



APPELLATION.



Exclusive Wine Experiences—Unique to Guests of The Louise

The signature touring experience for seasoned food and wine travellers is a day of private introductions to the boutique winemakers of the Barossa Valley. The Barossa is home to 85 public cellar door tasting rooms and another 50 small producers who typically are not open to the public. We are happy to share with you the close relationships we have developed with these local producers. So, allow us to introduce you to these hidden gems, up-and-coming winemakers and uber-small garagistes. These special tours share the essence of what is magic and special about the Barossa and each is highly recommended.

Our Guest Services team are happy to answer any questions you may have regarding any of the exclusive wine experiences listed here. And we would look forward to arranging one or more private bookings for you.

Charles Melton Wines - Dry farmed, handcrafted fine Barossa red wines

Since the first vintage of Charles Melton Wines in 1984, this small Barossa Valley winery has gained both national and international recognition for its premium red table wines. The wines span the range from a light red, 'The Rose of Virginia', through to Australia's premier Rhone-style red, 'Nine Popes'. Charlie Melton also makes small quantities of Shiraz and Cabernet Sauvignon and is the only Australian producer of a vin-santo styled dessert wine, Sotto di Ferro.

Great emphasis is placed on the quality of fruit, with all grapes dry grown and harvested from the winery's own 80 acres of prime Barossa vineyard land, as well as from a select group of grape-growers. Yields are extremely low (often only one tonne to the acre) and the vineyards are truly old with many exceeding 80 years and some well over a century in age.

The Charles Melton Team invites you to join them at the winery for a private tasting of the Charles Melton Wines portfolio, a short winery tour and then lunch or cheese plate with a glass of wine while enjoying the serenity of the verandah of their Cellar Door. Choose one of these two memorable experiences:

- Charles Melton Private Experience with Cheese Plate. Private tasting, winery tour, cheese plate and glass of wine. \$25pp (min 1, max 12 guests) allow 1.5 hours
- Charles Melton Private Experience and Lunch. Private tasting, winery tour, relaxing lunch and glass of wine. \$50pp (min 1, max 12 guests) allow 2 hours





Seppeltsfield - A national treasure and living museum of Australian wine history

Seppeltsfield is home to the world's 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.

Enjoy the ultimate foresight of Benno Seppelt when you tour the Seppeltsfield Estate. Start in the original 1851 family Homestead, 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 Joseph's Room. Finish with a private tasting in the trophy cellar focussing on the "Paramount Collection" and the 100 year old Para Vintage Tawny. Then in a historical first, Seppeltsfield Winery offers guests the experience to 'Taste Your Birth Year' and walk along side the longest lineage of single vintage wines in the world in the Centenary Cellar, culminating in a taste direct from barrel of your birth year, it is a truly memorable experience.

- Ultimate Legend of Seppeltsfield Tour \$169 per person (min 2 guests) allow 1.5 hours

Tscharke Wines— A new tradition, contemporary Barossa wines

Tscharke's Place, just meters from The Louise, is the home of award winning estate wines and Tscharke Barossa Pottery, a place where people can visit and experience the unique produce that the Tscharke Team excel at creating. The team aims to explore and pioneer alternative grape varieties best suited to the Barossa's sub-appellations Seppeltsfield and Marananga. Tscharke's emerging varietal wines embrace the strengths of the Barossa terroir with extensive research behind the introduction of each alternative grape variety. The wines are truly handcrafted by acclaimed sixth generation Vigneron, Viticulturist and Winemaker Damien Tscharke who is involved directly in every aspect including research, planting vines, vineyard management and winemaking

Venture underground into the enchanting cellar at Tscharke's Place. Have a one on one experience with acclaimed Damien Tscharke and get an understanding of these contemporary Estate Wines. Enjoy a selection of locally baked wood oven breads, estate wines and a tour of Eva's pottery gallery.

- Tscharke Bread and Wine Experience \$50pp (min 2 guests), allow 1 hour.



SEPPELTSFIELD





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Murray Street Vineyards—A new Barossa heritage

Barossa through and through, all MSV wine is made in the beautiful Barossa region, from two estate vineyards – Greenock and Gomersal – and from a very small band of family growers in Eden Valley and Barossa Valley. Andrew is a descendent of Joseph Seppelt, who left Europe to settle in the Barossa in the 1849. In 1868, his son Benno, with his wife Sophia, built Seppeltsfield winery and village, passing that great Australian winemaking legacy to their children, grandchildren and great grandchildren. Today, a relaxed winemaking team use old world techniques and work with small vineyard parcels to create wines that speak of the locale and variety, with hallmark generosity of flavor with critical acclaim. Guests of The Louise can enjoy two offerings:

- Regional Focus Tasting— taste a platter of regional products and learn a little history of the ‘food’ that makes the Barossa unique with a glass of ‘The Barossa’ red blend. \$20 per person, Min 2 people, allow 1 hour
- Single Vineyard Shiraz Vineyard Tour —Join the winemaker and head out into the vineyard, for an informal chat about soil types and how this affects the outcome of wine flavours. Taste the current release Greenock and Gomersal in situ. And take away a twin pack of the wines from the vines you visited. \$75 per person (including wine pack). Stay for a platter lunch for \$15 per person. Minimum 2 people, Allow 1.5 - 2 hours

Elderton Wines - Great wine is made in the vineyard

Elderton celebrates the individual terroirs of each of their sites and to produce wines that show true regional history and character, varietal definition and a healthy slice of their own personalities. A team approach to ensure best practice in both the vineyards and winery is key to guarantee absolute quality in the bottle. Attention to detail in pruning, picking and winemaking, and using a combination of state of the art facilities and machinery, with some tried and true traditional techniques, ensures that the wines of Elderton will always show great brightness, purity and quality. The goal of the Ashmead family is to produce world class wines from entrenched varieties, grown in the Barossa from their vineyard holdings. Let the Elderton team take you through the journey with the following experiences:

- Elderton Experience—Tour the vineyard including our 120 year old vines, then taste up to 6 wines including the Command Shiraz \$30pp (min 2 guests), allow 1 hour.
- Elderton Elite— Enjoy a tour around the vineyard with a glass of wine, then indulge in a private tasting of our current release and back vintage wines with a local cheese plate \$60pp (min 2 guests) allow 1.5 hours.



MURRAY STREET
VINEYARDS
Barossa-Australia



Elderton
WINES
BAROSSA





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Milhinch Wines - Seize the day

If you have ever thought that one day you would like to own a vineyard and produce your own wine, this experience is for you. Located just ten minutes down Seppeltsfield Road, Milhinch winery and estate vineyard is home to a soft-spoken former optometrist who is living this dream.

Peter Milhinch became interested in wine at a young age having enjoyed examples of exemplary Clare Valley rieslings. This interest quickly turned into a passion during Peter's university years in Melbourne, but was only a deferred speculation of what he might create as a viticulturist while he spent the next 35 years as a clinical optometrist, never dreaming that one day he would find himself growing grapes in the Barossa Valley.

Not normally open to the public, Peter invites you to his place to share his personal journey from optometry to wine producer. His ten acre vineyard of Shiraz and Cabernet Sauvignon grapes is his workshop. Walk with him through the vines to discover what it takes to grow the premium fruit required to make exceptional Barossa wines, learning his approach to viticulture, vine management, trellising, water management and pruning. Then the best part, taste the result – outstanding fruit driven Shiraz and Cabernet wines, including a zesty Rosé.

- Milhinch Wines Vineyard Tour and Tasting. \$65pp (min 2 guests) allow 2 hours

Hentley Farm - Extraordinary wines, intimate setting and bespoke experiences...

Set below the rolling hills on the banks of Greenock Creek, just ten minutes from The Louise, Hentley Farm is a boutique, single-estate vineyard that produces distinctive wines reflective of the exceptional site. As a guest of The Louise, Hentley Farm will be pleased to extend to you an invitation normally reserved exclusively for their top level wine club members.

This tour is a hosted experience in which you and your companions will discover the life journey of a luxury wine: from terroir to vine to barrel to glass. Start by taking a walk through their on-premise vineyard, discussing growing techniques with a knowledgeable guide, then taste your way through barrel samples in the winery before wandering over to Hentley Farm's gloriously restored barn. There, you will be treated to a memorable four-course lunch prepared by chef Lachlan Colwill (former chef of highly regarded Adelaide restaurant, The Manse), complemented with a selection of Hentley Farm's luxury wine range.

Hentley Farm is one of the Barossa's newest winemaking operations, and within a short time has earned a reputation for its wines and for the experience of visiting its boutique site in the Western Barossa.

- Hentley Farm Experience. \$185pp (min 2, max 6 guests) allow 3 hours



Seize the Day
MILHINCH WINES
Handcrafted. Premium. Unique.




Hentley Farm
Barossa Valley
Wines





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Rusden Wines - Welcome to their family

Rusden's roots stretch right back to the first families that settled the abundantly rich Barossa Valley. The Rusden Vineyard is situated on the eastern side of the Barossa Valley in the subregion of Vine Vale about ten minutes from The Louise, where the Canute family grow, make and sell stunning wines drawing on knowledge passed down over eight generations. Their philosophy incorporates the old independent vigneron banner of "Traditional Winemakers" where respect for terroir is paramount.

The Rusden name is synonymous with quality. Both the vineyard and winery are family owned and operated, with wines being made on-site. The Rusden brand is comprised of ten wines; each made using traditional methods, producing small high quality batches, indicative of the terroir associated with the vineyard location.

As a guest of The Louise you will be invited to come and be part of the Rusden family and enjoy their outstanding wines, hosted by one of their 'family'. The experience includes a tour of the estate followed by a private, fully tutored tasting while enjoying a generous platter of traditional German Barossa produce held in their 'den' – the walls of which have witnessed many special moments shared among family, friends and visitors to the Barossa. Choose between two experiences:

- Rusden Traditional Barossa Varieties Tasting— A tutored tasting of Shiraz, Grenache, Cabernet with produce platter. \$30pp (2 min, 8 max guests) allow 1.5 hours
- Rusden Alternative Varieties Tasting— A tutored tasting of Zinfandel, Chenin Blanc, Mataro, and Cabernet Malbec. \$30pp (2 min, 8 max guests) allow 1.5 hours

Two Hands Wines—Quality without compromise

Two Hands are a wine company that is different in its approach, innovative and not afraid to think outside the square. In its simplest form, it could be said that they squeeze the grapes and put them in a bottle. In practice there are many different steps and countless hours involved, from vineyard, through to winemaking, tasting, blending and maturation in order to make consistent, quality wines. Two Hands source the best fruit from the best Shiraz vineyards in Australia, working closely with growers to achieve the full potential of each individual site and producing wines that reflect regionality, meaning that they show the characteristics that we associate with the regions from where the fruit was sourced. And they have a large range of wines to suit many palates, along with quirky and innovative stories.

Guests of The Louise can enjoy a private Masterclass tasting of current vintages and barrel samples, winery tour hosted by one of the team, followed by a long lunch of wood-fired pizzas on the deck or in their stunning and contemporary cellar door.

- Extended Masterclass and long lunch \$50 per person (4 guests min) allow 3 hours.



RUSDEN
BAROSSA VALLEY

Vignerons



TWO HANDS WINES

Small Fry Wines— A young family affair with a long history

Fifth generation Barossan Wayne Ahrens and viticulturist Suzie Hilder will be pleased to welcome you to their nearby home for a current release and museum tasting of their handcrafted wines. Small Fry wines are estate grown, wild yeast fermented, seasoned oak matured varietals and blends from Barossa and Eden Valleys. Their story starts with Wayne's great, great grandfather arriving in South Australia in 1837 and continues through five generations of stewardship of Barossa soil. James Halliday's Wine Companion 2012 edition accords Small Fry a 5-star rating, putting them in the top 5% of wineries reviewed, and is testament to the quality of the wines produced.

Following a visit to their old vine, organic and biodynamic vineyard in the heart of the Barossa, they will open their tasting room and home sited in an old bank building in Angaston for a wine tasting accompanied by seasonal food matches of tapas style dishes prepared with local and homegrown produce. Choose between one of these four exclusive tours:

- Home cooked dinner featuring farm produce with full bottles of museum wines. \$260 pp (min 2, max 6 guests) allow 4 hours, advance booking essential
- Vineyard tour, tasting and food match. \$125pp (min 2, max 6 guests) allow 3 hours
- Vineyard tour, current release tasting. \$85 flat fee (min 1, max 6 guests) allow 2 hours
- Tasting room current release tasting. No charge, but by appointment only

Kalleske Wines— Certified organic, biodynamic, balance and harmony

The Kalleske family have been sustainably farming and growing grapes at nearby Greenock village for seven generations, consistently growing some of the Barossa's finest quality grapes. Organic and biodynamic principles have been consistently practiced in the vineyards, which were given "certified organic" status in the late 1990's.

The Kalleske family vineyard estate was established in 1853, and is the site where current generation brothers Troy and Tony Kalleske established a winery in 2002. Like the vineyards, the winery has been certified for organic wine production practices since its inception. Troy was named Barossa Winemaker of the Year in 2008, the winery was named one of Australia's top 25 wineries by Australian Sommelier Magazine, and has continually been rated as a five-star winery by Australian wine journalist James Halliday. Kalleske's traditional winemaking techniques ensure the organic vineyard realizes its full potential as wine.

The Kalleske family invites guests of The Louise to join them on a tour of the farm including some of the oldest vineyards in the Barossa Valley. The tour is followed by a private structured tasting of award winning Kalleske wines, including wine made from 105 year old Shiraz vines.

- Kalleske Vineyard Tour and Tasting. \$55pp (min 2 guests), allow 1.5 hours



Hutton Vale—Barossa heritage, food, wine and charm

Hutton Vale farmstead, located about 15 minutes from The Louise, has been part of the Angas Family's farming enterprise since the European settlement of South Australia in the 1850's. John Angas, direct descendant of the founder of local village Angaston and sixth generation custodian of the Angas family holdings along with his wife Jan, continues 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 offered a range of their primary produce, available on the paddock to plate model, including estate wines, handmade chutneys, lamb at the local farmer's market and restaurants (including Appellation) and select seasonal vegetables from the garden.

John and Jan will warmly welcome you to their personal cellar door, a reflection of heritage activities as well as modern operations of today. These private tastings show their commitment to quality and flavour in balance with environmental responsibility to the future. Choose one of the two Hutton Vale experiences:

- The Story of Hutton Vale - A personal guided walking tour with John through the walled gardens of Hutton Vale while you taste four current releases of their estate grown wines, all made from dry grown premium parcels of fruit from the Hutton Vale vineyard. Jan will then guide you through a tasting of four varieties of handmade Farm Follies chutneys and other seasonal specialties. \$65 pp, (minimum charge \$260), allow 1-1/2 hours.
- At the Table with John and Jan - A hosted long lunch package including a walking tour, wine tasting of four Hutton Vale estate wines including back vintages, followed by a casual lunch in the shade arbour showcasing the flavours of the Barossa while sharing a rich discussion of South Australia history and current knowledge. \$175 pp (minimum charge \$400), starts 12:30pm, allow 4 hours.

Booking Terms and Conditions:

These experiences are available only to guests staying overnight at The Louise Barossa Valley. Experiences and private tastings are by appointment only and subject to the availability of the party providing the experience. Reserving these experiences coincident with booking accommodation is recommended. Rates quoted include GST but do not include transfers. Rates for groups of more than eight guests or for the inclusion of transfers are available on request. Charges applicable to these experiences will be billed to the guest account and are payable at the time of stay. A valid credit card must be provided at the time of booking. There is a \$20 administration fee for cancellations notified more than seven days in advance of the booked dates. 50% of the total fee will be charged in case of cancellation within seven days of the booked experience, and the full fee will be charged for cancellations or reduction in number of guests participating if notified within 48 hours of the experience. Rates, terms and conditions are subject to change without notice.

Rates are valid 01/07/12 to 30/06/13

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HUTTON VALE

