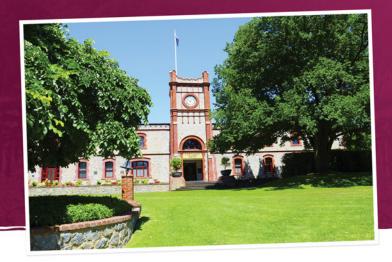


# Barossa Valley



#### 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 destinatation in one day — so you'll need to be selective and plan ahead.

## Barossa Valley Timetable

DEPART CITY	9:30				
Visitor Information Centre (Tanunda)	10:50	11:50			
St Hallett Wines	11:05	12:05	13:05		
Bethany Wines*	11:14	12:14	13:14	14:14	
Rusden Wines	11:20	12:20	13:20	14:20	15:20
Lambert Estate Wines	11:29	12:29	13:29	14:29	15:29
Yalumba Winery	11:36	12:36	13:36	14:36	15:36
Angaston Township		12:41	13:41	14:41	15:41
Saltram Wines/Pepperjack Wines/Salter's Kitchen		12:44	13:44	14:44	15:44
Provenance Barossa			13:52	14:52	15:52
Kaesler Winery			13:55	14:55	15:55
Maggie Beer Farm Shop				15:00	16:00
Tanunda Town Centre				15:10	16:10
DEPART REGION	16:10				
ARRIVE CITY	17:30				

<sup>\*</sup> Not available until 1pm on Sundays



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## flere'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.trailhopper.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

# Barossa Valley Destinations

VENUE	DESCRIPTION	WINE/DRINKS	FOOD
St Hallett Wines Ph: 8563 7070	St Hallett offers a memorable experience for wine lovers. Whether you're tasting their current range at the cellar door or enjoying a glass with friends under the vine covered pergola, their professional staff will ensure your visit will be memorable and rewarding. You can also enjoy the beautiful views of the vineyard surrounding lawns.	Variety of premium reds, including rose and sparkling red (red only).	Regional platters and pizzas.
Bethany Wines Ph: 8563 2086	Bethany Wines has built a reputation as one of Australia's finest wine producers, underpinned by a strong sense of family tradition since the mid-1800s. They invite you to enjoy spectacular views overlooking the Barossa, taste hand-crafted wines, and immerse yourself in the place that is Bethany.	Champion cool climate reds, whites, and fortifieds.	Picnic platters.
Rusden Wines Ph: 8563 2976	The home of Black Guts Shiraz. Located amongst the vines with a view over the winery to the Barossa Ranges, Vine Vale's pioneering family owned & operated winery & vineyard draws on 7 generations of grape growing. They make traditional Barossa reds, along with old vine Zinfandel, Malbec, Chenin Blanc & Rosé, available for tasting in Cellar Door, alongside locally sourced produce platters.	Range of handmade quality reds plus white and rose.	Locally sourced meats, cheese and produce platters.
Lambert Estate Wines Ph: 8564 2222	Discover Lambert Estate – a beautiful venue with stunning views, boutique wines, delicious dining, and art gallery. Enjoy a casual platter or linger over an a la carte lunch. A true sensory experience not to be missed.	A range of handcrafted red and white wines.	Regional platters, pizza and a la carte seasonal dining.
Yalumba Winery Ph: 8561 3309	Yalumba is Australia's oldest family owned winery. The winery itself is more than 170 years old and its grand stone buildings, cultivated gardens, character-filled 'wine room' and huge selection of premium wines make for a memorable tasting.	Large variety of reds and whites.	Regional platters.
Angaston Township	Angaston is a charming, bustling village still displaying its original English-influenced character. Here you can wander, eat lunch at a range of vibrant cafés, sample the Barossa Cheese Company. The Theorem 1	Riesling, shiraz, rose and many more.	Cafés, bakery, cheese, share plates, picnic options.
Saltram Wines/ Pepperjack Wines/ Salter's Kitchen Ph: 8561 0200	Combine the history of Saltram wines, established in 1859, with the contemporary addition of Pepperjack Wines and you have an amazing true Barossa wine experience. Throw in the much-acclaimed Salter's Kitchen and the picturesque gardens surrounding the historic Mamre Brook Homestead and you have the perfect all-inclusive stop.	A wide selection of all wine styles and associated drinks.	Al a carte and shared menus, wood-fired pizzas and Charcuterie.
Provanance Barossa	A unique collection of food, beverage and tourism businesses located in the heart of the Barossa. With 2 iconic cellar doors, artisan gin, wood oven pizza, coffee roasted on-site, traditional Mettwurst and Craft Beer, it's the perfect blend of experiences on one property.	N/A	N/A
First Drop Wines Ph: 0488 299 233	Based at the 'Home of the Brave' winery in the Barossa, First Drop is making wines with flavour, texture and a splash of funk; from fruit sourced from unique vineyards in the Adelaide Hills, McLaren Vale and Barossa to bring you a diverse, deliciously exciting and thought provoking line up of flavours.	Variety of reds and white.	Tapas style dishes.
Penfold's Barossa Cellar Door Ph: 8568 8408	Penfolds Barossa Valley Cellar Door is located in the heart of the Barossa Valley - Visit Penfolds Barossa Valley Cellar Door and discover the philosophy and spirit behind Australia's greatest wines, just a stone's throw from our Barossa Valley winery where some of our winemakers craft Penfolds wines.	Top class reds, whites and fortifieds.	N/A
Barossa Distilling Company Ph: 0498 999 934	Barossa Distilling Co's Tasting Room & Bar occupies the old Penfolds Distillery space. Producers of local craft Gin's they also offer a range of Spirits and Cocktails. Try a Gin Tasting Paddle and indulge in a cocktail and delicious food from their menu. The space of the space	Gin, cocktails, wine and spirits.	Wood-fired pizza and bar bites.
Bean Addiction Coffee Roasters Ph: 0412 144 656	Creating premium blends for coffee and tea lovers, this family owned and operated business is a unique experience. Their store & coffee house also supplies a range of coffee and tea accessories which make the perfect gift or self-indulgence.	Tea and coffee.	N/A
Ember Pizza Ph: 7523 3960	Family friendly with a focus on local and sustainable produce, an Italian wood oven takes pride of place providing mouth-watering pizza's and special items have been tailored just for kids. Local wines, beers and other beverages complete the offering.	Wine, beer and cocktails.	Wood-oven pizza and shared plates.
Barossa Ale Haus Ph: 7081 3011	Experience Barossa Ale Haus—where German-inspired cuisine meets the best of local craftsmanship. Savor hearty dishes alongside a curated selection of beer, wine, coffee, and spirits, all sourced from the finest local craft manufacturers. Whether you're in the mood for beer, a glass of local wine, or a perfectly brewed coffee, Barossa Ale Haus is your go-to destination for authentic flavors and good times.	Local wine, beer and coffee.	German inspired cuisine.
The Glacerie at Barossa Valley Ice Cream Company Ph: 0409 200 292	All of our products are gluten free and our sorbets are vegan. We use traditional recipes and whole natural ingredients for our products, and about 70% of our ingredients are sourced from within South Australia. Occasionally we will be churning ice cream through the window into the kitchen.	N/A	Ice Cream.
Kaesler Winery Ph: 8562 4488	Established in the 1890s, Kaesler welcomes you into a gorgeous setting of character-filled stone buildings and luxurious Barossa wine. T	Variety of reds and whites.	Platters.
Maggie Beer Farm Shop Ph: 8562 4477	A visit to Maggie Beer's Farm Shop is an absolute must. Cook, writer and founder of 'Maggie Beer Products', this venue offers a large range of retail products and Maggie's exclusive range, pre booked wine tastings also available. Here you'll also find her cafe offering Coffee, cakes and casual Platter lunch options.	Cider, gin, wines by the glass or bottle, coffee.	Café, share plates, picnic options.
Tanunda Town Centre	The cosmopolitan heart of the Barossa and home to the Tourist Information Office, here you can experience a whole cross section of the Barossa good life here, with an ever-growing cluster of cafes, restaurants, butchers, bakeries and cellar doors providing a glimpse into the Barossa' famous food and wine offering.	Everything under the sun!	Cafés, bakery, share plates, picnic options.
			•







### TASTING FEES:

I ASTING FEES:	
Venue	Tasting Fees
St Hallett Wines	• \$25pp The Barossa Explorer wine tasting (Bookings Preferred via website)
	• \$25pp Chocolate and Wine Flight (Bookings Preferred via website)
	<ul> <li>\$30pp Shiraz Masters (Bookings Preferred via website)</li> </ul>
	<ul> <li>\$15% off all wine purchases upon joining the St Hallett Wine Club</li> </ul>
	• Special Offer Trailhopper Guests: purchase one glass of wine and receive the second glass
	complimentary glass of wine from beverage list with every wine flight and platter/pizza
	purchased(Bookings Preferred via website)
Bethany Wines	<ul> <li>\$10pp First Village Reds Tasting or First Village Whites Tasting (Bookings Essential)</li> </ul>
	• \$15pp Blue Quarry Tasting (Bookings Essential)
	Exclusive Trailhopper Deal: One tasting fee waived per 3 bottle purchase
	Exclusive Trailhopper Deal: Free freight on 6 bottle purchases
Rusden Wines	<ul> <li>\$10pp to 'choose your own tasting adventure' from our range of wines, (Bookings Recommended)</li> </ul>
	<ul> <li>If you prefer to 'sit back and relax' on your tour we also offer Trailhopper visitors 10% off wines by the glass</li> </ul>
Lambert Estate	• \$15pp Premium Tasting (Bookings Essential)
<u>Yalumba</u>	• \$15pp Samuels Collection Tasting Flight (2 x White & 2 x Reds) (Bookings Essential)
	• \$15pp Yalumba White Tasting Flight (\$10.00)(4 x whites) (Bookings Essential)
	• \$20pp Best of Barossa Tasting Flight (4 x reds) (Bookings Essential)
	• \$30pp Rare and Fine Tasting Flight (1 x white 3 x reds) (Bookings Essential)
	• \$70pp Yalumba The Ultimate Tasting (Bookings Essential)
	• 120pp Yalumba Unlocked (Only available 2:30pm) (Bookings Essential)
	• \$175pp Museum Tasting (Back Vintage Wines) (Bookings Essential)
Saltram Wines/	\$20pp Saltram Foundation Tasting
<u>Pepperjack</u>	\$20pp Pepperjack AFL Footy Inspired Tasting
Wines/ Salter's	\$30pp Saltram Luxury Tasting
<u>Kitchen</u>	
<u>Penfolds</u>	\$20pp Daily Tasting Flight
	• \$50pp Grange Taste – 30ml
	• \$100pp Ultimate Tasting Flight
	<ul> <li>\$95pp Make your own blend (Bookings Essential, only available for 1:52pm)</li> </ul>
First Drop Wines	• \$10pp 'Fun & Fresh' Tasting (current releases) (Bookings Preferred)
	• \$15pp 'Reserve' Tasting (Bookings Preferred)
	• \$25pp White Wine Flight (Bookings Preferred)
	• \$30pp Mixed Wine Flight (Bookings Preferred)
	• \$35pp Red Wine Flight (Bookings Preferred)
Barossa Distilling	<ul> <li>Gin Tasting Experience from \$25-\$35pp (Bookings Preferred)</li> </ul>
<u>Company</u>	<ul> <li>\$30pp Cocktail Tasting Paddle (Bookings Preferred)</li> </ul>
	• Private Tasting Experience by appointment only Monday – Thursday 11am-12pm or 2pm-3pm
Bean Addiction	<ul> <li>10% off any 3kg purchase of Coffee Bean products</li> </ul>
Coffee Roasters	<ul> <li>20% off any 6kg purchase of Coffee Bean products</li> </ul>
Kaesler Winery	\$15pp Standard Tasting
	• \$50pp The Icon Tasting
Maggie Beers	• \$15pp Estate Wines Tasting or \$38with Cheese Board (Bookings Essential Via Website)
Farm Shop	• \$20pp Gin Tasting (Bookings <i>Essential</i> Via Website

Please Turn Over for Food Options

Share Platters and Other food options at Venues:



14	- 10 //
Venue	Food Options
St Hallett Wines	<ul> <li>\$20-\$25 Pizzas available (Bookings Essential)</li> <li>\$20 Chocolate Plate - hand-crafted chocolates (Bookings Essential)</li> <li>\$25 Small Cheese Plate (Bookings Essential)</li> <li>\$25 Small Tapas Platters (Bookings Essential)</li> <li>\$45 Cheese Plate (Bookings Essential)</li> <li>\$65 Tapas Platters (Bookings Essential)</li> <li>\$65 Regional Platter (Bookings Essential)</li> </ul>
Bethany Wines	<ul> <li>\$35 Cheese Platter (Serves Two and Dietary requests must be prebooked) (Bookings Essential)</li> <li>\$45 Picnic Platter (Serves Two and Dietary requests must be prebooked) (Bookings Essential on weekends and groups)</li> </ul>
Rusden Wines	<ul> <li>'Build your own platter' from our selection of locally sourced cheeses, meats, chutneys, fruits, nuts and crackers. Fresh bread on weekends. 10% off for Trailhopper guests only.</li> </ul>
Lambert Estate	<ul> <li>à la carte restaurant available 7 days a week. (Bookings Essential)</li> <li>Assorted Platters \$39-\$52 (Bookings Essential)</li> <li>Assorted Pizzas from \$25-\$30 (Bookings Essential)</li> <li>Trailhopper Special: Be sure to preorder by emailing Gavyn at gavyn@lambertestate.com the time and any of the delicious meals listed below and as a special treat, you'll receive a complimentary tasting experience!     Please note: Most dietary needs can be accommodated with the following meal options. (Bookings Essential)         <ul> <li>\$25 Margherita Pizza - tomato, bocconcini and basil</li> <li>\$27 Pepperoni Pizza - tomato, pepperoni sausage and mozzarella</li> <li>\$27 Peruvian Cuatro Chilli Pizza - Rocoto, Amarillo, Panca &amp; Jalapeno chili's with mozzarella</li> <li>\$27 Haloumi - Barossa Valley Cheese haloumi, with olives, Lamberts capers and chives</li> <li>\$30 BBQ Chicken Marinated - Free Range chicken thigh fillet with Barossa Bacon and BBQ sauce</li> <li>\$35 Eye fillet of beef - Lamberts' garden leaves, citrus dressing, jus, crispy potatoes</li> <li>\$35 Crispy skin chicken - Lamberts' garden leaves, citrus dressing, sauce verde, crispy potatoes</li> <li>\$35 Vegetarian option on request (e.g. Grilled vegetable cakes, Lambert's Garden leaves salsa)</li> </ul> </li> </ul>
Yalumba	<ul> <li>\$60 Tasting Flight and Coopers Platter for Two (Bookings Essential)</li> <li>\$70 Rare &amp; Fine Premium Tasting &amp; Cooper's Local Produce Platter for Two (Bookings Essential)</li> <li>\$100Rare &amp; Fine Premium Tasting &amp; Cooper's Local Produce Platter for Two (Bookings Essential)</li> <li>\$150 Yalumba Estate Picnic for 2 (Bookings Essential)</li> </ul>
First Drop Wines	<ul> <li>\$45pp Food &amp; Wine Experience – 4 Tapas dishes matched with 4 wines (Bookings Essential)</li> <li>Ala carte tapas</li> </ul>
Barossa Ale Haus	<ul> <li>All Trailhopper guest will get a free schooner of any beer on tap with any main meal purchased.</li> <li>To redeem please show lanyard when ordering.</li> </ul>
Barossa Distilling Company	Wood-fired Pizza and Bar bites (Menu to choose from)
Saltram Wines/ Pepperjack Wines/ Salter's Kitchen	<ul> <li>Grazing Menu – Monday to Wednesday</li> <li>Plate &amp; Pizza Menu – Thursday to Sunday</li> <li>Trailhopper guests will receive a complimentary Saltram Foundation Tasting (valued at \$20pp).         This requires a 2-hr stop and presentation of your Trailhopper lanyard and Salters Kitchen receipt in Cellar Door to redeem. (Bookings Recommended)     </li> </ul>
Ember Pizza	• \$42pp 'A Proper Good Feed' and \$5pp extra for Dessert (Bookings Essential)
Kaesler Winery	\$45 Barossa Regional Platters available  Places Turn Over for Pails Postsurent and Winers Over Times.

Please Turn Over for Daily Restaurant and Winery Open Times



#### RESTAURANT AND WINERY AVAILABILITY:

Day	Venue	Availability
Monday	Lambert Estate	Kitchen Closes at 3pm
	Saltram Wines/Pepperjack Wines/ Salter's Kitchen	Kitchen Closes at 3pm
	First Drop Wines	Kitchen Closed (Cellar Door Open)
	Ember Pizza	Closed
	Barossa Distilling Company	Closed
	Barossa Valley Ice Cream Company	Closed
	Ale Haus	Closed
Tuesday	Lambert Estate	Kitchen Closes at 3pm
	Saltram Wines/Pepperjack Wines/ Salter's Kitchen	Kitchen Closes at 3pm
	First Drop Wines	Kitchen Closed (Cellar Door Open)
	Ember Pizza	Closed
	Barossa Distilling Company	By Appointment
	Barossa Valley Ice Cream Company	Closed
Wednesday	Lambert Estate	Kitchen Closes at 3pm
	Saltram Wines/Pepperjack Wines/ Salter's Kitchen	Kitchen Closes at 3pm
	First Drop Wines	Kitchen Closes at 3pm
	Ember Pizza	Open 5pm-9pm
	Barossa Distilling Company	Closed
	Barossa Valley Ice Cream Company	Closed
Thursday	Lambert Estate	Kitchen Closes at 3pm
	Saltram Wines/Pepperjack Wines/ Salter's Kitchen	Kitchen Closes at 3pm
	First Drop Wines	Kitchen Closes at 3pm
	Ember Pizza	Open 5pm-9pm
	Barossa Distilling Company	Open 1-5pm
<u>Friday</u>	Lambert Estate	Kitchen Closes at 3pm
	Saltram Wines/Pepperjack Wines/ Salter's Kitchen	Kitchen Closes at 3pm
	First Drop Wines	Kitchen Closes at 3pm
	Ember Pizza	Open 11:30am-9pm
	Barossa Distilling Company	Open 11am-Late
Saturday	Lambert Estate	Kitchen Closes at 3pm
	Saltram Wines/Pepperjack Wines/ Salter's Kitchen	Kitchen Closes at 3pm
	First Drop Wines	Kitchen Closes at 3pm
	Ember Pizza	Open 11:30am-9pm
	Barossa Distilling Company	Open 11am-Late
<u>Sunday</u>	Bethany	Open from 1pm onwards
	Lambert Estate	Kitchen Closes at 3pm
	Saltram Wines/Pepperjack Wines/ Salter's Kitchen	Kitchen Closes at 3pm
	First Drop Wines	Kitchen Closes at 3pm
	Ember Pizza	Open 11:30am-5pm
	Barossa Distilling Company	Open 11am-5pm

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.

<u>Please note</u> these are standard open and closed times. There are some places that will be open extra or closed during the peak time.



## TrailHopper's Golden Rules

### 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 <u>not</u> 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 <u>here</u>
- You need to include food in your planning

# Golden Rule #2 – Bookings are now required 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 or Recommended* 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.

#### 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. Please note: The tour format for all *large groups* (7+) consists of 2 x pre-booked group winery tastings (1 hour each), followed by a pre-booked long leisurely lunch (2 hours) 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.