

HOW IT WORKS

In 2011 visitors are spoilt for choice!

Experience is a party atmosphere with great food, wine and live music guaranteed to have you dancing.

Relish offers a more relaxed and smaller event where you can enjoy the great food, wine and atmosphere.

Delight your senses at an intimate food and wine matching dinner or join in on a regional master class.

Bookings are to be made online for Sunday Experience venues at www.mclarenvale.info

Relish and Delight events can be booked direct with venues

Bookings are not required for Experience venues on Monday

RAA DESIGNATED DRIVER:

McLaren Vale and the RAA encourage the use of designated drivers and the responsible service of alcohol. Visit the McLaren Vale & Fleurieu Visitor Centre at the start of your day to collect your wrist band and Designated Driver vouchers. Available for pick up until 2:00pm on Sunday and Monday.

No BYO Alcohol or Food

RESPONSIBLE SERVICE OF ALCOHOL:

In compliance with laws for responsible service of alcohol, wine will not be served to intoxicated guests. Drunk or disorderly patrons will not be permitted entry to venues or remain on premises.

MCLAREN VALE

One thing leads to another

MCLAREN VALE

BankSA
SEA &
VINES

Choose from:

- Experience – online bookings \$20 per person
- Experience Sunday All Day
- Experience Monday
- Relish
- Delight

June Long Weekend

12th & 13th June 2011

www.mclarenvale.info for more info!

Major Sponsor



BankSA

Media Sponsors



Sponsors



Drink too much,
you're asking for trouble.

Pace yourself. Have a water or soft drink before your glass of wine.

alcohol.sa.gov.au
1300 13 1340



Find us on  for all the latest news & updates!

Relish

>> CHAPEL HILL MAP: L2

Great wines. Chilled tunes, blended by Bushing King Michael Fragos. Rich history - 1865 Chapel. Delicious food crafted by chef Rebecca Stubbs. Sunday indulge in our famous BLT – Black Angus beef, Langoustine, Tomato concasse and a glass of McLaren Vale's finest \$15. 11am – 4pm Contemporary gallery. Hand crafted. Regional produce. Sun & Mon 11am – 5pm
Bookings preferred: 08 8323 9182 or email info@chapelhillwine.com.au

>> MAXWELL WINES MAP: K7

Breakfast 9:00 – 12:00: Smoked Salmon with poached eggs and caviar on brioche accompanied by orange crème fraiche or French Toast with a warm salad of fried Gruyere, asparagus and cherry tomato with Hollandaise sauce. Complimentary glass of warm Spiced Mead with each breakfast
Lunch arrive 12:15 for a 12:30 start: "The Quartet" A culinary journey of four entree size dishes featuring seasonal and regional ingredients. Ring us for menu details. (matching wine flight optional extra) Music by Warp Factor 2 - upbeat acoustic duo.
Cost: Sunday 12th June Breakfast \$18, Quartet \$38, Wine Flight \$16
Booking enquiries: 08 8323 8200 or jo@maxwellwines.com.au

>> PAXTON MAP: G6

Dinner with the Paxtons and the Victory - Friday 10th June
Chefs Glen and Brett Worrall will prepare a three course feast to compliment a selection of current and museum Paxton wines. Compare vintages of Chardonnay, AAA and Shiraz with winemaker Michael Paxton and Victory Hotel Proprietor and wine aficionado Doug Govan.
A long table dining experience in The Wheaton Pavilion – with a difference. 6.30 for 7.00pm
Cost: \$80 per head
Bookings required: 08 8323 9131 or email wine@paxtonvineyards.com

>> RED POLES HOSTS PERTARINGA WINES MAP: N11

Red Poles and Pertaringa Wines partner to offer a night of fine food, wine and entertainment in the relaxed atmosphere of Red Poles. This is a perfect opportunity to arrive early for the Bank SA Sea & Vines Festivities and kick back before the party begins on the Sunday.
Red Poles head Chef Nat Wilson has designed a menu that samples the Fleurieu Peninsula and will be matched with new and museum releases of Pertaringa Wines. Live music by The Yearlings will be entwined with banter by the Pertaringa vigneron and winemaker on the food and wine matchings.
This event is limited to 80 people, Saturday 11th June commencing at 6pm and finishing at 11pm.
Cost: Tables of 8 are highly recommended for \$90 per person or \$99 per person for individual bookings.
Bookings required: Please contact Red Poles on 08 8323 8994 or redpoles@bigpond.net.au

>> SETTLEMENT WINES MAP: I4

Saturday, Sunday and Monday - Wood oven pizzas and other Italian influenced delights! See website for further details. Sunday and Monday –Smooth sounds at Settlement
Bookings required: 08 8323 7344 or email cellardoor@settlementwines.com.au

>> THE KITCHEN DOOR @ PENNY'S HILL & MR RIGGS CELLARS MAP: K13

With the Southern Youth Theatre Ensemble presents Shakespeare's 'Much Ado About Nothing' Friday, Saturday, Sunday and Monday night
Cost: Adults \$37, Concession \$32 – includes grazing platters and one glass of wine during interval.
Bookings required: Phone the Southern Youth Theatre Ensemble on 08 8384 6744

>> TAPESTRY MAP: K7

We've got the vibe, food to relish, wines to be experienced and lots of groovy live tunes.
Menu: The Antipasto platter or Twice cooked field mushroom, beef high pie with pea mash and shiraz butter
Dessert: Vanilla bean pannacotta with rhubarb compote and almond pistachio toast or the cheese board
Menu available Saturday and Sunday Lunch
Bookings preferred: 08 8323 9196 or email cellar@tapestry.com.au

>> THE KITCHEN DOOR @ PENNY'S HILL & MR RIGGS CELLARS MAP: K13

An all-inclusive four course degustation lunch prepared by our in-house Chef Ben Sommariva, matched with wines from the Penny's Hill & Mr. Riggs Cellars, plus a choice of cheeses from around the world or dessert of the day.
Music by 'Caliente' Guitar Trio – Brazilian inspired Samba music.
Cost: Sunday 12th June \$90 per person. Limited seats so get in quick.
Bookings required: 08 8556 4000 or email bookings@gwg.net.au

>> YANGARRA ESTATE VINEYARD MAP: T1

Chef Cheong Liew returns to South Australia to cook some of his favourite local dishes at a special BankSA Sea and Vines event at Yangarra Estate Vineyard.

The menu will consist of a choice of 3 dishes: Yangarra Estate Red Gum Barbequed Lamb; Victor Harbour whole baked and barbequed Mulloway with roasted vegetables, and McLaren Vale Portobello Mushroom sandwiches. Wine, Cheese and Coffee will be available for purchase.

The 3 piece band 'Junior' will be entertaining with their original mix of rock and folk.

The event opens at 11am and will go until 5pm. Guests are welcome anytime during these hours.

Cost: Bookings for the lunch are essential, with a cost of \$30 for 2 dishes or \$40 for 3.
Bookings required: 08 8383 7459 or email at yangarra.info@yangarra.com

Delight

>> DEGUSTATION AT D'ARRY'S VERANDAH RESTAURANT MAP: K6

Have a chance to mix and mingle with winemakers and family members then be wined and dined with eight sinfully delicious courses at d'Arry's Verandah restaurant.
Cost: Eight Course Degustation lunch with selected Museum wines matches - \$180
Saturday, Sunday and Monday – 12pm
Bookings required: 08 8329 4888 or email winery@darenberg.com.au

>> FINO WITH WIRRA WIRRA VINEYARDS MAP: L16

'Shared Experience' - 5 course dinner at Fino with Wirra Wirra Wines
Saturday 11th June, Canapes 7pm, Seating for Dinner 7.30pm.
Cost: \$130 per person
Bookings required: Please call Fino on 08 8556 4488

>> MAXIMUS MAP: N7

Wine Flights - "Good things come in threes"
Maximus wines, matched to sumptuous cheeses and decadent chocolate. Local and imported cheese, and chocolates handcrafted specially for Maximus Wines by a leading Adelaide Chocolatier.
Four sittings available each day.
Cost: \$25, includes platter and a Reidel glass, available Saturday, Sunday and Monday.
Bookings required: 08 8323 8777 or email maximuswines@bigpond.com

>> ROSEMOUNT MAP: L3

Vineyard Tour and Lunch on Monday 13th June
Let our wine educators take you on a journey of discovery. Starting at the cellar door join us for a guided tour of the surrounding vineyards, tasting wine in the vines then delve into the rich history of the cellar door with a hosted three course lunch with matched wines. All guests will receive a personalised bottle of premium McLaren Vale wine to take home as a memento of their fantastic day.
Cost: \$140 per person.
Bookings required: For further details including menu please contact our cellar door on 8323 6220

>> TINTARA MAP: J8

Hardy's Tintara McLaren Vale Shiraz Master Class presented by Winemaker, Charlie Seppelt.
45 minute presentation on Sunday 12th June at 11am, Hardy's Tintara Winery, Eileen Hardy Barrel Store. Explore the diversity of McLaren Vale Shiraz with Hardy's Tintara Winemaker, Charlie Seppelt, as he presents a selection of premium McLaren Vale Shiraz.
Cost: \$20 per head, 40 guests
Bookings required: 08 8329 4124 or email cellardoor@hardys.com.au

Experience

>> BENT CREEK (SM123VW) MAP: N7

Caterer: Bent Creek / Al Forno Wood ovens

Breakfast dish: Breakfast Burger - Bacon, egg, cheese and a choice of sauces (\$10)

Feature dish: Freshly made wood oven pizza with a variety of toppings (\$15)

Also available: Marinated chargrilled prawn skewers served with a mixed salad (\$15)

Vegetarian option: Vegetarian Pizza (\$15)

Dessert: Selection of gourmet tortes and biscuits and real espresso coffee

Wine: Bent Creek Rosina Rose, Bent Creek Gioia Moscato

Sunday entertainment: Watts up Front - High energy party band covering hits from the sixties to today (12 - 5pm)

Monday entertainment: DJ Reeve mix'n it with the old and new (12 - 5pm)

>> BOCCE CLUB - DOGRIDGE, DOWIE DOOLE & SABELLA VINEYARDS (S123VBW) MAP: L8

Caterer: On the Spot Catering with Vince Scarcella

Breakfast dish: Tasty Bacon and egg wrap (\$6)

Feature dish: Vince is renown for his delicious Chilli Prawns served with a risotto and fresh garden salad (\$15) or Penne with chicken and mushroom cooked in a Rose' sauce (\$12) or Arancini rice balls filled with tasty meat and cheese (\$6)

Vegetarian option: Pasta with broccolini, parmesan and local extra virgin olive oil (\$12) or Delicious Frittata and Salad (\$6)

Dessert: Heaven in your mouth , Tiramisu (\$6) and Coffee (\$3) all day

Wine: 2010 Sabella - Sauvignon Blanc, DogRidge - 2009 Viognier, Dowie Doole - 2009 Second Nature Red, Shiraz/Cabernet/Merlot

Sunday entertainment: Get up and dance to BORRIS LOVES TO BOOGIE from 10 - 1.30pm, followed by THE SMARTY BOYS , one of Adelaide's best party bands offering a kaleidoscope of entertainment including tributes to Blues Brothers, Pink, Robbie Williams & ABBA from 1.30 - 5pm

>> OLIVER'S TARANGA VINEYARDS (S23VB) MAP: J5

Caterer:The Barn Bistro

Feature dish: Coffin Bay Oysters served naked or with Thai dressing (6 - \$12, 12 - \$18)

Also available: Butter chicken with jasmine rice and pappadam (\$14), Japanese prawn dumplings with soy (\$10)

Vegetarian option: Veg Spring Rolls (\$5)

Dessert: Chocolate Fudge Brownie (\$3), Eton Mess (\$10), Espresso coffee all day

Wine: 2008 Small Batch Viognier

Sunday entertainment: Swap Sides - Funky acoustic duo to get you up and dancing Master Chef's Marion Grasy - Cooking demo with Fleurieu Seafood 12:30pm & 3:00pm

>> PARRI ESTATE (SM23VBW) MAP: P7

Caterer: HQ Cuisine

Feature dish: The HQ Seafood Tasting Platter - Crab & Red Pepper Omelette Roll, Cajun Prawn tails, Smoked Salmon Roulade with dill mustard sauce, baby rocket & lemon, Pickled vegies, olives & Pumpkin Taramasalata Dip w toasted ciabatta (\$20)

Also available: The Lamb Burger - 200gm Pure Suffolk Lamb pattie, hummus, greens, tomato, our Kasundi relish & herb mayo on a toasted damper bun (\$13)

Vegetarian option: HQ Vegelicious Burger' as above but with a chickpea, zucchini & sweet corn fritter (\$13)

Dessert: Top Deck Brownie - Warm White Chocolate & Almond Brownie, Hills Berry Coulis & Alexandrina Cream (\$8)

Wine: Parri Estate Cabernet Sauvignon 2008 Sunday & Monday Entertainment: Silver Hair - playing hits of the 70's, 80's and 90's

\$20 Booking fee for Experience Sunday events includes: Entry in to up to three Experience venues, an official lanyard, a Reidel Glass and a free pour of wine to enjoy with your lunch. Bookings not required for Experience Monday events.

>> PAXTON (SM123VBW) MAP: G6

Caterer: The Victory Hotel

Breakfast dish: Ellis smoked bacon, egg and sourdough with house-made tomato and chilli relish (\$10)

Feature dish: Coopers Battered Kangaroo Island King George Whiting, crisp chips, lemon and homemade tartare sauce. (\$15)

Also available: Coorong Angus Beef Balinese Curry with Coconut Rice (\$15)

Vegetarian option: Roasted pumpkin, leek, caramelised onion and taleggio tart. (\$14)

Dessert: Claire's Sticky date pudding with butterscotch sauce (\$10)

Wine: 2010 Shiraz Rose

Sunday and Monday entertainment: Etypejazz - a great mix of soulfully smooth compositions, big bluesy numbers plus arrangements of contemporary popular songs (Kids entertainment on Monday - Old Macdonald's Travelling Farm 10am - 3pm - an interactive animal nursery for the small and not so small!)

>> ROSEMOUNT (S23VB) MAP: L3

Caterer: Wayne Angove of Market 190

Feature dish: Crispy skinned South Australian snapper fillet on garlic roasted sweet potato and parsnip topped with fried leek and lime burre blanc (\$20)

Also available: Thai Red beef curry with coconut scented jasmine rice (\$16.50)

Vegetarian option: Mixed vegetable yellow curry with coconut scented rice (\$14.50)

Dessert: Decadent chocolate brownie with homemade baileys dessert sauce and double cream (\$8.50)

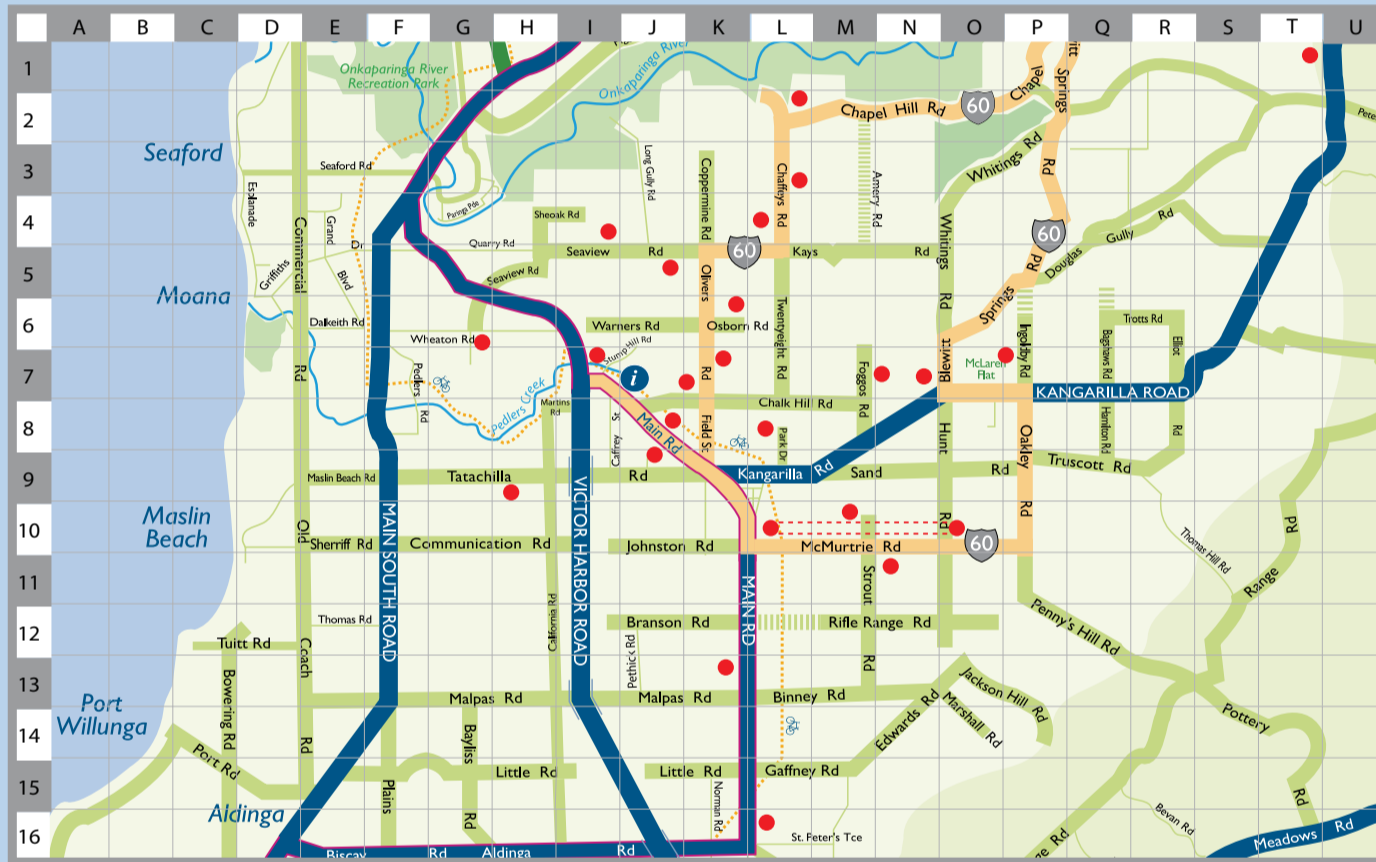
Wine: Rosemount District Release Shiraz

Sunday entertainment: Shannon Lloyd starts the day with his acoustic talents and then in the afternoon the Shannon Lloyd Trio amp up the vibe and get you on the dance floor. Children's Entertainment - Face painting and Kid's Colouring table. Come and enjoy the fun & relaxed atmosphere away from the crowds with great food & fantastic wine!

>> SHINGLEBACK (SM123VBW) MAP: I7

Caterer: The Vineyard Kitchen

Breakfast dish: Gourmet breakfast - double smoked bacon, free range egg, vintage cheddar and house made spicy tomato relish wrapped in a corn tortilla (\$10)



Feature dish: Gourmet lamb kofta wrap - organic Salt Bush lamb seasoned with authentic Lebanese spices, encased in Greek pita with fresh Roma tomato, Spanish onion, vintage cheddar cheese and garlic tzatziki dressing (\$15)

Also available: Wood oven pizza's - 3 ways! Margarita, BBQ Chicken and Hawaiian (\$20)

Vegetarian option: Vegetarian wrap - a fine selection of fresh char-grilled vegetables wrapped in pita with mesculin lettuce and our own spicy dressing (\$12)

Dessert: Self saucing double chocolate pudding served with lashings of Fleurieu double whipped cream (\$10)

Wine: Haycutters Shiraz/Viognier

Sunday entertainment: The Jump Daddies - Jump, Swing & Blues

Monday entertainment: Linda McCarthy - music to warm your soul

>> LEONFIELD & FRIENDS - AT OLD TATACHILLA (SM123VB) MAP: H9

Caterer: All Fired Up Pizza, Mediterranean BaBaQ, Dinki Di Oysters

Breakfast dish: Breakfast Pizza - Double Smoked Bacon, Eggs, Slow Roasted Tomato, Mozzarella Cheese and Parsley (\$15) or Mt George Scrambled Free Range Eggs, Bacon, Swiss Mushrooms and Toasted Turkish Bread on a plate. (\$15)

Feature dish: King Fish Pizza - Marinated King Fish Fillets, Mozzarella & Provolone Dolce Cheese with a Lemon Wedge (\$15) or Lamb on the Spit with Greek Salad, Tzatziki and Toasted Turkish Bread on a plate. (\$15)

Also available: Spangwalee Gourmet Pizza - Pepperoni, Roasted Capsicum, Mushroom, Kalamata olives (\$15) or Chicken Skewers with Greek Salad, Tzatziki and Toasted Turkish Bread on a plate. (\$15)

Vegetarian option: Vegetarian Pizza - Roasted Capsicum, Mushroom, Kalamata Olives, Basil Pesto, Mozzarella Cheese (\$15)

Dessert: Cibo traditional ricotta cannoli lined with chocolate, coated with hazelnuts & espresso coffee

Wine: Leonfield Syn - Cuvee (Sparkling White) or Rouge (Sparkling Shiraz), Haselgrove 2008 First Cut Cabernet Sauvignon, Waywood 2007 Tempranillo, Graham Stevens 2005 Reserve Shiraz, Vintelooper 2010 McLaren Vale Shiraz Rose, Goodieson Brewery Beers (Pale Ale, Pils or Wheat Beer), Spring Seed Wine Co. Forget-me-not Sauvignon Blanc Semillon 2010, 2006 Vigna Bottin Sangiovese

Sunday & Monday entertainment: Wasabi - Semi Acoustic band with a strong percussive influence to keep any crowd entertained and jumping & DJ Ben James (Sat)/ DJ Dave Collins (Sun)!

>> VASARELLI'S (SM23VBW) MAP: J9

Caterer: Vasarelli Cellar Door Restaurant

Feature dish: Gamberi Saltati Con Riso Bianco - Saute local prawns with a spicy leek garlic chilli and honey salsa served with Arborio rice (\$22)

Also available: Penne al Pernod - Penne pasta tossed through sauteed scallops and Morton Bay bug tails and finished in a light pernod, tomato and cream sauce (\$25)

Vegetarian option: Italian Roasted Vegetable Quiche, with a continental garden salad (\$12)

Dessert: Pere Bollite Al Vino Rosso - Pear poached in Vasarelli's Family Reserve Cabernet Sauvignon, served with vanilla bean ice cream and reduced caramelized red wine syrup (\$12) or Chef's Tiramisu with mascarpone cream (\$12)

Wine: Vasarelli Family Reserve Cabernet Sauvignon

Sunday & Monday entertainment: Keep The Change (Playing all day)

>> WIRRA WIRRA (SM23VBW) MAP: M10

Caterer: Two Brothers Catering

Feature dish: Moroccan braised lamb served with almond and date couscous (\$16)

Also available: Jamaican marinated chicken wings served with corn relish chilli jam (\$12)

Vegetarian option: Winter vegetable chowder with gruyere (\$8)

Dessert: Chocolate bread and butter pudding served with vanilla bean custard (\$8)

Wine: Church Block Cabernet Sauvignon Shiraz Merlot

Sunday & Monday entertainment: Velvet

Lanyards must be worn to gain entry to events

Visit www.mclarenvale.info for further information and to book!

LEGEND:

S Sunday

M Monday

1 1st session 9.00am - 11.30am

2 2nd session 11.30am - 2.30pm

3 3rd session 2.30pm - 5.00pm

V Vegetarian

B Bus parking

W Wheelchair access

Bookings are to be made online for Sunday Experience venues at: www.mclarenvale.info

Experience Sunday All Day

\$45 for All Day Experience Sunday includes: One venue, an official lanyard, a Reidel Glass, a free pour of wine and lunch

>> A DAY AT d'ARENBERG (SVBW) MAP: K6

All day event - 11am - 5pm Sunday 12th June tickets \$45

Join us for a day of delights & festive antics at d'Arenberg for the annual BankSA Sea & Vines. Your ticket allows you entry for a full day of d'Arenberg fun and frivolity, your first glass of wine, a Reidel glass to keep and plate of the feature dish. Put on your dancing shoes for some Jazz Funk by Cli Que followed by The Transatlantics

Caterer: d'Arry's Verandah Restaurant

Feature dish: BBQ Atlantic Salmon on Chickpea Smash with Spiced Fleurieu Yogurt, Fennel & Rocket Salad (included in ticket price)

Also available: Half Dozen Fresh SA Oysters with Lime (\$15) or Lobster Medallion with Blue Swimmer Crab & Prawn Ravioli & Lobster Bisque (\$25)

Vegetarian option: Salt 'n' Pepper Tofu on Chickpea Smash with Spiced Fleurieu Yogurt, Fennel & Rocket Salad (\$20)

Dessert: Wicked Jaffa Brownie (\$3) or Local Brie Plate, with individual local brie with guava paste, Willunga almonds and Clappis dough bread (\$15)

Master Class: \$40 at noon experience Chester's new release of ultra premium wines 'Scarce Earth' Shiraz & Sub-regional Grenache. Numbers are limited! (optional extra)

Cost: \$45 includes entry in to one venue, an official lanyard, a Reidel Glass, a free pour of wine and lunch

Bookings required: Visit www.venueix.com.au to book

>> ALL DAY EVENT @ CORIOLE (SVBW) MAP: L4

Coriole Vineyards 11am - 5pm Sunday 12th June

Tickets \$45 per head includes Reidel glass, first free pour and lunch.

Caterer: Coriole Vineyards

Choice of main meal: Salt & Pepper Squid (\$20) or Gourmet Hamburger (\$20) (Choice of either included in ticket price)

Also available: Graze all day on Coriole's famous Wood Oven Pizza - includes Seafood, Vegetarian and Meatlovers. (\$20)

Dessert: Cheese Plate by Woodside Cheese Wrights and Chocolate Mud Cake

Sunday entertainment: Live music by Spank the Funky - a blues and funk fusion style band

Cost: \$45 Booking fee for Full Day Experience includes entry in to one venue, an official lanyard, a Reidel Glass, a free pour of wine and lunch.

Bookings required: Visit www.venueix.com.au to book

Experience Monday

Monday Experience - Bookings not required - feel free to wander and enjoy!

>> CORIOLE (Monday only) (M23VBW) MAP: L4

11am - 5pm (free entry)

Caterer: Coriole Vineyards

Feature dish: Wood Oven Pizza - includes Seafood, Vegetarian & Meatlovers (\$20)

Also available: Salt & Pepper Squid (\$20)

Dessert: Cheese Plate by Woodside Cheese Wrights or Chocolate Mud Cake

Monday entertainment: Live Jazz

Explore the Seaview snapshot including helicopter hops from Maxwell's, d'Arenberg & Coriole

>> MAXWELL (Monday only) (M23VBW) MAP: K7

Enjoy the original gourmet weekend with delicious food, exquisite wines and three piece fun band, Panlc...

Caterer: Maxwell Restaurant

Feature dish: Panko Salt n Pepper Squid served with Japanese mayonnaise & spiced plum sauce (\$15)

Vegetarian option: Filo Tartlet with Caramelised onion, roast veg & a Duo of Cheeses (\$12)

Wine: Maxwell Silver Hammer Shiraz

Booking enquiries: 08 8323 8200 or jo@maxwellwines.com.au

Seaview Snapshot by Helicopter. Hops from Maxwells to d'Arenberg and Coriole

>> d'ARENBERG (Monday only) (M23VBW) MAP: K6

Caterer: d'Arry's Verandah Restaurant

Feature dish: BBQ Atlantic Salmon on Chickpea Smash with Spiced Fleurieu Yogurt, Fennel & Rocket Salad (\$20)

Also available: Half Dozen Fresh SA Oysters with Lime (\$15) or Lobster Medallion with Blue Swimmer Crab & Prawn Ravioli & Lobster Bisque (\$25)

Vegetarian option: Salt 'n' Pepper Tofu on Chickpea Smash with Spiced Fleurieu Yogurt, Fennel & Rocket Salad (\$20)

Dessert: Wicked Jaffa Brownie (\$3) or Local Brie Plate, with individual local brie with guava paste, Willunga almonds and Clappis dough bread (\$15)

Monday entertainment: Chill out or get down with Jazz Funk Band The Cli Que whilst exploring the Seaview Snapshot by Helicopter hops from Maxwells to d'Arenberg & Coriole. Join us for the Media Bottling Revival plus winemaking games and tasting competitions with local celebrities

>> McMURTRIE MILE EXPERIENCE (Monday only) (M23VBW) MAP: L10-010

4 great brands, 2km's, one road - start your journey and collect your passport today

Hugh Hamilton Wines: Selection of limited release museum wines for tasting and purchase

Red Poles and Pertaringa: Presenting special new release wines, Red Poles sumptuous winter menu and live music by Kylie Wilson

Wirra Wirra Vineyards: Catering by Two Brothers, entertainment by Velvet



\$20 Booking fee for Experience Sunday events includes: Entry in to up to three Experience venues, an official lanyard, a Reidel Glass and a free pour of wine to enjoy with your lunch.

Sunday Experience event session times:

9am - 11.30am 11.30am - 2.30pm 2.30pm - 5pm

Bookings required - You can choose to book in to up to 3 venues by selecting to visit 1 venue per session time - or you can book in to your favorite all day! See website for further details!