



trilhopper

# Welcome to McLaren Vale North



## HOW TO GET THE MOST OUT OF YOUR DAY

Welcome to Trail Hopper! This pack includes everything you'll need to know to make the most of your trail. As you'll see from the timetable there's no way to hop off at every destination in one day – so you'll need to be selective and plan ahead.

## McLaren Vale North Timetable

DEPART CITY	10:00				FINAL PICKUP
Visitor Information Centre	11:00	12:00	13:00	14:00	15:00
Angove Winery	11:03	12:03	13:03	14:03	15:03
Maxwell / Alpha Box & Dice Winery	11:05	12:05	13:05	14:05	15:05
Pannell Enoteca	11:09	12:09	13:09	14:09	15:09
d'Arenberg Winery	11:14	12:14	13:14	14:14	15:14
Zerella Wines / Swell Brewing Co.	11:17	12:17	13:17	14:17	15:17
Oliver's Taranga Winery	11:20	12:20	13:20	14:20	15:20
Beach Road Winery	11:22	12:22	13:22	14:22	15:22
Mollydooker	11:25	12:25	13:25	14:25	15:25
Coriole Vineyards	11:30	12:30	13:30	14:30	15:30
Chapel Hill Winery	11:32	12:32	13:32	14:32	15:32
Kay Brothers Amery Winery	11:35	12:35	13:35	14:35	15:35
Red Poles Cafe & Gallery	11:45	12:45	13:45	14:45	15:45
Hugh Hamilton Wines	11:48	12:48	13:48	14:48	15:48
Richard Hamilton Wines	11:52	12:52	13:52	14:52	15:52
Hardys Tintara / McLaren Vale Township	11:57	12:57	13:57	14:57	15:57
Visitor Information Centre	12:00	13:00	14:00	15:00	16:00
DEPART REGION	16:00				
ARRIVE CITY	17:00				



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## Here's our tips

### Planning

Agree with your friends the wineries you wish to visit throughout the day. Start with where you're having lunch, how long you'll want to spend there, and work outwards from there.

### Book ahead

For all restaurants - make sure you book ahead!. For groups of 6 or more - call ahead to all wineries to ensure they can fit you in.

### Be flexible

The wineries won't let too many groups hop off at a time and may turn guests away. If we need you to alter your timings slightly please be understanding.

### We've got you covered

If you lose this info-pack, everything's on the website: **[www.trilhopper.com.au](http://www.trilhopper.com.au)** and if you need us for any reason, call us on **0422 319 123**.

### Hopping on and off

Like any normal bus, it's up to you to be waiting outside at the pickup location. Where you hop off is where you'll hop on again - please remember the spot!

### And whatever you do...

Don't miss the last bus home!

# Tour your way

Welcome to  
McLaren Vale



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# McLaren Vale North Destinations

Venue	Description	Wine/Drinks	Food
<b>Visitor Information Centre</b> <b>Ph:</b> 8323 9944	The Visitor Centre has something for everyone, with amazing views from the deck over its very own Shiraz Vines. The centre offers: Cellar Door, Art Gallery, Café, Playground, locally made gifts plus its very own fruit and nut orchard you can explore. 🍷🍷🍷	Reds and Whites, craft beers	Café, picnic, coffee
<b>Angove Winery</b> <b>Ph:</b> 8323 6900	Angove Family Winemakers is one of the oldest family-owned wineries and distilleries in Australia, with a history dating back to 1886. We welcome you to our Cellar Door we are perfectly located within our organic, 90-year-old, Warboys Vineyard, right in the heart of McLaren Vale. Wines by the glass, bottle or a premium wine and spirit tasting experiences. Chef Cameron Clarke leads our Vineyard Kitchen has curated a seasonal vineyard menu that indulges you in regional flavours and textures to complement our award-winning wine and spirit collection. Lunch Thursday to Sunday, join us for a tasting or a bite to eat and enjoy our piece of McLaren Vale. 🍷🍷	Traditional and alternative reds and whites, award winning spirits	Seasonal Vineyard menu available and light grazing plates
<b>Alpha Box &amp; Dice Winery</b> <b>Ph:</b> 8323 7750	Delicious wines, an eclectic tasting shed, artistic wine labels and nothing short of a cult following among young wine lovers in South Australia – AB&D truly embodies its self described “culture soaked in community, quality and a laissez-faire spirit.” Our focus is creating our “Alphabet of Wine” corresponding wine with each letter. 🍷🍷	Traditional and alternative reds and whites	Platters
<b>Maxwell</b> <b>Ph:</b> 8323 8200	Discover Maxwell's historic terroir and talent over a tasting flight accompanied by the scents and sounds of the winery below. Boasting impressive views best seen from the deck, a range of estate-grown wines, friendly staff, and an award-winning restaurant, Maxwell has it all – even a genuine hedge maze! 🍷🍷	Gorgeous traditional reds, meads	Modern regional cuisine
<b>Pannell Enoteca</b> <b>Ph:</b> 8323 8000	Through its labels S.C.Pannell, Koomilya and Protero, Pannell Enoteca create wines that are centred on place and our way of life. We make wines to suit the food we grow, cook and eat, by pioneering new varietals, styles and blends that better fit our Australian lifestyle. 🍷	Specialising in Mediterranean varieties, Shiraz and Grenache	Platters and Small Snacks
<b>d’Arenberg Winery</b> <b>Ph:</b> 8329 4888	’Arenberg offers food, wine and art experiences that challenge convention. The d’Arenberg Cube is a five storey multi-function building set amongst the vines. Inside is the Alternate Realities Museum, the tasting room with views overlooking McLaren Vale, and numerous artworks and installations including a Salvador Dali exhibition. Enjoy a decadent lunch at d’Arry’s Verandah or soak up the Cube experience over a South-East Asian menu at Singapore Circus. 🍷🍷	Huge variety of reds, whites, bubbles and fortifieds	Fine dining and South-East Asian
<b>Zerella Wines</b> <b>Ph:</b> 8323 8288	Using wines to help us tell the story, we’ll take you on the journey of the Zerella family - from migration, to market gardens and ultimately vineyards and wine. A charismatic range of Italian varietals, through to acclaimed and unique Single Vineyard releases, our passionate team will serve as your guide in our intimate cellar door adorned with photos of family and days gone by. You will leave feeling like one of the family! Oh and you have to try the Taralli. 🍷	White and red wines featuring a range of Italian Varietals	N/A
<b>Swell Brewing Co.</b> <b>Ph:</b> 8323 0879	Dan Wright has been in search of the perfect wave since he first waxed a surfboard. He’s also been in search of the perfect beer. While trekking the world on a two-year surf and snowboard odyssey, an idea brewed. Swell Brewing Co. is the result. Originally brewed in the back shed of Dan and wife Corrina’s vineyard in McLaren Vale, the aim of Swell Brewing Co. is to share our premium craft beer with others. We are passionate about craft beer, using the finest ingredients we can source and our brewing skills to bring our individual flavour. Coming to brewing from a wine background, we wanted our beers to represent new layers of flavour and texture, and to be a first choice for matching with food. Best enjoyed cold, from a glass with your mates, after a day on the coast. 🍷🍷	Core and Small Batch Craft Beers. Local wine list	Delicious burgers, snacks and salads
<b>Oliver’s Taranga Winery</b> <b>Ph:</b> 8323 8498	The Oliver family has been growing grapes on the Taranga property in the McLaren Vale region since 1839, and are regarded as one of SA’s most respected wine grape growing families. Visit the cosy cellar door for friendly service, or enjoy a glass of wine on the deck. 🍷🍷🍷	Variety of reds, whites and fortifieds	N/A
<b>Beach Road Winery &amp; Restaurant</b> <b>Ph:</b> 8323 7344	Boasting arguably the best views of the valley, a gorgeous deck from which to admire them, with arancini, cheese plates, pizza or dessert to enjoy – what’s not to love? Add some delicious boutique wines, sparkling gins and local beers and you can’t go wrong. Traditional and alternative reds and whites, Gin tasting.	Traditional and alternative reds and whites	Sun-fired pizza, Starters, Desserts
<b>Mollydooker Wines</b> <b>Ph:</b> 8323 6500	Enjoy the panoramic views of vineyards situated on the magical Seaview Ridge, whilst learning about the Mollydooker story and tasting your way through their impressive range. Afterwards you can enjoy your favourite Mollydooker with a custom built platter or simply sip the afternoon away amongst the picturesque surrounds. 🍷🍷	Variety of reds, whites and rose	Platters of cheese, meats and local produce
<b>Coriole Vineyards</b> <b>Ph:</b> 8323 8305	Tasting at Coriole is always a pleasure. From the cosy, atmospheric ironstone tasting room built in 1860, to the friendly service and delicious wines, this is one of the must-visit wineries in the Vale. Premium dining also available showcasing regional produce at its finest. 🍷🍷	Traditional and alternative reds and whites	Share-plates, modern regional cuisine
<b>Chapel Hill Winery</b> <b>Ph:</b> 8324 4404	Chapel Hill Winery is a prestigious and award-winning winery in McLaren Vale, South Australia - an internationally recognised premium wine region. Making wine since 1975 and recently completed the 47th vintage. There are few wineries in Australia that have such a rich history, are located in such breathtakingly beautiful surroundings, and have experienced as much success and acclaim as Chapel Hill. Visiting Chapel Hill is nothing less than an experience of fine wine, heritage. 🍷	Large variety of reds, whites, rose and fortifieds	Great picnic spot
<b>Kay Brothers Amery Winery</b> <b>Ph:</b> 8323 8211	Kays Venue Description: McLaren Vale’s oldest family-owned winery, at Kay Brothers we handcraft our wines in small batches using traditional open brick fermenters dating back to the 1890s, and our original basket press. Kay Brothers boasts a stunning panoramic view of the Mount Lofty Ranges across our historic vineyards. Enjoy a platter and a glass of wine on the deck or bring a picnic lunch and relax on the lawn while you enjoy the epic scenery. 🍷🍷	Traditional and alternative reds, whites and fortifieds	Regional platters
<b>Red Poles</b> <b>Ph:</b> 8323 8994	Red Poles is a restaurant, gallery and B&B. Offering gorgeous seasonal menus of local produce; extensive and delicious McLaren Vale wines to taste and order; enjoy a wide range of gins and cocktails.. and then continue as it is with vibrant art; and live music on Sundays - this is a perfect stop along the trail. 🍷🍷🍷	Variety of wines, beers and spirits	Share-plates, modern regional cuisine
<b>Hugh Hamilton Wine</b> <b>Ph:</b> 8323 8689	Visit the home of the Black Sheep! Experience stunning 270° views as you enjoy a fully hosted wine tasting with an amazing team of knowledgeable & friendly staff. Lush wines, mind-blowing blends and fascinating varietals make this a must-visit destination. 🍷	Premium reds, unique blends, juicy whites	Kalamata olives & smoked almonds
<b>Richard Hamilton Wines</b> <b>Ph:</b> 8323 8830	Richard Hamilton Wines (Formally known as Leconfield) are based on a simple philosophy – great wines are crafted from great vineyards. Here you’ll find three of SA’s leading wine labels, Leconfield, Richard Hamilton, and Syn Sparkling Wines, which you can taste at the beautiful cellar door nestled amongst the vineyards and with magnificent views to the Willunga escarpment. Platters of local regional foods are available daily. 🍷🍷	Large range of reds, whites and sparkling	Regional platters
<b>Hardy’s Tintara</b> <b>Ph:</b> 8329 4124	A visit to Hardys Tintara is not just about tasting wine, but experiencing the rich history that goes into making wine for over 170 years. Today, we are proud to still be the home of Hardys, and be able to showcase the original winery, as well as combine time-honored winemaking techniques with the best of today’s technology, beautiful heritage buildings and Cellar Door where we offer our guests a seated wine tasting experience to remember. 🍷	A variety of Red, White Wines and Rare Fortifieds	Platters of Cheese, Charcuterie and freshly baked bread
<b>McLaren Vale Township</b>	The cosmopolitan heart of the Vale and home to the Tourist Information Office, here you can experience a whole cross section of the McLaren Vale life here, with an ever-growing cluster of cafes, restaurants, butchers, bakeries and cellar doors providing a glimpse into the Vale’s famous food and wine offering. 🍷🍷🍷	Everything under the sun!	Cafés, pubs, restaurants, cheesewrights, picnic





## TASTING FEES:

Venue	Tasting Fees
<a href="#"><u>Angove</u></a>	<ul style="list-style-type: none"> <li>\$15pp Foundation Tasting - 3 wines from the heartland of McLaren Vale (<i>Booking Essential</i>)</li> <li>\$25pp Winemaker Favourites Wine Flight - 5 wines including olives and spiced Almonds (<i>Booking Essential</i>)</li> <li>\$40pp St Agnes Brandy - Four of Australia's most awarded Brandy including 40yr Grand reserve XO (<i>Booking Essential</i>)</li> <li>\$40pp Camborne Single Malt Whisky - Small batch crafted whisky's selected from 4 different casks (<i>Booking Essential</i>)</li> <li>\$30pp Blind Tiger Organic Gin - Each botanical carefully paired and blended to create 3 unique gins (<i>Booking Essential</i>)</li> <li><b>Trail Hopper Special:</b> Join us for lunch Thursday or Friday and enjoy a Foundation Tasting included. (<i>Booking Essential</i>)</li> </ul>
<a href="#"><u>Maxwell Wines</u></a>	<ul style="list-style-type: none"> <li>\$20pp - \$30pp Wine Tasting Flights - Matching Canapés available for additional cost (<i>Bookings Recommended</i>)</li> <li>\$20pp Mead Tasting Flight - Matching Petit Fours available for an additional cost (<i>Bookings Recommended</i>)</li> <li><b>Trailhopper Exclusive:</b> 'Mead Discovery' <i>Complimentary</i> mead tasting flight, when making a booking via our website use PROMO CODE: MEADHOPPER (Please get in contact with office if there are any issues) (<i>Bookings Recommended</i>)</li> </ul>
<a href="#"><u>Alpha Box &amp; Dice</u></a>	<ul style="list-style-type: none"> <li>\$20pp Premium Tasting - a formal seated tasting of 6 new release wines with a splash of welcome Prosecco! Includes Sheoak Bakery sourdough bread and Coriole Kalamata olives (<i>Bookings Encouraged</i>)</li> <li>\$15pp NON alcoholic Tasting - Designed to emulate the tasting experience of fine wine without the alcohol (<i>Bookings Encouraged</i>)</li> </ul>
<a href="#"><u>Pannell Enoteca d'Arenberg</u></a>	<ul style="list-style-type: none"> <li>Prices per pour ranges from \$3 to \$10 including whites and reds</li> <li>\$20pp general admission into the cube, tasting is included with admission. Add the Salvador Dali exhibition for an additional \$10pp (<i>Bookings Essential</i>)</li> </ul>
<a href="#"><u>Zerella Wines</u></a>	<ul style="list-style-type: none"> <li>\$10pp Tasting for a selection of 8 wines (<i>Bookings Essential</i>)</li> </ul>
<a href="#"><u>Swell Brewing Co.</u></a>	<ul style="list-style-type: none"> <li>Different varieties of beer for paddles from \$13 or by the glass from \$8</li> </ul>
<a href="#"><u>Oliver Taranga</u></a>	<ul style="list-style-type: none"> <li>\$15pp 'Taste of Taranga' range of core wines, includes bread and olive oil (<i>Bookings Recommended</i>)</li> <li>\$30pp 'Great Experience' range of single vineyard wines, includes bread and olive oil (<i>Bookings Recommended</i>)</li> <li>\$90pp Taranga Terrior Tour (Behind the scenes viticulture tour max 5 people) (<i>Bookings Encouraged</i>)</li> <li>By the glass offering on Wines, Beer and Gin</li> </ul>
<a href="#"><u>Beach Road Winery &amp; Restaurant</u></a>	<ul style="list-style-type: none"> <li>\$15pp <b>Trailhopper 1 Hour</b> - Tasting Only (Redeemable) (<i>Bookings Recommended Prebook via Website</i>)</li> </ul>
<a href="#"><u>Mollydooker Wines</u></a>	<ul style="list-style-type: none"> <li>\$20pp Molly Tasting (<i>Bookings Recommended</i>)</li> <li>\$30pp Premium Tasting (<i>Bookings Recommended</i>)</li> <li>2 Hour Experience includes a Mollydooker Way Tasting \$20pp (premium upgrade available). Platters of local produce available. Platter options noted in food or full menu and prices on the Mollydooker website. (<i>Bookings Recommended</i>)</li> </ul>
<a href="#"><u>Coriole</u></a>	<ul style="list-style-type: none"> <li>\$15pp Classic Tasting – Selection of 5 wines</li> <li>\$20pp Premium Tasting – Selection of Reserve and Single Vineyard wines</li> <li>Tasting fees waived on wine purchase per person</li> <li><b>Exclusive Trailhopper Deal:</b> 10% off wine purchases</li> <li><b>Exclusive Trailhopper Deal:</b> \$250 spend and shipping within Australia is free of charge</li> </ul>
<a href="#"><u>Chapel Hill</u></a>	<ul style="list-style-type: none"> <li>\$15pp Chapel Hill Experience- Your choice of a wine flight of five wines featuring your choice of white wines, red wines or a mix of red and white (<i>Bookings Encouraged via website</i>)</li> <li>\$35pp The 'ICON' Tasting - 5 Single Vineyard and Flagship Red Wines accompanied by a delicious produce plate (<i>Bookings Encouraged via website</i>)</li> <li>\$55pp "Winemaker for a Day" blending experience - Personal glimpse into the alchemy of wine making where you create your own signature blend under the watchful eye of our wine team (<i>Bookings Essential</i>)</li> <li>Bonus taste of the Old Devil Tawny port for <b>Trailhopper Guests</b> free of Charge</li> <li><b>Exclusive Trailhopper Special:</b> free shipping for any purchases</li> </ul>
<a href="#"><u>Kay Brother's</u></a>	<ul style="list-style-type: none"> <li>Build your own tasting flight by choosing 3 wines from our range for \$10, or 6 wines for \$20</li> <li>\$15pp Shiraz Trail, including the icon wine Block 6 Shiraz, from our 1892 vineyard</li> <li>\$15pp Fortified Trail, including our Rare Muscat, aged for more than 20 years</li> <li>Bonus tasting of Founders Old Tawny or Grand Liqueur Muscat free-of-charge to Trailhopper guests</li> </ul>
<a href="#"><u>Red Poles</u></a>	<ul style="list-style-type: none"> <li>\$14pp Wine Paddles</li> <li>\$27pp Circle Gin Paddle</li> <li>\$27pp Cocktail Flight</li> </ul>
<a href="#"><u>Hugh Hamilton Wines</u></a>	<ul style="list-style-type: none"> <li>\$20pp Mary's Seasonal Picks Experience (<i>Bookings Essential Online</i>)</li> <li>\$35pp A Taste of Premium (<i>Bookings Essential Online</i>)</li> </ul>
<a href="#"><u>Richard Hamilton Wines</u></a>	<ul style="list-style-type: none"> <li>\$15pp Tasting Fees with 4 options to choose from – redeemable on 2x bottle purchase. (Pre-select online when you book or choose when you arrive) (<i>Bookings Essential Online</i>)</li> </ul>
<a href="#"><u>Hardy's Tintara</u></a>	<ul style="list-style-type: none"> <li>\$15pp Hardys Classic Wine Tasting - tailored perfectly to you. (<i>Bookings Essential</i>)</li> <li>\$25pp Hardys Icon Wines Tasting: Embrace Hardy's timeless wine legacy (<i>Bookings Essential</i>)</li> <li>\$25pp Hardys Rare Fortified Tasting - an expertly crafted collection (<i>Bookings Essential</i>)</li> <li>\$125pp Hardys Tasting in the Dark: A Wine Sensory Experience only at 2:07pm (<i>Bookings Essential</i>)</li> </ul>

Please Turn Over for Food Options



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**SHARED PLATTERS AND OTHER FOOD OPTIONS AT VENUES:**

<b>Venue</b>	<b>Food Options</b>
<a href="#"><u>Angove</u></a>	<ul style="list-style-type: none"><li>• Vineyard Kitchen lunch Thursday to Sunday from 12pm</li><li>• Small Grazing plates 7 days from 11am</li><li>• <b>Trail Hopper Special:</b> Join us for lunch Thursday or Friday and enjoy a Foundation Tasting included. (<i>Bookings Essential</i>)</li></ul>
<a href="#"><u>Alpha Box &amp; Dice</u></a>	<ul style="list-style-type: none"><li>• Platters available on our cellar door terraced area. Friday – Sunday between 12pm &amp; 4pm</li></ul>
<a href="#"><u>Maxwell Wines</u></a>	<ul style="list-style-type: none"><li>• Paired canapes and petit fours available with tasting flights.</li><li>• Light snacks available in our cellar door and outdoor terraced area, Thursday – Sunday between 11am &amp; 4pm</li><li>• Maxwell's Restaurant open Friday - Sunday from 12pm, degustation menu only, \$145-\$180pp (please allow 3hrs to complete lunch booking) (<i>Bookings Essential</i>)</li><li>• Could we please also change the light snacks in Cellar Door &amp; terrace as being available Friday – Sunday.</li></ul>
<a href="#"><u>Pannell Enoteca</u></a>	<ul style="list-style-type: none"><li>• \$35 Cheese Platters and snacks available</li></ul>
<a href="#"><u>d'Arenberg</u></a>	<ul style="list-style-type: none"><li>• d'Arry's Verandah, modern Australian menu with 2 courses, 3 courses, and degustation options (<i>Bookings Essential</i>)</li><li>• Singapore Circus, South-East Asian inspired menu with small plates, large plates, and shared 3 course chef's selection (<i>Bookings Essential</i>)</li></ul>
<a href="#"><u>Swell Brewery</u></a>	<ul style="list-style-type: none"><li>• Taphouse menu available</li></ul>
<a href="#"><u>Oliver Taranga</u></a>	<ul style="list-style-type: none"><li>• \$35 Clappis Homemade Turkey Pâté Board \$35 - Free range, organic turkey pâté with Ruthless Ruth jelly, exclusively made for Oliver's Taranga by Andy Clappis. Served with warmed Clappis Filone bread*, local dried fruits, our award-winning 1839 EVOO, and Willunga dry roasted almonds</li><li>• \$30 Birky's White Bean &amp; Black Truffle Pâté Board - Birky's white bean and black truffle pâté (V/GF) 160g, drizzled with our award-winning 1839 EVOO. Served with warmed Andy Clappis Filone bread*, local dried fruits and Willunga dry roasted almonds</li><li>• *Gluten free bread and fennel seed lavosh available on request</li></ul>
<a href="#"><u>Beach Road Winery &amp; Restaurant</u></a>	<ul style="list-style-type: none"><li>• \$40pp <b>Trailhopper 1 Hour Special</b> - 1-hour seated tasting (redeemable) and pizza each, shared salad. (<i>Bookings Essential</i> Prebook via Website)</li><li>• \$55pp <b>Trailhopper 2 Hour Special</b> - pizza, choice of entrée or dessert. (<i>Bookings Essential</i> Prebook via Website)</li></ul>
<a href="#"><u>Mollydooker Wines</u></a>	<ul style="list-style-type: none"><li>• 2 Hour Experience includes a Mollydooker Way Tasting \$20pp (premium upgrade available). (<i>Bookings Recommended</i>)</li><li>• Platters of local produce available, prices range. Platter options noted in food or full menu and prices on the Mollydooker website. (<i>Bookings Recommended</i>)</li></ul>
<a href="#"><u>Coriole</u></a>	<ul style="list-style-type: none"><li>• A la carte menu (only available on weekdays, excluding public holidays, for groups smaller than 8 people) (<i>Bookings Essential</i>)</li><li>• \$80pp "Feed Me" tasting menu (available weekdays, public holidays and weekends) (<i>Bookings Essential</i>)</li><li>• \$95pp "Feed Me" - large tasting menu (available weekdays, public holidays and weekends) (<i>Bookings Essential</i>)</li></ul>
<a href="#"><u>Kay Brother's</u></a>	<ul style="list-style-type: none"><li>• Create your own regional platter: choose from local cheeses, artisanal cured meats, paté &amp; terrines, local olives, Spice Girls condiments, dips, crackers, sour dough, nuts &amp; dried fruit.</li></ul>
<a href="#"><u>Red Poles</u></a>	<ul style="list-style-type: none"><li>• Full restaurant menu with food options from \$10 to \$40</li></ul>
<a href="#"><u>Richard Hamilton Wines</u></a>	<ul style="list-style-type: none"><li>• \$56 Ploughman's platter (serves 2) (<i>Bookings Essential</i>)</li><li>• \$20 Nibbles Board (<i>Bookings Essential</i>)</li><li>• \$20 Trio of dips with pita bread (<i>Bookings Essential</i>)</li><li>• \$20 Wine Infused Gourmet Pies in 3 delicious flavours *subject to availability – (<i>Bookings Essential</i>)</li></ul>
<a href="#"><u>Hardy's Tintara</u></a>	<ul style="list-style-type: none"><li>• Hardys Platter:<ul style="list-style-type: none"><li>○ \$15 Freshly Baked Bread and Dukkah</li><li>○ \$25 Charcuterie Board</li><li>○ \$35 Regional Cheese Board</li><li>○ \$75 Tintara Picnic Platter</li></ul></li></ul>

**Please Turn Over for Daily Restaurant/Kitchen and Winery Open Times**

09/12/2024



**RESTAURANT AND WINERY AVAILABILITY:**

Day	Venue	Availability
<u>Monday</u>	Angove Maxwell Beach Road Coriole Red Poles Richard Hamilton	Kitchen Closes at 3pm Kitchen Closed (Cellar Door Open) Kitchen Closes at 2:30pm Kitchen Closes at 3pm Closed Kitchen Closes at 2:30pm
<u>Tuesday</u>	Angove Maxwell Zerella Wines Swell Brewing Co. Beach Road Coriole Red Poles Richard Hamilton	Kitchen Closes at 3pm Kitchen Closed (Cellar Door Open) Closed Closed Kitchen Closes at 2:30pm Kitchen Closed (Cellar Door Open) Closed Kitchen Closes at 2:30pm
<u>Wednesday</u>	Angove Maxwell Zerella Wines Swell Brewing Co. Beach Road Coriole Red Poles Richard Hamilton	Kitchen Closes at 3pm Kitchen Closed (Cellar Door Open) Closed Closed Kitchen Closes at 2:30pm Kitchen Closed (Cellar Door Open) Kitchen Closes at 3pm Kitchen Closes at 2:30pm
<u>Thursday</u>	Angove Maxwell Swell Brewing Co. Beach Road Coriole Red Poles Richard Hamilton	Kitchen Closes at 3pm Kitchen Closed (Cellar Door Open) Closed Kitchen Closes at 2:30pm Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Closes at 2:30pm
<u>Friday</u>	Angove Beach Road Coriole Red Poles Richard Hamilton	Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Closes at 2:30pm
<u>Saturday</u>	Angove Beach Road Coriole Red Poles Richard Hamilton	Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Closes at 4pm Kitchen Closes at 2:30pm
<u>Sunday</u>	Angove Beach Road Coriole Red Poles Richard Hamilton	Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Closes at 4pm Kitchen Closes at 2:30pm

**Wineries/Restaurants are on this list because their kitchen is closed or closes early on certain days. For all other restaurants assume the kitchen is open until 4pm or later.**

**Please note these are standard open and closed times. There are some places that will be open extra or closed during peak time.**



# TrailHopper's Golden Rules

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## Golden Rule #1 – Alcohol Safety

Obviously, our tours involve alcohol, and unfortunately a very small minority of passengers may have the wrong idea about what is appropriate behaviour on our winery tours! So here are the facts:

- **This is not a 'booze cruise' and our bus is not licensed** - this is a leisurely day out among beautiful wine regions and we urge you to act respectfully in this regard
  - **All passengers must read and sign our duty of care agreement** prior to embarkation of their tour. You can view the agreement [here](#)
  - **You need to include food in your planning**
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## Golden Rule #2 – Bookings are now *Essential* at some venues for all group sizes

Over the last couple of years some wineries have changed how they operate, which now means most of them have seated tastings which has made capacity smaller than before. For some wineries bookings are now *Essential* for TrailHopper guests. You'll find which wineries require bookings in the 'Tasting Fees' and 'Food Options' sections. (Pages 3 and 4) of the information pack.

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## Golden Rule #3 – How to Read Your Timetable

Our timetables work beautifully, but they can be a bit tricky. Here's what you need to know:

- Our system allows for a maximum potential for 4 x 1 hour stops, of your choice. If you have a long lunch at a winery (ie you take 2 hours), then you'll have 3 stops in total.
  - To maximise your number of stops, you should visit venues in the same order as the timetable (ie go top-down, not bottom-up).
  - The last column of times is the final pick up times for those venues.
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