



McLaren Vale South



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 South Timetable

DEPART CITY	10:00				
McLaren Visitor Information Centre	11:00	12:00	13:00		
Hardys Tintara/McLaren Vale Township	11:03	12:03	13:03		
Chalk Hill Wines/Never Never Distilling	11:09	12:09	13:09		
Oxenberry Farm Wines	11:13	12:13	13:13		
Serafino Wines	11:16	12:16	13:16	14:16	15:16
Hastwell & Lightfoot/Haselgrove	11:20	12:20	13:20	14:20	15:20
McCarthy Orchard	11:25	12:25	13:25	14:25	15:25
The Vine Shed	11:27	12:27	13:27	14:27	15:27
Bec Hardy Wines	11:32	12:32	13:32	14:32	15:32
Shirvington Wines	11:37	12:37	13:37	14:37	15:37
Down The Rabbit Hole Wines	11:41	12:41	13:41	14:41	15:41
Battle of Bosworth Wines			13:46	14:46	15:46
Fox Creek Wines			13:52	14:52	15:52
Primo Estate Wines			13:59	14:59	15:59
Pirramimma Wines			14:03	15:03	16:03
McLaren Visitor Information Centre					16:10
DEPART REGION	16:10				
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

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



McLaren Vale South Destinations

VENUE	DESCRIPTION	WINE/DRINKS	FOOD
Visitor Information Centre Ph: 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.
McLaren Vale Township	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 spots.
Hardy's Tintara Ph: 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 165 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 new 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.
Chalk Hill Wines Ph: 8323 8885	Chalk Hill Wines is a family-owned winery dedicated to small batch, hand crafted wines of distinction. Our humble cellar door offers a range of tasting experiences, with our decking area showcasing panoramic views of the beautiful McLaren Vale region. Our Mediterranean varieties are ideal to pair with the Italian style street food offered by Cucina Di Strada on site. 🍷🍷🍷	Handcrafted wines, ciders, beers and soft drinks.	Italian street food.
Never Never Distilling Ph: 8125 5565	The Never Never Distillery Door operates within the Chalk Hill Collective site in beautiful McLaren Vale. Book a table to enjoy our award-winning gins while taking in the stunning vistas of the region. Choose from one of our popular gin & tonic tasting flights or enjoy seasonal cocktails made by our talented team of bartenders. While you're here, you can also visit our friends at Chalk Hill Winery and purchase delicious Italian street food from Cucina di Strada! 🍷🍷🍷	Gin tasting flights, cocktails, beer, wine, soft drinks and coffee.	Italian street food.
Oxenberry Farm Wines Ph: 8323 0188	Established in 1840 and known as The Birthplace of McLaren Vale, Oxenberry Farm was once home to the first settlers of this beautiful region and the original homestead still stands today. Located on the outskirts of the McLaren Vale township, our cellar door boasts magnificent views of vineyards and Pedler Creek, private tasting areas, outdoor seating, fireplaces, multiple function rooms, and more. Our wines are all estate-grown and produced by award-winning, third-generation McLaren Vale winemakers. The restaurant offers a seasonal menu with breakfast from 9am and lunch from 12pm, sourcing all produce from local suppliers. 🍷🍷🍷	Wines, ciders, beers, cocktails and soft drinks.	Breakfast, lunch and antipasto menu.
Serafino Wines Ph: 8323 0157	Serafino's belief is that wine should be intriguing from first look at the label to last sip from the bottle. Wine embodies the ethereal wonders of life... passion, tradition, goodness, love, laughter, life, and thankfulness. Ever the visionary back in the 1960's, Serafino (Steve) started the famous Maglieri wine brand and sold out to Southcorp in 1998, only to purchase another winery a year later and name it Serafino. Serafino Wines includes the cult labels in Terremoto and Sharktooth as well as the Malpas, Black Label Reserve, Black Label, Bellissimo and Goose Island Ranges. These ranges cover most of the noble grape varieties as well as the new modern alternate varieties. 🍷🍷	McLaren Vale classic varietals, Italian varietals, sparkling, sweet, fortified.	Fine dining and platters.
Hastwell & Lightfoot Ph: 8323 0010	Experience H&L's award-winning wines, hospitality and lunch platter for yourself. Recently named Best Family - Owned Winery - McLaren Vale by Australian Enterprise Awards (2023), Top 150 wineries in Australia by Grapegrower & Winemaker Magazine (2023), and Best Winery Tourism & Tasting Experience 2022 - McLaren Vale by Lux. Hastwell & Lightfoot specialises in Mediterranean varieties (e.g. Vermentino, Fiano, Barbera, Tempranillo, and more!) and has an indoor fireplace and outdoor seating available. 🍷🍷🍷	White, Rosé, red wine, Love + Glory sparkling wine, craft beer, cider, local gin & vodka and Barista coffee.	Grazing platters, toasties, snacks.
Haselgrove Wines Ph: 8323 8706	Established in 1981, Haselgrove Wines focuses on small batch production at our award-winning winery. Our new cellar door has something for everyone. Join us at the tasting bench, sit back and relax on our rooftop, or wander the lawns alongside our old vine Shiraz. 🍷🍷🍷	Reds, whites, sparkling, craft beer, local gin.	Pizzas & grazing board.
McCarthy Orchard Ph: 0418 562 919	Family owned Cellar Door in the heart of McLaren Vale. Taste our wines and ciders; grown and made on site; we have some of the oldest Shiraz and Cabernet vines in the region as well as other varieties. Our ciders are made from our own apples and pears as well - being the only Orchard in McLaren Vale. Beer and ciders on tap. Kid and pet friendly. 🍷🍷🍷	Reds, whites, Rosé, apple cider, pear cider, beer, fortified and plum liquor.	Wood oven pizzas, cheeseboards and icecreams!
The Vine Shed Ph: 0487 332 264	The Vine Shed, offers a fantastic range of wines from both the Vine Shed & Conte Estate labels for tasting and purchase. When visiting, we recommend trying the Conte Estate Circa 1880 Shiraz along with share platters, wood oven pizzas, as well as other tasty food selections. In addition to the cellar door there are plenty of things to do for everyone. For the kids, a play area so you can enjoy your day while your kids are kept entertained. Live music over the weekends. Various spaces to enjoy inside and outside with amazing views from the deck. 🍷🍷🍷	Sparkling, white and red wines, beer, gin, cocktails, cider, espresso coffee.	Tapas, pizza, pasta, platters and Chef's Specials.
Bec Hardy Ph: 8383 2700	Visit the Bec Hardy cellar door to experience our award-winning wines that reflect 170 years of South Australian winemaking heritage. The cellar door is surrounded by native flora and fauna with stunning views across the vineyards and eastern foothills of McLaren Vale, and also offers plenty of games and activities for little and big kids alike. 🍷🍷	Award-winning range of sparkling, white and red wines.	Grazing boards and share plates.
Shirvington Wines Ph: 8323 7649	McLaren Vale is Shirvington's home and they want you to feel like it's yours too! Take in the picturesque views as you're welcomed into the cellar door by one of the family members. On offer is an intimate tasting experience, accompanied by the knowledge of their diverse range of wines produced from their sustainable vineyards. Sit back and feel apart of the family, bask in the beautiful surroundings of this boutique tasting room and enjoy some premium McLaren Vale wine. 🍷🍷🍷	Traditional and alternative reds, whites, Rosé, local craft beer and non-alcoholic options.	Platters.
Down The Rabbit Hole Wines Ph: 0448 764 956	Down the Rabbit Hole Wines invites you to a world of sensory delight and culinary indulgence. Our handcrafted, organic wine will begin your journey, and once you're here, we know you'll be happy to slow down a while with us. Enjoy some of the best pizza you've tasted, share one of our incredible cheeseboards out on our lawns, or experience a warm, welcoming and relaxed take on fine dining at our restaurant, Fiore. Reservations are required for our restaurant only. 🍷🍷	Sparkling, white rose and red wine.	Fine dining, casual dining, pizza, cheese platters.
Battle of Bosworth Ph: 8556 2441	Battle of Bosworth make organically grown wines from family vineyards located near Willunga, established in 2001 by Joch Bosworth and Louise Hemsley-Smith on vineyards planted by Joch's parents in the 1970s. The wines take their name from the original Battle of Bosworth, fought on Bosworth Field, Leicestershire, England in 1485. Battle of Bosworth makes wines with flavour, texture and balance that best express the unique characteristics of their foothills site. Spring Seed Wine Co range of organic wines and Springs Road Wines (from Kangaroo Island) are also available for tasting in the Bosworth cellar door at any one time. 🍷🍷	Reds, whites and sparkling.	Build your own platter.
Fox Creek Wines Ph: 8556 4779	Fox Creek Wines historic 19th century stone cottage cellar door is situated on 46 picturesque hectares surrounded by vineyards and beautiful gardens. Experience guided wine and gin tastings or enjoy a casual beverage from our Garden Bar from our selection of boutique made beer, gin, vodka, cocktails or nonalcoholic soft drink, mocktail or Gather Kombucha. The Fox Creek Kitchen showcases delicious seasonal produce sourced from the region in our family-friendly menu. 🍷🍷🍷	Sparkling, white and red wines, boutique beer, gin, vodka, cocktails, soft drink, mocktails, kombucha.	Casual dining and platters.
Primo Estate Wines Ph: 8323 6800	Step into our warm and welcoming Cellar Door, where the air is filled with the aromas of freshly baked bread, Italian cheese and our handcrafted McLaren Vale wines. As you settle into your tasting, you'll be greeted with breathtaking views and the kind of hospitality that only a family-run winery can provide. 🍷🍷	Sparkling, white, and red wines.	Bread and olive oil.
Pirramimma Wines Ph: 8323 8205	Located in what was once the original winery, Pirramimma's Cellar Door offers a genuine historical experience. Taste the result of four generations of family winemaking and viticulture with guided flights of our collection; from rare old fortified's, pioneering red varieties and vibrant sparkling and white wines. Art Gallery of renowned local artist Louise Johnston. 🍷	Reds, whites and sparkling.	



Please visit www.trailhopper.com.au or call us on 0422 319 123



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TASTING FEES:

Venue	Tasting Fees
<u>Hardy's Tintara</u>	<ul style="list-style-type: none"> \$15pp Hardys Classic Wine Tasting - tailored perfectly to you. (<i>Bookings Essential</i>) \$25pp Hardys Icon Wines Tasting: Embrace Hardy's timeless wine legacy. (<i>Bookings Essential</i>) \$25pp Hardys Rare Fortified Tasting - an expertly crafted collection (<i>Bookings Essential</i>)
<u>Chalk Hill Wines</u>	<ul style="list-style-type: none"> \$25pp Chalk Hill Tasting Experience (<i>Bookings Recommended on Weekends</i>) Exclusive Trailhopper Special: Receive 10% discount off your total takeaway purchases.
<u>Never Never Distilling</u>	<ul style="list-style-type: none"> \$30pp Gin & Tonic Tasting Flight (<i>Bookings Recommended on Weekends & Public Holidays</i>) \$45 Martini or Negroni Tasting Flights (<i>Bookings Recommended on Weekends & Public Holidays</i>) \$95pp Juniper Grape & Grain Package (<i>Prior Booking Essential</i>) \$145 Premium Gin Masterclass (<i>Prior Booking Essential</i>)
<u>Oxenberry Farm Wines</u>	<ul style="list-style-type: none"> \$15pp Oxenberry wine tasting, redeemable upon purchase of 3 takeaway bottles (<i>Bookings Essential for 6 or more</i>)
<u>Serafino</u>	<ul style="list-style-type: none"> \$15pp Discover Flight (<i>Bookings Essential</i>) \$30pp Premium Flight (<i>Bookings Essential</i>)
<u>Hastwell and Lightfoot</u>	<ul style="list-style-type: none"> \$15pp Signature Wine Flight (<i>Bookings Recommended</i>) \$25pp Premium Red Wine Flight (<i>Bookings Recommended</i>) Exclusive Trailhopper Special: \$20pp one signature tasting plus local olives and roasted almonds \$72 Platter Lunch and Wine Tasting for two guests (<i>Bookings Recommended</i>)
<u>Haselgrove</u>	<ul style="list-style-type: none"> Ultimate Tasting Hour Trailhopper Only Special: \$30 for 1 person / \$45 package for 2 people - includes a curated tasting of our finest wines or glass of wine, whilst enjoying a choice of pizza or a selection of gourmet cheeses. (<i>Bookings Recommended</i>) \$15pp 'Modern McLaren Vale' or Origin series (<i>Bookings Recommended</i>) Bookings Recommended always during peak seasons (<i>Bookings Recommended</i>)
<u>McCarthy's Orchard</u>	<ul style="list-style-type: none"> \$15pp Wine Tasting (<i>Bookings Essential</i>) \$10pp Cider Tasting (<i>Bookings Essential</i>) Exclusive Trailhopper Special: Tasting fee redeemable upon purchase of 3 or more bottles
<u>The Vine Shed</u>	<ul style="list-style-type: none"> \$12pp Vine Shed Self-Guided Wine Tastings (Only available Thursdays & Fridays) (<i>Bookings Required</i>) \$45pp Vine Shed Self-Guided Wine & Chocolate Pairing (Only available Thursdays & Fridays) (<i>Bookings Required</i>) \$50pp Vine Shed Guided VIP Wine Tastings includes a Platter to share (Only available Thursdays & Fridays) (<i>Bookings Required</i>) Trailhopper Special: Wine Purchases - \$60 for a 6 pack of pre-mixed or straight varieties.
<u>Bec Hardy</u>	<ul style="list-style-type: none"> \$15pp Bec Hardy, Pertaringa and Lot94 Tasting (<i>Bookings Recommended Walk-ins Welcome</i>) \$25 The Icons (<i>Bookings Recommended Walk-ins Welcome</i>) Exclusive Trailhopper Deal: a complimentary glass of the Bec Hardy Sparkling NV upon arrival
<u>Shirvington</u>	<ul style="list-style-type: none"> \$15pp Row X Row Wine Tasting - offering 3x White Wines, 1x Rose and 2x Red Wines (<i>Bookings Recommended on weekends</i>) \$20pp Red Wine Tasting - offering 6x Premium Red Wines (<i>Bookings Recommended on weekends</i>) Happy to mix and match our wine tastings and adhere to wine preferences Exclusive Trailhopper Special: Tasting fee is redeemable upon purchase of a bottled wine Exclusive Trailhopper Special: Receive 10% off when purchasing a minimum of 3x bottles or more
<u>Down The Rabbit Hole</u>	<ul style="list-style-type: none"> \$25pp Life's for Living - six wines, 45 minutes (<i>Bookings Recommended</i>), walk-ins always welcome) \$20pp Joy and Bliss - four wines, 30 minutes (<i>Bookings Recommended</i>), walk-ins always welcome) Complimentary tastings for wine club members
<u>Battle of Bosworth Wines</u>	<ul style="list-style-type: none"> \$10pp Tasting (<i>Bookings Essential via website</i>)
<u>Fox Creek Wines</u>	<ul style="list-style-type: none"> \$15pp White Lovers Flight (<i>Bookings Essential</i>) \$15pp Red Lovers Flight (<i>Bookings Essential</i>) \$15pp Alternative Wine Flights (<i>Bookings Essential</i>) \$20pp Legacy & Icons Wine Flight (<i>Bookings Essential</i>)
<u>Primo Estate Wines</u>	<ul style="list-style-type: none"> \$15pp Primo Estate Tasting: Let our friendly team guide you through a tasting of our Primo Estate wines accompanied by a plate of freshly baked bread and JOSEPH Extra Virgin Olive Oil to share (<i>Bookings Essential</i>) \$25pp JOSEPH Experience Tasting: Treat yourself to our premium wine tasting accompanied by the latest release JOSEPH Extra Virgin Olive Oil, Italian Grana Padano cheese and locally baked crusty bread (<i>Bookings Essential</i>)
<u>Pirramimma Wines</u>	<ul style="list-style-type: none"> \$10pp Tasting (<i>Bookings Essential Via Phone call 8323 8205</i>)

Please Turn Over for Food Options



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SHARED PLATTERS AND OTHER FOOD OPTIONS AT VENUES:

Venue	Food Options
<u>Hardy's Tintara</u>	<ul style="list-style-type: none"> • Hardys Platter: <ul style="list-style-type: none"> ○ \$15 Freshly Baked Bread and Dukkah ○ \$25 Charcuterie Board ○ \$35 Regional Cheese Board • \$75 Tintara Picnic Platter
<u>Chalk Hill Wines/ Never Never Distilling</u>	<ul style="list-style-type: none"> • Italian style street food offered by Cucina Di Strada
<u>Oxenberry Farm Wines</u>	<ul style="list-style-type: none"> • Mediterranean inspired À la carte dining from \$15-\$30 • \$50 Farmers Antipasto Platter for 2-4
<u>Serafino</u>	<ul style="list-style-type: none"> • Restaurant – Fine Dining (Available Thursday to Sunday) (<i>Bookings Essential</i>): <ul style="list-style-type: none"> ○ \$75pp 2 course ○ \$90pp 3 course ○ \$95pp Degustation (optional premium wine pairing +\$95) • Cellar Door: <ul style="list-style-type: none"> ○ \$ Regional Grazing Platter (Available 7 days) (<i>Bookings Essential</i>) ○ \$38 Farmhouse Cheese platter (Available 7 days) (<i>Bookings Essential</i>) ○ Panini / Hot Chips / Arancini Balls (Thursday to Sunday) (<i>Bookings Essential</i>)
<u>Hastwell and Lightfoot</u>	<ul style="list-style-type: none"> • \$72 Platter Lunch and Wine Tasting for 2 guests (<i>Bookings Recommended</i>) • \$13 Toasted Sandwiches (<i>Bookings Recommended</i>) • \$42 Grazing Platter for 2 (Named one of SA's Best by Adelady) (<i>Bookings Recommended</i>) • Assorted other snacks: olives & almonds; bread, EVO & dukkha; truffle popcorn (<i>Bookings Recommended</i>)
<u>Haselgrove</u>	<ul style="list-style-type: none"> • Ultimate Tasting Hour Trailhopper Only Special: \$30 for 1 person / \$45 package for 2 people - includes a curated tasting of our finest wines or glass of wine, whilst enjoying a choice of pizza or a selection of gourmet cheeses. (<i>Bookings Recommended</i>) • \$60 - Enjoy a fuss-free lunch with our grazing board special including 2 glasses of wine of your choice for (<i>Bookings Recommended</i>)
<u>McCarthy Orchard</u>	<ul style="list-style-type: none"> • \$18-\$24 Wood Oven Pizzas (<i>Bookings Recommended</i>) • \$25 Rustic Cheese Platter: Two Cheeses, fruit paste, crackers, and a selection of orchard fruits (<i>Bookings Recommended</i>) • \$10 Ruby Plum Ice Cream: Golden North Vanilla Icecream combined with our Ruby Blood Plums from the Orchard (<i>Bookings Recommended</i>)
<u>Vine Shed</u>	<ul style="list-style-type: none"> • Tapas available Friday to Sunday (<i>Bookings Required</i>) • Pizza available Friday to Sunday (<i>Bookings Required</i>) • Platters available Thursday to Sunday (<i>Bookings Required</i>)
<u>Bec Hardy Wines</u>	<ul style="list-style-type: none"> • Grazing plates 7 days (<i>Bookings Recommended</i> <i>Walk-ins Welcome</i>) • Feed me menu \$95pp Friday to Sunday (<i>Bookings Required</i>)
<u>Shirvington</u>	<ul style="list-style-type: none"> • Build your own platter from our menu of delicious local cheeses, pates, sliced meats and more.
<u>Down The Rabbit Hole</u>	<ul style="list-style-type: none"> • \$95pp Fiore Restaurant - Mangiamo experience. Only available Thursday – Sunday (<i>Bookings Essential</i>) • \$78 Cheese Boards, suitable for 4+ people (<i>walk-ins welcome, no Bookings Required</i>) • \$16 - \$32 Italian style pizzas and small bites (<i>walk-ins welcome, no Bookings Required</i>)
<u>Battle of Bosworth Wines</u>	<ul style="list-style-type: none"> • Build your own Platter
<u>Fox Creek Wines</u>	<ul style="list-style-type: none"> • Regional platters (Available Monday – Friday) • Ala carte available Friday to Sunday (<i>Bookings Essential</i>)

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



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RESTAURANT AND WINERY AVAILABILITY:

Day	Venue	Availability
<u>Monday</u>	Oxenberry Farm Wines Serafino Haselgrove Hastwell and Lightfoot McCarthy Orchard Vine Shed Bec Hardy Wines Down the Rabbit Hole Wines Fox Creek	Kitchen Closes at 3pm Cellar Door Open & Kitchen Closed Open 12pm Kitchen Open Open for tastings closes 4pm (no wood oven pizza) Closed Kitchen Closes at 3pm Kitchen Closes at 3:30pm Cellar Door Open Garden Bar & Kitchen Closed
<u>Tuesday</u>	Oxenberry Farm Wines Serafino Haselgrove Hastwell and Lightfoot McCarthy's Orchard Vine Shed Bec Hardy Wines Shirvington Down the Rabbit Hole Wines Fox Creek	Kitchen Closes at 3pm Cellar Door Open & Kitchen Closed Open 12pm Closed Closed Closed Kitchen Closes at 3pm Closed Kitchen Closes at 3:30pm Cellar Door Open Garden Bar & Kitchen Closed
<u>Wednesday</u>	Oxenberry Farm Wines Serafino Haselgrove Hastwell and Lightfoot McCarthy's Orchard Vine Shed Bec Hardy Wines Shirvington Down the Rabbit Hole Fox Creek	Kitchen Closes at 3pm Cellar Door Open & Kitchen Closed Open 12pm Closed Closed Closed Kitchen Closes at 3pm Closed Closed Cellar Door Open Garden Bar & Kitchen Closed
<u>Thursday</u>	Oxenberry Farm Wines Serafino Haselgrove Hastwell and Lightfoot McCarthy's Orchard Vine Shed Bec Hardy Wines Down the Rabbit Hole Fox Creek	Kitchen Closes at 3pm Kitchen Closes at 3pm Open 12pm Closed Closed Cellar Door Closes at 3pm & Kitchen Closed Kitchen Closes at 3pm Kitchen Closes at 3:30pm (Reopens at 5:30pm Thursday evening Pizza & Wine Night) Kitchen Closes at 3pm
<u>Friday</u>	Oxenberry Farm Wines Serafino Haselgrove Hastwell and Lightfoot McCarthy's Orchard Vine Shed Bec Hardy Wines Down the Rabbit Hole Fox Creek	Kitchen Closes at 3pm Kitchen Closes at 3pm Open 12pm Kitchen Open Open Wood Oven Pizza closes at 3:30pm Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Closes at 3:30pm (Reopens at 5:30pm Friday evening Golden Times - Live music) Kitchen Closes at 3pm
<u>Saturday</u>	Oxenberry Farm Wines Serafino Hastwell and Lightfoot McCarthy's Orchard Vine Shed Bec Hardy Wines Down the Rabbit Hole Fox Creek	Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Open Open Wood Oven Pizza closes at 3:30pm Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Closes at 3:30pm Kitchen Closes at 3pm
<u>Sunday</u>	Oxenberry Farm Wines Serafino Hastwell and Lightfoot McCarthy's Orchard Vine Shed Bec Hardy Wines Down the Rabbit Hole Fox Creek	Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Open Open Wood Oven Pizza closes at 3:30pm Kitchen Closes at 3pm Kitchen Closes at 3pm Kitchen Closes at 3:30pm Kitchen Closes at 3pm

Please note Oxenberry 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

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 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.
-