



EXPERIENCE

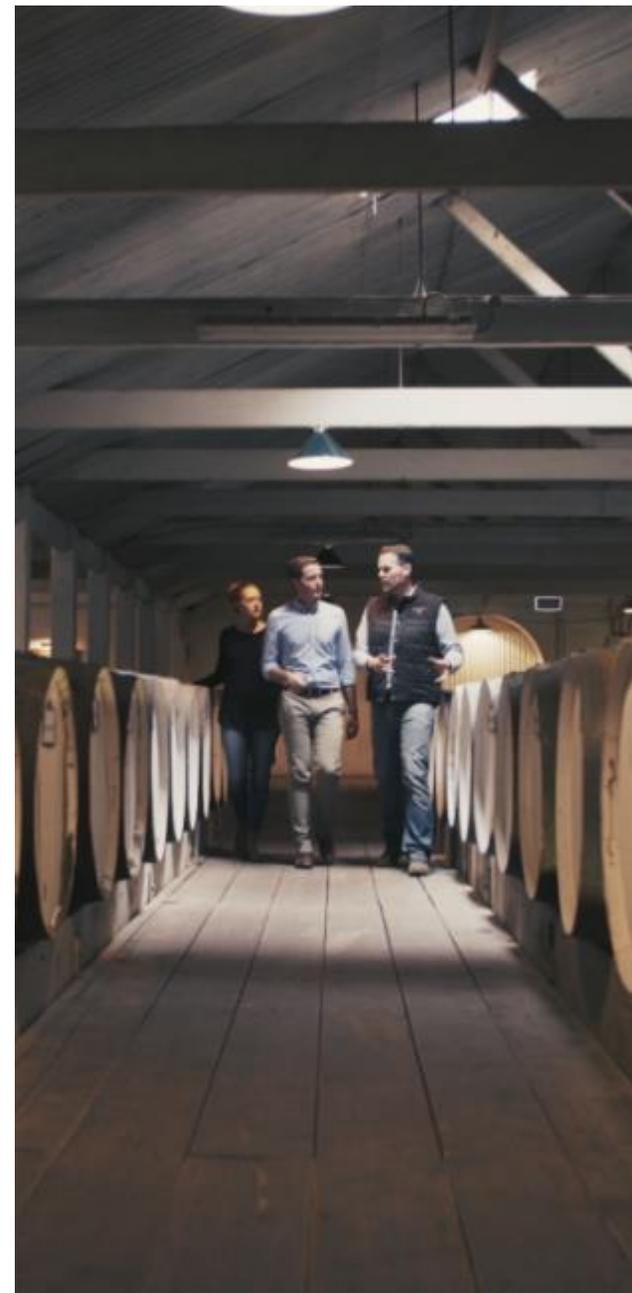
Let us introduce
you to the
real characters
of
Barossa...

Contact

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The Louise.

BAROSSA VALLEY





Allow 2.5 hours
\$185 per person



It's no secret that most visitors to South Australia's Barossa Valley have come for a world-class food and wine experience. Lesser known is the fact that the Barossa is adjacent to a large conservation park, teeming with native Australian flora and fauna.

The Louise has developed a unique experience that offers access to one of the simple and unique pleasures of visiting regional Australia; seeing kangaroos up close while in their natural habitat.

Breakfast with the Kangaroos

Your guide arrives at dawn for the 20-minute drive to the nearby conservation park.

An easy 15-minute bushwalk into the park leads to a clearing where families of kangaroos are enjoying their breakfast and your gourmet breakfast will be laid out on a picnic blanket in this truly natural setting.

This is not a petting tour but is a memorable way to engage with Australia's most unique living icons. Breakfast with the Kangaroos affords a great photo opportunity and operates daily October through May with prior booking.



Seppeltsfield is home to the worlds largest unbroken collection of fortified wine dating back to 1878, and remains the only winery known to release a 100-year-old wine each year. A national treasure and living museum of Australian wine history.



Ultimate Legend of Seppeltsfield Tour

Enjoy the ultimate foresight of Benno Seppelt when you tour the Seppeltsfield Estate. Start in the original 1851 family homestead and learn about the Seppelt family from their immigration, settlement by the Para River, to today.

Take a stroll through the Elm Walkway to the barrel cellar, distillery, underground blending cellar and the quaint Josephs room. Finish with a private tasting in the trophy cellar focusing on the Paramount Collection and the 100 year old Para Vintage Tawny.

Then in a historical first, Seppeltsfield Winery offers the experience to Taste Your Birth Year and walk alongside the longest lineage of single vintage wines in the world in the Centenary Cellar. Culminating in a taste directly from the barrel of your birth year, it is a truly memorable experience.



Allow 1.5 hours
\$210 per person

Two Hands' Rolling through the ranges Flagship Experience

Two Hands would like to welcome you on a vineyard experience like no other; to enjoy a personalised experience of tasting the acclaimed Single Vineyard wines in the exact vineyards from which they were produced. Travel through the Western Ranges of the Barossa Valley and visit five of the most exceptional vineyard sites.

On arrival at Two Hands, slip on a pair of South Australia's own Rossi Boots, and armed with a map, you'll jump into a luxury Land Rover Defender for a short drive to each block before heading up to the largest estate vineyard, the Holy Grail. Once on top of the hill you will take in one of the most breathtaking vistas in the whole of the Barossa Valley.



Retreat to the beautiful setting under a 100 year old gum tree to taste the Single Vineyard wines next to each other. It is then time for the all important decision as to which is your favourite...

Returning to cellar door to complete your vineyard experience, enjoy a seasonal lunch either in the private restored bakehouse or on the picturesque terrace.

This Two Hands Vineyard Experience is a unique opportunity within the Australian wine landscape to give you a behind-the-scenes look at the viticulture and winemaking philosophy.



Allow 6 hours
\$600 per person



Discover Harvest with Izway Wines

Winemaker and label owner Craig Isbel, known for his impeccable palate and years at the helm of Torbreck wines, likes to describe his approach as 'bucket chemistry'; a term that certainly made us smile when we first heard it. Craig speaks clearly of his earnest respect for handcrafting artisanal wines from exceptional vineyards which is exactly where your day of harvest discovery begins; on a personal tour of some of the valleys most hidden vineyard sites.

Returning to the Isbel's home you will witness a winery in the throes of a live vintage. The season will have determined what is taking place that day and the energy of harvest is sure to be present.

A private tasting of Izway's wines will mirror a food philosophy that runs deep through this region; seasonal, simple, fresh and ripe. These boutique, hand-made wines speak strongly of this special place where both great food and extraordinary grapes grow in abundance.

Your tasting will conclude with lunch at local dining institution, Vintner's Bar and Grill, where the global wine and food regions story will come full circle. A bottle of Izway's finest and three courses of some of Barossa's best cuisine is the way all winemakers wish they could finish a hard-working day over vintage.

We think that harvest is one of the best times to visit the Barossa. The seasonal tempo and energy is palpable. This experience gives you the chance to connect with the true heart of our region from a perspective rarely seen by wine lovers.

Bookings are available from 1st March through to 30th of April on Tuesday, Wednesday and Thursdays each week.

Allow 5 hours
\$560 per couple



Your
backstage
pass to a
genuine
Barossa
vintage



Join us for a tasting journey through the exquisite wines of Michael Hall alongside bottles from the celebrated French producers Domaine Leflaive, Domaine Méo-Camuzet, Domaine du Vieux Télégraphe and Domaine Rostaing, producers close to Michael's heart from his years as an itinerant winemaker in 2005-2008.

And with Shiraz being a firm piece of the puzzle, we have chosen to delve into the world of René Rostaing who impressed Michael in 2006 during vintage in the Rhone. His wines of the Northern Rhône provide an alter-ego in our quest for perfection in Australian Syrah.

Allow 1.5 hours
\$160 per person

In Search of the Perfect Bottle

These estates were the inspiration that sparked a journey from the winter chill of Switzerland and early years in the jewellery trade to a new life as an emerging producer of highly-regarded South Australian wines. His final destination? The Barossa Valley. With its climate mirroring that of the southern Rhone and within striking distance of Eden Valley and the Adelaide Hills this was the perfect home for a new generation of Australian wines.



Founder's Tasting Experience

A vineyard since 1894, and owned by the Ashmead family since 1979, the success of Elderton Wines doubtless testifies to the Australian wine industry's ability to triumph against all odds, but it's mainly one family's tale of perseverance, passion and pride.

Today, Elderton Wines is run by second generation brothers, Cameron and Allister, and together they work to uphold the values and traditions that were founded by their parents.

Cameron and Allister Ashmead invite you to be their VIP guest; to experience an exclusive look at the history and heritage of Elderton Wines and enjoy the generous hospitality for which the Barossa is renowned.

A short drive past the 1894 Command vineyard leads to the ultimate reveal of a luxury winery destination and key part of the Elderton and Ashmead story. Walk through the 125 year old Command vineyard, which the Ashmead family worked tirelessly to restore, followed by a tasting of Elderton's distinctive and world-renowned wines. The tasting includes back vintage wines from the family cellar and the legendary Command Shiraz which holds the Barossa Trust Mark - awarded only to wines of exceptional provenance and integrity.

This is an experience for discerning wine lovers who wish to advance their knowledge of elite wines of the Barossa and have access to rare and special wines available to purchase for their personal cellar.



Allow 1.5 hours
\$220 per couple





HUTTON VALE FARM



Allow 3 hours
\$150 per person



Hutton Vale, the home of premium produce, has been part of the Angas family's farming enterprise since the European settlement of South Australia. John Angas, a sixth generation custodian, with his wife Jan, continue the mixed farm with an environmentally sustainable philosophy, running the businesses of wine grape growing, merino sheep for wool and white Suffolk cross lambs for meat and cereal cropping.

For nearly two decades they have also had a range of their primary produce available on the paddock to plate model; estate wines, handmade chutneys, lamb at the farmer's market and restaurants(including Appellation) and select seasonal vegetables from the garden.

A Visit to Hutton Vale Farm

John and Jan warmly welcome you to their cellar door, a reflection of past activities (dating back to the 1850's) as well as the operations of today. These personal and private tastings show their values and commitment to quality and flavour in balance with environmental responsibility to the future.

Enjoy a personal tasting and tour with John illustrating the story of Hutton Vale. Walk through the walled gardens whilst tasting current releases of four estate grown wines all made from dry grown premium parcels of fruit from the Hutton Vale vineyard. Jan will also talk you through a tasting of the four varieties of handmade Farm Follies chutneys and other seasonal specialties with Barossa bread.





With a welcoming team, an inviting tasting room and an expansive deck overlooking Seppeltsfield Road and surrounding vineyards, Seppeltsfield Road Distillers is the quintessence of relaxation.

Seppeltsfield Road Distillers

Providing the opportunity to encounter gin and the art of distilling first hand, the team offers experiences of quality and provenance whilst celebrating the natural environment using blends of beautiful, sensory-selected botanicals.

Meet Christine

Take a behind-the-scenes tour of the distillery with a glass of gin in hand and discover how it all came together.

\$25 per person (allow 20 minutes)

Getting to Know You

Take a behind-the-scenes tour of the distillery with a glass of gin in hand followed by a private, guided gin flight and tasting plate.

\$100 per person (allow up to 2 hours)

Make and Shake

Enjoy a welcome gin and distillery tour followed by a hands-on gin blending class using a range of distilled botanicals. Use your creation in a fresh cocktail whilst enjoying a tasting plate and take home a bottle to share with friends.

\$185 per person (allow up to 3 hours)





casacarboni
italian cooking school & enoteca

For migrant Italian chef Matteo Carboni it was love at first sight when visiting the Barossa Valley and farmers market in January 2012. The produce, the people and the landscape of this fertile land.

Matteo and his Australian wife Fiona opened their cooking school and enoteca later that year and offer weekly hands on cooking classes as well as being open for great coffee and Italian treats, daily lunches and beautiful gifts.

Allow 5 hours
\$190 per person

Classes commence at 9.00am the Italian way; with coffee, then it's into the kitchen for a fun 3 hours of cooking, chatting and sharing of knowledge and experiences. Each class focusses on a region of Italy with an entree, fresh pasta, risotto or gnocchi and dessert using beautiful Barossa produce.

After the class guests are seated at the long table to enjoy their 4 course Italian lunch with a glass of wine and coffee to finish.

On Saturdays Matteo offers to meet cooking school guests at the Barossa farmers market at 8.00am where he will talk about the history of the market and the producers he sources from.



Traditional, Hands on Pasta Making



Barossa Walks



Barossa Farmer's Market Tour

The Barossa is a foodie paradise, and the Barossa Farmers Market is the beating heart of the region's living food culture.

Immerse yourself in the sights, sounds and delectable tastes of the Barossa on the Farmers Market Walking Tour. This tour introduces you to the producers behind the food - you'll hear their stories and learn their secrets so that you can take a little of the Barossa good life home with you. There are tastings, stories, insights, recipes,

local's tips and plenty of time to take it all in, along with recommendations for how to put together a traditional Barossa tasting picnic bursting with the abundance and flavours of the region.

\$45 per person. Allow 45 minutes. Saturday mornings only.

Barossa Cultural Tour

An immersive cultural experience, the Heritage Walking Tour brings the Barossa to life and creates a lasting, personal connection to this special region.

If you've always wanted to explore the Barossa a little deeper - beyond the cellar doors and restaurants that rightly make the region so well-loved - then you are invited to walk through the historic village of Krondorf and discover a new connection to the Barossa.

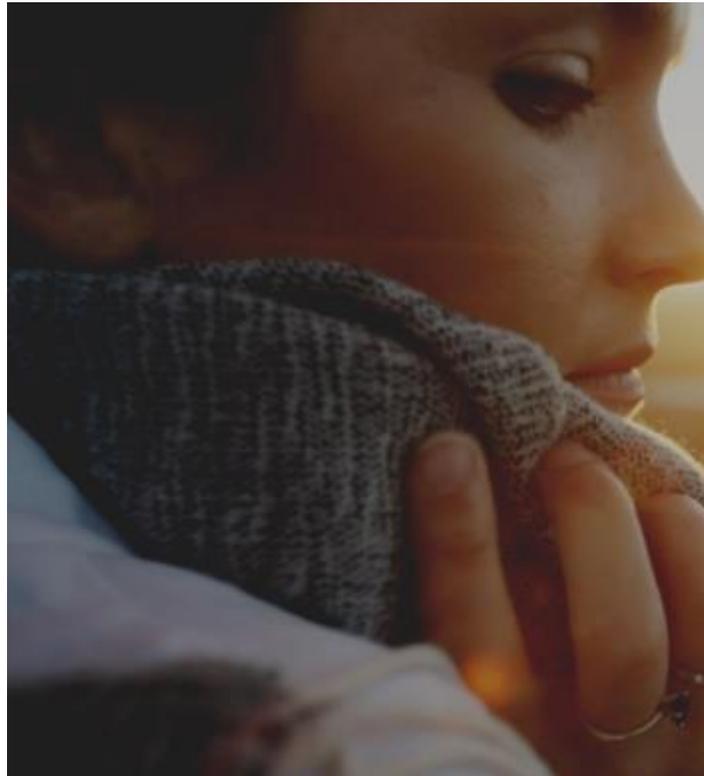
The Barossa is brought to life as you explore the food, music, culture, celebrations, traditions and characters that built the Barossa, and learn how they continue to influence lives today, through stories, journal entries, letters and anecdotes.

\$65 per person. Allow 2 hours. Sunday mornings from 9.00am.



BESPOKE

The team at The Louise can unlock the most 'off script' and custom experiences for your next visit to Barossa. Your imagination is the only limit...



The Louise.

Reach out to us directly to start planning your amazing itinerary.

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