



APPELLATION.



Sample Itinerary Three 3 Day Conference/Incentive Stay at The Louise (based on 6-8 guests)

Day 1

- 14:00-17:00 Arrive at The Louise
- 19:00 Meet in Appellation's wine bar and terrace for a pre-dinner drink
- 19:30 Guests seated to enjoy the wine paired Chef's Tasting Menu and exclusive use of Appellation restaurant's Six Season private dining room
- Appellation 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. Created around the season and our kitchen garden, the Chef's tasting Menu comprises a small starter, three savoury selections and a desert. For those interested in pairing wines to this menu our sommelier and chef will collaborate to select five unique Barossa wines where the combination of food and wine creates a memorable experience.*

Day 2

- 07:00-09:30 Breakfast with the Kangaroos
- A private, escorted, early morning, easy walking tour of a nearby conservation park with a local guide, complete with gourmet breakfast in the park surrounded by families of kangaroo. Pickup by guide in a private four-wheel drive at The Louise at daybreak (coffee and tea provided). Guests are encouraged to bring their cameras, as there are multiple opportunities for close-up photos of kangaroos and wallabies as well as wildflowers, eucalypts, wattles and nearly 100 species of birds. Please dress warmly and wear comfortable walking shoes.*
- 10:00 Commence the days meeting (tea and coffee on arrival)
- 12:30-13:00 Local Produce Platter lunch served
- Delicious 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).*
- 13:00 Recommence the days meeting
- 15:00 Afternoon tea served & meeting concludes

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15:30-16:30 Private Tasting & Tour at Elderton Wines

Elderton's viticultural and winemaking philosophy is one that is shared by all of the great wineries around the world. The old saying that great wine is made in the vineyard is one that also holds very true at Elderton. 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 our own vineyard holdings. We celebrate the individual terroir of each of our sites and aim to produce wines that show true regional history and character, varietal definition and a healthy slice of our own personalities. Let us take you through the journey with the Elderton Elite experience. 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.

17:00-18:00 Bread & Wine Private Tasting 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 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.

19:30 Dinner at FermentAsian

fermentAsian is an exciting and unique addition to the food scene in the Barossa Valley. Chef owner Tuoi Do is Vietnamese and her partner in life and business is Grant Dickson who works for Rockford Wines. Serving modern South East Asian cuisine.

OR

Day 2

07:00-08:00 Kick start your day with an energising yoga/Thai Chi or body balance class

08:30 Meet back in the boardroom for a group breakfast together

09:00 Commence the days meeting

10:30 Morning tea is served

12:30-14:00 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.

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14:30-17:00 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.

19:00 Meet in Appellation's wine bar and terrace for a pre-dinner drink

19:30 Winemaker dinner in Appellation restaurant's Six Season private dining room

Allow us to arrange an intimate wine dinner with your team and one of the many talented artisanal wine makers of the Barossa valley.

Day 3

07:30-09:30 Enjoy a leisurely in-suite breakfast

11:00 Check-out and depart The Louise

OR

Touring opportunity can be arranged on departure day