

Barossa Valley



Itinerary



Day	Location	Experience	Time	Transport
1	Airport Transfer	Adelaide Airport to Hentley Farm & Accommodation	TBC	P
	Hentley Farm	Ultimate Dinner: 5 Course (inc. Wine Pairing)	6:00pm	P
	The Louise	Vineyard Suite		
2	The Valley	Hot Air Balloon	5:00am	P
	Yalumba	Signature Tour, Lunch (inc. Wine Pairing)	10:30am	P
	Henschke	Tour and Tasting	2:00pm	P
	Hutton Vale	Tasting	4:30pm	P
	Appellation at The Louise	Dinner: 3 courses	7:00pm	
	The Louise	Vineyard Suite		
3	Maggie Beer Farm Store	Visit and Browse	10:30am	P
	Turkey Flat	Tour & Tasting	11:00am	P
	Fino	Lunch	12:30pm	P
	Seppeltsfield	Taste Your Birth Year – Wine Tasting	2:30pm	P
	Penfolds	Taste of Grange	3:30pm	P
	The Louise	Vineyard Suite		
4	Airport Transfer	Accommodation to Adelaide Airport	TBC	P

Transport: P – Private Chauffeur, S – Shared Vehicle, C – Charter Flight, H - Helicopter

Hentley Farm: Ultimate Dinner

Hosted by winemaker Andrew Quin and head chef Lachlan Colwill, the Ultimate Hentley Farm Dinner is the perfect way to start your exploration of the Barossa Valley. The duo work together in creating a seven-course menu that perfectly matches to a selection of wines from the best vintages from Andrew's 10 years at Hentley Farm.

Lachlan is a Barossa local and internationally acclaimed chef who has pioneered a dining experience founded on the idea of 'discovery'. You won't be presented with a menu, but instead guided through dishes that showcase the fruit, vegetables and livestock that's grown on the property or by a local network of farmers.

Hentley Farm is a member of the prestigious Relais et Chateaux Association, one of only five in Australia, and the Ultimate Hentley Farm Dinner is bound to be the highlight of your Barossa trip.

Key Varietals: Shiraz

Star rating: Top 5 Red Star

Halliday Highlights:

- 2015 Winery of the Year
- 2019 Best of the Best by Variety – Shiraz and Grenache
- 2019 Best Wineries of the Region



Yalumba: VIP Signature Tour & Lunch

This tour offers a journey into the history and provenance of Yalumba's The Signature Cabernet Sauvignon & Shiraz, one of the winery's most celebrated wines from its premium Rare & Fine Collection.

Beginning at the historic Yalumba Wine Room, your host will introduce the story behind The Signature. Then you will be escorted to the Signature Vineyard at Light Pass for a tasting among the vines, where you will also enjoy spectacular views over the Barossa Valley.

On return to Yalumba, you will be treated to a private tasting of a current release of The Signature as well as a Museum Release, before taking a tour through the private museum cellar of the Hill-Smith family who have been behind the winery for five generations.

The morning is capped off with lunch prepared by a local chef, paired with other wines in Yalumba's Rare & Fine collection.

Key Varietals: Shiraz, Cabernet Sauvignon, Viognier

Star rating: Top 5 Red Star

Halliday Highlights:

- 2019 Best Wineries of the Region



Henschke: Tour & Tasting

Your private tour begins with a visit to the Henschke family's esteemed winery to see the 150-year-old vines that still produce the fruit for one of Australia's most coveted wines, Henschke Hill of Grace.

Your knowledgeable and passionate guide will then take you on a tour of the historic working winery before you head downstairs to the family's cellar to enjoy a private tasting of 10 wines, including three of its most acclaimed single vineyard shiraz wines, the iconic Hill of Grace, the Hill of Roses and Mount Edelstone, as well as the Cyril Henschke cabernet sauvignon blend.

Key varietals: Shiraz, Cabernet Sauvignon, Riesling

Star rating: Top 5 Red Star

Halliday Highlights:

- 2019 Best Wineries of the Region
- 2019 Best of Best by Variety – Shiraz
- 2018 Wine of the Year, 2012 Hill of Grace



Hutton Vale: VIP Tasting

Step onto the 175-year-old Hutton Vale Farm, surrounded by grazing sheep, old gnarled vineyards and centuries-old majestic gum trees. Run by the sixth and seventh generation of the Angas family, this cellar door experience is strictly for one group at a time. Join a member of the family to learn what Hutton Vale Farm has seen across its rolling hills over the past 175 years, and learn how their operation is focused on small-scale quality food and wine.

Hutton Vale Farm's wines are made from rare, single vineyard, dry-grown premium fruit and have won numerous international accolades. Distribution across Australia is small, and typically you need to visit the farm to retain a spot in their Stone Jar Road Club. The ethos is to remain small and they make no apology for the fact their membership group will undoubtedly become a closed group, probably sooner rather than later. The ultimate goal for any discerning wine lover is to eventually receive your invitation to the J.H.A Stone Cellar.

Key varietals: Shiraz, Riesling
Star rating: 4.5 Star



Turkey Flat: Tour & Tasting

Take a tour of Turkey Flat's 1847 Ancestor vineyard, which looks out to the picturesque Barossa hills lining the horizon. Here you will develop an understanding of the importance of the old vines and what them so special.

You will then be taken on a tour of the family owned winery, where the team makes and bottles their award-winning wine.

Come away from this experience with an understanding of the approach and philosophy behind this small, dedicated winery.

Key varietals: Shiraz, Grenache, Cabernet Sauvignon

Star rating: Top 5 Red Star

Halliday Highlights:

- 2019 Best Wineries of the Region



Seppeltsfield:

Taste Your Birth Year Experience

This tour offers you the rare opportunity to try a vintage tawny from your birth year, directly from the barrel, in the renowned Seppeltsfield Centennial Cellar.

In 1878, Benno Seppelt selected a puncheon of the estate's finest wine and gave instructions that it was not to be bottled for 100 years. This special tradition of laying down a barrel of the finest wine from each vintage has continued each year since.

The Centennial Cellar now comprises an unbroken lineage of every Seppeltsfield vintage from the current year right back to 1878, and is a living museum of Australian winemaking history.

Key Varietals: Shiraz, Fortifieds

Star rating: Top 5 Red Star

Halliday Highlights:

- 2019 Best of the Best by Variety, Shiraz/Fortified
- 2019 Best Wineries of the Region
- Seppeltsfield 100 Year Old Para Liqueur is the only wine to be awarded 100 points



Penfolds: Taste of Grange

The tasting on offer at Penfolds Magill Estate winery will tick the ultimate item off a wine lover's bucket list. The experience includes sampling a selection of Penfolds' most renowned wines, including the revered Grange.

Discover the philosophy and spirit behind one of Australia's most recognised winery names, and learn how the dedicated team creates the wines that comprise the Penfolds Collection.

Key Varietals: Shiraz, Cabernet Sauvignon, Chardonnay

Star rating: Top 5 Red Star

Halliday Highlights:

- 2019 Best of the Best by Variety, Chardonnay/Shiraz/Cabernet
- 2019 Best Wineries of the Region
- 2015 Winery of the Year



**Accommodation
Restaurants
Transportation**



Accommodation

The Louise

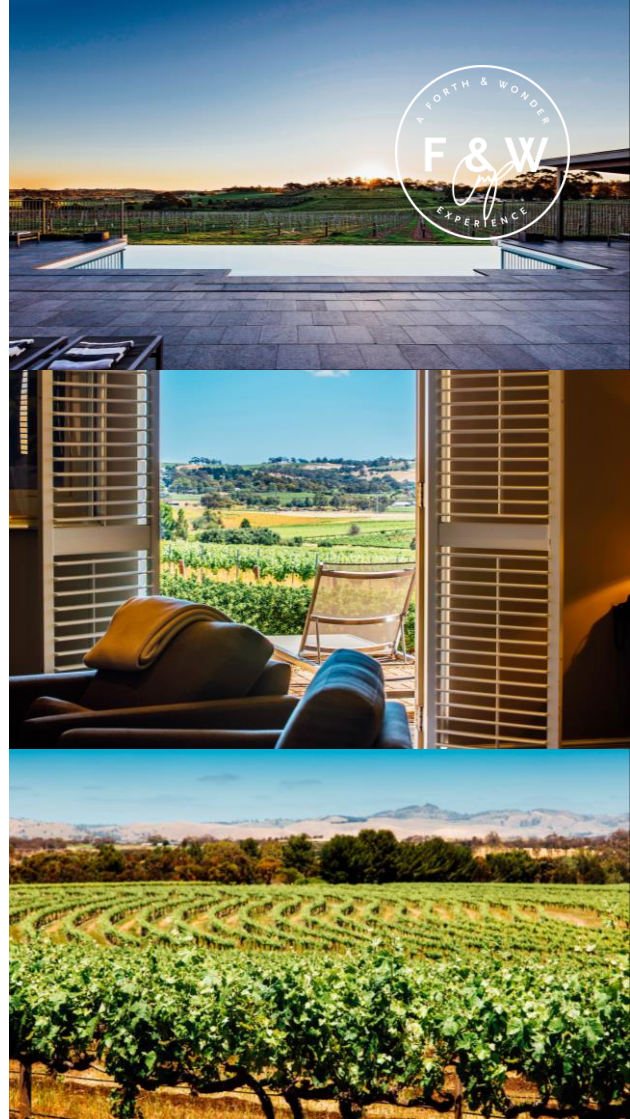
Relax in comfort at The Louise and experience pure luxury amid sophisticated contemporary design, while surrounded by picturesque natural vineyard landscapes. A stay here will nourish the senses and enliven the spirit.

Your guest suite has its own sunset terrace, while the room features deluxe linens and amenities, plus king bed, spa tub, iPod docking station, gated courtyard and free Wi-Fi access. It will be an indulgent base for your Barossa stay.

Complete with its own restaurant Appellation, which sources from its kitchen garden on-site, the venue also includes a terrace, where you can enjoy a pre-dinner drink from its deep-cushioned lounge, while watching the glorious Australian sunset. Or perhaps choose a raised stool or banquette in the indoor wine bar and indulge with snacks and a wide range of beers, wines by the glass or cocktails.

Accommodation: 3 nights for 2 adults, Day 1-4

Includes: Daily Breakfast



Restaurants

Hentley Farm

The stables at Hentley Farm, originally built in the 1880s on the banks of Greenock Creek, have been meticulously restored and converted into a contemporary dining room.

Yalumba

The heritage buildings create the perfect setting and atmosphere to enjoy the delicious lunch prepared by a local chef.

Appellation at The Louise

Recognised as a world-class dining destination in South Australia, executive chef Daniel Murphy and his team are dedicated storytellers of the Barossa Valley region's produce, people and seasons.

Fino

Fino's food philosophy places the ultimate importance on produce and its provenance, with a deep commitment to every diner's enjoyment and an authentic connection to the region, its culture and people.

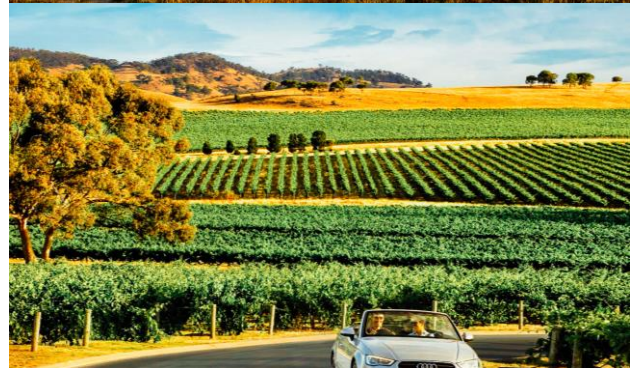


Transportation

Private Chauffeur

There is one option to truly appreciate the best of the Barossa region, and that is for your very own driver in a prestige car to chauffeur you from one place to the next. No disputes on who will be the designated driver or who was responsible for the wrong turns.

Just relax and enjoy the delicious food and wines – and of course the stunning scenery! Forth & Wonder will arrange the inclusion of a private driver for the duration of your journey. There's nothing you need do except relax.



Thank You

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