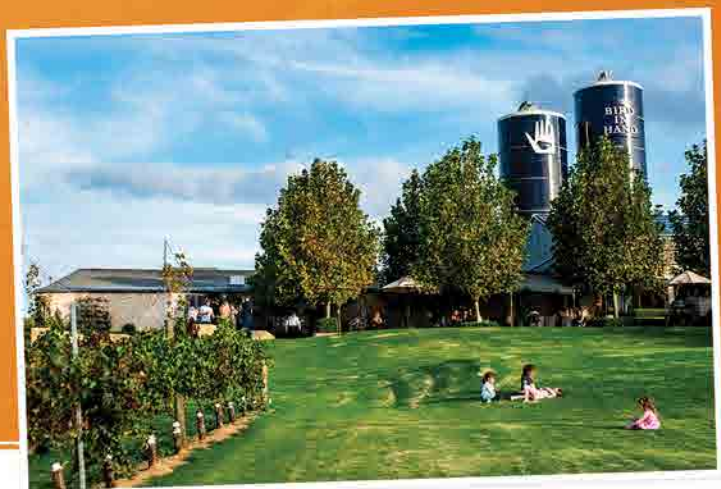




# Welcome to Hahndorf & Adelaide Hills



## 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.

## Hahndorf & Adelaide Hills Timetable

Pick up only

DEPART CITY	10:00				
The Hahndorf Academy	10:55				
Hahndorf Hill	11:00	12:00			
Shaw + Smith	11:05	12:05	13:05		
Nepenthe Wines	11:10	12:10	13:10		
Murdoch Hill	11:22	12:22	13:22		
Lot 100	11:32	12:32	13:32		
Artwine Winery		12:41	13:41	14:41	
Bird In Hand Winery		12:45	13:45	14:45	15:45
Petaluma Winery		12:50	13:50	14:50	15:50
Barristers Block Wine			14:00	15:00	16:00
Sidewood Estate			14:15	15:15	16:15
Hahndorf Township			14:20	15:20	16:20
DEPART REGION	16:20				
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 and wineries marked "Bookings Essential" on pages 3 & 4 of this information pack you must book ahead to avoid disappointment on the day. For large groups (7 or more) booking is required at all venues to ensure space for your group.

### Be flexible

Wineries may have limited space available and might turn guests away if they do not have prior bookings, or if the venue is at its capacity. In the unlikely case this occurs please be patient and understanding if we need to alter the venue for your day.

### We've got you covered

If you lose this info-pack you can find everything on our website: [www.trilhopper.com.au](http://www.trilhopper.com.au)

If you have any questions or need anything else you can call us on 0422 319 123.

### Hopping on and off

Just like catching a normal bus it is up to you to be waiting outside at the pickup location. You will be picked up from the location at which you were dropped off – so please remember the spot!

### And whatever you do...

Don't miss the last bus home!

# tour your way



# Hahndorf & Adelaide Hills Destinations

VENUE	DESCRIPTION	WINE/DRINKS	FOOD
<b>Hahndorf Hill Winery</b> Ph: 8388 7512	Hahndorf Hill Winery's boutique cellar door specialises in Austrian varietals and cool-climate classics. The glass-enclosed balcony overlooking the vines is a wonderful space to relax and soak up the views, and from where you can enjoy a range of experiences from a unique Austrian variety wine flight through to a tasty cheese and wine plate or a gourmet chocolate and wine matching experience. 🍷🍷	Austrian variety reds and whites paired with cheese or chocolate.	Cheese platters.
<b>Shaw + Smith</b> Ph: 8398 0500	The Tasting Room offers a selection of tutored wine flights and wines by the glass. Enjoy on their own, or choose from a selection of shared plates from the Cold Larder menu. 🍷🍷	Specialising in Sauvignon Blanc, Riesling, Chardonnay, Pinot Noir and Shiraz.	Small, share-style plates from the Cold Larder menu.
<b>Nepenthe Wines</b> Ph: 8398 8899	Nepenthe offers elevated, unparalleled views with award-winning, cool climate wines to match. One of the founding wineries of the Adelaide Hills known for its sustainability & low intervention winemaking ethos, be sure to try their Cellar Door exclusive Pinnacle Range. Local charcuterie, cheese boards and dip boards are available providing the perfect lunch spot to soak up the view. We look forward to welcoming you! 🍷🍷	Alternative Varietals and Adelaide Hills Classics.	Platters of local produce to share or food trucks on event days.
<b>Murdoch Hill</b> Ph: 7200 5018	Murdoch Hill's intimate tasting room is situated on the family's working farm, next to the winery. Taste your way through some of the finest wines in the Adelaide Hills, an experience not to be missed, especially for Chardonnay & Pinot lovers. Reservations are recommended. Guests can add a local Artisan Cheese selection to their tasting. 🍷🍷	Small batch whites and reds.	Platters.
<b>LOT. 100</b> Ph: 7077 2888	LOT.100 is nestled among an 84-hectare property and is the Cellar Door to Vintelooper Wines, Hills Cider, Ashton Valley Fresh, Mismatch Brewing Co and Adelaide Hills Distillery. The LOT.100 Kitchen embraces a paddock to plate ethos. Slow down with a beautiful lunch or enjoy small snacks at our tasting bar with a flight from one or all of our brands. The LOT.100 community has an experience for all tastes. 🍷🍷🍷	Variety of wines, gin, beer and cider.	Share plates.
<b>Artwine</b> Ph: 0400 270 584	Taste the Mediterranean at Artwine. We are the masters of emerging varietals, and home of Australia's most awarded Fiano. Soak in the bucolic views from the comfort of our Cellar Door, designed around antique French doors (the perfect spot for an Instagram pic). We offer platters of local produce, guided tastings through our unique wines and the perfect setting for a casual glass of Prosecco on our lawns on a sunny Hill's afternoon. Come and try Arneis, Fiano, Albarino, Gamay, Grenache Gris and many other hard to find varietals. 🍷🍷	Alternative and traditional reds, whites and sparklings.	Local produce platters.
<b>Bird In Hand Winery</b> Ph: 8100 0714	From the minute you enter the gates of Bird in Hand you enter in a world of world class wine, food, art, gardens, and staff. Join us for a guided tasting or enjoy our premium wines by the glass or bottle alongside seasonal dishes from our Cellardoor Kitchen. 🍷🍷	Premium cool climate sparklings, whites and reds.	Cellardoor Lunch Menu; seasonal tapas and share plates.
<b>Petaluma Winery</b> Ph: 8339 9390	Here you can enjoy tastings of the Petaluma and Croser wines including limited releases, museum back vintages and cellar door exclusives. Cellar door has the most amazing view of the rolling Adelaide Hills, and the deck will beckon you to stay a while and enjoy the view with a glass of Petaluma or Croser. 🍷🍷	Variety of reds, whites and sparkling.	Platters.
<b>Barristers Block Winery</b> Ph: 8389 7706	At Barristers Block we welcome Trail Hopper guests to our Stables for hosted wine tastings and on our beautiful lawns for a lovely relaxing lunch. Our award winning wines are complemented by our menu of cheese & charcuterie boards, seasonal tapas sides & famous stone baked pizzas. With great views of our rolling vineyards as well as our winery mascots (alpacas, geese, sheep and chickens), it makes for perfect Adelaide Hills winery snapshot. 🍷🍷	Variety of reds, whites and sparklings.	Pizza, share plates, modern regional cuisine.
<b>Sidewood Estate</b> Ph: 8388 1157	Sidewood wines are a classic display of elegance, complexity and balance. From our vineyards to winery and bottling line we are there every step of the way ensuring excellence. We have cider tastings paddles if you'd like to mix things up a bit too! Ask all your questions, lead your own tasting journey and leave more enlightened and passionate than ever! 🍷🍷	Variety of sparkling, whites and reds as well as cider.	Pizza, a la carte, cheese boards, Charcuterie or a build your own grazing board option.
<b>Hahndorf Township</b>	Hahndorf is Australia's oldest surviving German settlement and is immensely popular with visitors who immerse themselves in the unique 'village' feel and enjoy wandering up the main street filled with German pubs, gift stores, cafés, bars, chocolate shops, cheese wrights and wine tasting rooms. 🍷🍷🍷	Everything you could want.	



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# **TASTING FEES:**

Venue	Tasting Fees
<u><b>Hahndorf Hill</b></u>	<ul style="list-style-type: none"> <li>• \$15pp Wine Flights (white or Red or mixed) (<i>Bookings Essential</i>)</li> <li>• \$20pp 'Create Your Own' Special Wine Flight (<i>Bookings Essential</i>)</li> <li>• \$20pp 'Purely Chocolate Experience' (<i>Bookings Essential</i>)</li> <li>• \$30pp 'ChocoVino'- Tastes of the World experience or The Whites Duo or (\$32pp The Reds Duo) (<i>Bookings Essential</i>)</li> <li>• \$25pp 'Ice cream + wine pairing experience' (<i>Bookings Essential</i>)</li> </ul>
<u><b>Shaw &amp; Smith</b></u>	<ul style="list-style-type: none"> <li>• \$20pp - \$40pp Feature Wine Flight (<i>Bookings Essential</i>)</li> <li>• \$25pp Classic Wine Flight (<i>Bookings Essential</i>)</li> <li>• \$40pp Single Vineyard Wine Flight (<i>Bookings Essential</i>)</li> <li>• \$130pp Balhannah Tour - Available Monday, Friday and Sunday at 11am or by appointment(<i>Bookings Essential</i>)</li> </ul>
<u><b>Nepenthe Wines</b></u>	<ul style="list-style-type: none"> <li>• \$15pp Guided Tastings (Redeemable on 2- bottle purchases) (<i>Bookings Recommended Weekends</i>)</li> <li>• \$25pp Taste of Nepenthe - Self-Guided Flight (Partially Redeemable) (<i>Bookings Recommended Weekends</i>)</li> </ul>
<u><b>Murdoch Hill</b></u>	<ul style="list-style-type: none"> <li>• \$15pp Seasonal Wine Flight (<i>Bookings Recommended</i>)</li> <li>• Add Local Cheese Plate \$15 (Serves 1-2)</li> </ul>
<u><b>Lot.100</b></u>	<ul style="list-style-type: none"> <li>• \$15pp to \$20pp Beer Tasting from Mismatch Brewing Co</li> <li>• \$12pp to \$20pp Cider Tasting from Hills Cider</li> <li>• \$18pp to \$35pp Wine Tasting from Vinteloper</li> <li>• \$25pp to \$40pp Spirits Tasting from 78 Distillery</li> </ul>
<u><b>Artwine</b></u>	<ul style="list-style-type: none"> <li>• \$25pp Tasting Flight- 7 diverse wines-inclusive of red, white &amp; sparkling. With over 18 different varietals we can also offer solely red or white tastings- paired with Adelaide Hills cheese and our famous house-roasted almonds (<i>Booking Preferred</i>)</li> <li>• <b>Trailhopper Only Deal:</b> 10% off any 6 wines when you join the mailing list &amp; free shipping on any dozen or more wines</li> </ul>
<u><b>Petaluma</b></u>	<ul style="list-style-type: none"> <li>• 5 Different Wine flights to choose from \$20pp to \$35pp (<i>Booking Essential</i>)</li> <li>• 10% off of purchases 6 bottles or more</li> </ul>
<u><b>Bird in Hand</b></u>	<ul style="list-style-type: none"> <li>• \$20pp The Bird in Hand Tasting - The Bird in Hand series represents premium quality wines created from the best parcels of fruit from every vintage (<i>Bookings Essential</i>)</li> <li>• \$40pp The Nest Egg Tasting - Our Nest Egg Range comprises of Bird in Hand's finest wines (<i>Bookings Essential</i>)</li> <li>• \$60pp Tribute Series Tasting - The Tribute Series is an extremely rare and artisan range of wine (<i>Bookings Essential</i>)</li> </ul>
<u><b>Barristers Block</b></u>	<ul style="list-style-type: none"> <li>• \$15 Hosted Tasting in our Stables Tasting Room available Monday – Sunday (<i>Bookings Essential</i>)</li> <li>• \$20 Self Guided Wine Flight to enjoy on our lawns available Monday-Friday</li> </ul>
<u><b>Sidewood Estate</b></u>	<ul style="list-style-type: none"> <li>• \$10pp Interactive Wine Tastings from (<i>Bookings Essential</i>)</li> <li>• \$8pp Cider Flight (Paddle 3 Flavours) (<i>Bookings Essential</i>)</li> <li>• \$24-\$30 Self-Guided Wine Flight - Our Sparkling Family or Aromatic Whites or Sidewood's A.B.C; All 'bout Chardonnay or Attack of the Clones (<i>Bookings Recommended</i>)</li> <li>• \$35pp Cellar Door Masterclass - Introduction to Wine Tasting (<i>Bookings Essential</i>)</li> <li>• \$70 Per Bottle Off With Its Head Sabrage Experience (<i>Bookings Essential</i>)</li> </ul>

**Please Turn Over for Food Options**



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

Venue	Platter Options
<u><b>Hahndorf Hill</b></u>	<ul style="list-style-type: none"><li>• \$20pp Cheese Plate for one. Local Cheese to match wine (<i>Bookings Preferred</i>)</li></ul>
<u><b>Nepenthe Wines</b></u>	<ul style="list-style-type: none"><li>• \$25 Trio dips</li><li>• \$45 cheese board - select your own cheese from our range</li><li>• \$25 mini cheese - select your own cheese from our range</li><li>• \$55 cheese and meat board - select your own cheese from our range</li></ul>
<u><b>Lot.100</b></u>	<ul style="list-style-type: none"><li>• Share Plates and Pizza available - select your own cheese from our range</li></ul>
<u><b>Artwine</b></u>	<ul style="list-style-type: none"><li>• Warm Marinated Olives \$8</li><li>• Pate \$18 - chicken or salmon with toasted bread &amp; accompaniments</li><li>• Cheese Board select 1-\$20 2-\$30 3-\$40 4-\$50: served with lavash, seasonal fruit, quince paste, nuts &amp; crackers. Choose from Woodside Monet (Goats), Woodside Cheddar, Woodside Buffalo Curd, Udder Delights Triple Cream Brie, Section 28 Mont Priscilla</li><li>• Trio of Adelaide Hills Dips (Vegetarian &amp; Vegan options) \$28: with crackers, carrots, toasted bread, seasonal fruit &amp; nuts</li><li>• Ortiz Anchovies \$20: served with lemon, cornichons &amp; toasted bread</li><li>• Vine Pruners \$75 (serves 2-4 people): 2 cheeses of your choice, pork &amp; fennel salami, salmon pate, chicken pate, chicken &amp; pancetta terrine, cornichons, olives, seasonal fruit, quince paste, lavash &amp; toasted bread.</li></ul>
<u><b>Petaluma</b></u>	<ul style="list-style-type: none"><li>• \$45 Lunch Platter (2 people for lunch or 6 people for a nibble) (<i>Bookings Essential</i>)</li></ul>
<u><b>Bird in Hand</b></u>	<ul style="list-style-type: none"><li>• \$7 Brid Sourdough - cultured butter, bird in hand olive oil</li><li>• \$16 Roast Pumpkin Hummus - native herb dukkah, kris lloyd persian goat feta, sourdough</li><li>• \$18 Scott's chicken liver pate - Garden pickles, sourdough</li><li>• \$26 Stracciatella - Heirloom tomato, peach, nduja, herbs, croutons</li><li>• \$28 Pork and Ricotta Meatballs - Tomato sugo, sunflower seeds, parmesan</li><li>• \$44 Cheese - served with wattleseed pears, local honeycomb, biscuits.</li></ul>
<u><b>Barristers Block</b></u>	<ul style="list-style-type: none"><li>• <b>Trailhopper Only Deal:</b> \$35pp Tasting and Pizza Lunch.</li><li>• Casual dining also available</li></ul>
<u><b>Sidewood</b></u>	<ul style="list-style-type: none"><li>• Build your own platter with a selection of local produce available in our cellar door to enjoy alongside your wine tasting. or enjoy casual food/drinks in the outdoor area of the main venue</li><li>• Ala carte available (<i>Bookings Essential</i>)</li></ul>

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



**RESTAURANT AND WINERY AVAILABILITY:**

<b>Day</b>	<b>Venue</b>	<b>Availability</b>
<b><u>Monday</u></b>	Lot.100 Nepenthe	Closed Closed
<b><u>Tuesday</u></b>	Lot.100 Sidewood Estate	Closed Restaurant Closed. Cellar door open
<b><u>Wednesday</u></b>	Murdoch Hill Lot.100 Sidewood Estate	Closed Closed Kitchen Closes at 3pm
<b><u>Thursday</u></b>	Sidewood Estate	Kitchen Closes at 3pm
<b><u>Friday</u></b>	Sidewood Estate	Kitchen Closes at 3pm
<b><u>Saturday</u></b>	Sidewood Estate	Kitchen Closes at 3pm
<b><u>Sunday</u></b>	Hahndorf Hill Sidewood Estate	Closed Kitchen Closes at 3pm

**Please note Hahndorf Hill and Sidewood Estate are not open on any Public Holidays**

**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**
- 

## 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.
-