

# Flavours of South Australia

Adelaide • Barossa Valley • Adelaide Hills • McLaren Vale

*A food and wine lovers' ultimate long weekend!*

## NOW IN COLLABORATION WITH THE #EMPTYESKY MOVEMENT

As part of our commitment to supporting Bushfire Recovery, this trip now includes #EmptyEsky movement elements, where guests are invited to purchase locally made goods, to take home. Any excess freight for your journey home will be covered by us, as a show of support to these affected areas.

 Day 4: Biodynamic wines at Gemtree, McLaren Vale

We invite you to embark on a journey full of local flavours, showcasing the best of South Australia's wine regions as well as its award-winning dining. This culinary discovery will connect you to the makers, growers and passionate owners of this beautiful region.

**5 Days (27-31 March 2020)**  
**from \$2,980\*** per person twin share

For more information visit your local travel agent:

\*Terms and Conditions apply. For more information visit [inspiringjourneys.com](http://inspiringjourneys.com)

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ULTIMATE  
WINERY  
EXPERIENCES  
AUSTRALIA

  
Inspiring Journeys

### Discover

Experience a private cooking demonstration and add some of **Maggie Beer's** famous flair to your own cooking, in the very studio where Maggie and Simon filmed the *Cook and the Chef*.



### Explore

Try organic and biodynamic wines at **Gemtree**, where they plant, graft and harvest according to the phases of the moon, enhancing the quality of the grapes.



### Immerse

The quirky **d'Arenberg Cube** building inspired by the complexities of winemaking. Each of the five levels has been carefully designed to entice and excite the senses. The Salvador Dali exhibition is on display here.



Image courtesy of d'Arenberg

### Relax

Indulge your senses in seasonal plates as their executive chef connects you to the region, showcasing local sustainable produce at the **award-winning FINO restaurant kitchen**.

Start exploring at  
[inspiringjourneys.com/ijisata](http://inspiringjourneys.com/ijisata),  
call 1300 669 175 or  
see your local travel agent

**From \$2,980\***  
per person twin share  
27-31 March 2020

- Small group (20 guests max)
- 10+ Unforgettable experiences
- 4 Nights premium accommodation (with breakfast)
- 4 Speciality dining experiences

Day 3: St Hugo, Barossa

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### Day 1: Welcome to Adelaide

Be welcomed into your heritage-listed Venetian Gothic-style hotel, nestled amongst the leafy plane trees of Wakefield Street just minutes away from Adelaide's city centre. It's time to unwind in the hotel's courtyard, with a glass of sparkling wine in hand. You'll then effortlessly explore the city in a zero-emission caddy, ending at Adelaide Central Market. Meet your expert host Cheryl, who'll introduce the passionate market stall owners. You will taste signature dishes throughout the market, enjoying a four-course roaming dinner.

Adabco Boutique Hotel

Welcome Reception at the hotel, Dinner at Adelaide Central Market (including beverages)

### Day 2: Adelaide – Barossa Valley

This morning enjoy a relaxing breakfast and some free time before meeting your group at Town Square where you'll have the opportunity to feast on some of South Australia's finest fare. Town Square is your go-to food mecca and is the heart and soul of South Australia's biggest food festival. Leave the city for a taste of the country. On arrival at the Barossa, you'll visit Seppeltsfield winery for a private Village Discovery Tour. Experience an award-winning mix of wine, food, craft and design before dining at FINO restaurant kitchen, where executive chef Sam Smith will connect you to the region through seasonal plates showcasing local, sustainable produce.

Novotel Barossa

Hotel Breakfast, Dinner at FINO restaurant kitchen (including wines)

### Day 3: Barossa Valley – Adelaide Hills

Your day begins with breakfast overlooking the glorious Jacob's Creek vineyards, then add some Maggie Beer's flair to your cooking, in the very studio where Maggie and Simon filmed the Cook and the Chef, at a private demonstration. Sample the many products at her farm shop. Be sure to save room for some relaxed Barossa style long-table dining. You'll be grazing on a delicious shared meal at St Hugo in their vine-draped courtyard. Heading out of the Barossa, you will have the opportunity to support bushfire recovery in some of our most beloved townships, by visiting local producers renowned for their unique flavours. Join us, in collaboration with the #EmptyEsky movement, in supporting some of our favourite local creators, with time to fill your esky at the decadent Melbas Chocolate factory, and perhaps even time to visit nearby Woodside Cheese Wrights and Chesterfield Whisky Firm. Next, head to Barristers Block Winery, where you can sample their delicious wines or pick up a takeaway tasty charcuterie board that includes cured meats or salmon pate for a picnic that evening. This family run winery lost 100% of its vineyards in the recent bushfires. Fortunately, their cellar was saved, and guests are invited to support their recovery by filling their eskies with goodies – all freight to your home will be covered by Inspiring Journeys as a show of support. Your last Bushfire Recovery stop in the region is the Lobethal Bierhaus, where you can take advantage of tastings, or take home your favourites brews. We then head to your hotel Manna by Haus, in historic Hahndorf. On arrival into the quaint township of Hahndorf, you are free this evening to relax or explore at your leisure.

Manna by Haus

Hotel Breakfast, Lunch at St Hugo (including wines)

### Day 4: Adelaide Hills – McLaren Vale

After breakfast, we move on to blue cheese, chevre and camembert from the Hills to the Fleurieu Peninsula, where this delectable cheese cellar showcases handmade artisan flavours from local producers. Bidding farewell to the Adelaide Hills, our journey then takes us to the rich landscape of McLaren Vale and the quirky d'Arenberg Cube. This building was inspired by the complexities and puzzles of winemaking. Each of the five levels has been carefully designed to entice and excite the senses. Here, you'll be taken on a journey before arriving at the top floor for a tasting and 360-degree views of the vineyards, and enjoy a delicious three-course lunch with wine at the stunning d'Arry's Verandah Restaurant. There will also be an opportunity for those interested to see the Salvador Dali exhibition. Our last stop will be at Gemtree tasting their biodynamic wines, a simple way of farming that enhances the soil and the taste. Heading back to Adelaide this afternoon, your evening is all yours to explore or relax at leisure.

Adabco Boutique Hotel

Hotel Breakfast, Lunch at d'Arry's Verandah Restaurant

### Day 5: Farewell From Adelaide

This morning, we'll venture out one last time for a celebratory farewell breakfast. On saying goodbye to your newfound friends, you will be transferred by private vehicle to the airport for your onward flight.

Farewell Breakfast

Discover Explore Immerse Relax



Any excess luggage costs when purchasing from local businesses will be covered by Inspiring Journeys in support of #EmptyEsky - T&C's apply, ask your travel agent or contact 1300 669 175 for more details.