

**THE ONE WINERY**

Located on the traditional lands of the Ngadjuri, Peramangk and Kurna people about an hour's drive north-east of Adelaide, the pretty wine region of the Barossa takes in Eden Valley and towns such as Tanunda, Nuriootpa and Angaston. Settled by German Lutheran immigrants, the region is now home to more than 80 cellar doors, big and small. At Henschke, explore parts of the original winery built of stone in the 1860s before a trip to its most hallowed vineyard. Hill of Grace is a literal translation from the German *Gnadenberg*, the name of the church overlooking the vineyard of shiraz grapes, the source of the premium Hill of Grace wine. See [henschke.com.au](http://henschke.com.au); [barossa.com](http://barossa.com)

**THE ONE LOOKOUT**

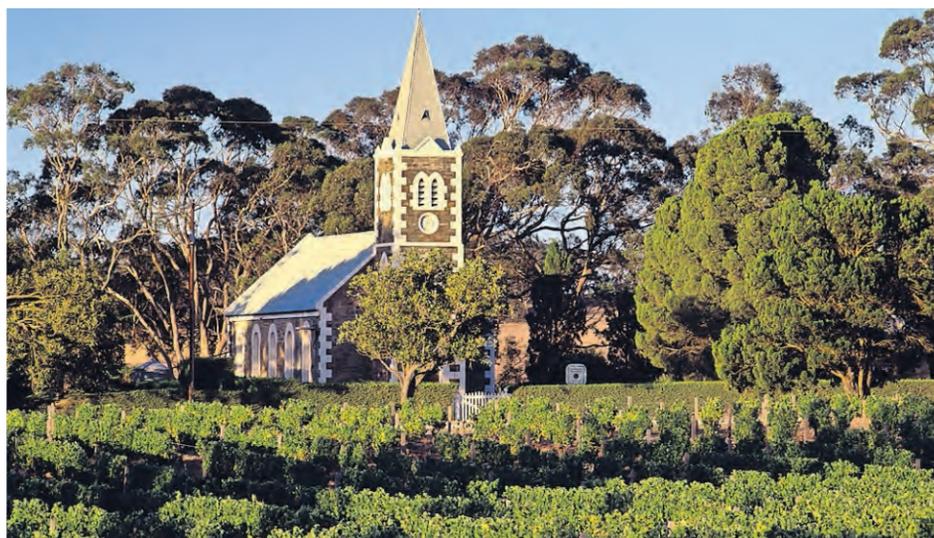
Cyclists will know Mengler Hill as the tough climb of the annual Tour Down Under. For the rest of us, the summit is the ideal place to get your bearings of the region with 180 degree views of neat vineyards interrupted by stands of gum trees. Up here, arrows point to wine attractions including Bethany and Rowland Flat. See [southaustralia.com](http://southaustralia.com)

**THE ONE LUNCH**

Embrace your inner cook (or chef) at Eli Beer's purpose-built cooking school at The Farm Eatery. Chef Tim Bourke (ex Southern Ocean Lodge) teaches simple but satisfying techniques such as butter making, using local jersey cream, and classic Maggie Beer recipes from 40 years on Pheasant Farm. Take your butter next door for a long lunch, tasting the best of the state's produce, including Coorong mulloway and San Jose Lombo – a salt-cured and air-matured pork loin fillet. See [thefarmeatery.com](http://thefarmeatery.com)

**THE ONE STAY**

Surrounded by vineyards and with a big sky overhead, a night at The Louise offers an



The Barossa Valley's Gnadenberg Lutheran church and the renowned Hill of Grace vineyard.

abundance of peace and privacy. Rooms have a walled courtyard and a rear vineyard-view terrace. While an afternoon is best spent on a lounge by the pool, be sure and have a seat booked at its restaurant, Appellation, for its tasting menu, matched with wines of the valley led by Kyle Johns. The hotel's three75 bar + kitchen is the casual, comfort food alternative. New pursuits include private yoga, meditation and massage. See [thelouise.com.au](http://thelouise.com.au)

**THE ONE TASTING**

Along with the terrace vineyard, rows of citrus, century-old elm and heritage buildings built from local slate and bluestone, at the heart of Seppeltsfield Estate is the impressive Centennial Cellar. Hundreds of barrels represent the unbroken lineage of every vintage tawny, from the current year back to 1878. Find your place in history with a tasting of your birth year drawn from the barrel. Afterwards, stop by the former stables, now JamFactory at

Seppeltsfield to see artisans at work on ceramics, glass and leather. Founded in 1973 in Adelaide under the Dunstan government as a craft training workshop in an old jam factory, design as part of daily life is part of the not-for-profit's ethos. See [seppeltsfield.com.au](http://seppeltsfield.com.au)

**THE ONE ROAD**

Be sure to drive Seppeltsfield Road along the Avenue of Palms and its five-kilometre stretch of Canary Island date palms. Planted by Seppeltsfield workers during the Great Depression and said to be a morale boosting exercise, as well as to keep food on the table, more than 2000 palms now line the sides of the road. Keep an eye out for the Greco-Roman inspired Seppelt family mausoleum on top of a quartzite ridge to which you can climb. Let the affable Danny Goodwin or one of his team be your designated driver in a fleet of luxury vehicles catering to all group sizes. Passengers can enjoy the country scenes out their window

and Goodwin's local knowledge is a bonus. See [seppeltsfieldroad.com](http://seppeltsfieldroad.com); [doortodoor.net.au/winetours](http://doortodoor.net.au/winetours)

**THE ONE SPIRIT**

Gin from the Barossa Valley might seem incongruous, but distilleries have sprouted throughout the region, including Seppeltsfield Road Distillers. Led by Jon and Nicole Durdin (Nicole also plays French horn with the Adelaide Symphony Orchestra), local botanicals such as pink peppercorn and lavender are used to make gin that's winning awards here and overseas. For the traditionalists, there's also a Barossa shiraz gin. See [seppeltsfieldroaddistillers.com.au](http://seppeltsfieldroaddistillers.com.au)

**THE ONE BREAKFAST**

A misty walk in Kaiserstuhl Conservation Park, among brown stringybark and silver banksia, finishes with a picnic of house-baked treats and sparkling Piccadilly Valley daosa. You'll be joined by western grey kangaroos in a park that contains more than 400 native plant species. See [thelouise.com.au](http://thelouise.com.au); [parks.sa.gov.au](http://parks.sa.gov.au)

**ONE MORE THING**

Experiences such as the Centennial Cellar tasting at Seppeltsfield are part of Bunnik Tours-South Australian Tourism Commission's new 12-day journeys around the state. Travelling in full-sized coaches with a maximum of 20 people, the tour takes in the Barossa and Clare valleys, Adelaide Hills, McLaren Vale, Kangaroo Island and the Flinders Ranges. Chief executive Dennis Bunnik will lead the July departure. See [bunniktours.com.au](http://bunniktours.com.au)

Jane Reddy

*The writer was a guest of SATC ([southaustralia.com](http://southaustralia.com)) and Qantas ([qantas.com](http://qantas.com))*

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