around the cosy open log fires in winter. shady, cottage-style garden during the warmer months and includes many back vintages of Barossan labels. Dine in the egg noodles and Carême pastries. The extensive wine list Rabbits, Barossa Valley Cheese Company cheeses, Wiech's olives, Apex Bakery and Lyndoch Bakery breads, Westridge from seasonal and local produce including Domenic Torzi cottage was built. Modern Australian cuisine is prepared This popular restaurant derives its name from the year the

1918 Bistro & Grill

Platters by appointment only. Hours: 11 am-5pm 7 days. Closed Christmas Day.

and a selection of local produce platters. overlooking the vineyard, and enjoy award-winning wines intimate and cosy comfort of the Wine Bunker Room visitors can picnic beneath the tall old gums, relax in the

enjoying one of our award winning wines by the glass or

🐼 Murray Street Vineyards 🔝

someone who appears intoxicated.

accompanied by an adult at all times. trust that you understand they must be supervised and You are welcome to bring children on the trail and we

Code of Conduct

Closed Good Friday and Christmas Day. Weekends & public holidays 10am to 4pm. Open weekdays 9am to 5pm.

66-68 Murray Street Tanunda

979 [18 6140 : 9uouc The Wheat Store, Mill Street, Greenock oilsner glass (one per card) resent your card to receive a complimentary

Hours: 11am-4pm Saturday and Sunday.

41) Barossa Brewing Co

nops and yeast. additives. The only ingredients used are water, grain, malt, as Reinheitsgebot and are free from preservatives and in accordance with the German Purity Law of 1516, known and enjoyment of quality ales and lagers. Beers are brewed The Barossa Brewing Company is dedicated to the creation

Closed New Year's Day, Good Friday and Christmas Day. Hours: 10am-5pm Weekdays. 11am-5pm Weekends and public holidays. Phone: (08) 8568 6217 1 Seppeltsfield Rd, Seppeltsfield

two people per card). Please note: tour requires minimum of 4 people Present your card to receive a complimentary 'Daily Heritage Tour'

and purchase the 100 year old Para Liqueur Tawny. comprehensive range of wines and the opportunity to taste treasure...past, present and future. The Cellar Door offers a Sophie and their 13 children! Seppeltsfield, a living national Seppelt in 1851 and expanded by Benno Seppelt, his wife birthplace of the Seppelt tradition, created by Joseph Experience first hand the history and romance of the .(noitibə 8002 noineqmo) əniM neilettallah 2008 edition

Hours: 10am-4.30pm 7days. Closed Good Friday, Christmas Day and Phone: (08) 8568 6953 Seppeltsfield Road, Marananga wine with every platter purchased. Present your card to receive a complimentary glass of 'E-minor series'

lunches and coffee. atmosphere. Wines are available by the glass as are light estures sweeping views of vineyards with a modern contemporary cellar door with floor to ceiling glass walls character and flavour for which the Barossa is famed. The The wines from Barossa Valley Estate epitomise the 🥶 Barossa Valley Estate 📆

Accommodation available year round. Cellar door: 11 am-5pm 7 days. Closed Good Friday and Christmas Day. Phone: (08) 8562 2522 dIA OZs Seppeltsfield Road, Marananga Pantorte Wedge (one per card)

Present your card to receive a complimentary Barossa Picnic Baskets

estate grown or sourced from local producers. short drive away. All food provided during your stay is either cellar door is right next door and Appellation restaurant a across vineyards and down into the Barossa Valley. The three modern stylish apartments looks over the treetops excellence in accommodation, food and wine. Each of the wine experience at Gnadenfrei Estate with one constant -Malcolm and Joylene Seppelt offer an intimate food and

Baskets and Treetops B&B 38 Gnadenfrei Estate Wines, Barossa Picnic Dinner from 7pm seven days. Lunch Sundays from 12-2pm Phone: (08) 8562 4144 Cnr Seppeltsfield & Stonewell Roads, Marananga Appellation, at The Louise

Ballycroft Barossa Cheese, Trevalie Orchards and Barossa Fleming & Ware Muesli, Turners Honey, Waechters Dux, Australian suppliers including the Barossa Farmers Market, fruits, meats, poultry and seafood from Barossa and South suppliers. The kitchen accepts only the best produce, ingredients sourced from an extensive network of local regionality in food. He prepares his menus each day with passionate advocate for freshness, seasonality and Mark McNamara, executive chef at Appellation, is a

noitallaqqA (18)

Farm Produce.

Hosted winemaker tour and tasting by appointment. Closed Sunday, Good Friday and Christmas Day. .A.30pm Monday to Saturday and public holidays. Phone: (08) 8562 3300 Cnr Seppeltsfield & Stelzer Roads

The cellar door is also part of the Barossa Cheese & Wine from wine tanks and barrels with winemaker Rolf Binder. Winery that includes structured tastings of top end wines from classic Barossa fruit. Visitors can join a tour of Veritas challenging the benchmark to produce exceptional wines As a fine red wine maker, Rolf Binder is constantly

36 Rolf Binder @ Veritas Winery

Boxing Day and New Year's Day. Hours: 10.30am-5pm, 7 days. Closed Good Friday, Christmas Day, Phone: (08) 8562 4477 Pheasant Farm Road, Nurioopta (off Samuel Road). demonstrations - no bookings required. time your visit with our daily 2pm 'Cooking with Verjuice' your pantry with Maggie's famous produce. Be sure to pop in for a coffee and something sweet while you stock Maggie's paté with a glass of bubbles or wine. Or just in pastry, local Barossa cheeses, woodfired bread and products. Enjoy a pheasant and porcini mushroom wrapped ideal location for lunch, tastings and Farm Shop exclusive of a dam, overlooking the olive grove, the Farm Shop is an that has made the Barossa famous. Perched on the side

35 Maggie Beer's Farm Shop

For a map please visit maggiebeer.com.au

Closed Good Friday and Christmas Day. Hours: 11.30am-5pm Mon-Fri, 10am-5pm Sat-Sun and public holidays. Phone: (08) 8562 2850 Cnr Seppeltsfield Road & Barossa Valley Way, Dorrien

Maggie Beer's Farm Shop is a perfect showcase for all

cheeses, wursts, olives and dill pickles. of local goods from the Barossa Farmers Market including history and heritage of the building and relish tasty platters to serve unique liqueurs made from local honey. Enjoy the Experience mead tastings with a demonstration of how and fortifieds produced from their Barossa vineyards. Chateau Dorrien offers tastings of superb premium wines

34 Chateau Dorrien

Present your card to receive a complimentary 'Basket Press Winery get a behind-the-scenes look at trad<mark>itiona</mark>l winemaking. the cellars of the old Chateau (established 1897) on a tour to Morth Para River and is ideal for a picnic. Visitors can explore Richmond Grove Winery is in park-like surroundings on the 33 Richmond Grove

and Boxing Day. Tours daily at 12.30pm and 2.30pm. Costs apply.

Tour' for two people. Tour runs at 12.30pm or 2.30pm - booking

Hours: 10.30am-4.30pm 7 days. Closed Good Friday, Christmas Day

oublic holidays. Closed Good Friday and Christmas Day.

Phone: (08) 8563 7303

Para Road, Tanunda

9.30am-5pm weekdays, 10.30am-4.30pm weekends and Phone: (08) 8563 2100 Para Road, Tanunda

ourchase of a Weighbridge Platter. Present your card to receive 2 complimentary glasses of wine with the

tailored and hosted tastings are available by arrangement. or under the tall gums alongside the Para River. Private, a Weighbridge Platter. Enjoy these on the wide verandah by the glass or bottle with the freshest of local produce on iconic labels (some exclusive to cellar door), are available by friendly, knowledgeable staff. Award-winning wine and the Barossa's most picturesque settings and proudly run Warm and welcoming, Peter Lehmann Wines is in one of

32 Peter Lehmann Wines

TOURING ROUTE 3:

VINEGA RED WI

illegal for cellar door staff to serve alcohol, even a taster, to

cellar door, we ask you to respect that the wineries are While there is no obligation to purchase wine from any

sampling purposes only. Additional wine can be purchased

Open seven days 9am to 5pm. visitorcentreldgawler.sa.gov.au Phone: (08) 8522 9260 S Lyndoch Road, Gawler

moo.essonedbolni

Barossa Visitor Information Centre

any inaccuracies or changes. Barossa and the SATC cannot accept any responsibility for attractions and businesses that appear herein. Tourism information from a variety of sources, including the Commission (SATC) has compiled this publication with Tourism Barossa and the South Australian Tourism

Barossa Visitor Information Centre.



ACCOMMODATION

Accommodation Getaways

Reservation Service

Barossa BnB

Booking Service

www.barossa.com

The Louise

The Barossa is home to more than 100 diverse

advice, recommendations and bookings call:

accommodation properties. For local accommodation

Barossa Visitor Information Centre 1300 852 982

Gawler Visitor Information Centre (08) 8522 9260

For online bookings with selected properties visit

Accommodation properties offering a Barossa food

Treetops B&B and Gnadenfrei Estate (08) 8562 2522

and wine experience along this trail include:

Novotel Barossa Valley Resort

1300 13 69 70

1800 227 677

(08) 8524 0000

(08) 8562 2722

BACKGROUND + иоітамяоэиі эяом

Hours: 10am-5pm daily. Group bookings and bookings for barrel Phone: (08) 8563 3888 Basedow Road, Tanunda

excellent coffee and cake are also available. standard Croquet Lawn. Fine cheeses, wine by the glass, with friends or book for a serious game on the international guided tours and private estate barrel tastings. Play croquet this stunning, historic working winery offers tastings, VIP and significant in Australia. Built in 1890 and fully restored, barrels of maturing wine, is one of the most atmospheric Chateau Tanunda's Cellar Door, housed among hundreds of

31 Chateau Tanunda Estate

Hours: 10am-5pm 7 days. Closed Good Friday and Christmas Day Lyndoch Road, Gomersal

complimentary coffee for the driver with every Regional platter sold Present your card to receive one complimentary glass of wine and one ample shady verandah, or trom the tasting bar in the cellar. wine and the food at a massive redgum table under the breads and locally grown olives. Absorb the views, the local Barossa produce, including cheese, pear chutney, artist George Aldridge. Enjoy a delicious platter filled with lifelike portraits of Flinders Rangers characters by local breathtaking views of the Australian bush, and showcases Rustic and relaxed, this cellar door is surrounded by

30 Gomersal Wines 🚺

Closed Good Friday and Christmas Day. Café Y open 10am for lunch 7 days. Evening functions for 30-100 people. Tours: 10.15am and 1.30pm daily. Times for groups can be arranged. Hours: 9.30am-5pm 7 days.

Phone: (08) 8524 0225 Hermann Thumm Dr, Lyndoch

complimentary coffee for the driver with every Regional platter sold

Present your card to receive one complimentary glass of wine and one and Cheese Room. cheeses. Local produce is available from the Yaldara Larder Angas Park fruits, Williamstown raspberries and local curd including Lyndoch Butchery meats, Apex Bakery breads,

contemporary, fresh and flavoursome regional produce and beyond inside the magnificent Chateau. Café Y boasts underground cellars and enjoy a "taste tour" of Barossa between wine and food. Visitors can tour the labyrinth of This stunning Barossa riverfront winery celebrates the link

🔁 Yaldara Estate & Café Y 🔝

Hours: 9am-4.30pm 7 days. Bookings recommended. Phone: (08) 8524 5333. Barossa Valley Way, Lyndoch

glass of wine as the sun begins to set over the vineyards. locally bred chicken. At the end of the day, enjoy an idle lunch a fresh salad with locally grown ingredients with a mid-morning coffee and naughty slice of mud cake; for 'Big Barossa Brekkie' and a glass of Sparkling Merlot; enjoy matched to locally produced food. Start your day with a will find a welcoming, friendly environment with wines Food and wine are essential palate partners here, and you

23 The Monkey Mut Café at Kies Family Wines

Phone: (08) 8524 4538 Cnr Hoffnungsthal & Tweedies Gully Roads, Lyndoch erve of Lavender Scones (one serve per card). Present your card to receive a complimentary

Group bookings welcome. Closed Christmas Day and Good Friday.

Hours: 10am-4.30pm daily Sept-Feb. 10am-4.30pm Sat-Sun Mar-Aug.

lavender-flavoured foods including scones, teas, chocolate mustards and the classic lavender jelly, plus an array of The Lavender Kitchen produces lavender jams, chutneys, range of toiletries, household products, plants and gifts. lavender food products with Allanson Wines, an extensive lavender, fantastic views, scenic walks, tastings of gourmet gifts and food. The farm has more than 90 different types of Get involved in a total lavender experience from plants to

🛂 Lyndoch Lavender Farm & Café

Closed Good Friday and Christmas Day. Hours: 10am-5pm seven days – platters available to 3pm daily. Phone: (08) 8524 5560 Cnr Lyndoch Valley Rd and Barossa Valley Way, Lyndoch

redeemed on your next purchase - redeemable at cellar door or online. and receive a 15% off voucher that can be

that speak of honesty and drinkability.

translating the unique tapestry of its vineyards into wines Estate's reputation has been built on its commitment to award-wining wines and local produce platters. Schild an integral part of this cellar door, where you can sample The sixth Barossan generation of the Schild family are

seniW estate Wines

TOURING ROUTE 2 continued















SOUTH AUSTRALIA

FARMERS MARKET

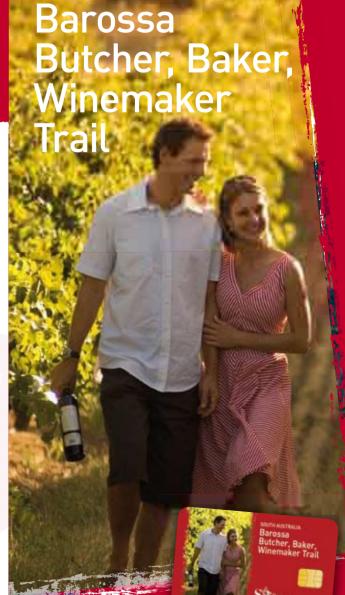
This is the place to immerse yourself in the Barossa's food culture. Held each Saturday morning in the historic Vintners Sheds near Angaston, the market showcases real food produced in the homes and grown on the farms of the Barossa. More than 30 local food producers sell their freshest home-grown produce, from fruit and vegetables to meat, poultry and free-range eggs, along with a huge variety of preserves, small goods, bread and other products. This is a regional food-only market encouraging the preservation of the food heritage and traditions of the Barossa. Breakfast bar and espresso coffee available.

Corner Nuriootpa & Stockwell Rds, Angastor Phone: 0402 026 882 Every Saturday morning 7.30am-11.30am

FOOD BAROSSA

Food Barossa represents an enthusiastic group of regional food producers that joined and established the first legally underpinned regional food brand in Australia. Food Barossa is a true celebration of the region's food culture and it provides a support network to allow local producers to proudly share its products with the world. Food Barossa - signified by the cork on the fork logo guarantees that products meet stringent criteria

observing health requirements, regionality and traditional production methods. Look for Food Barossa licensed products and service providers, identified with this logo.



BAROSSA



Phone: (08) 8563 0111 Cnr Barossa Valley Way & Vine Vale Rd, Tanunda tasting for 2 people (per card). complimentary VIP heritage

At this small family owned winery, close to historic Tanunda,

43 VineCrest Fine Barossa Wine

Hours: 10am-4.30pm 7 days. Closed Good Friday and Christmas Day. Murray Street, Greenock

Present your card to receive a complimentary gift of Murray Street savouring the flavours of our delicious regional platters.

triendly atmosphere of the Tasting Room & Cellars while winemaking in the Barossa. Experience the relaxed and that honours the past and helps define the future of Murray Street Vineyards' passion is to produce wine

Please relax and enjoy your day, however be aware that it is

rom these businesses. presumption that you are interested in purchasing wine often family businesses. Tastings are offered on the

by the glass or bottle. with your package. These wines and others are offered for Cellar door staff will offer you a taste of wine to enjoy

Closed Good Friday and Christmas Day

Gawler Visitor Information Centre

Phone: (08) 8563 0600 or 1300 852 982

For more information visit www.barossa.com or contact:

For more information Phone 1300 852 982 www.barossa.com

TOURISMBARÓSSA







Home to the one and only 100 point wine in Australia

🐼 Seppeltsfield Estate



Available from local bookstores and the

Barossa Daimler Tours For the ultimate wine touring experience, push your knowledge and senses to the limit on an exclusive, made-for-you wine tour with John Baldwin. All tours are conducted in a luxurious and rare 1962 Daimler previously used in Royal tours of the 1960's. Or, tour in a Mercedes 7-seat Viano, a modern luxury vehicle available for Adelaide transfers and touring to McLaren Vale, the Clare Valley and the Adelaide Hills. John has extensive local and South Australian knowledge, a great ability to recognise your individual wine tastes and creates tours of the highest

Barossa Daimler Tours Phone: (08) 8524 9047 Tours operate daily. Bookings essential.

Phone: (08) 8564 2191

Tours operate daily, except Christmas Day.

quality - and no two tours are the same.

FOOD + WINE TOURING

Barossa Epicurean Tours Barossa Epicurean Tours focus on a wine and food experience in the Barossa. Tours are personally tailored to guest requirements and showcase Barossa wineries and experiences, such as Maggie Beer's Farm Shop, Angas Park Fruits, cheese tastings, and the Whispering Wall. Barossa Epicurean Tours can incorporate special tours, including Penfolds 'Make Your Own Blend', into a full day tour. Present your card to receive six complementary reward points added to your BBWT card for every two full day tours booked (one per card)

Bookings essential. KEEP THE BAROSSA + SOUTH AUSTRALIA PHYLLOXERA FREE

The ancient vines of the Barossa could all be at risk from a small pest with a funny name - phylloxera. It's an insect that attacks grapevine roots and could kill our precious vines. If you have visited interstate wine regions, clean your shoes and remove mud from your vehicle before coming to South Australia. Do not bring ANY plant material or soil into the state. Do not enter a vineyard without permission from the owner.

EVENTS

Barossa Vintage Festival

First held in 1947, this is Australia's biggest regional wine festival, held every odd-numbered year and beginning on the Easter Weekend. Join the Barossa as the community presents over 100 events celebrating food, wine, history, art, heritage and music.

Yalumba Harvest Market A Barossa food and produce extravaganza held at Yalumba Winery every two years as part of the Barossa Vintage

workshops and picnics.

Barossa Gourmet (every August) This is one of the long-standing traditions of South Australia's wine and food calendar. The region's wineries and venues throw open their doors for two days to promote the best of the Barossa; showcasing a 'regional blend' of traditional Barossan hospitality, outstanding wines matched with delicious food of local and Adelaide

Festival. The program includes tastings, demonstrations,

Barossa Slow The Barossa has a distinctive culinary heritage that

can be traced back to the European settlers. Barossa Slow is held in alternate years to the Vintage Festival, and visitors are invited to share the Barossa's enthusiasm for food, wine, heritage and learn how tradition melds with innovation and commercial reality. Not just another weekend of food and wine, this is a celebration of real values, real people and real taste, and a feast for those who value traditional production.

Barossa Country agricultural shows These annual shows celebrate the produce and traditions

restaurants and superb entertainment.

of the region including homegrown fruit and vegetables; products made from traditional recipes and locally made wine and beer. For dates and details contact a visitor information centre.

BAROSSA

Cover photograph courtesy Novotel Barossa Valley Resor



Just an hour's drive north of Adelaide lies the Barossa, the heart of Australia's wine industry and the nations 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

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 reigon and demonstrate why the Barossa has arguably Australia's only true regional

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.



2 Blond Coffee and Blond Store 13 Fernfield Wines

3 Barossa Valley Cheese Co 4 Thorn-Clarke Wines 5 Saltram of Barossa & Salter's 6 Gibson Wines

7 Wolf Blass 8 The Branch 9 Penfolds

10 Tanunda Bakery 11 Taste Eden Valley 18 Krondorf Road Café at Kabminye

14 Keils Fine Food and Coffee

15 Turkey Flat Vineyards

21 Jacob's Restaurant

16 Bethany Wines

17 Barossa Vines

20 St Hallett

19 Charles Melton Wines 32 Peter Lehmann Wines 22 Novotel Barossa Valley Resort 33 Richmond Grove

24 Lou Miranda Estate 35 Maggie Beer's Farm Shop 36 Rolf Binder @ Veritas Winery 25 The Lord Lyndoch 26 Schild Estate Wines 37 Appellation 38 Gnadenfrei Estate Wines 27 Lyndoch Lavender Farm & Café 28 The Monkey Nut Café at Kies 39 Barossa Valley Estate 29 Yaldara Estate & Café Y 40 Seppeltsfield Estate

41 Barossa Brewing Co 30 Gomersal Wines 31 Chateau Tanunda Estate 42 Murray Street Vineyards 43 VineCrest Fine Barossa Wine 44 1918 Bistro & Grill

BAROSSA BUTCHER, BAKER WINEMAKER TRAIL CARD

Get more out of your food and wine adventure in the Barossa



\$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

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

\$20) = Spend reward points

(one per card)

11 Taste Eden Valley

Wines are available by the glass.

36A Murray Street, Angaston

Phone: (08) 8564 2435

Yalumba

Eden Valley Road, Angaston

13 Fernfield Wines

Phone: (08) 8561 3200

Boxing Day.

= Collect your complimentary bottle of wine

VIP) = Enjoy a VIP experience or gift

= Taste produce from your hamper matched

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

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.

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

Hours: 11am-5pm Monday, Wednesday to Saturday, 11am-4.30pm

Tour bookings essential, please call at least 24 hours in advance.

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

atmosphere, and the friendly, informative staff can guide you

through Yalumba's comprehensive range of premium wines.

Hours: 10am-5pm Mon-Sun. Closed Good Friday, Christmas Day and

Fernfield Wines 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

wines or enjoy a glass of wine with a platter of local

town's founders, the Lillecrapp family. Taste award winning

chilly winter days, the open fire creates a warm and cosy

Sunday. Closed Tuesday, Good Friday and Christmas Day.



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

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 cheesewright 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 'Shotfire', 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





The Branch

97 Sturt Hwy via Nuriootpa

Hours: 9.15am-5pm weekdays.

Phone (08) 8568 7311

🕖 Wolf Blass 🛮 📆

This is a contemporary eating and drinking experience offering an all day food and wine menu. Located in the heart of Nuriootpa, 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.

A signature name for wine in the Barossa and worldwide,

winning Riesling and Shiraz. The multi-million dollar tasting

room offers individual tutoring while tasting the best labels

Wolf Blass is particularly well regarded for its medal

in the range. After tasting, extend your knowledge by

about Wolf Blass the man, his wines and his vines.

Platinum Tasting at no extra cost (valid for 2 people per card)

10am-5pm Weekends & Public Holidays. Closed Christmas Day

visiting the Wolf Blass Experience, an interactive display

Present your card when purchasing a Black Label tasting and receive a

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

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

20 St Hallett (13)

St Hallett Road, Tanunda

Phone (08) 8563 7000

Hours: 10am-5pm 7 days.



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 bottle 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)

11 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

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

Regional platter purchased.

produce, available all day, everyday.

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



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

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

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.

Phone: (08) 8563 2086 Closed Good Friday, Christmas Day and New Year's Day.









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

seasonal menu proudly features the best regional produce. Present your card to receive a complimentary 'William's Journey

Tasting' (one per card)

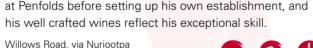
Nurioopta Road, Angaston

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.

🌀 Gibson Wines 📆

This delightful family owned winery produces limited quantities of premium table wines such as fine Merlot and Shiraz. You will be welcomed by Rob or Anne Gibson, or one of their children when you arrive at the cellar door. Rob, or 'Gibbo' as he is known to his friends, spent many years at Penfolds before setting up his own establishment, and

Willows Road, via Nuriootpa Phone: (08) 8562 4224 Hours: 11am-5pm Thursday to Monday Closed Tues, Wed, New Year's Day, Good Friday, Christmas Day.

















TOURING ROUTE 2:

Keils Fine Food and Coffee

The Bethany cellar door and winery is tucked into an old and selling 'Toby's Estate' coffee and tea. Shop 1, 63 Murray Street, Tanunda

> Bethany Road, Bethany Hours: 10am-5pm Mon-Sat. 1pm-5pm Sunday

17 Barossa Vines Cellar Door & Café

This cellar door has spectacular views across the Barossa

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 compliments the menu and includes local varietals Carignan and Cinsaut.

(19) Charles Melton Wines

Hours: 11am-5pm 7 days. 10am-5pm Monday to Sunday.

Closed New Year's Day, Good Friday and Christmas Day

Krondorf Road, Krondorf

Phone: (08) 8563 0889

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.

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.

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.

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.

Sixty-five wineries are stocked in the Novotel's

Hosted wine tasting from 5pm to 6pm every day. 23 Liebich Winery

Phone: (08) 8524 4543

Hours: 11am-5pm Wednesday to Monday

Bookings essential for museum tasting and platters.

Phone: (08) 8524 0000

Open seven days

Golf Links Road, Rowland Flat

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

22 Novotel Barossa Valley Resort Tasting Room 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

Hours: 10am-4.30pm Mon-Fri. 11am-4pm weekends & public holidays. Closed Christmas Day and Good Friday.

Phone: (08) 8524 4537

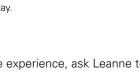
25 The Lord Lyndoch If you are after a serious coffee experience, ask Leanne to create yours: she is one of South Australia's top baristas. Enjoy a coffee or a light meal, or try the Bistro for casual dining. For more formal occasions, dine in Black Pepper

(one per card)

23 Barossa Valley Way, Lyndoch Phone: (08) 8524 5440



TOURING ROUTE 2 continued overleaf



Cellar Restaurant. Present your card to receive a complimentary standard coffee

