

VILAGRAD WINERY

EST.  1922

Wine tour & tastings

Winery & Vineyard Tour & Tastings

Join our Cellar Masters and Vineyard Hosts for an enjoyable learning experience!

- Informative tour of Vineyard, wine making process, barrel education and history of NZ wine industry
- Experience methods of traditional winemaking practices
- Comprehensive tasting of several award winning wines
- Sensory evaluation and discussion
- Family history 5th generation

Teach the taste buds, educate the palate. On this informative and entertaining tour you will learn about the serious art of viticulture and winemaking from the grape to the bottle, and then on to the ultimate test, the tasting. Each tasting includes wine appreciation and sensory evaluation of a selection of quality wines and excellent ports.

Tour and Tastings can be 45 minutes to 1 hour in duration.
Price \$15 per person minimum of 10 ppl



Our wines have
been awarded
over 100 medals.



BOOK
NOW!

Platter Food

Enjoy our locally sourced platters for an extra \$15 per person, allow an extra 30 minutes for food option.

Vilagrad marinated Olives
Vilagrad grape and sherry vinegar jelly
Marinated mussels with chilli, coriander and lime.
Locally produced meyer gouda cheese
Magills Spanish Chorizo sausage with mild chilli
Vilagrad grapevine dolmas
Local organic butcher salami
Sundried tomato, basil pesto, cream cheese layered dip.
Prosciutto Italian dry cured ham
Locally sourced (Peacocke rd) Cucumber pickles
A selection of fresh and toasted locally baked breads
Menu may vary.