

Exploring the Legends of South Australia

**DECEMBER 4**TH - 8TH, 2024

— Hosted by Peter Scudamore-Smith MW —

**US \$4,395** per person + \$100 booking administration fee

Join us on a vinous walkabout through the historic vineyards and wineries of South Australia. Experience private tastings and fabulous meals during the Aussie harvest time. Together with your host, Peter Scudamore-Smith MW, and James Cluer we are excited to take you to visit the legends of Australia.

Each day takes you to a classic wine region where owners and winemakers are ready to greet you with laid-back charm and extraordinary wines. Walk through vineyards that contain some of the world's oldest living vines and be guided through some of the country's most notable wineries. At the end of each visit, indulge in a tasting of iconic wines that are of legendary status.

## **COME AND DISCOVER**

**AMAZING ADELAIDE** with visits to **Penfolds Magill Cellar Door** (home to the iconic Grange) and on to **The Lane Vineyard** and wrap up the day's visits at **Shaw + Smith** in the cool heights of the Adelaide Hills. Enjoy a mutli-course pairing dinner on the first evening.

THE MAGNIFICENCE OF McLAREN VALE at the historic Yangarra winery and explore the modernist at Pannell Enoteca, as well as a memorable visit and lunch at the icon d'Arenberg.

**EXCELLENCE IN THE EDEN VALLEY** with an unforgettable visit to legendary to **Henschke Cellars**.

THE BEST OF THE BAROSSA with visits to Seppeltsfield, Elderton, Torbreck, Chateau Tanunda, and Spinifex, with private lunches hosted by Hill-Smith Family Estates and Langmeil.

**LUXURY ACCOMMODATION** with 2 nights at the **Sofitel** in Adelaide and 2 nights at the **Weintal Hotel** in Tanunda in the heart of the Barossa Valley.



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### **YOUR HOSTS**



#### PETER SCUDAMORE-SMITH MW

Becoming Australia's second Master of Wine in 1991, Peter Scudamore-Smith MW is an established international wine authority with deep experience in not only Australia but also in New Zealand, Spain, France, and Italy. His acute sensory skills are well-recognized in both wine and coffee circles where he has judged at multiple international competitions.

Peter is the principal owner of <u>Uncorked and Cultivated</u>, a consulting firm that specializes in winegrowing, hospitality, and wine travel. His passion for global gastronomy, warm charm and in-depth knowledge are unparalleled and will make for a fun and insightful tour.

## PRICE -

### US \$4,395 (plus \$100 booking administration fee)

The price includes all accommodation during the tour, all visits and tastings at wineries, all meals (except dinners on the Thursday and Friday nights), all wine at meals, and local transport. Flights and travel arrangements to and from Adelaide, items of a personal nature, and travel/health insurance are not included. We recommend that you contact your travel agent to arrange travel/health insurance.

If you are travelling by yourself there will be a single supplement of US \$800.

The payment schedule is:

Deposit at booking: \$100 non-refundable booking administration fee

120 days from start: Remaining deposits (plus single supplement if applicable.



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## ITINERARY | DAY 1

## WEDNESDAY, DECEMBER 4TH - AMAZING ADELAIDE

Please make your own flight arrangements to Adelaide. We meet in the lobby of the luxurious 5-star Sofitel Adelaide in central Adelaide, your home for the Wednesday and Thursday nights of your tour.

Sofitel Adelaide, 108 Currie Street, Adelaide 5000, South Australia Sofitel Adelaide - ALL (accor.com)
Tel + 61 8 8432 1900

#### 9:45 AM - MEET GUIDES AND DEPART

Meet with Peter in the lobby and board the luxury bus for visits at Australia's most notable wineries located in the outskirts of Adelaide.

#### PENFOLDS MAGILL CELLAR DOOR

Just a short 20-minute drive from central Adelaide is the spiritual home of Penfolds, the Magill Cellar Door. Penfolds first started operations here in 1844 before growing into one of Australia's most celebrated and renowned wineries. Enjoy the breathtaking view of the Magill Estate vineyard before going behind the scenes to see how some of the country's most revered wines are made. The visit ends with the ultimate Penfolds tasting of its icon wines, including the coveted Grange Shiraz. Welcome to Australia, mate. <a href="https://www.penfolds.com">www.penfolds.com</a>

#### THE LANE

Blown away by your bucket-list tasting at Penfolds, we head for the hills – the Adelaide Hills. We start with a visit to The Lane. At 450m altitude, cool climate varieties such as Pinot Noir, Sauvignon Blanc, and Chardonnay thrive. Our visit includes a casual lunch paired with these elegant wines. An after-lunch stroll through the quaint shop-lined streets of Hahndorf village will help shake off the wine and calories. But don't get too carried away; another amazing tasting awaits. <a href="https://www.thelane.com.au">www.thelane.com.au</a>

#### SHAW + SMITH

Founded by cousins Martin Shaw and Michael Hill Smith MW in 1989, the wines of Shaw + Smith are the pinnacle of Adelaide Hills expression with a focus on just 5 varieties. Their Sauvignon Blanc is arguably among Australia's best, and their cool-climate Shiraz offers a different take on the country's signature variety. The M3 Vineyard Chardonnay is the flagship wine and is often rated at the top of Australia's best Chardonnays. Small amounts of refreshing Pinot Noir and Riesling round out their portfolio, including stunning wines from Tasmania. A perfect range of wines to sip and savor in the late afternoon sunshine. <a href="https://www.shawandsmith.com">www.shawandsmith.com</a>

But the day is not done yet. After a few hours rest at the hotel we head to the **East End Cellars**, Adelaide's premiere wine retail and restaurant destination, a place that regularly hosts high-end clientele and events. Our welcome dinner will be paired with a selection of fine Australian wine from regions beyond our itinerary: Clare Valley, Langhorne Creek, Coonawarra, and Limestone Coast. You return to the Sofitel at around 10pm, ready to rest up and get excited for another great day tomorrow.



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### THURSDAY, DECEMBER 5TH - MAGNIFICENT MCLAREN VALE

#### 10:00 am - Depart hotel

After a bit of a sleep-in and breakfast we'll drive about forty-five minutes to the rolling hills and diverse terroir of McLaren Vale.

### **YANGARRA**

Situated on a unique terroir of diverse soils and altitudes, Yangarra is widely respected as an Australian leader in Rhone varieties. Old Vine Grenache is Yangarra's cornerstone style; the 2021 was rated as the 2024 Grenache of the Year, Red Wine of the Year, and even Wine of the Year. Shiraz, Roussanne, and Grenache Blanc – the first in Australia – round out some of Yangarra's diverse wine styles. Yangarra is also committed to sustainable viticulture, employing biodynamic techniques. A great start to you day in the McLaren Vale. <a href="www.yangarra.com">www.yangarra.com</a>

#### d'ARENBERG

d'Arenberg is one the most famous wineries in the McLaren Vale, and one of the best known in Australia. This visit is a real eye-opener. The new "Cube" winery is ultra-modern and eye-popping, but winemaking practices remain as if a small artisan winery. After a visit that includes a walk through the famous "dead arm" vines, we will head next door where reds are basket pressed and fermented in open-top vats. Our visit will include a great lunch at the adjacent d'Arry's Verandah. <a href="https://www.darenberg.com.au">www.darenberg.com.au</a>

#### **PANNELL ENOTECA**

In 1998 I was fortunate to spend one month working the harvest in Oz, living with Stephen Pannell and his wife. Our afternoon takes us to the Pannell Enoteca in McLaren Vale. Owned by acclaimed winemaker Stephen Pannell, former chief winemaker with Hardy's and 1999 recipient of International Red Winemaker of the Year, the terroir-driven wines reflect the unique soil and climate conditions of McLaren Vale. The SC Pannell range explores different varieties and winemaking techniques with the single-site Koomilya range focusing on different expressions of Shiraz. The Protero range comes from a Nebbiolo-focused vineyard but also includes plantings of Barbera, Dolcetto, and tGewurztraminer. A lesson in diversity and quality to end the day. <a href="https://www.pannell.com.au">www.pannell.com.au</a>

We return to the Sofitel at around 6pm. This is a free evening to explore the many restaurants and wine bars of central Adelaide – that is if you are still thirsty and hungry after a full day.



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### FRIDAY, DECEMBER 6TH - EDEN VALLEY & BAROSSA VALLEY

#### 9:30 am Depart Hotel

We check out of the hotel and head north to the Eden & Barossa Valleys for a day of among the greatest producers of Riesling, Shiraz, and Cabernet.

#### **HENSCHKE**

Another day, another icon! Henschke has been described as "in viticultural terms Australia's most sacred site". The wines are among Australia's most sought-after and age worthy, some of which cost several hundred dollars a bottle. Following a walk through this historic working winery, we will enjoy a tasting of Henschke's premium wines, including the legendary Hill of Grace Shiraz and Mount Edelstone Shiraz. If you know Australian wine, then you'll know how special this visit is. <a href="https://www.henschke.com.au">www.henschke.com.au</a>

#### **SEPPELTSFIELD VISIT & LUNCH**

The historic Seppeltsfield Winery dates back to 1851 and is one of the jewels in the crown of Australia's wine heritage. It is the only winery in the world to have a collection of tawny port in every single vintage going back to 1878. They are also the only winery in the world to release a 100-year old single vintage wine every year. During your private tour you will learn about this historic homestead and visit the astounding Centenary Cellar. You might even get a bottle from your birth year. Our visit to Seppeltsfield will conclude with a private food and wine pairing lesson and lunch. www.sepeltsfield.com.au

#### **ELDERTON**

Heading over to Nuriootpa, our next visit pays homage to a relative newcomer to the pantheon of great Barossa wineries: Elderton. Owned by the Ashmead family for nearly half a century, Elderton is currently in the hands of 2<sup>nd</sup> generation Allister and Cameron with a 3<sup>rd</sup> generation on its way to taking the future reins of the winery. Elderton is renowned for their big and bold Barossa reds; the liquorice and minty rich Ashmead Cabernet and the jammy, chocolaty, spicy Command Shiraz regularly garner national and international awards and sit at the top echelon of Australian wines. Hosted by Allister Ashmead, this is a massive tasting of massive wines for the ages, www.eldertonwines.com.au

## **BAROSSA WEINTAL HOTEL**

We then check into the 4-star Barossa Weintal Hotel in the main town of Tanunda. This is our home for the next two evenings and is within a short walking distance of the town centre and several wineries (if you're still up for another tasting). This evening, we will host a small walk around tasting with a group of "Barossa New Breed" winemakers. This is a great opportunity to discover some new tastes of new styles or very smart brands beyond our itinerary. The rest of the evening is free to explore the town of Tanunda, or stay in and dine at the hotel's steakhouse, Angus & Co Barossa. <a href="https://www.barossaweintal.com.au">www.barossaweintal.com.au</a>



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## SATURDAY, DECEMBER 7TH - THE BIG GUNS OF BAROSSA

#### 10:00 am Depart hotel

It's time to set off for our full day of visits in the Barossa Valley

#### **TORBRECK**

Torbreck is one of the few wineries that can lay claim to be a true modern classic and in just 30 years has become one of Australia's most recognized and awarded brands. Established in 1994, Torbreck's vision has been to create wines solely from Barossa old vines. Our private VIP tour will include a tasting of Torbreck's icon wines, including RunRig and The Laird, both of which have been awarded the magic 100 points by Robert Parker. This is how you start a day in the Barossa. <a href="https://www.torbreck.com">www.torbreck.com</a>

#### **HILL-SMITH FAMILY ESTATES**

Next on the agenda is a short drive over to Angaston to visit Australia's oldest family-owned wine company, Hill-Smith Family Estates. Now in its sixth generation, HSFE produces more than a dozen labels from throughout Australia, but it is their Yalumba brand that is the most recognized worldwide. Awarded New World Winery of the Year in 2010, Yalumba features an on-site cooperage and wine museum, which you will get to see first-hand. Your tasting will include their top wines: The Signature Cabernet/Shiraz, The Octavius Shiraz, the Virgilius Viognier, and their new icon, The Caley Cabernet/Shiraz. Our visit will conclude with a light lunch, Yalumba is 1st class. I did a vintage there in 2003 and have fond memories of an excellent winery. www.hsfe.com

#### **CHATEAU TANUNDA**

Time for some royal treatment at the Icon of the Barossa, Chateau Tanunda. For more than 130 years, Chateau Tanunda has been producing wines of outstanding quality. Their list of former winemakers is a veritable who's-who of Australia's most famous and celebrated vintners. Their vineyards contain the world's oldest Grenache, Malbec, and Mourvèdre, which combined together create the much-heralded 1858 Field Blend. The Everest Old Vine Grenache and Everest Shiraz are treasured by critics the world over, and their 50-, 100-, and 150-Year 'Old Vines Expressions' wines are transcendent. This visit is a rare journey back in time. A game of croquet on the estate's grounds is a fitting way to enjoy these historic wines. www.chateautanunda.com

#### **DINNER AT VINTNERS BAR & GRILL**

After a brief rest at the hotel, our final dinner together will be at Vintners Bar & Grill, a nationally recognized award-winning restaurant that reflects the best of the region's winemakers, farmers and growers. Enjoy a multi-course tasting menu while enjoying the bucolic ambience of the Barossan countryside. This is a blow-out dinner that will be filled with fun, laughter, and plenty of wine. <a href="www.vintners.com.au">www.vintners.com.au</a>



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## - ITINERARY | DAY 5

## SUNDAY, DECEMBER 8TH - THE GRAND FINALE

#### 10:00 am Depart Hotel

After a big night there is time to sleep in before packing up, checking out, and heading off.

#### **SPINIFEX**

Owned by clever contemporary winemakers Peter Schell and Magali Gely, Spinifex is modern winery with an artisanal focus. Rather than owning land outright, Spinifex sources their grapes from the best blocks of vineyards throughout the Barossa and Eden Valleys. Their eclectic range includes Australian mainstays Shiraz, Grenache, and Riesling as well as such lesser-known varieties as Aglianico, Tempranillo, and Tannat. From our lesson in Barossa history yesterday, a visit with Spinifex will peer into the crystal ball that is the future of the region. www.spinifexwines.com.au

#### **LANGMEIL**

Our final visit takes us to Langmeil for a final blow-out winemaker's BBQ lunch. Our host will be James Lindner, who as owner is Barossan royalty and member of the "Barons of the Barossa" historical wine fraternity. We start with a guided tour of Langmeil, through what they believe is the world's oldest surviving Shiraz vineyard called the "Freedom 1843." After that it's just a ton of outstanding wine – and I bet a few beers too (that's Australia for you!) - and casual fun Aussie style, hanging out with the winemakers and eating in the historic winery. This is an Aussie BBQ experience you'll never forget. www.langmeilwinery.com.au

After lunch we jump back on the bus and head back to Adelaide. The bus will first drop guests off at the airport at around 5pm or so for those with onward travel plans. From there, the bus will return to the Sofitel in central Adelaide for those wishing to stay on. If you wish to make reservations for extra nights at the Sofitel, you can reach out to them directly and let them know you are with the Fine Vintage group to receive a favourable rate.

Sofitel Adelaide, 108 Currie Street, Adelaide 5000, South Australia Sofitel Adelaide - ALL (accor.com)

Tel + 61 8 8432 1900

Price: \$4,395 US plus \$100 booking administration fee per person based on double occupancy.

There is a \$800 US per person single supplement.

Space is limited to 20.

This is a luxurious trip, hosted by local and international wine experts, visiting the great estates with a small group of about 20 like-minded fun-loving people. It's suited to all wine lovers. It's a bucket list trip. If you have any questions, please contact us at info@FineVintageLtd.com.

