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HIGH COUNTRY AT
home

NEW [High Country at Home](#) experiences add a soupçon of stardust, a modicum of magic to a long winter in iso

A suite of brand new [High Country at Home](#) interactive classes with the masters are set to bring a little ray of sunshine to Winter 2020.

Cook, taste, judge, savour and indulge in the flavours of Victoria's beautiful High Country with these unique, fun, guided Zoom experiences to enjoy at home with your squeeze or to share online with your book club, family or your BFF. It's as easy as booking a date, checking the mailbox for your special High Country at Home box of all the goodies you'll need for the class then Zooming on in to the latest in this sensational series.

Bookings are now open for these NEW tasty morsels from High Country at Home:

- Meet local foodie, Sally Lynch, (pictured) at the big iron gates of the **Old Beechworth Gaol** then head inside to the kitchen for a lively lesson in the finer points of making a cracking [Tom Kha Gai in the Big House](#) using classic Thai flavours including fresh herbs and lemongrass grown right there in the prison garden.
- Love coffee and wine but want to polish your palate? Join passionate wine enthusiast, @rhone.girl, Steph Eyles, with coffee expert, Ben Ryder, from Beechworth's award-winning roastery, Blynzz, for a delicious deep dive that puts Smooth Criminal Arabica beans and a Fighting Gully Road Sangiovese through their paces. [Be your own Coffee & Wine Judge](#) is an immersive, cerebral as well as sensory journey with two people who really know their craft.
- Meet Glenbosch Wine Estate's maker and distiller, Dirk Bester, for [Gin Appreciation](#), learning all there is to know and love about gin, how to use botanicals and enjoy a quick and dirty lesson in how to concoct your own Prohibition Era-style moonshine.



- Explore the magic of Muscat deep in the century-old barrel room at Pfeiffer Wines, tasting a range of luscious drops guided by the maker while learning the art of blending at this exclusive, hands-on [True Muscat Experience](#).

Join the growing band of virtual visitors to Victoria's spectacular High Country signing on for High Country at Home experiences. Great for social(ly distanced) iso gatherings, these virtual escapes to Victoria's most spectacular destination have been a hit with Melburnians since the first round of experiences launched in April. [Check out the full list of current classes at victoriashighcountry.com.au](#)

[High Country at Home](#) is also an online marketplace showcasing products from around the region those in lockdown can still enjoy, including wine, beer, gin, honey, luxe granola, sauces, olives, locally roasted coffee and boutique wares from nearly 100 High Country businesses. And for Melbourne shoppers, there's also a current list of metro stockists of a range of High Country products.



Ben (Blynzz Coffee Beechworth) and Steph (@rhone.girl) sharing their passion for coffee and wine.

For more information, images or to arrange interviews with any of the High Country businesses presenting interactive classes, contact Sue Couttie, PR Manager, Tourism North East - 0419 522 064 or sue.couttie@tourismnortheast.com.au