

# Flavours of South Australia

We invite you to embark on a journey full of local flavours, showcasing the best of South Australia's wine regions as well as its award-winning dining. This culinary discovery will connect you to the makers, growers and passionate owners of this region.

**5 DAYS** • Adelaide • The Barossa  
• Adelaide Hills • McLaren Vale

## Immerse

Experience the quirky d'Arenberg Cube building, inspired by the complexities of winemaking.

## Indulge

Indulge your senses as you enjoy seasonal plates crafted by Seppeltsfield Winery's Executive Chef.

## Explore

Meet passionate stall owners as you enjoy a four-course roaming dinner at Adelaide Central Market.

## Relax

Unwind at your heritage-listed Venetian Gothic-style hotel, nestled amongst the leafy plane trees of Wakefield Street minutes away from Adelaide's city centre.



Biodynamic wines at Gemtree

*From the spectacular eco-friendly tasting room, discover Gemtree's unique organic wine-making process and learn about their vines which are planted, grafted and harvested according to the phases of the moon.*

### Day 1: Arrive Adelaide



Be welcomed into your heritage-listed Venetian Gothic-style hotel, nestled amongst the leafy plane trees of Wakefield Street just minutes away from Adelaide's city centre. It's time to unwind in the hotel's courtyard, with a glass of sparkling wine in hand. You'll then effortlessly **explore the city in a zero-emission caddy, ending at Adelaide Central Market**. Meet your expert host Cheryl, who'll introduce the passionate market stall owners. You will taste signature dishes throughout the market, enjoying a four-course roaming dinner.

Adabco Boutique Hotel  
 Dinner with wine

### Day 2: Adelaide – The Barossa



This morning enjoy a relaxing breakfast and some free time to explore Adelaide at your own pace before meeting your group and leaving the city for a taste of the country. On arrival at the Barossa, you'll **visit Seppeltsfield winery for a private Village Discovery Tour**. Experience an award-winning mix of wine, food, craft and design before dining at the homestead where Executive Events **Chef Owen Andrews will connect you to the region through seasonal plates showcasing local, sustainable produce**.



Novotel Barossa  
 Breakfast, dinner with wine

### Day 3: The Barossa – Adelaide Hills



Your day begins with breakfast overlooking the glorious Jacob's Creek vineyards, then **add some Maggie Beer's flair to your cooking, in the very studio where Maggie and Simon filmed the Cook and the Chef, at a private demonstration**. Sample the many products at her farm shop. Be sure to save room for some relaxed Barossa style long-table dining. You'll be grazing on a delicious shared meal at St Hugo in their vine-draped courtyard. Heading out of the Barossa, **you will have the opportunity to support bushfire recovery in some of our most beloved townships**, by visiting local producers renowned for their unique flavours. Join us in supporting some of our favourite local creators, with time at the decadent Melbas Chocolate factory, and perhaps even time to visit nearby Woodside Cheese Wrights and Chesterfield Whisky Firm. Next, **head to Barristers Block Winery, where you can sample their delicious wines or pick up a takeaway tasty charcuterie board** that includes cured meats or salmon pate for a picnic that evening. This family run winery lost 100% of its vineyards in the recent bushfires. Fortunately, their cellar was saved, and guests are invited to support their recovery by filling their eskies with goodies. Your last stop in the region is the Lobethal Bierhaus, where you can take advantage of tastings, or take home your favourites brews. We then head to your hotel Manna by Haus, in historic Hahndorf.



Manna by Haus  
 Breakfast, lunch with wine

### Day 4: Adelaide Hills – McLaren Vale



After breakfast, we move on to blue cheese, chevre and camembert from the Hills to the Fleurieu Peninsula, where this delectable cheese cellar showcases handmade artisan flavours from local producers. Bidding farewell to the Adelaide Hills, **our journey then takes us to the fertile landscape of McLaren Vale and the quirky d'Arenberg Cube**. This building was inspired by the complexities and puzzles of winemaking. Each of the five levels has been carefully designed to entice and excite the senses. Here, you'll be taken on a journey before arriving at the top floor for a tasting and 360-degree views of the vineyards and **enjoy a delicious three-course lunch with wine at the stunning d'Arry's Verandah Restaurant**. There will also be an opportunity for those interested to see the Salvador Dali exhibition. Our last stop will be at **Gemtree tasting their biodynamic wines**, a simple way of farming that enhances the soil and the taste. Heading back to Adelaide this afternoon, your evening is all yours to explore or relax at leisure.



Adabco Boutique Hotel  
 Breakfast, lunch with wine



Image courtesy of d'Arenberg

### Day 5: Farewell From Adelaide

This morning, we'll venture out one last time for a celebratory farewell breakfast. On saying goodbye to your newfound friends, you will be transferred by private vehicle to the airport for your onward flight.

Breakfast

## Departures

Start	End	Start	End
	2021		2022
Mar 05	Mar 09	Mar 04	Mar 08
Oct 29	Nov 02		

See available prices or additional departure dates at [inspiringjourneys.com/sata](https://inspiringjourneys.com/sata) or contact your local travel agent.

Single traveller must pay the single price.

## Inclusions

- Small group (22 guests max)
- 14+ Unforgettable experiences
- 8 included meals
- 4 Nights premium accommodation

## SATA: Adelaide Return

Flights are not included in holiday price.

Flight Information:

Day 1 – flights to arrive prior to 2.00pm into Adelaide Airport

Day 5 – flights to depart after 12.00pm (domestic) or 2.00pm (international) from Adelaide Airport

For ways to save, see page 70.

