### 2022 Marsanne

chamomile | lemon butter | saffron | blossom



### 2021 Chardonnay

mandarin | lemon curd | hazelnut | creamy



### 2020 Pinot Noir

strawberry | red plum | dark cherry | velvety tannins



### 2019 Four + One

blackberry | dark cherry | liquorice | spice



### 2017 Black Label Cabernet Sauvignon

blackcurrant | bay leaf | mulberry | clove





## WHITE LABEL PACKAGE

**85.00 per person**

Our flagship range made from premium Yarra Valley grapes. With texture and complexity, these wines are produced in limited quantities from select vineyard sites. Enjoy one glass each of Blanc de Blanc and your choice of White Label white wine, White Label red wine, 1 grazing platter per 6 guests.



### **2022 Pinot Gris**

red apple | nashi pear | pomegranate | textural



### **2021 Chardonnay**

apple | sea spray | almond | green olive | toast | mineral



### **2021 Pinot Noir**

black cherry | raspberry | five spice | velvety tannins



### **2021 Syrah**

plum | redcurrant | spice | lively



### **2019 Cabernet Sauvignon**

bay leaf | cedar | cassis | tapenade | fine tannins



# WANT SOMETHING SPECIAL

## SIGNATURE SERIES

**95.00 per person**

Made only in the most outstanding vintages, these small-batch wines are the ultimate expression of Rob and his team. Each bottle offers a window into the most exceptional vineyards of the Yarra Valley by utilising carefully selected vineyard sites and soils across the region.

Enjoy one glass each of Black Label Blanc de Blanc, Signature Series white wine, Signature Series red wine, 1 grazing platter per 6 guests.



### **2017 Chardonnay**

grapefruit | lemon rind | mineral | cashew



### **2019 Pinot Noir**

wild strawberry | cherry | mocha | velvety tannin



### **2017 Cabernet Sauvignon**

blackberry | five spice | toasty | rich | savoury tannins

## FEELING SOMETHING SWEET



### **2019 Late Harvest Sauvignon Blanc**

**11.00 per glass**

lemon peel | cumquat | marmalade | luscious



### **Two Barrel Batch Muscat**

**14.00 per glass**

dark chocolate | toffee | fruit cake | raisin





## GRAZING PLATTER

We serve 1 grazing platter per 6 guests. Our grazing platter includes a selection of Stone & Crow cheese made on site, charcuterie including prosciutto, bresaola and salumi, chicken liver pate and Mount Zero olives served with baguette, lavosh and sourdough snap crackers.

We will do our best to accommodate any dietary requirements please do let us know at the time of your booking.





## CAKES

We are able to supply you with a birthday or celebration cake. This will be purchased through one of our partners and can be tailored to your event or dietary needs. Prices vary. Please contact us for more

## AUDIO AND VISUAL

We will supply a speaker for your Wine Cube event and you can play your favourite music or playlist and we have a television we can provide on request.





## TERMS AND CONDITIONS

By booking you confirm that you have read the below terms and conditions and agree to comply. All menus are subject to change and availability.

For non-drinkers, we charge a fee of \$30pp including one soft drink or coffee and after that they are welcome to purchase additional soft drink, coffee, or sparkling water.

No additional food or beverage is to be brought onto the premises without prior approval. We reserve the right to confiscate any unapproved items. For your birthday/celebration cake arranged in conjunction with us prior to your event we will supply napkins and plates. Cutting of the cake is the responsibility of the organiser, we will supply a cake knife.

## DEPOSIT AND CANCELLATIONS

Credit card details are required to secure a reservation. This will be stored securely in our booking system OpenTable. Please note that your booking is not confirmed until your card details have been received.

We require a final confirmation of your booking including your wine package chosen, number of guests and dietary requirements a minimum 72 hours prior to the day of the event. In the unfortunate event of cancellation, you will be subject to the below cancellation policy. Within 72 hours prior the client is liable to pay a cancellation fee of 50% of the final balance. Less than 24 hours prior the client is liable to pay a cancellation fee of 100% of the final balance.

## RESPONSIBILITY

You are financially responsible for any damage or loss to Rob Dolan Wines property caused by you or your guests to the premises.

Responsible Service of Alcohol - Rob Dolan Wines reserves the right to decline service to any guest whom we believe to be intoxicated. All alcohol service directives from Rob Dolan Wines are part of the legal requirements held within our Liquor Licence in compliance with the State of Victoria and the Responsible Service of Alcohol.

All Wine Cube Bookings must have a previously nominated responsible service person to assist and communicate with our Wine Specialist in the event of any antisocial behaviour, alcohol abuse, use of illegal substances or in the event of an emergency. If no one is nominated the reservation holder will be the responsible person.

Your Wine Cube package is available for 3 hours. Beverage service concludes at 4pm, 30min prior to the conclusion of the event.

All function guests and hosts are expected to have vacated the Wine Cube by 4:30pm.

**For all enquiries and to book, contact us at [enquiries@robdolanwines.com.au](mailto:enquiries@robdolanwines.com.au)**





WINE  
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AT ROB DOLAN WINES

rob  
dolan  
YARRA VALLEY

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