

Wine and Food Lovers

Tour of South Australia

Departs 1st December 2021

Blue Dot Travel

Go somewhere different



\$7,699 pp

Twin-share, excludes
domestic flights
Single supp \$1,300



WINE AND FOOD LOVERS TOUR OF SOUTH AUSTRALIA

On this tour, you will explore 6 of South Australia's seven main wine producing regions. In each region we will have structured tastings at a carefully selected winery, most of which will be multi award winning. At selected wineries we have organised behind the scenes tours, special tastings, visits to operating cooperages, and for our souls, a tasting at the old Jesuit winery that still produces Australia's sacramental wines.

This feat will be matched with a meal at a renowned restaurant at each region and in fact we will have a featured meal almost every day. Many of these restaurants are also multi award winning with meals created by well known and respected chefs. Some restaurants will offer picturesque vineyard settings, others may feature stunning views, intriguing architecture or historic stone buildings, and one or two of them may just rely on their great food to command our patronage.

It's not all eating and drinking though, we will have lined up boat rides on the Coorong to the mouth of the Murray River, a paddle steamer ride on the mighty Murray, an Aboriginal guided tour of an Aboriginal cultural heritage art site, a night photography workshop, a tour of some historic properties and some short walks.

You will stay in carefully chosen accommodation, usually smaller, less global hotels, and resorts, with unique attributes to make your stay in South Australia a little different but very memorable. Sound exhausting? We have two nights on a luxury houseboat that will give us a full day to chill, catch up on rest, read that holiday book, or review your wine purchases.

With the withdrawal of the Chinese from the Australian wine market, SA producers have lost a large segment of the market. So why not come to the party, and enjoy everything these wonderful hard working communities have to offer. After all, we all like to help a struggling Aussie farmer.

Day 1, Wednesday 1st December McLaren Vale

Morning flight to Adelaide aiming to arrive before 11 am local time. You will be collected at Adelaide Airport by Bill. Load up the van and head to Penfold's Magill Estate for a short Penfolds winery tour at 1 pm. Immerse yourself in the history of one of Australia's oldest, iconic wineries. Walk through the original working winery, explore the vineyards and uncover the historic tales of the underground drives. There will be a wine tasting at the cellar door. We taste a selection of wines from The Penfolds Collection and the diverse and limited Cellar Reserve range. Lunch is at Magill Estate Kitchen which combines a relaxed casual dining experience with breathtaking views of the historic Penfolds vines and Adelaide city. We can arrange an optional Penfolds Private and Iconic Luxury Wine Tasting Flight (additional cost of \$120). Enjoy a luxury tasting in a private room hosted by a Penfolds Visitor Host, who will share the stories of



the winemaking legends and learn of their craftsmanship and enduring winemaking philosophy, whilst showcasing an exclusive selection of

Penfold's most coveted wines, including the flagship Grange. Places are limited and minimum numbers also apply. Please contact us early if you would like to participate in this tasting.

www.penfolds.com. Happily satiated, we drive to our accommodation on the Fleurieu Peninsular (approx 1 hr). Light supper will be provided at the accommodation. Overnight at the award winning Beach Huts at Middleton. L/D

Day 2, Thursday 2nd December McLaren Vale

This morning is a lazy start. Be ready to head for breakfast at 8.30 am. Breakfast will be on the beach front at Kuti Shack www.kutishack.com. At 10.30 am we will board the Spirit of the Coorong cruise to the Murray Mouth. Cruise downstream from the port of Goolwa along the historic wharf and towards the Goolwa Barrage. Travel through the lock chamber, down to sea level and spot a few lazy fur-seals lounging about. We then meander along the waterways of the Coorong, following the last kilometres of the Murray River to the Murray Mouth and the its opening to the Southern Ocean. (1.5 hrs

www.spiritofthecoorong.com.au). We regain our land legs with our feature meal of the day, lunch at

the Flying Fish Cafe. The Flying Fish is situated on the idyllic beach front at Horseshoe Bay, Port Elliot. The café and restaurant is named after an old two masted schooner which was wrecked in the bay in 1860. The Flying Fish is an iconic beachside eatery providing relaxing meals on the open air deck (or inside) featuring the best South Australian and Fleurieu based produce.

www.flyingfishcafe.com.au. Alas the Fleurieu Distillery is closed on Monday. We will console ourselves with a short tour of Victor Harbour but look out for a bottle of their splendid world famous whisky. Once a strategic port for the exporting of the



Golden Fleece, Victor Harbour is a popular holiday spot for South Australia (it is also known as the agapanthus capital of the world or South Australia's Florida). We will take a short walk to Granite Island keeping our eyes peeled for the colony of fairy penguins. Light supper will be provided at our accommodation. Overnight at Beach Huts. *B/L/D*

Day 3, Friday 3rd December McLaren Vale

Breakfast in the communal garden kitchen at the Beach Huts at 8 am. At 9 am we will depart for a day at the wineries. First stop is d'Arenberg Winery and a visit to the Alice in Wonderland-like d'Arenberg Cube. Each of the five levels of the Cube have been carefully designed to entice and excite the senses including features such as a wine sensory room, a virtual fermenter, a 360 degree video room, and many other tactile experiences. Explore the Alternate Realities Museum, located on the ground floor, and view the many art installations on display. Our visit will include a tasting

www.darenberg.com.au. Next is a visit to Chalk Hill Winery and Never Never distillery (located on the same campus and co located with Cucina di Strada - our lunch spot). Chalk Hill is a family-owned winery, dedicated to making small batch, hand crafted wines of distinction. The Harvey family has been growing grapes for six generations and has six vineyards spread across the beautiful McLaren Vale wine region. Enjoy a wine tasting flight while taking in the commanding views over the Vale. www.chalkhillwines.com.au. A short amble across the breezeway is Never Never Distillery. Here we have organised a gin flight tasting Gin of three of their most awarded gins. Awards, awards, awards, including gold medal at the International Wine and Spirit Competition, double gold medal at the San Francisco World Spirit Competition, champion gin and overall champion spirit at the Royal Australian Spirit

Awards, World's Best Classic Gin award at the World Gin Awards, double gold medal at the Singapore World Spirit Competition and voted Australia's best Navy Strength Gin (there are more awards but I'll need a drink to get through them all). www.neverneverdistilling.com.au. Stay where you are, our feature meal lunch is on site at the Cucina di Strada. Our meals will be brought to our tasting table. After all this we head back to our accommodation but we can stop en route at Goodisen's craft brewery for a palette refresher if required. Light supper will be provided at the accommodation. Overnight at the Beach Huts. **B/L/D**

Day 4, Saturday 4th December Adelaide Hills Wine Region

Breakfast in the communal garden kitchen at the Beach Huts at 8 am. Packed and ready to roll by 9.30 am. Back to the vineyards where our first stop is Primo Estate, the home of Joseph wine and olive oil. The Primo Estate story began in 1953 when an 18-year-old Primo Grilli landed in South Australia from the Le Marche region of Italy. Primo hocked his entire life's work to build a small, state-of-the-art winery and handed the winemaking keys to his eldest son Joe, who by then had graduated Dux of the Roseworthy winemaking course. Joe put into practice some of the things he'd learnt, radical techniques like Double Pruning Cabernet, the use of Botrytis on Riesling grapes - techniques unheard of in the early eighties. Trials of Amarone and Ripasso winemaking methods followed, as well as experimenting with new varieties which gave birth to Primo Estate's most popular wine, the



Colombard. Joe was also one of the first Australian winemakers to start playing with Italian varieties. Joe's revolutionary approach to winemaking

gave Primo Estate a reputation as one of the world's truly unique winemaking operations, combining modern Australian know-how with old-school Italian winemaking heritage. We will taste the fruits of Joe's labours with a structured wine tasting and Primo olive oil tasting.

www.primoestate.com.au Our feature meal today is lunch at Star of Greece. Atop the spectacular Port Willunga clifftops, the Star of Greece has been a staple in South Australia's Fleurieu Peninsula for over 20 years. Named Star of Greece after a ship which sunk in the waters just out front of the restaurant in 1888, the little seaman's cottage has undergone a number of makeovers and is now a beautiful restaurant with unparalleled views over

Aldinga Beach and the Southern Ocean. This restaurant is very popular with Adelaidians and is often booked out months in advance.

www.starofgreece.com.au. Farewelling the McLaren Vale we travel on to the Adelaide Hills wine region (45 mins). We will take a brief rest from eating and drinking with a visit Mt Lofty. Mt Lofty is the highest point in the Adelaide Hills, region and offers panoramic views over Adelaide and the coastline. If we still need to work off lunch and the weather is kind, we can stroll through nearby Mt Lofty Botanical gardens. Gorgeous, particularly in Autumn. Overnight will be at Manna by Haus studios in Hahndorf. Hahndorf is a contemporary village in the Adelaide Hills, proud of its German heritage still visible in it's streetscapes. We will compliment the German heritage with supper at the local German pub. **B/L/D**

Day 5, Sunday 5th December Adelaide Hills Wine Region

Our day begins with an 8 am breakfast followed by a tasting at Nepenthe Cellar Door. At Nepenthe you will be welcomed with beautiful views, award winning hand crafted wines and a tasting plate of local produce. www.nepenthe.com.au. The superb feature lunch and tasting today is at the Lane Winery and Restaurant. The Lane Vineyard restaurant sits elevated in the heart of the vineyard overlooking the picturesque Adelaide Hills, perfect for a relaxing long lunch. Discover the subtlety of single vineyard Estate wines paired with their new Provenance menu, a five course long lunch hand selected and created by head chef Tom Robinson with a focus on ingredients grown and produced either on the estate or by local farmers featuring the best South Australian produce.

www.thelane.com.au. After lunch we will head back to the accommodation for a well deserved rest. Take this time to wander along the main street of Hahndorf. We thought that you would not want a large dinner today, so as you wander through town, pick up an evening snack, as nothing has been organised for dinner tonight. Alternate to wandering Hahndorf, we offer you the chance to visit your own personal favourite winery in the Hills. While the others rest we can take you to your bucket list winery for a tipple (or we can go to one of our favourites if resting isn't on your agenda). Supper at your own leisure. Overnight at Manna by Haus. **B/L**

Day 6, Monday 6th December Langhorne Creek Wine Region

Breakfasted, packed and on the road by 9.30. First off we head to Deviation Road for their Noble Cuvée tasting flight. Deviation Road Winery produces exciting cool climate wines from mature vineyard resources in the Adelaide Hills. Owners Hamish and Kate Laurie continue a five generation winemaking tradition. Devoted to the high altitude sites of the Adelaide Hills and with Kate's French

oenology training, the wines they produce are at once traditional and contemporary. We now leave The Adelaide Hills and drive to Langhorne Creek wine region via picturesque Strathalbyn 45 mins (50km). We will take a short stop in Strathalbyn's historic main street and give free time to wander the street, buy a coffee and a snack or other essential items. The Langhorne Creek wine region is known as SA's emerging wine region and "one to watch". The head wine maker and owner at Bremerton Winery Rebecca Willson was recently named a finalist in Gourmet Traveller Wine Maker of the Year award. Also known for it's beautiful cellar door, a restored 1866 stone barn set amongst the vines, Bremerton is the perfect place for our lunch of regional tasting platters and gourmet pizza. Here we also test Rebecca's wine making skills with a tasting flight of alternate wines, four alternative wines from their Special Release range including Vermentino, Fiano, Graciano and Malbec. This range of wines takes inspiration from some of the most established wine regions throughout the world www.bremerton.com.au. After lunch we journey a gruelling kilometre down the road for a behind the scenes tour at Bleasdale Winery, home of the 2019 Jimmy Watson Trophy.



With it's historic buildings and brilliant blends, Bleasdale is a favourite. As we must, we will commit to tasting their Prestige

Wine Flight. (7 days 10-5pm Tours run at 2:30pm every Friday, Saturday and Sunday and will have a duration of 1 hour. (temp suspended due to COVID) www.bleasdale.com.au. It was only half a day but we have now had a crash course introduction to the Langhorne Creek wine region - look out for this region in the future. We now drive on to picturesque Mannum (70 km 50 mins) the centrepiece of South Australia's Murrayland region. The International Dark-Sky Association (IDA) has officially named the new River Murray International Dark Sky Reserve, outside of Mannum, as one of the most magnificent places on Earth to see the night sky. This evening we will have workshop on night sky photography. We will eat and stay at the Mannum Motel. *B/L/D*

**Day 7, Tuesday 7th December
Barossa Valley**

This morning we take a rest from eating and drinking. After breakfast it is a visit the Mannum Dock Museum, home of the fully restored Paddle Steamer Marion. This museum gives a great overview of the history of the river and the

riverboats. Part of the museum is the Paddle Steamer Marion is a fully restored heritage vessel built in 1897 and is one of the last operational, heritage, steam driven, wood fired, passenger carrying side paddle steamers in the world. After the museum at 10.30 we will take a 1.5 hour cruise on the PS Mayflower. Light lunch in Mannum. After lunch we drive to the Barossa (1hr) stopping en route at Gnaut Gnaut National Park for a 1.5 hr Aboriginal Guided tour along the river cliffs in this Aboriginal culturally significant reserve. We first visit the beautiful stone Henschke Winery in the Eden Valley on the edge of the Barossa. Visiting the historic stone Henschke Cellar Door, built in the 1860s by Johann Christian Henschke, is one of the most captivating wine experiences in the Barossa. Henschke boasts an extensive range, with a focus on ultra-premium, single-vineyard and small parcel wines, beautifully handcrafted by fifth-generation Stephen and Prue Henschke, from sustainably grown vineyards using organic and biodynamic practices. Here we will enjoy the Henschke Explorer Wine Tasting - six wines chosen by you from an extensive list that allows you to customise a tasting based on your preferences

www.henschke.com.au. Our feature meal today is dinner at Harvest Kitchen - Calabria Winery. Harvest Kitchen's menu is inspired by the flavours of the Mediterranean and is built around our desire to highlight local, seasonal produce. Harvest Kitchen was established by Tracy Collins and Pete Little in 2015 with the aim of bringing a relaxed, shared style dining experience to the Barossa. Tracy is best known for her accomplishments on the 2014 series of Masterchef Australia seeing it all the way to finals week and making it to the top 5. Pete has an extensive background in the hospitality industry working for luxury Barossa property The Louise and their award winning restaurant Appellation. Overnight we will try something a little different staying in Glamping tents in Tanunda. The tents are ensuite and have all the comforts of a well appointed motel. *B/L/D*

**Day 8, Wednesday 8th December
Barossa Valley**

Sunday sleep in. Breakfasted and ready to leave at 10am. First off is an 11 am tasting and winery cellar tour at Saltram Winery. For more than 160 years Saltram has celebrated the tradition and heritage behind the Barossa Valley, making flagship red wines that define the essence of Saltram; rich and expressive. We take Saltram's Ultimate Tasting Journey experience which includes a tour of their extensive underground cellars and a tasting of some of those fine Barossa expressions from their premium wine range in their barrel hall and finish with a Tawny tasting www.saltramwines.com.au. Our feature meal today is our lunch at Fino Seppeltsfield. Fino is a multi award winning restaurant including Best SA Regional Restaurant

(Winery) 2018. It features in the Australian Financial Review's Top 100 Restaurants, and The Australian's Hot 50 Restaurants. After lunch we will take a stroll around Seppeltsfield winery concluding with a tasting. Seppeltsfield is famed for the Centennial Collection – an irreplaceable and unbroken lineage of Tawny of every vintage from 1878 to current year. The estate remains the only winery in the world to release a 100 year old, single vintage wine each year. Over 420 acres surround the Seppeltsfield estate – now a combination of ancient vineyards, historically significant winemaking buildings, majestic gardens and priceless architecture. The property boasts twelve heritage listed buildings, 2000 Canary Island palm trees and over 25,000 barrels of prized fortified wine, maturing gracefully within the estate's vast cellar holdings. If we have the collective will, energy and time we will visit Charles Melton Wines for a tasting (\$20). Charles Melton Wines has produced premium Barossa red wines since 1984. In the mid 1980's Charlie turned their winemaking efforts to what was considered then to be a couple of unfashionable varieties; Shiraz and Grenache. With these varieties, Charlie built a small range of classic dry reds including a Grenache/Shiraz/Mataro blend called the Nine Popes. These wines were initially styled on those from the Rhone but are now considered leading examples of the varieties in their own right. The winery was warded 'Barossa Best Small Cellar Door 2016' by Gourmet Traveller Wine magazine. Light supper at the accommodation. Overnight at Barossa Glamping.

B/L/D

Day 9, Thursday 9th December Clare Valley

Packed, breakfasted and ready to leave at 10am. First we will visit Yalumba Winery and take their Cooperage Experience tour. Enjoy a unique and fascinating journey of discovery at the only on-site winery Cooperage in Australia and one of five in the world. Enjoy a rare insight into the craft of wine barrel making, a tradition that has been happening at Yalumba for over 100 years. Depending on the time of year you will likely see firsthand the Coopers hard at work preparing or maintaining wine barrels for Yalumba's fine wines. Following the tour we will have a tasting of their Ambassador wines, featuring varieties iconic to both Yalumba and the Barossa www.yalumba.com Next comes a tasting at Hewitson Winery. Established in 1998 Hewitsons is a small family owned winery situated in the heart of the Barossa Valley. It boasts some of the oldest vines in the world. Their fruit is sourced from historic, dry-grown vineyards in the Barossa Valley and also from single site vineyards in Eden Valley, McLaren Vale and the Adelaide Hills. Through solar energy, water recycling and encouraging natural biodiversity, Hewitson wines are environmentally sustainable.

The feature meal today comes with a visit Maggie Beer's Farmshop at Pheasant Farm winery and lunch at "The Eatery" for a Chef's selection lunch. Maggie Beer is a well known Australian TV cook celebrity and a prolific author of fabulous cook books. www.maggiibeersfarmshop.com.au. Armed with Maggie Beer produce we travel on to the Clare Valley a little over an hour away. (1hr 15mins; 85km). The picturesque Clare Valley's winemaking history spans more than 150 years, making it one of Australia's oldest wine-producing regions. It has also been described as one of the prettiest in Australia with rolling hills and sweeping valleys. The unique combination of geography, geology and climate results in terroir that is perfect for producing world-class wine. The length of the valley is dotted with small boutique wineries. We will spend the next day and a half visiting a few of our favourite wineries and landmarks. Our first visit is Sevenhill Winery. Sevenhill's celebrated old stone winery and cellar door, stately St Aloysius' Church, the Seminary building, spacious gardens and the surrounding vineyards provide a welcoming and tranquil place. Sevenhill was established in 1851 when the Jesuits planted vines to produce sacramental wine. The Jesuits' focus on wine has remained, with Sevenhill adding to its sacramental wine a range of table wines. We will take a self guided walking tour which takes in Sevenhill's significant wine and spiritual sites, including the underground cellar, old-vine vineyards, St Ignatius of Loyola Shrine and St Aloysius' Church with its crypt. In the evening we will have casual dinner at the Maggie and Stump pub in Mintaro.



www.maggiestump.com.au. Overnight at William Hunts Retreat in Mintaro, a stone village heaven. William Hunt's Retreat, once a stone barn for carpenter William Hunt, has been transformed and now provides self-contained luxury dwellings. The retreat provides luxury modern accommodation combined with the charm of the original buildings.

B/L/D

Day 10, Friday 10th December Clare Valley

Today starts with a visit to Taylors Wine where we will sample a collection of their finest wines, accompanied by a small tasting plate of local produce. You will be guided through a flight of wines learning about the vineyards where the fruit is sourced and the unique winemaking approach to crafting these world renowned wines. Taylor's wine is a lovely old family winery featuring those great

stone buildings you will come to love and appreciate on your South Australian wine odyssey. (<https://www.taylorswines.com.au/#> no tours in COVID). A quick trip to Mitchell's winery is a must and our tasting there will be followed by our feature meal of the Clare Valley with lunch at nearby Skillogalee Winery and Cellar Door. Skillogalee has won the Great Wine Capital's Best Of Wine Tourism Award Winner 2017 Regional Wine Tourism Restaurant. www.skillogalee.com.au. In the afternoon we will visit Bungaree Station.

Established by George Hawker and his brothers in 1841, Bungaree became the headquarters of an extensive sheep station with 100 thousand merino sheep by the 1880s. It resembled a small village, with its own church, station store, blacksmith shop and even the District Council Chambers as well as its beautiful sandstone homestead, woolshed, shearers quarters, stabling, managers house and staff cottages. We will take a self guided walk through this 7th generation property before ending up at the store for a refreshment stop and to purchase some station lamb and other produce for our dinner tomorrow night. In the evening we will have dinner at the Sevenhill Hotel the AHA awarded Best SA Country Dining 2017, 2018 and 2019 and Best Schnitzels in Australia! The Sevenhill Hotel is good enough to rank as our second feature meal of the Valley!

www.sevenhillhotel.com.au. (Terroir Wed to Sun dinner only) Overnight at William Hunts Retreat in Mintaro www.rieslingstudios.com.au. **B/L/D**

Day 11, Saturday 11th December Riverland Wine Region

Breakfasted, packed and on the road by 9.30. This morning we visit historic Martindale Hall (the classical Georgian-Italianate mansion which was used as the school in the film Picnic at Hanging Rock). Built in 1879–80 for Edmund Bowman Jr. at a cost of £30,000 it has 32 rooms and boasts a large cellar of 7 rooms. Edmund surrounded the home with a polo ground, a racecourse, a boating lake and a cricket pitch where the English 11 played at least once. www.martindalehall-mintaro.com.au. We now farewell the Clare Valley and head to the Riverland (140km) via the historic port town of Morgan. A little past Morgan is Caudo winery where we will stop for lunch and our first tasting of Riverland wine at Caudo winery. Caudo is on the banks of the Murray River and in addition to the wine and food the river scenery and wildlife is a standout. www.caudovineyard.com.au. Travel onto Wilkadene (160km) for our 2 night stay on a luxury houseboat. Located on a picturesque backwater of the Murray River, Wilkadene Station is home to the Woolshed Brewery and our houseboat. At the Woolshed Brewery, enjoy a beer tasting flight as you listen to Tom, the owner, give us a talk on the brewery and Wilkadene www.wilkadene.com.au. Sleep on board and in

the day tour the river, swim, read, rest and visit the craft brewery for some sunset ales. Dinner will be on the houseboat. Overnight on the houseboat. **B/L/D**

Day 12, Sunday 12th December Riverland Wine Region

A rest day. Spend all day on the houseboat. We will cruise at a leisurely pace along the Murray River past spectacular ochre red cliffs, long white sandbars, river red gum forests and fascinating wetlands. Take a walk up the cliffs to the look out or stay where you are, read a book, swim in the river and take an afternoon nap. A free day for you to do as you please. We will have all meals on the house boat. Overnight on the houseboat. **B/L/D**

Day 13, Monday 13th December Sunraysia Wine Region

Early breakfast on the house boat as we make our way back to the Woolshed then on to Mildura in



Victoria (1.5hrs). The continuation of the Riverland Wine Region into Victoria / NSW comes with a name change to the Sunraysia Wine Region. In Mildura we board the 10:50 paddle steamer tour on the Murray River. The tour on the PS Melbourne takes two hours. Purchase a lite lunch on the paddle steamer (own expense). After the cruise we will drive the short distance to Trentham Estate (on the NSW side of the river) for our final wine tasting. www.trenthamestate.com.au. Tonight's farewell and feature dinner is at Stefano de Pieri's Cucina Povera (Stefano is the host of the TV series "Gondola on the Murray" cooking show). The dinner is an Italian style five course chef's table and it is always a delicious night out. www.stefano.com.au. Overnight at the recently refurbished Commodore hotel opposite Stefano's cucina. **B/D**

Day 14, Tuesday 14th December Departure

Direct flight Mildura - Sydney departs 6.30 am. Own breakfast at airport. **D**



Icon indicates a day where there is **moderate physical exertion**. A basic level of fitness is required: eg. A trek over 'mostly flat' terrain or climbing several flights of steps without the support of handrails or elevators.



Icon indicates a day where there is a **particularly active section**. A good level of fitness is required: eg. A longer trek over non-groomed, uneven terrain, or ascending to reach a panorama. May also include exposure to higher altitude. An alternate activity may be offered if you choose to sit out an active section. Please call - we are happy to discuss each tour in more detail.