



APPELLATION.



Sample Itinerary Two 3 Day Incentive Stay at The Louise (17-20 guests)

Day 1

- 14:00-17:00 Arrival 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

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

- 07:30-09:30 In-house guests enjoy a leisurely breakfast in-suite
- 10:00-11:30 Legend of Seppeltsfield Tour and Tasting

Enjoy the ultimate foresight of Benno Seppelt when you discover The Legend of Seppeltsfield. Start in the original 1851 family Homestead, learn about the Seppelt family from their immigration, settlement by the Para river, to today. Tour the family homestead, barrel cellar, distillery, underground blending cellar, the trophy cellar, Joseph's room and the 100 year old barrel storage cellar. Tasting wines include five super premium Seppeltsfield wines, culminating with a taste of the 100 year old Para Vintage Tawny.

- 12:00-13:30 Wood-fired Pizza Lunch and 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 (\$70 per person), or museum wines on request (\$90 per person).

- 14:00-15:30 Private tutorial/tasting 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



APPELLATION.



16:00-17:30 Age vs Youth Master Class at Turkey Flat Wines

Turkey Flat is more than just a vineyard and home of some the best Barossa wines, it is a family business that forms a vital part of the region's rich cultural history and heritage. It was here, on the banks of Tanunda Creek where bush turkeys once roamed, that pioneer Silesian settler Johann Friedrich August Fiedler planted the first Shiraz vines in 1847. His vines flourished and the land was bought in 1865 by Gottlieb Ernst Schulz, a successful butcher who established a thriving retail business among the vines. Butchering developed into dairying, but the vineyards were always kept, until Peter, a fourth generation Schulz, and his wife, Christie, made the transition from grape growing to winemaking. Guests will be guided through a comparative tasting of key varietals including Grenache, Shiraz, Cabernet Sauvignon or Mourvedre from two different vintages, one from the museum and one current release, followed by a tour of the winery and stroll to the 1847 Shiraz vineyard.

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.

Day 3

07:30-09:30 In-house guests enjoy a leisurely breakfast in-suite
10:00 Guests depart The Louise

OR

Private Tasting, tour and lunch at Hentley Farm. Depart the Barossa Valley afterwards.

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 Colwill.