

Flavours of South Australia

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 region.



🍷 Biodynamic wines at Gemtree

From the spectacular eco-friendly tasting room, discover Gemtree's unique organic wine-making process and learn about their vines which are planted, grafted and harvested according to the phases of the moon.

5 DAYS • Adelaide • The Barossa • Adelaide Hills • Hahndorf • McLaren Vale

🎯 Immerse

The d'Arenberg Cube was inspired by the complexities of wine making. Each level has been designed to entice and excite the senses.

🍷 Indulge

Soak up the smells, sights, and flavours of Adelaide Central Market, and Indulge in your love of art at the Salvador Dali exhibition.

🌿 Explore

Take your time as you wander through the Jam Factory at Seppeltsfield while watching the many artists at work.

🌸 Relax

Indulge your senses in seasonal plates as executive chef Owen Andrews connects you to the region, showcasing local sustainable produce at Seppeltsfield's homestead.

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 is time to unwind in the hotel's courtyard, with a glass of sparkling wine in hand. You will then effortlessly **explore the city in a zero-emission EcoCaddy with a local expert**, ending at Adelaide Central Market. Meet your host Cheryl, who will introduce the passionate market stall owners on an Adelaide Central Market Collaborators Tour. It is serious fun for those with a passion for great food, and the people who grow and supply it to our tables. You will **taste signature dishes throughout the market, enjoying a four-course roaming Local Dining Experience.**

🏠 Adabco Boutique Hotel
🍷 Local Dining Experience

Day 2: Adelaide – The Barossa

This morning enjoy a relaxing breakfast and some free time to explore Adelaide before leaving the city for a taste of the country. You will visit Provenance Barossa, home to Penfolds Cellar Door, Barossa Distilling Company, Ember Pizzas and Stein's Taphouse to name but a few. Here you will have time to wander and to taste the local fare. This afternoon, head off to Seppeltsfield winery for a private Village Discovery Tour with a local expert. **Experience an award-winning mix of wine, food, craft, and design before dining at the homestead** where Executive Events Chef Owen Andrews will connect you to the region through seasonal plates showcasing local, sustainable produce.

🏠 Novotel
🍷 Breakfast, Local Dining Experience

Day 3: The Barossa – Adelaide Hills

Your day begins with breakfast overlooking Jacob's Creek vineyards. Then **add some Maggie Beer's flair to your cooking**, in the studio where

Maggie and Simon filmed the Cook and the Chef, at a private demonstration with a local expert. Sample the many products at her farm shop. Be sure to save room for some relaxed Barossa style long-table dining. You will be grazing on a delicious lunch at St. Hugo overlooking their glorious vineyard. Leave the Barossa behind and **head through the picturesque Adelaide Hills to historic Hahndorf. Settled by 19th-century Lutheran migrants**, it is known for its original German-style architecture and artisanal food. To learn more, visit the Hahndorf Academy, home to the German Migration Museum. On arrival, check into your boutique style accommodation for an afternoon and evening at leisure. It will be hard to resist a stroll down colourful Main Street, where you'll find the Australian Opal Company, the Alpaca Shop or the Hahndorf Leathersmith and Bush Gallery. Tonight, why not head to the German Inn to taste some true local fare when you order the famous German Sausage Platter consisting of delicious Bockwurst, Bratwurst, cheese Kransky and Vienna Sausages washed down with an iced cold beer?

🏠 The Manna by Haus
🍷 Breakfast, lunch



Day 4: Adelaide Hills – McLaren Vale – Adelaide

After breakfast, our journey takes us to the rich landscape of McLaren Vale. Here we **visit Gemtree who produce biodynamic wines, a simple way of farming that enhances the soil and the taste.** Take a guided tour of their picturesque property to learn about this unique process before trying out some of their wines for yourself. It's then onto 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 like no other 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. This is our last stop for the day before heading back to Adelaide this afternoon for evening that's all yours to explore or relax at leisure.

🏠 Adabco Boutique Hotel
🍷 Breakfast, lunch



Day 5: Farewell Adelaide

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

🍷 Breakfast

Visit our website for prices >

Departures

2022	2023
Apr 29	Mar 03
Oct 28	

See available prices or additional departure dates including those from 01 Apr 2023 at inspiringjourneys.com/sata or contact your local agent.

Single traveller must pay the single price.

Inclusions

- Small group (22 guests max)
- 14+ Unforgettable experiences
- 8 included meals
- 4 Nights premium accommodation

SATA: Adelaide Return

Flights are not included in holiday price.

Flight Information:

Day 1 - flights to arrive prior to 2.00pm into Adelaide Airport

Day 5 - flights to depart after 12.00pm (Domestic) or 2.00pm (International) from Adelaide Airport

