



Just an hour's drive north of Adelaide lies the Barossa, the heart of Australia's wine industry and the nation's most famous wine-producing region.

Comprised of the Barossa Valley and Eden Valley, it has some of the oldest Shiraz vineyards in the world, acclaimed Rieslings and is home to some of the world's best-known wine brands. This is also a gourmet lover's paradise with a distinctive food culture enriched by a strong cultural heritage.

Blessed with fertile soils and a Mediterranean climate an abundance of fresh produce is grown alongside the region's famous vineyards. The region's earliest settlers adapted time-honoured methods to suit the climate and developed a distinctive Barossa cuisine. Innovative techniques and contemporary ingredients have been thrown into the mix to create sought-after breads, smoked meats, cakes, cheese, egg noodles, honey, olive oil and more.

Travel along the Butcher, Baker, Winemaker Trail to discover fabulously intimate experiences, time-proven practices and mouth-watering flavours and textures. Learn of the

Barossa's distinctive culinary tradition – one that can be traced back to the early European settlers – and the wines that have put the Barossa on the world map. All of the experiences along the trail celebrate and reinforce the traditions, and innovations of the region and demonstrate why the Barossa has arguably Australia's only true regional cuisine.

THERE ARE TWO WAYS TO TRAVEL THIS TRAIL:

- 1 Do it your own way – use this brochure and map to make your own way around the Barossa at your leisure visiting any of the locations identified.
- 2 Or, buy a Butcher, Baker, Winemaker Trail card, pick up a hamper which contains a 4-course 'taste' of the Barossa, then select a trail to visit participating wineries where each course is matched to a specific wine available for tasting. You can also visit other food and wine outlets along the trail to enjoy VIP experiences and earn rewards for your purchases.



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BAROSSA BUTCHER, BAKER, WINEMAKER TRAIL CARD
Get more out of your food and wine adventure in the Barossa

ONLY \$65 FOR TWO PEOPLE



Access over \$200 worth of food, wine and experiences on your own tasting picnic.

We have prepared this special package for you to enjoy the Barossa at its very best. Every great wine deserves great food and we've matched a selection of both for you to taste.

This map will introduce you to each of the locations where you can use your Butcher, Baker, Winemaker Trail Card and help you decide where to go. Use the map to guide you to the starting point indicated on the map to collect your tasting hamper and tasting notes.

The Barossa Butcher, Baker, Winemaker Trail is available at the Barossa Visitor Information Centre, Murray Street, Tanunda 1300 852 982, and the Gawler Visitor information Centre, 2 Lyndoch Road, Gawler (08) 8522 9260.

HOW TO USE YOUR CARD

- Step 1 – Present your Card at Keils Fine Food and Coffee in Tanunda or the SA Company Kitchen in Angaston
- Step 2 – Select your preferred Trail and collect your tasting hamper** with tasting notes
- Step 3 – Visit the Wineries on your chosen Trail and taste selected premium wines matched with the produce items in your hamper and redeem your Cellar Door Voucher*.
- Step 4 – Visit the food producers and other participating locations to receive VIP offers.
- Step 5 – Return your empty hamper to the place you collected it. If you'd like to experience more of the Barossa, you can load more trails onto your card to enjoy at another time.

REWARDS: For each bottle of wine that you purchase (minimum \$15) and for every \$20 purchase of gourmet food items you will receive a point on your card. Accumulate six points to receive a \$20 reward voucher.

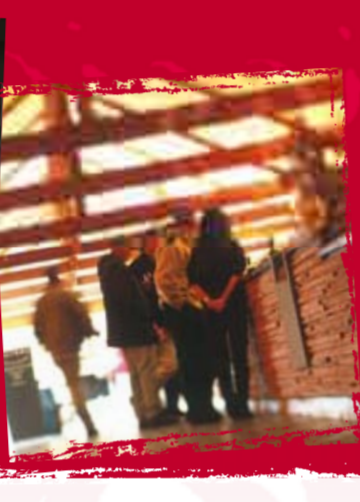
*Your Cellar Door Voucher is an electronic ticket stored on your card which entitles you to one complimentary bottle of wine.

**Deposit required and refunded on return of hamper.

LEGEND

- = Earn reward points
- = Spend reward points
- = Collect your complimentary[†] bottle of wine (one per card)
- = Enjoy a VIP experience or gift
- = Taste produce from your hamper matched with wine

([†]Your card entitles you to one bottle of wine at one selected winery)



TOURING ROUTE 1:

1 The South Australia Company Store The Company Kitchen

Unique dining experience open 7 days in the heart of the Barossa. Nestled amongst picturesque vineyards, this idyllic and tranquil setting is unsurpassed in the valley. Offering full licensed and BYO relaxed dining, featuring the best of SA's gourmet and regional food, plus giftware. Complimented by Altura Organic Coffee, it doesn't get any better than this! Available for weddings, special functions and corporate parties, with tailor made menus to suit your taste.

27 Valley Road, Angaston
Phone: (08) 8564 2725
Hours: 10am-4pm (weekends usually a bit later), Lunch 12noon-3pm

2 Blond Coffee and Blond Store

Blond is passionate about coffee and local produce. They make fresh, healthy food, and bake delicious cakes, slices and biscuits every day. Bread, meat, eggs, jams, relishes and chutneys are all sourced from local producers. Blond Store stocks local hand-picked produce complemented by South Australian and imported products.

60 Murray Street, Angaston
Phone: (08) 8564 3444
Hours: 7:30am-4:30pm Mon-Fri. 8:30am-4:30pm Sat, 9am-4:30pm Sunday and public holidays. Closed Good Friday and Christmas Day.

3 Barossa Valley Cheese Co

Using fresh local milk sourced daily, this artisan cheesemaker produces a range of cow and goat milk products including camembert, brie, feta and washed rinds, and won the National Award for the best Washed Rind Cheese in Australia at the 2007 and 2008 Grand Dairy Awards. Visitors can enjoy a tasting plate of four different cheeses and learn how their flavour is achieved. Cheesemaking workshops are run on a regular basis, and you can start the Barossa's own specialised Cheese and Wine Trail here.

67B Murray Street, Angaston
Phone: (08) 8564 3636
Hours: 10am-5pm weekdays, 10am-4pm Saturday, 11am-3pm Sunday. Closed Good Friday and Christmas Day

4 Thorn-Clarke Wines

This family owned winery produces award winning wines from estate vineyards located in four diverse regions of the Barossa. The cellar door at the 'Milton Park' vineyard, is nestled in the rolling hills of the Barossa Ranges. With five generations of Barossa grape growing heritage, Thorn-Clarke now produces a range of reds and whites under the iconic 'William Randell', 'world renowned 'Shottfire', and award winning 'Sandpiper' and 'Terra Barossa' brands.

'Milton Park' Gawler Park Road, Angaston
Phone: (08) 8564 3036
Hours: 9am-5pm Monday to Friday.

5 Saltram of Barossa & Salter's Restaurant

It's all about the senses at Saltram Wine Estate. At the impressive tasting bar you can explore the extensive range – including cellar door only releases – with specially created tasting plates. At Salter's Restaurant relax and enjoy modern classic dishes that are rustic, hearty and served with generous hospitality. The wood-fired oven fills the kitchen with the tempting smells of freshly baked breads, and the seasonal menu proudly features the best regional produce.

Present your card to receive a complimentary 'William's Journey Tasting' (one per card)

Nurioopta Road, Angaston
Phone: (08) 8561 0200
Cellar Door: 10am-5pm 7 days and Good Friday. Closed Christmas Day.
Salter's Restaurant: 12pm-3pm 7 days & Good Friday; 6pm-9pm Fri-Sat. Closed Christmas Day.

7 Wolf Blass

A signature name for wine in the Barossa and worldwide, Wolf Blass is particularly well regarded for its medal winning Riesling and Shiraz. The multi-million dollar tasting room offers individual tutoring while tasting the best labels in the range. After tasting, extend your knowledge by visiting the Wolf Blass Experience, an interactive display about Wolf Blass the man, his wines and his vines.

Present your card when purchasing a Black Label tasting and receive a Platinum Tasting at no extra cost (valid for 2 people per card)

97 Sturt Hwy via Nurioopta
Phone: (08) 8568 7311
Hours: 9.15am-5pm weekdays. 10am-5pm Weekends & Public Holidays. Closed Christmas Day.

8 The Branch

This is a contemporary eating and drinking experience offering an all day food and wine menu. Located in the heart of Nurioopta, The Branch is a fresh, relaxed meeting place for business or pleasure. Regional produce is used to reflect the Mediterranean influenced style, and to support the sustainability of local growers and producers within the Barossa and surrounding districts.

Present your card to receive one complimentary glass of currently featured wine with purchase of Barossa tapas plate.

15 Murray Street, Nurioopta
Phone: (08) 8562 4561
Hours: 9am until late 7 days.

9 Penfolds

Magill Estate is Penfold's spiritual home, however the iconic facility in Nurioopta is Penolds' centre of production and where Grange is born. The cellar door offers a comprehensive selection of wines for tasting, just a stone's throw from the cellars where Peter Gago and his team ferment and mature Penfolds' famous wines. Book an interactive Make Your Own Blend Tour and see if you can match Penfolds Bin 138 – then take your wine home in a personalised basket to share with family and friends.

30 Tanunda Rd, Nurioopta
Phone: (08) 8568 9408

Hours: 10am-5pm daily. Closed New Year's Day, Good Friday and Christmas Day.
Tours: Make Your Own Blend Tour costs \$45 per person and operates daily at 10am and 2pm. Bookings essential (please allow 24hr notice)

10 Tanunda Bakery

The German owners use their traditional expertise to produce sourdough breads including Roggen, Bauern-und Roggen Vollkornbrot, Weizen Vollkornbrot, traditional white bread and Schwäbische Brezeln. Try their large range of cakes including Bienenstich, German Cake, Blackforest Cake and Torten, which can be enjoyed with a fresh coffee.

Present your card to receive a complimentary small serve of homemade gelati (one per card)

3/181 Murray Street, Tanunda
Phone: (08) 8563 0096
Hours: 8am-5:30pm Monday to Friday; 8am-2pm Saturday. Closed Sunday and public holidays.

11 Taste Eden Valley

This exciting, collaborative regional showcase has wines from many small bountiful wineries that don't have a cellar door. Staff conduct comparative tastings of selected wines each day, and offer 'Temptation Tours' of the vineyards and wineries of the Eden Valley. The store sells produce grown and produced in Eden Valley including Henschke Verjuice, Hutton Vale Farm Follies relishes, Domenic Torzi's olives and oils, gourmet crackers, cheese and gourmet pies. Wines are available by the glass.

Present your card to receive a complimentary Reidel glass of Eden Valley Wine with each Barossa plate sold upon presentation of card.

36A Murray Street, Angaston
Phone: (08) 8564 2435
Hours: 11am-5pm Monday, Wednesday to Saturday, 11am-4:30pm Sunday. Closed Tuesday, Good Friday and Christmas Day.
Tour bookings essential, please call at least 24 hours in advance.

12 Yalumba

Yalumba – Australia's Oldest Family owned winery – is a must for everyone. The original stone buildings date back to 1849 and are surrounded by beautiful rambling gardens. On chilly winter days, the open fire creates a warm and cosy atmosphere, and the friendly, informative staff can guide you through Yalumba's comprehensive range of premium wines.

Eden Valley Road, Angaston
Phone: (08) 8524 4537
Hours: 10am-5pm Mon-Sun. Closed Good Friday, Christmas Day and Boxing Day.

13 Fernfield Wines

Fernfield Winery is a small family owned and operated boutique winery surrounded by vineyards in the heart of Eden Valley. The cellar door was the original homestead, and is still owned by the fifth generation descendants of town's founders, the Lillcrap family. Taste award winning wines or enjoy a glass of wine with a platter of local produce, available all day, everyday.

Present your card to receive two complimentary glasses of wine and a winery tour with every Regional platter purchased.

Turn at the Eden Valley Hotel onto Rushlea Rd and travel 1km
Phone: (08) 8564 1041 or mobile 0407 040 110



TOURING ROUTE 2:

14 Keils Fine Food and Coffee

Keils Fine Food and Coffee, located in central Tanunda in the heart of the Barossa, is steadily gaining a reputation for excellent coffee, homemade cakes and slices, gourmet baguettes and platters, all with an emphasis on high quality local produce. Keils is the first café in South Australia using and selling 'Toby's Estate' coffee and tea.

Shop 1, 63 Murray Street, Tanunda
Phone: (08) 8563 1468
Hours: 7:30am-5pm Weekdays. 8:30am-5pm Sat. 9am-4pm Sun.

15 Turkey Flat Vineyards

In 1847 Pioneer Silesian settler Johann Fiedler planted Shiraz vines on the banks of Tanunda Creek. The Schulz family purchased the property in 1865 and while they continued to tend the vines they also built a thriving butcher shop preparing and delivering meat and small goods throughout the Barossa. The historic bluestone butcher shop has been transformed into the cellar door and tastings are held in the "Butchers Block room" where you can learn about each wine from vine to bottle and try limited release wines in a relaxed environment. Tasting includes five hand-crafted wines carefully matched to a selection of locally produced cheeses.

Bethany Road, Tanunda
Phone: (08) 8563 2851
Butcher's Block Room Tasting \$15 per person. Bookings essential.

16 Bethany Wines

The Bethany cellar door and winery is tucked into an old bluestone quarry in the Barossa Ranges and commands breathtaking views of the Schrapel family's vineyards and the historic village of Bethany. Gottlob Schrapel planted the first vineyards in 1845 near the Bethany common ground and was an early pioneer of the now famous Barossa region. This vineyard continues to be tended by the fifth and sixth generations of the Schrapel family. Visitors are welcome to taste a complete range of hand crafted individual vineyard wines sourced from these historic old vines.

Bethany Road, Bethany
Phone: (08) 8563 2086
Hours: 10am-5pm Mon-Sat. 1pm-5pm Sunday. Closed Good Friday, Christmas Day and New Year's Day.

17 Barossa Wines Cellar Door & Café

This cellar door has spectacular views across the Barossa Valley. It offers great wines, light lunches, coffee, cake, biscuits plus friendly staff with great local knowledge. All food and wine is created from handpicked local produce, including Apex Bakery bread, dill cucumbers from Zimmy's and meats from Linke's Butcher. Sit inside, or enjoy the view from the terrace.

The top of Krondorf Road, Krondorf
Phone: (08) 8563 7675
Hours: 10am-5pm 7 days. Closed Good Friday and Christmas Day.

18 Krondorf Road Café at Kabminye Wines

This is the only café in the Barossa that specialises in the traditional food of the Barossa settlers, with the menu featuring family recipes of the early Prussian and Wendish settlers. Try the 'Eine Kleine Schnitte', a sandwich of lachschinken, quark, preserved figs, cos lettuce, traditional cream dressing and fresh lemon zest, or 'Backobst', poached dried fruit. The wine list complements the menu and includes local varietals Carignan and Cinsaut.

Krondorf Road, Krondorf
Phone: (08) 8563 0889
Hours: 11am-5pm 7 days. 10am-5pm Monday to Sunday. Closed New Year's Day, Good Friday and Christmas Day

19 Charles Melton Wines

A relaxed cellar door with a welcoming, homely feel. Treat yourself to a taste of the cult wine Nine Popes, or the stunning pink-hued Rose of Virginia. On the stone terrace amongst the vines, enjoy locally made gourmet game pies or a savoury tart served with freshly picked salad. Or taste local cheeses from Barossa Valley Cheese Co. served with oven baked bread.

Krondorf Road, Krondorf
Phone: (08) 8563 3606
Hours: 11am-5pm Mon-Sun. Food served 12noon-4pm, everyday.

20 St Hallett

One of the founding wineries in the Barossa, St Hallett's Wines produces full flavoured wines made from local grapes, including the benchmark 'Old Block Shiraz.' This traditional, older style cellar door has picture windows presenting fabulous views over the Barossa Ranges. Outstanding winemaker, Stuart Blackwell is a master of the intricacies of his craft and you can taste the results. Local produce, books and clothing are also available to purchase.

St Hallett Road, Tanunda
Phone: (08) 8563 7000
Hours: 10am-5pm 7 days.

21 Jacob's Restaurant at the Jacob's Creek Visitor Centre

Jacob's Restaurant offers an extensive menu of the finest food prepared from local Barossa produce. Local ingredients used in their dishes include Hutton Vale relishes and Barossa-bred chicken. All dishes are individually prepared to tingle your tastebuds.

Present your card to receive a complimentary welcome tour for two people valued at \$15 (starts at 11.15am – two people per card)

Barossa Valley Way, Rowland Flat
Phone: (08) 8521 3000
Restaurant open for lunch 12pm-3pm daily.
Jacob's Creek Visitor Centre open 10am-5pm 7 days. Closed Good Friday and Christmas Day.

22 Novotel Barossa Valley Resort Tasting Room

Sixty-five wineries are stocked in the Novotel's contemporary glass-walled tasting room. As well as household names you will find small, lesser-known labels, some that have only a handful of exclusive outlets. A personal, complimentary hosted wine-tasting experience is offered every day (and in some cases, with the winemaker). An abundance of local produce can be purchased here including products by Maggie Beer. Harry's Restaurant features seasonally inspired menus reflecting the Barossa's culinary heritage.

Golf Links Road, Rowland Flat
Phone: (08) 8524 0000
Open seven days.
Hosted wine tasting from 5pm to 6pm every day.

23 Liebich Winery

Discover true Barossa hospitality and quality winemaking – a quintessential Barossa experience! Enjoy a tasting of handmade museum reds or Barossa fortifieds with a Potters Garden platter of seasonal produce.

Present your card to receive a complimentary 50ml fortified bottle (one per card).

Steingarten Road, Rowland Flat
Phone: (08) 8524 4543
Hours: 11am-5pm Wednesday to Monday. Bookings essential for museum tasting and platters.

24 Lou Miranda Estate & Miranda Restaurant

Lou Miranda Estate is a relaxed, absorbing wine and food experience that combines traditional family elements and world-class winemaking techniques. The restaurant serves seasonal dishes with an Italian flavour made with the finest local produce and ingredients from the winery garden, accompanied by Barossa wines.

Barossa Valley Way, Rowland Flat
Phone: (08) 8524 4537
Hours: 10am-4:30pm Mon-Fri. 11am-4pm weekends & public holidays. Closed Christmas Day and Good Friday.

25 The Lord Lyndoch

If you are after a serious coffee experience, ask Leanne to create yours: she is one of South Australia's top baristas. Enjoy a coffee or a light meal, or try the Bistro for casual dining. For more formal occasions, dine in Black Pepper Cellar Restaurant.

Present your card to receive a complimentary standard coffee (one per card)

23 Barossa Valley Way, Lyndoch
Phone: (08) 8524 5440
Hours: 10am Mon-Fri. from 9:30am Sat-Sun and public holidays. Christmas Day 11am-4pm. Reservations essential.

TOURING ROUTE 2 continued overleaf