

Exclusive Experiences - Unique to Guests of The Louise

The signature touring experience for seasoned food and wine travellers includes various self-drive experiences, such as a day of private introductions to the boutique winemakers of the Barossa Valley. The Barossa is home to 85 public cellar door tasting rooms and another 50 small producers who typically are not open to the public. We are happy to share with you the close relationships we have developed with these local producers. So, allow us to introduce you to these hidden gems, up-and-coming winemakers and uber-small garagistes. These special tours share the essence of what is magic and special about the Barossa and each is highly recommended.

Our Guest Services team are happy to answer any questions you may have regarding any of the exclusive experiences listed here. And we would look forward to arranging one or more private bookings for you.

Charles Melton Wines - Dry farmed, handcrafted fine Barossa red wines

Since the first vintage of Charles Melton Wines in 1984, this small Barossa Valley winery, located on the famous Krondorf Road, has gained worldwide recognition for its premium red table wines. The wine portfolio ranges from an iconic full bodied Rosé, the 'Rose of Virginia', to premium single vineyard Shiraz and Cabernet wines, through to Australia's premier Rhone-style blend, the 'Nine Popes' GSM.

Great emphasis is placed on fruit quality, with all grapes dry grown and harvested from the winery's own 80 acres of prime Barossa vineyards, as well as from a select group of grape growers. Yields are extremely low (often only one tonne per acre) from old vines that can exceed 80 years in age.

The Charles Melton team invites you to join them for a private wine tasting with the winemaker (when possible), a short winery tour followed by a delicious lunch with a glass of wine. Start your meal with a platter of homemade dukkah, locally grown olive oil and famous Tanunda Apex Bakery bread, with main dish options including delicious pork belly, terrine, tarts and the ever popular lamb and beef pies made with local Careme pastry. Relax and soak in the serenity of the cellar door verandah and enjoy spectacular vineyard views.

Charles Melton Private Tasting and Tour Experience with Lunch

Private wine tasting, winery tour, relaxing lunch and glass of premium wine. \$75pp (max 12 guests). Allow 2 hours. Available weekdays only (excl. public holidays).



Breakfast with the Kangaroos

It's no secret that most visitors to South Australia's Barossa Valley have come for a world-class food and wine experience. Lesser known is the fact that the Barossa is adjacent to a large conservation park, teeming with native Australian flora and fauna. The Louise has developed a unique guest experience that offers guests access to one of the simple and unique pleasures of visiting regional Australia, seeing kangaroos up close while in their natural habitat.

What: 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.

When: Available by prior booking every morning, October to May. Pickup by a guide in a private luxury vehicle at The Louise at daybreak (coffee and tea provided).

Kangaroo: The conservation park is home to hundreds of kangaroo who are accustomed to humans in their midst. Sightings and close encounters with many dozens of these Australian icons are typical. (The kangaroo are not hostile and will simply hop off if directly approached. For conservation reasons, guests are required to stay on the marked path. This is not a petting tour and is appropriate only for adults). The tour last approx. 2 hours.

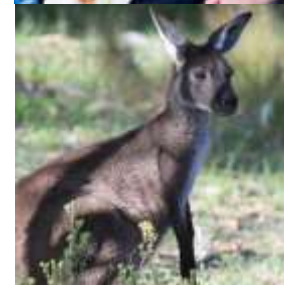
Photography: Guests are encouraged to bring their cameras, as there are multiple opportunities for close-up photos of kangaroos and wallabies as well as wildflowers, eucalypts, wattles and nearly 100 species of birds.

Breakfast: Your guide will carry-in provisions for a memorable breakfast in a clearing frequented by grazing kangaroo families. Spread on a picnic blanket or arranged on a massive tree stump, you will enjoy a delicious breakfast including fresh, seasonal berries, rice pudding with spice poached seasonal fruit, smoked salmon and spinach tart, a lightly sparkling Moscato, and Espresso coffee or tea on departure.

Essentials: Guests should wear closed-toe shoes suitable for walking, sun cap, full length pants, long sleeve shirt and a light wrap (in summer) or jacket (in spring and autumn). The circuit of the well-maintained hiking trail is an easy bush walk with minimal elevation changes. Prior hiking experience is not a pre-requisite and the guide will assist and advise.

Weather: This special tour operates in virtually all weather conditions including wet mornings. In the event of rain, shields are provided, and in heavier rain the breakfast setup is deferred to a dry undercover alternative at the conclusion of the walk. In the unlikely event of an early morning electrical storm in the area, the guide will adjust the sequence and timing of the walking tour to avoid danger of being outdoors during lightning activity. Not available during total fire ban days.

Cost \$185 per person



The Most Brilliant Blend - Appellation restaurant and Penfolds

A Signature South Australia Experience – Exclusive to guests of The Louise

It's no secret that most visitors to South Australia's Barossa Valley have come for a world-class food and wine experience. The global reputation of the Barossa's iconic wines is undisputed, and acclaimed regional dining venues such as Appellation, the restaurant at The Louise, provide guests access to fresh local cuisine paired with the region's outstanding wines. Lesser known is the fact that visitors to the region are able to don a labcoat and enjoy the challenge of being a winemaker for a day in the Penfolds laboratory where many of the iconic Penfold's wine blends originate.

What 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

Custom food course: 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. Note: One blended wine sample per table may be submitted to Appellation for pairing with a special dish.

When: Available by prior booking daily at 3pm. Not available Christmas Day, New Year's Day and Good Friday when Penfolds Barossa is closed. The experience lasts approx. 2 hours.

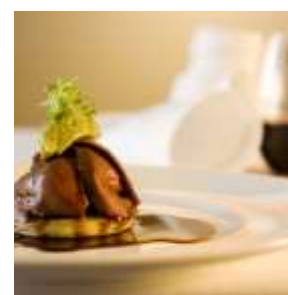
Essentials: Guests should wear closed-toe shoes as they will enter a working winery. .

Cost: \$245 per person plus Appellation dinner (one custom paired course is included).

Transportation optional and at additional cost.

Conditions: Bookings subject to availability and made direct with the property. Confirmation by the property is normally available within 24 hours of request. In the unlikely event of non-operation due to reasons beyond our control, guest will receive an account credit equal to the published rate and the nett rate will be deducted from the trade partner account statement. For cancellations of confirmed bookings 30 days or less prior to booked arrival date, or in the case of non-arrival, 100% of the value of the booking will be invoiced. Early departure will not result in a refund. All amendments to bookings are subject to availability. This tour is open only for guests staying overnight at The Louise.





The Louise Guest Services team Tel: +61 8 8562 2722 Email: stay@thelouise.com.au

www.thelouise.com.au



APPELLATION.



Elderton Wines

A vineyard since 1894, and owned by the Ashmead Family since 1979, the success of Elderton Wines doubtless testifies to the Australian wine industry's ability to triumph against all odds, but it's mainly one family's tale of perseverance, passion and pride. Today it's hard to imagine South Australia's celebrated Barossa ever suffering a crisis of confidence, but the 1970s were dark days for this superb wine region. Still, were it not for those troubled times, the Elderton vineyard may never have been within reach of the Ashmead family, who were effectively given 72 acres of long-abandoned vines, when Lorraine and Neil Ashmead agreed to purchase Samuel Elderton Tolley's 1916 homestead from his descendants. Today, Elderton Wines is run by second generation brothers, Cameron and Allister, and together they work to uphold the values and traditions that were founded by their parents.

Founders Tasting Experience (exclusive to guests of The Louise)

Cameron and Allister Ashmead invite you to be a VIP guest at Elderton's Cellar Door, experiencing an exclusive look at the history and heritage of Elderton Wines. Walk through the 122 year old Command vineyard, which the Ashmead family worked tirelessly restore, followed by a tasting of Elderton's distinctive and world renowned wines. The tasting includes back vintage wines from the family cellar and our legendary Command Shiraz which holds the Barossa Trust Mark (awarded only to wines of exceptional provenance and integrity).

This is an experience for discerning wine lovers who wish to advance their knowledge of elite wines of the Barossa and have access to rare and special wines available to purchase for their personal cellar. **\$220 per couple Allow 1.5 hours. Self-drive**





The Louise.

APPELLATION.



Two Hands Wines Vineyard Experiences

Rolling Through The Ranges Flagship Experience

Two Hands welcomes you on a Vineyard Experience like no other; to invite you to enjoy a personalised experience of tasting their acclaimed Single Vineyard wines in the exact vineyards from which they were produced. Travel through the Western ranges of the Barossa Valley and visit five of their most exceptional vineyard sites.

Your guide will pick you up from The Louise and drive you to nearby Two Hands Cellar Door, slip on a pair of South Australia's own Rossi Boots, and arm with map, then you'll jump into their luxury Land Rover Defenders with your host for a short drive to the Windmill Block in the sub-region of Stonewell.

After a tasting of the wine made from the vines, you will venture along a dirt road to the Secret Block, then onto the Coach House vineyard in Greenock, followed by Wazza's Block in Seppeltsfield before heading up to their largest estate vineyard, the Holy Grail. Once on top of the hill you will take in one of the most breathtaking vistas in the whole of the Barossa Valley. Retreat to the beautiful setting under the 100 year old gum tree to taste our Single Vineyard Shiraz wines next to each other; it is then time for the all important decision as to which is your favourite.....

Returning to cellar door to complete your vineyard experience, enjoy a long lunch of gourmet pizza direct from the wood fired oven either in our private restored Bakehouse or on the picturesque terrace.

And as a guest of The Louise, enjoy a special gift; a personally selected Two Hands wine to enjoy during your stay.

\$600 per person, min 2 persons. Experiences operate Monday to Friday 9.30am, duration: Approximately 5 hours

Shorter tours are available, please ask Guest Services team about The Rolling Through the Ranges 5 Vineyards Experience and The Search for The Holy Grail Tour.





APPELLATION.

Rusden Wines – Welcome to their family

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 Wine makers" where respect for terroir is paramount.

The Rusden name is synonymous with quality. Both the vineyard and winery are family owned and operated, with wines being made on-site. The Rusden brand is comprised of ten wines; each made using traditional methods, producing small high quality batches, indicative of the terroir associated with the vineyard location.

As a guest of The Louise you will be invited to come and be part of the Rusden family and enjoy their outstanding wines, hosted by one of their 'family'. The experience includes a tour of the estate followed by a private, fully tutored tasting while enjoying a generous platter of traditional German Barossa produce held in their 'den' – the walls of which have witnessed many special moments shared among family, friends and visitors to the Barossa. Choose between two experiences:

- Rusden Traditional Barossa Varieties Tasting— A tutored tasting of Shiraz, Grenache, Cabernet with produce platter. \$30pp (2 min, 8 max guests) allow 1.5 hours
- Rusden Alternative Varieties Tasting— A tutored tasting of Zinfandel, Chenin Blanc, Mataro, and Cabernet Malbec. \$30pp (2 min, 8 max guests) allow 1.5 hours



Turkey Flat - the old Schulz family butcher's shop

Turkey Flat, proud custodians of an unbroken line of commitment to Barossa viticulture and wine that stretches back five generations to the planting of the first 'ancestor' vines in 1847. In keeping with this unique heritage and tradition, they produce wines that are a unique heritage and tradition, that are a true and consistent expression of Barossa terroir, wines of elegance, grace and refined power. The land was bought in 1865 by Gottlieb Ernst Schulz, a successful butcher who established a thriving retail business among the vines. The sensitively restored bluestone butchers shop is now the wine sales and private tasting room referred as 'The Butcher's Block Room'.

The Butchers Block Vertical

The blend of Shiraz, Grenache and Mataro is synonymous with the Barossa Valley. These key Rhone Valley varieties thrive here in the hot, sandy and dry conditions of the Barossa. This private tasting experience looks closely at our Butcher's Block Blend from 2007, 2009 and 2013 vintages. By showing wines of maturity this highlights the quality and craftsmanship of the winemaker's blend. **\$30 per person and includes a small Barossa Valley Cheese Company taster plate.**

Horizontal Tasting

This horizontal tasting will look purely at the 2008 vintage across the three key Barossa grape varieties of Shiraz, Grenache & Mataro. **\$35 per person and includes a small Barossa Valley Cheese Company taster plate, min 2 people**

Casa Carboni Italian Cooking School and Enoteca - traditional hands-on pasta making

For migrant Italian chef Matteo Carboni it was love at first sight when visiting the Barossa Valley and it's Barossa Farmers Market in January 2012. The produce, the people and the landscape of this fertile land... Matteo and his Australian wife Fiona opened their cooking school & enoteca, Casa Carboni later that year and offer 3 weekly hands on cooking classes as well as being open for great coffee and Italian treats, daily lunches and beautiful gifts. Friday nights their cosy wine bar offers tapas & fresh pasta.

Classes commence at 9am the Italian way with coffee, then it's into the kitchen for a fun 3 hours of cooking, chatting and sharing of knowledge and experiences. Each class focusses on a region of Italy with an entree, fresh pasta, risotto or gnocchi and dessert using beautiful Barossa produce. After the class guests are seated at the long table to enjoy their 4 course Italian lunch with a glass of wine and coffee to finish.

On Saturdays Matteo offers to meet cooking school guests at the Barossa Farmers Market at 8am where he will talk about the history of the market and the producers we source from, there is plenty of time for exploring the market before returning to Casa Carboni for your class.

Minimum booking 2 people, maximum class size 6 people. Allow 3 hours hands on cooking class followed by lunch. \$185 per person.



TURKEY
FLAT
VINEYARDS
BAROSSA VALLEY





APPELLATION.

Hutton Vale Farm: Growing food, wine and wool Naturally

Since 1843 the Angas Family have had a strong environmental focus in how they work with their land. Today Hutton Vale Farm has a landscape that has changed little since the settlement of South Australia. 30 years ago John & Jan were one of the first families in the Barossa to supply niche markets directly from the farm, and were amongst the first suppliers to The Louise Appellation with their lamb. With the next generation coming into the business, their product range is broadening, while maintaining a strong focus on the natural environment.

An inaugural recipient, of the Barossa Trust Mark for their lamb, meaning their promise to you is kept, in authenticity of origin, integrity, quality, environment and community, acknowledging Hutton Vale Farm for its generations of effort.

As a guest of The Louise, you have the special opportunity of a private tour with John & Jan. Sharing their knowledge of food and wine growing on the farm, as well as the shearing shed story about merino wool. Complete your farm tour in the old stone barn cellar door, tasting select products from the farm.

\$150 per person, minimum 2 guests, allow 2 hours, closed footwear is advisable.

Seppeltsfield - A national treasure and living museum of Australian wine history

Seppeltsfield is home to the world's largest unbroken collection of fortified wine dating back to 1878, and remains the only winery known to release a 100 year old wine each year. A national treasure and living museum of Australian wine history.

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. Take a stroll through the Elm Walkway to the barrel cellar, distillery, underground blending cellar and the quaint Joseph's Room. Finish with 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 along side 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, it is a truly memorable experience.

- **Ultimate Legend of Seppeltsfield Tour \$200 per person (min 2 guests) allow 1.5 hours**



HUTTON VALE FARM



SEPELTSFIELD





APPELLATION.

Seize the Day Wines

If you have ever thought that one day you would like to own a vineyard and produce your own wine, this experience is for you. Located just ten minutes down Seppeltsfield Road, Seize the Day winery and estate vineyard is home to a soft-spoken former optometrist who is living this dream.

Peter Milhinch became interested in wine at a young age having enjoyed examples of exemplary Clare Valley Rieslings. This interest quickly turned into a passion during Peter's university years in Melbourne, but was only a deferred speculation of what he might create as a viticulturist while he spent the next 35 years as a clinical optometrist, never dreaming that one day he would find himself growing grapes in the Barossa Valley.

Not normally open to the public, Peter invites you to his place to share his personal journey from optometry to wine producer. His ten acre vineyard of Shiraz and Cabernet Sauvignon grapes is his workshop. Walk with him through the vines to discover what it takes to grow the premium fruit required to make exceptional Barossa wines, learning his approach to viticulture, vine management, trellising, water management and pruning. Then the best part, taste the result – outstanding fruit driven Shiraz and Rosé wines.

- **Seize the Day Vineyard Tour and Tasting. \$65pp (min 2 guests) allow 1.5 hours**

Hentley Farm - Extraordinary wines, intimate setting and bespoke experiences...

Set amongst the rolling hills on the banks of Greenock Creek and only 10 minutes from the Louise, Hentley Farm is a boutique single estate vineyard that produces wines reflective of the exceptional site.

You will begin your experience with a private tasting in the cellar door, the original 1880's cottage on the property where you can enjoy exclusive barrel samples and premium wines. From here, join us in the restored barn for a memorable four course tasting menu with paired wines by chef Lachlan Colwill.

- **Hentley Farm Experience. \$205pp (min 2, max 6 guests) allow 3 hours**



Seize the Day
MILHINCH WINE
Handcrafted. Premium. Unique.




Hentley Farm
Barossa Valley
Wines





APPELLATION.

Small Fry Wines - slow food personified.

Wayne Ahrens and Suzi Hilder live the slow food life, "the discussion about what to have for dinner starts at breakfast time". Making food friendly wines is equally as important as making wines that reflect the terroir of their estate biodynamic vineyards. New world wines with an old world sensibility. Join Wayne and Suzi for a tour of their ancient and diverse vineyard in Vine Vale before a tasting of hand made and natural wines at their cellar door and home in Angaston. The tasting will be complimented by tapa style tasting plates made from produce from their own garden and their friends at the Barossa Farmers Market.

- **Private tour and tasting \$66 per person, minimum 2 people**

Booking Terms and Conditions:

These experiences are available only to guests staying overnight at The Louise Barossa Valley. Experiences and private tastings are by appointment only and subject to the availability of the party providing the experience. Reserving these experiences coincident with booking accommodation is recommended. Rates quoted include GST but do not include transfers. Rates for groups of more than eight guests or for the inclusion of transfers are available on request. Charges applicable to these experiences will be billed to the guest account and are payable at the time of stay. A valid credit card must be provided at the time of booking. There is a \$20 administration fee for cancellations notified more than seven days in advance of the booked dates. 50% of the total fee will be charged in case of cancellation within seven days of the booked experience, and the full fee will be charged for cancellations or reduction in number of guests participating if notified within 48 hours of the experience. Rates, terms and conditions are subject to change without notice.

Rates are valid until 31/03/18 (subject to 3rd party changes)

The Louise Guest Services Tel: +61 8 8562 2722

Email: stay@thelouise.com.au

