

OCTOBER

WINE OF THE MONTH

REGULARLY

\$38.00

NON CLUB

MEMBERS

20% OFF

\$30.40

WINE CLUB

30% OFF

\$26.60

Mitchella



GAZETTE | VOLUME 10. 2022



2018 Syrah

This 100% Estate Syrah, grown right outside the tasting room walls, displays rich aromatic notes of fresh blackberry and plums. With each sip, this wine entices with warm hints of nutmeg and cedar, ending in a smoky finish.





Roast Pumpkin & Feta Tarts

Pairs with 2018 Estate Syrah



8 servings



60 minutes

INGREDIENTS

- 375g ricotta cheese
- 4 eggs
- 1/4 cup grated parmesan
- 1/4 cup (60ml) pure cream
- 1 tbs cornflour
- 1 cup basil leaves, finely chopped
- 250g roasted pumpkin cubes
- 250g feta, crumbled

CRUST

- 2 cups almond meal
- 2 cups grated parmesan
- 4 egg whites, lightly beaten

DIRECTIONS

1. Preheat oven to 375 °F and grease eight 9cm x 2cm fluted tart tins (or a 20cm tin).
2. For the crust, combine almond meal, parmesan and a large pinch of sea salt in a bowl. Add egg white and fold to combine.
3. Turn mixture out onto a sheet of baking paper and roll or press together, then line the tins with the dough. It's a fragile dough so just press it into the tins with your fingertips. Bake for 10 minutes, then remove from the oven and leave to cool.
4. In a bowl, whisk together ricotta, eggs and parmesan, and season well.
5. In a separate bowl, whisk cream and corn flour until combined, then whisk this mixture into the ricotta mixture until well combined. Stir in the basil.
6. Pour the mixture into the tart shells and carefully place pumpkin and feta on top. Bake for 40 minutes until center is just set.

UPCOMING EVENTS

Pick Up Party

Saturday & Sunday, October 15th-16th
10-12pm

*Wine Club Members Only

-Closed-

Halloween

Monday, October 31st