

FRI 5 MAY 4PM - 8.30PM | SAT 6 & SUN 7 MAY 10AM - 5PM















Grampians Grape Escape would like to acknowledge the traditional owners Djab Wurrung and Jardwadjali, the traditional custodians of the area on which live music, laughter and conversation will echo throughout the foothills of Gariwerd as friends and family gather for this annual celebration. We pay our respects to Elders, past and present; to their history, culture and continuous connection to Country. We extend that respect to Aboriginal and Torres Strait Islander peoples here today.



On behalf of the Victorian Government, welcome to Halls Gap for the Grampians Grape Escape.

The Victorian Government has supported Grampians Grape Escape for many years and it's fantastic to see the festival celebrate its 30-year milestone this year.

Congratulations to all the passionate and hardworking event organisers, winemakers, producers, musicians, and volunteers who have helped to deliver a wonderful event over three decades.

With more than 100 stalls set up in the foothills of the Grampians, it's hard to imagine a more beautiful backdrop to sample a good drop and taste the flavours of the region.

The festival also features exhibitor masterclasses, cooking demonstrations, live music, and kids' activities so there's something for everyone over the three days.

While you're in the region, I encourage you to take some time to enjoy the Grampians stunning natural landscape and wildlife or take on Victoria's ultimate hiking experience at the Grampians Peaks Trail.

The Grampians Grape Escape joins a long list of blockbuster events scheduled for Victoria in 2023 that are supported by the Regional Events Fund.

The Victorian Government is committed to supporting these events, which bring thousands of visitors to regional Victoria, showcasing the wide range of experiences on offer across our state and supporting our local communities.

Steve Dimopoulos

Minister for Tourism, Sport and Major Events



We are proud to present the 30th Grampians Grape Escape set in beautiful Halls Gap.

Three decades ago people with great vision wanted to showcase the very best food and wine in our region, and those still with us must be excited to see how the festival has grown into what it is today.

We have put together another exciting, jam-packed program of masterclasses, live music, wine and special foodie guests for you to enjoy on our 30th anniversary.

The Grampians Winemakers Barrique Auction is on again, a unique opportunity to purchase a special Grampians shiraz exclusive to GGE.

And we must acknowledge that this is a true team effort, we must thank our excellent exhibitors. our wonderful volunteers and generous supporters, including the State Government of Victoria and our incredible sponsors. We also thank each festival goer for your support over not only the past 29 festivals but this years' 30th.

I invite you to come and enjoy our celebrations the Grampians way, by savouring the best the region has to offer

Kevin Erwin

Chairman. Grampians Grape Escape Inc



Gates onen

4 00





FRIDAY 5 MAY - PROGRAM

4.00	dates open
4.30	Shell Yeah (MUSIC) until 5.20
5:40	19-Twenty (MUSIC) until 6.50
7 10	Madhouse (MUSIC) until 8 30

Music Stage Emcee - Dylan Lewis

SATURDAY 6 MAY - PROGRAM

Cooking Demonstration Emcee - Merrick Watts

Masterclass Emcee - Hilary McNevin			
10.00	Neil Murray (MUSIC) until 10.45		
10.30	Khanh Ong Cooking Demonstration (DM) until 11.15		
10.30	Prepare, Pop & Pour with Seppelt Wines (MM) until 11.00		
10:45	Official Opening (MUSIC) until 11.15		
11.15	Welcome to Country / Gariwerd Aboriginal Dance Group (MUSIC) until 11.45		
11.30	The Camp Cook with Weber (MM) until 12.00		
12.00	Miguel Maestre Cooking Demonstration (DM) until 12.45		
12.00	Taylah Caroll (MUSIC) until 12.40		
12.30	Gin with a Grin, Kilderkin Distillery (MM) until 1.00		
1.00	Old Melbourne Road (MUSIC) until 2.10		
1.30	Wine & Cheese Masterclass with Long Paddock Cheese & WineTruth (DM) until 2.15		
2.15	Grampians Winemakers Shiraz Barrique Auction (DM) until 2.45		
2.30	Behind the Barrel with Timboon Railway Shed Distillery (MM) until 3.00		
2.30	Blaze of Glory (MUSIC) until 3.25		

(Pre-booked) White Wine Masterclass (MM) until 4.00

(MM)

Masterclass Marquee

Refer to Site Map for locations.

Good Faces 4 Radio (MUSIC) until 5.00

Demonstration Marquee

(MUSIC) Music Stage

3.30

3.45

(DM)







SUNDAY 7 MAY - PROGRAM

Music Stage Emcee - **Dylan Lewis**Cooking Demonstration Emcee - **Merrick Watts**

Masterclass Emcee - Hilary McNevin / Loïc Le Calvez

10.00	Soulty	(MUSIC	until 10.40

- **10.30** The Crafty Two, Noodledoof (MM) until 11.00
- **10:45** Miguel Maestre Cooking Demonstration (DM) until 11.30
- 11.00 Benny Walker (MUSIC) until 11.50
- **11.30** From Wine into Chocolate, Kerrie's Kreations and Pomonal Estate (MM) until 12.00
- **12.10** Madeline Leman & the Desert Swells (MUSIC) until 1.00
- **12.30** The Peaks & Challenges of the Grampians Peaks Trail (MM) until 1.00
- 1.20 JazzParty (MUSIC) until 2.10
- **1.30** Meat The Press with Tim Bone (MM) until 2.10
- 1.30 (Pre-Ticketed) Merrick Watts An Idiot's Guide To Wine Show (DM) until 2.40
- 2.25 MixTape (MUSIC) until 3.30
- 3.00 Celebrity Grape Stomp (EXPERIENCE THE GRAMPIANS STALL) until 3.20
- **3.00** (**Pre-booked**) Red Wine Masterclass (**MM**) until 3.30
- **3.50** Glitter Gang (MUSIC) until 5.00

HALLS GAP SHUTTLE BUS with Ambush

Cost: \$15pp return / \$10 one-way (incl. children)

Pay upon boarding by EFTPOS or correct change. Return shuttle buses run on continuous loops along the main road of Halls Gap (Grampians Rd) from 7.00pm FRI / 3:30pm SUN & SUN. Departs when full. First in line, first home.

(DM) Demonstration Marquee(MUSIC) Music Stage

(MM) Masterclass Marquee

Refer to Site Map for locations.

FESTIVAL EMCEES



MERRICK WATTS

Demonstration Stage + An Idiot's Guide To Wine

You probably know Merrick Watts as the Australian comedian who has been making us all laugh for more than 25 years, but did you know he is also a legit wine expert?

Merrick has completed advanced wine qualifications and is passionate about Australian wines of all types. So essentially, Merrick is the ideal dinner guest. He can bring the perfect drop and make you laugh.

Merrick is the Demonstration Marquee emcee and will host his comedy show, An Idiot's Guide To Wine, on Sunday where he will take the crowd on a hilarious journey during this show as they try six wines from the Grampians and Pyrenees regions together.

This is a pre-ticketed experience for \$65pp.

Includes 6 x 50ml pours of local wine + 70 minutes of wine comedy by Merrick Watts!

Check with the Information Marguee for availability.



DYLAN LEWIS

Music Stage

We are thrilled to have Australia's iconic entertainment. presenter Dylan Lewis back as our live music stage emcee to head our incredible musical line-up.

Dylan has been on our televisions for decades on shows including Recovery, Video Hits and Pepsi Live.

However, he has also played in his own bands and is a passionate supporter of mental health and children's charities - truly an incredible human worth coming out to see.

So make sure you head to the main stage for a boogie and to catch Dylan doing his thing.

MASTERCLASS EMCEES



HILARY MCNEVIN / LOIC LE CALVEZ

Masterclass Marquee

Exhibitor masterclasses are emceed by Grampians Grape Escape board member, freelance food writer, and founder of Turnip Media, Hilary McNevin.

Hilary will be joined by Wine Truth's Loic Le Calvez, a winemaker by trade and prominent personality within the Grampians and Pyrenees wine region.

Don't miss the wine and cheese masterclass Loic is co-presenting with Ivan Larcher from Long Paddock Cheese on Saturday at 1.30pm.



REMEMBERING

BRAD **FERNANDO**

April 1965 - August 2022



People of the Grampians and Pyrenees wine community are among the hundreds still feeling the loss of the irreplaceable Brad Fernando following a brave battle with a long illness. Grampians Grape Escape won't be the same without his friendly face and contagious laughter, whether behind the counter for a winery or behind the scenes helping festival staff, as he was so often known to do. The food and wine expert was adored in Western Victoria's culinary scene, not to mention admired for his taste in fashion.

Brad, may your star shine bright over the hills of Gariwerd tonight. We miss you.

IT'S MOTHER'S **DAY NEXT WEEK**

There's no better place to shop up than at Grampians Grape Escape!

From earrings and relish to mum's favourite bottle of red, support small business with a shop up at GGE for Mother's Day. Kids can make their own wrapping paper and card in the Little Adventurer's Precinct and gift it with a freshly potted flower or herb, thanks to the team at David O Jones Mitre 10.



FESTIVAL GUEST



MIGUEL MAESTRE

Do you love Spanish food? Well, you are going to love Miguel Maestre. The Spanish-born chef, restaurateur, television presenter and cookbook author brings the spice wherever he goes, literally with his cooking but just as much with his warm and effervescent personality.

Miguel will host two demonstrations over the Grampians Grape Escape weekend, one each on Saturday and Sunday. So if you love big flavours and want to learn some tips and tricks on how to wow next time you cook for your friends and family, make sure you get to the demonstration tent when Miguel is there!

SATURDAY 6 MAY: 12:00pm - 12:45pm (DM)

With winemaker Jacob Parton from Best's, Great Western

SUNDAY 7 MAY: 10.45pm - 11:30am (DM)

With winemaker Susan Doyle from Blue Pyrenees Estate





MICRO DISTILLERY | WESTERN VICTORIA

FESTIVAL GUESTS



KHANH ONG

If you don't already follow Khanh Ong on Instagram you need to do so immediately @khanhong to get all of the delicious and funny food content, including the iconic Micky's Lunchbox series which puts most of our sad work lunches to shame.

Whether you know him from MasterChef, his podcast, Feast, or maybe you've eaten at his Melbourne restaurant, The George on Collins, it can't be disputed that Khanh is amazing at not only cooking inspired by his Vietnamese heritage, but mastering cuisines and flavours from all over the world. It's obvious, food is his love language, and we are absolutely in love.

SATURDAY 6 MAY: 10:30am - 11:15am (DM) With winemaker Haydn Black from Black & Ginger Wines



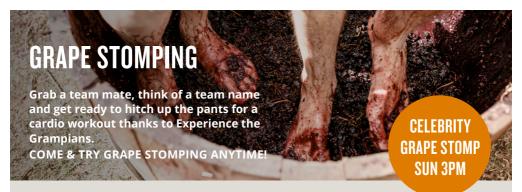
TIM BONE

Love the humble toastie? You'll love Tim Bone. This Ballarat-based chef rose to fame in 2019 during his stint on MasterChef Australia, where he reached the semi-finals. Tim loves bold, hearty flavours that feel like home, inspired by foodie greats including Jamie Oliver, Stephanie Alexander, Maggie Beer and the late Anthony Bourdain.

Trying a Tim Bone toastie is an indulgence to savour. This is not just a sandwich; this is an art of composition, with carefully selected ingredients from the bread, to the fillings and even the butter – everything local and artisan-made where possible.

SUNDAY 7 MAY: 1.30pm - 2.10pm (MM) Masterclass Marquee

Buy a toastie from Tim at any time on Saturday & Sunday at site 11



Stomp away to be in the running for great prizes including Montara Wines.

Saturday's major prize:

Experience the Grampians Helicopter Wine Picnic for 2 people, valued at \$700

Sunday's major prize:

Experience the Grampians Wine Lovers Bus Tour for 4 people, valued at \$700

Pre-register at Experience the Grampians

SATURDAY HEATS

11.45am, 12.45pm, 1.45pm & 2.45pm

FINAL at 3.45pm

SUNDAY HEATS

11.45am, 12.45pm, 1.45pm & 2.45pm

FINAL at 3.45pm





Paper Scissors Rock Brew Co is an award winning Craft Brewery situated right here in Halls Gap. Come visit us at our venue in town for fresh beer, great food, and regular live music.

You'll also find us on-site for Local Beer at Grape Escape!



119 Grampians Road - Halls Gap - 03 53113709 www.paperscissorsrock.beer

SATURDAY 6 MAY - WINE, CHEESE & A BARRIQUE AUCTION



TWO FRENCH FELLAS

Sat 6 May, 1.30pm - 2.15pm Demonstration Marquee (DM)

Wine and cheese, a marriage made in heaven. Enjoy a presentation by French-Australian Cheesemaker Ivan Larcher from Long Paddock Cheese and French-Australian Winemaker Loic Le Calvez from Wine Truth in the demonstration marquee just before the Barrique Auction. Soak up the journey of three kinds of cheese perfectly paired with three local wines, including the Grampians Winemakers Barrique Shiraz.

While tasting the three cheeses and wines is a paid and pre-ticketed experience, anyone can attend the class and learn more about pairing wine and cheese.

The contents of this program are designed in advance, so check with the crew at the Information Marquee or the festival website to see if any tickets are still available.



GRAMPIANS WINEMAKERS BARRIQUE AUCTION

Sat 6 May, 2.15pm - 2.45pm Demonstration Marquee (DM)

Tastings at the Barrique Bar until 2.00pm

So what is a Barrique?

The word 'barrique' refers to a specific size and shape of oak barrel (225 litres to be precise!). Saturday's auction provides a unique opportunity for wine collectors to invest in something rare and special. This is because the wineries that contribute to the barrique donate a limited volume of their best Shiraz from that vintage.

Always a hit with wine lovers and a major fundraiser for the winemakers, be one of the winning bidders lucky enough to take home a unique 'taste of the Grampians.'

SATURDAY 6 MAY - MASTERCLASSES (MM)



PREPARE. POP & POUR

Dan Ahchow, Seppelt Wines

10.30am - 11.00am

Sparkling Shiraz, Prosecco, Brut Cuvee or Sparkling Rose, whatever type of bubbles tickles your fancy, learn how to bring the fun to your next cocktail party with the sparkling specialists, Seppelt Wines. Four cocktails being demonstrated.



THE CAMP COOK

Peter McKnight, Weber

11.30am - 12.00noon

Learn how to roast, bake and barbecue the Weber way with Peter McKnight from Weber AUS/NZ. Hear about the various models, accessories, and how to prepare and care for your Weber. Also, enjoy Weber cookbook demonstrations & camp cooking tips.



GIN WITH A GRIN

Chris Pratt, Kilderkin Distillery

12.30pm - 1.00pm. Numbers limited.

Is there really a gin to suit everyone? Well, there are certainly plenty of choices. Kilderkin's Distiller, Chris Pratt, will demonstrate and talk about how to select your gin, what to mix with it, and how to prepare and garnish it for the perfect drink.



BEHIND THE BARREL

Josh Walker, Timboon Railway Shed Distillery

2.30pm - 3.00pm

Join Josh from the Timboon Railway Shed Distillery who will explain the process of making whiskey. ABecketts Creek Cooperage will perform a barrel breakdown and then finish with a little Port Expression tasting and a discount voucher.



WHITE WINE MASTERCLASS (PRE-TICKETED)

Western Victorian Wine Challenge Winners

3.30pm - 4.00pm

Those pre-registered for this masterclass will be taken through award-winning red wines from the Western Victorian Wine Challenge, including *Mount Langi Ghiran 2022 Cliff Edge Riesling, Seppelt 2021 Drumborg Chardonnay and Grampians Estate 2011 Kelly's Cuvée.*

SUNDAY 7 MAY - MASTERCLASSES (MM)



THE CRAFTY TWO

Sam Rudolph, Noodledoof Brewing Co 10.30am - 11.00am

Hear how Noodledoof Brewing Co's craft beers are influenced by the changing seasons allowing the team a constantly evolving tap list. Then enjoy a martini and negroni making demonstration using their premium spirits range.



FROM WINE INTO CHOCOLATE

Pep Atchison, Pomonal Estate & Kerrie Fry, Kerrie's Kreations 11.30am - 12.00pm

Pomonal Estate is a popular winery, microbrewery and cider house. But the Pomonal Estate & Kerrie's Kreations wine and chocolate pairing board is what gets tongues talking. Learn about the beautiful board and these unforgettable wine chocolates.



PEAKS & CHALLENGES

Marc Sleeman, Grampians Tourism | Charlie Richardson, Parks Victoria | Adrian Manikas, Grampians Peaks Walking Company 12.30pm - 1.30pm

The iconic Grampians Peaks Trail has put the region on the map for international tourism. Learn about the peaks and the hiking challenges from a company at the pinnacle of its game.



MEAT THE PRESS

Tim Bone, Tim's Toasties & MasterChef AU

1.30pm - 2.10pm

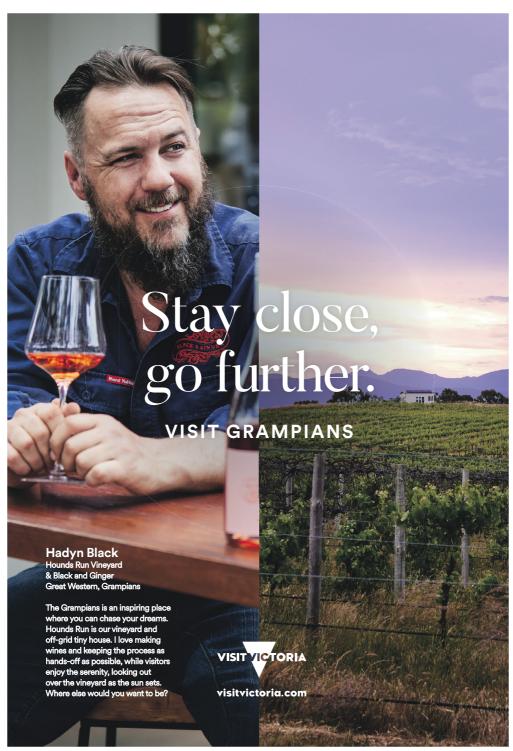
Tim Bone (MasterChef Australia) became one of the show's most popular contestants. Tim went on to set up, Tim's Toasties, selling gourmet toasted sandwiches with an emphasis on seasonal, local produce and high-quality sourdough bread.



RED WINE MASTERCLASS (PRE-TICKETED)

Western Victorian Wine Challenge Winners 3.00pm - 3.30pm

Those pre-registered for this masterclass will be taken through award-winning white wines from the Western Victorian Wine Challenge, including *Peerick 2019 Shiraz, Peerick 2019 Reserve Shiraz, Clarnette 2021 Tempranillo and Grampians Estate 2001 Mafeking Shiraz.*



GRAMPIANS WINEMAKERS BARRIQUE AUCTION: CELEBRATING THREE DECADES OF A UNIQUE TRADITION

Who makes the very best Shiraz in the Grampians region? What if we told you it was everyone?

With the 30th Grampians Grape Escape Festival comes another incredible Barrique – a Shiraz so special it sings the harmonious song of history, collaboration, talent and taste. This is a wine so unique to our region that it simply cannot be replicated, and therefore creates fierce competition when it goes to auction each year.

Since 1991, local wineries have been asked to donate a limited volume of their best Shiraz from that vintage. They are perfectly blended together to create a Shiraz that ages gracefully and always drinks superbly.

One of the founding members of the Grampians Grape Escape, Rick Heinrich, was incredibly passionate about showcasing our region's winemakers, and a trip to Europe a few years before had always stuck in his mind.

"I'd been in France in 1984 and learnt about the famous Hospices de Beaune auction they had in Burgundy, where instead of selling the wine by the bottle it was sold by the barrique!," he remembers.

Winemakers Trevor Mast and Viv Thomson blended the first ever Barrique, the word

"The whole idea was to put together something that was totally unique and that in itself was great"

'Barrique' referring to a specific size and shape of oak barrel. It sold for \$4400, with the winning bid from a Stawell syndicate.

"The whole idea was to put together something that was totally unique and that in itself was great," Rick says.

"But the great thing about it was we created a really strong competition between a lot of wine and food clubs and private food and wine buyers who wanted to buy this particular barrel.

Locals soon faced off against stiff competition from Melbourne and interstate and bidding for the barrel reaching tens of thousands of dollars. It is now auctioned in smaller lots of bottles and magnums and is valued by collectors for its complexity and longevity.



Wine and Food Society Ararat President Robert John has been part of the hot contest of buying the Barrique for certain vintages over the years, with the society bidding many times.

"It was always an exceptionally good wine," he says.

"The Barrique has been the focus of the festival for many years and brings a lot of people and interest to the festival and it's our Wine and Food Society's hope it can continue to be part of the festival for years to come."

Trevor Mast would oversee the blending of the Barrique for fourteen straight years, before handing over to Simon Clayfield in 2007. Trevor, lauded as a true legend of the winemaking industry, passed in 2012. His legacy includes his reputation for an expert palate, and the winemaker was among the first to plant Italian varieties and to resurrect Shiraz in the region.

The Grampians is of course famous for its Shiraz and if you visit the Mount Langi Ghiran stall at GGE, you may get to sample the Mast Shiraz, named after the cool climate pioneer. The blending of the Barrique has been passed down to other incredible local winemakers, with this year's blended by Mount Langi Ghiran's Chief Winemaker. Adam Louder.

This year's Barrique blend is sure to be another truly special one-off regional shiraz, and will be auctioned off at:

SATURDAY: 2:15pm at the Demonstration Marquee

TASTINGS: 10am - 2pm at the Barrique Bar



DAVID O JONES MITRE 10 - LITTLE ADVENTURERS' PRECINCT



With free herb and flower planting, gift wrap making, Mother's Day card making, giant cupcake decorating, party hat making and more, there's something for kids of all ages.

Plus, there will be Stop-And-Play stations scattered throughout the festival, so they've something to do while you taste away.

Kids can also enjoy Grape Stomping with Experience the Grampians, table tennis and badminton, a rock climbing wall thanks to Stawell Gold Mines, plus Wicked Wildlife.

And remember to take them to the stage for live music plus a tasting tour with festival exhibitors.







THANK YOU

Volunteers are vital to the success of our festival and we'd like to say a HUGE thank you to the G-FORCE crew! You guys are all amazing! x

DISCOVER NORTHERN GRAMPIANS

Halls Gap

In the heart of the Grampians National Park, Halls Gap and surrounds offers something for everyone in the family. Retail, cafes, brewery and wineries plus the National Park for exploring ancient mountain ranges or a short, picturesque walk.



Great Western

A journey of discovery awaits in the charming township of Great Western, known as The Wine Willage. Wineries offer live music, food and wine tastings. Tour underground cellars, enjoy a picnic and space for the kids to run free. Local operators also offer wine bus tours or even helicopter flights.

Stawell

Stawell is the gateway to the entire Grampians region. Relax for a moment beside the lake at the leautiful Cato Park, then inspect the town's historigold rush architecture. Explore the range of retail shops, eateries and a local brewery. You can visit Sisters Rocks or Bunjil Cave Heritage Site or get active and walk or ride the Grampians Rail Trail.





St Arnaud

Steeped in Gold Rush history and the beginning of the Silo Art Trail, local artist Kyle Torney puts this town on the map. With manicured gardens and wandering native wildlife, cafes and a main street full of history, why not head north while you're in the region.









The best kept secret in the Grampians

Whether you're a camper, a glamper, caravaner or like to stay in self-contained accommodation, Lake Fyans Holiday Park has it all, situated on the shores of one of Victoria's premier recreational lakes.

Book at lakefyansholidaypark.com.au or call us **03 53566230**.



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LIVE MUSIC - SATURDAY



NEIL MURRAY 10.00am - 10.45am

An hour from Halls Gap resides one of this country's most respected singer-songwriter, Neil Murray. As a founding member of the pioneering Warumpi Band, Neil has helped bring contemporary Indigenous music to mainstream Australia.



OFFICIAL OPENING Welcome to Country 10.45am - 11.45am

Head to the music stage for the official festival opening, a Welcome to Country and the Gariwerd Aboriginal Dance Group who blend contemporary and traditional dance styles with the telling of stories almost as old as time itself.



TAYLAH CAROLL 12.00noon - 12.40pm

Radio stations describe alternative-folk musician Taylah Carroll as a fresh slice of indie heaven and a little bit of magic. Look Taylah up wherever you get your music and head to the stage for her beautiful storytelling style – it will be amazing.



OLD MELBOURNE ROAD 1.00pm - 2.10pm

Old Melbourne Road is joining us for our 30-year celebrations! This seven-piece band from Dunnstown mixes Irish, folk and Aussie influences for big sounds that will get the dancefloor going. Expect a few classic Irish covers as well as unforgettable originals.



BLAZE OF GLORY 2.30pm - 3.25pm

Blaze of Glory is a cover band seriously good at honouring the famous rock outfit, Bon Jovi. Delivering all of the megahits that made them famous, they will have you singing and dancing immediately, and we can't wait to get our rock on!



GOOD FACES 4 RADIO 3.45pm - 5.00pm

Get ready to rock out to the high-energy sound of Good Faces 4 Radio, the Geelong based cover band that delivers a performance like no other. Featuring powerhouse vocals, the band covers a wide range of hits from classic rock to modern pop, always infusing their own unique style into every song.

LIVE MUSIC - SUNDAY



SOULTY 10.00am - 10.40am

Kickstarting the Sunday session is Hamilton artist, Soulty. With a folk/pop sound influenced by gospel, jazz, blues, and rock, Soulty's deep spirituality re-enforces messages of hope, unconditional love and forgiveness. These are messages we can all get behind.



BENNY WALKER 11.00am - 11.50am

A Yorta Yorta man from Echuca, Benny Walker is one of the best – his incredible voice and epic tales are mixed with a deep groove and passion for the land and the people who reside on it. This multi award-winning Indigenous artist's music has been described as "instrumentally superb", "smoky and raw" and "soul-touching".



MADELINE LEMAN & THE DESERT SWELLS 12.10pm - 1.00pm

Madeline Leman & The Desert Swells will take you on a trip through 60s surf, 70s pop, and their unique brand of 'Femmericana' twang. Influenced by the women of the 60s and 70s, Madeline will captivate festival goers with stories of strong female protagonists who ramble through the mundane and the profound.



JAZZPARTY 1.20pm - 2.10pm

Well-dressed jazz punks with a passion for classic and neosoul, JazzParty play RnB-inspired tunes with a contemporary bent. Darcy McNulty's wailing saxophone leading the horns section and the silver-tongued backing vocals of the jazzboys form the perfect backdrop to the almighty roar of lead lady and soul diva Loretta Miller



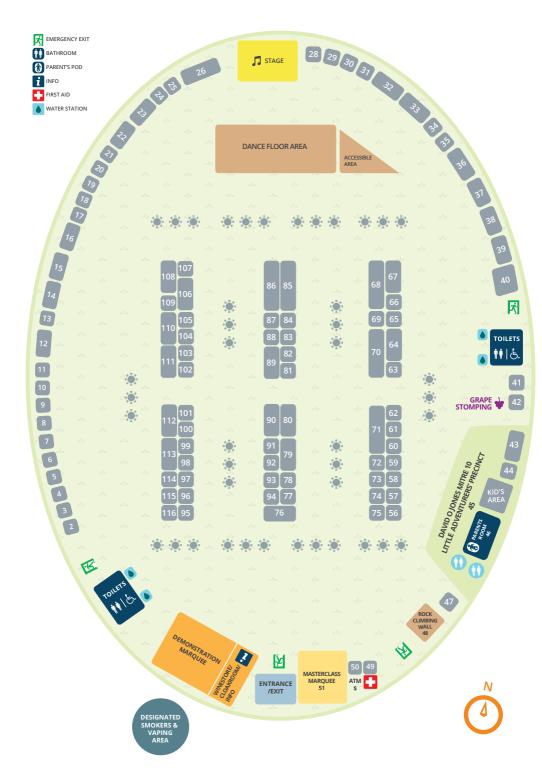
MIXTAPE 2.25pm - 3.30pm

MixTape is a hit-filled, non-stop hyper-colour freight train 80s party that will transport you back to one of the greatest musical decades ever. From fluoro leg-warming pop to ozone-depleting big hair rock, come relive every Westcoast Cooler and bad blue light disco pash.



GLITTER GANG 3.50pm - 5.00pm

Glitter Gang are a 70's Glam Rock band that formed in Jan 1992, just before the first ever GGE. With a repertoire of hits from The Sweet, ELO, ABBA, Kiss, Sherbet, Skyhooks plus many many more. Their energetic live performance combined with dazzling costumes, platform shoes and makeup will transport you back to the decade where Glam Rock ruled.



FXHIRITORS

(V) Vegetarian (VEG) Vegan (NF) Nut Free (GF) Gluten Free

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- 100 Audley and Hall
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- We're Fired Up Pizza (V) (VEG) (GF) (NF)
- Wicked Wildlife
- 98 Willaura Candle Company

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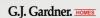
























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THANK YOU FOR CELEBRATING AT GRAMPIANS GRAPE ESCAPE

We'll see you on the 3rd - 5th, May 2024

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The contents of this program have been carefully compiled and are believed to be correct at the time of publication. The Board of Grampians Grape Escape Inc, contractors and stakeholders will not hold themselves responsible whatsoever for any errors or omissions.

