

Sample Itinerary One

4 Day Luxury Executive Retreat at The Louise (Based on 12 guests)

Day 1

- 09:00 Arrive at The Louise and commence the day's meeting in The Louise Boardroom
- The Louise offers a professional executive boardroom, perfect for your executive conference, board meeting, product launch, think-tank or planning session. This flexible facility is sized for small groups of up to two dozen delegates, and features a gated private arrival courtyard, meeting room and shaded outdoor vineyard-view luncheon terrace and break-out space. High quality data projection, wall-to-wall writing boards, Eames-style leather swivel chairs, an electronic white board, professional sound system, and wired and wireless internet connectivity are all available in this state-of-the-art meeting space. A flexible array of daytime food and beverage options complement your meeting.*
- 11:00 Morning tea served
- 11:30 Re-commence Meeting
- 13:00 Conclude meeting for the day
- 13:30-15:30 Lunch, tour and tasting at Charles Melton Wines
- Undoubtedly one of the benchmark Barossa winemakers, Charlie Melton makes wines of exceptional quality. This small Barossa Valley winery has gained both national and international recognition for its premium red wines.*
- 16:00-17:30 Artisans Collection Experience at Artisans of The Barossa
- Artisans of Barossa are a group of like-minded producers with a common goal to protect and promote small batch, sub-regional winemaking. The group consists of seven individual wineries, with different winemaking styles representing the breadth and diversity of the Barossa Valley. The Artisans Collection Experience involves a private tasting with an Artisans Ambassador looking at the top wines from each Artisan served with a regional platter.*
- 17:45 Return to The Louise for official check-in
- 18:30 Meet on Appellation's sunset terrace for a pre-dinner drink
- 19:00 5 Course Chef's Tasting Menu with paired wines in Appellation's Six Season's private dining room (\$180 per person)
- Award-winning Appellation restaurant offers fine dining inspired by fresh food, wine and produce from the Barossa region. Executive chef, Ryan Edwards leads the team developing the food and wine component of Appellation into an Australian beacon for guests.*

Day 2

- 08:30 Meet in the boardroom for a group breakfast
- 09:00 Commence the days meeting
- 11:00 Morning Tea
- 11:15 Recommence Meeting
- 12:30 Conclude meeting for the day
- 13:00 – 15:00 Wood fired pizza lunch and private tasting at Rusden Wines

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. Your guests will be hosted for a private, fully tutored tasting whilst enjoying a delicious gourmet pizza lunch, cooked in their historic wood-fired oven, using seasonal Barossa produce, served alongside and matched with either their current release wines or museum wines on request.

- 15:30-17:00 Seppeltsfield Ultimate Legend Tour

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. Enjoy 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 alongside 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.

- 19:00 Dine in Appellation or off-site at Vintners Bar & Grill

Vintners Bar & Grill

In a picturesque vineyard setting, this superbly renovated Barossa food landmark is home to huge ironwood beams, vine covered courtyards for outdoor summer dining and a huge open fire in winter.

Day 3

05:00-09:00

Hot air balloon flight (weather permitting)

Barossa Valley Ballooning invites you for the experience of a lifetime to enjoy the incredible thrill of a hot air ballooning adventure over The Barossa Valley, some of South Australia's most picturesque countryside. Your hot air balloon flight will last for about an hour but the magical memory will last forever. The beautiful Barossa Valley is situated about an hour's drive north east of Adelaide, and the best way to see the Barossa is from the aerial vantage point of one of our balloon baskets. Finish the morning in luxurious style with a superb buffet breakfast sampling some of the Barossa's delicious local produce in Harry's Restaurant at the award winning Novotel Barossa Valley Resort.

09:30

Commence the day's meeting back at The Louise

11:00

Morning tea served

11:15

Recommence meeting

12:30

Conclude meeting for the day

12:30 – 13:00

Local Produce Platters lunch at The Louise

Shared deluxe platters of house-cured and baked gourmet delicacies, fresh breads, and salads served in the boardroom or breakout vine view courtyard (weather permitting).

14:00 – 15:15

Most Brilliant Blend - Wine blending at Penfolds

Make your own blend at iconic Penfolds winery. This experience includes a unique visit to Penfolds to try your hand at being a winemaker. Under the guidance of a wine educator blend and bottle your own vinous masterpiece during the "Make Your Own Blend" experience. As a special gift, take away your hand crafted Penfolds wine with your name on the label as Assistant Winemaker. Bring your blended wine back to Appellation where the award winning culinary team will create a special course custom paired to your wine that will form part of your dining experience at Appellation that evening.

15:30 – 17:30

'Bread & Wine' Tasting Experience at Tscharke Wines

Just meters from The Louise Tscharke Wines is led by young and passionate winemaker Damien Tscharke. Tscharke's Place is the home of our 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. Venture underground into the renowned cellar located at Tscharke's Place. Have a one on one experience with acclaimed sixth generation Vigneron, Viticulturist and Winemaker Damien Tscharke and get an understanding of these contemporary Estate Wines.

18:30

Meet on Appellation's sunset terrace for a pre-dinner drink

19:00

Chef's Tasting Menu dinner with wine pairing and custom course at Appellation

Day 4

08:30 Meet in the conference room for a group breakfast

09:00 Commence the days meeting

11:00 Morning Tea

11:15 Recommence Meeting

13:30 Conclude meeting for the day

13:30 – 15:00 Gourmet BBQ lunch at The Louise

Take a well-earned break from your meeting and enjoy a gourmet BBQ overlooking the vines (weather permitting). Prepared by one of Appellations chefs this gourmet barbecue features Spencer Gulf king prawns, spiced corn fed chicken koftas, house made chorizo, vegetarian offerings, fresh salads, house baked breads, fresh fruits and cheese to finish.

15:15 – 18:00 Barossa Classic Cycle Tours (from \$66 per person)

Barossa Classic Cycle Tours will tailor a bespoke and unique bike experience especially for your group. They ensure a great experience, taking time to engage with the beautiful Barossa Valley region and all its hidden secrets. The Barossa has over 80 cellar doors for your cycling and tasting pleasure. Admire the breath-taking scenery as you glide past rows and rows of vineyards with a backdrop of rolling hills whilst experiencing Australia's most famous wine region. Sufficient advanced notice is required for all tour reservations.

18:30 Meet on Appellation's sunset terrace for a pre-dinner drink

19:00 Potential Wine maker hosted dinner in Appellations Six Seasons private dining room

Day 5

07:30 – 10:30 Enjoy a leisurely breakfast in-suite

10:30 - 11:00 Check-out

11:30 – 14:30 Exclusive vineyard tour, tasting and degustation lunch at Hentley Farm

Set among the rolling hills on the banks of Greenock Creek at Seppeltsfield, Hentley Farm is a boutique, single estate vineyard that produces distinctive wines reflective of the exceptional site alongside their new restaurant led by chef Lachlan Colwil