



Chateau Tanunda

Gastronomy in the Barossa Royal Australasian College of Surgeons Post-Congress Tour

5 – 7 May 2023



Royal Australasian
College of Surgeons



Jon Baines
tours



Visit Maggie Beer's Farm Shop

The beautiful Barossa Valley is an internationally acclaimed wine region with a distinctive gastronomic culture incorporating delicious local produce. This relaxing and indulgent tour takes you into the heart of the Barossa and into some of its most iconic wineries and food experiences. Unwind after Congress in one of Australia's most awarded wine regions, amidst charming towns, spectacular scenery and a rich gastronomic experience.



Learn to make halloumi in a cheesemaking workshop



Seppeltsfield

Day 1: Adelaide / Barossa (Fri, 5 May) **D**

Pm: Depart Adelaide on a private coach. Sit back and relax as you drive through historic parts of the city and into the Barossa, learning some fascinating history from your driver guide. Check into Novotel Resort Barossa. Enjoy a cellar door wine tasting followed by dinner at the excellent Cellar Kitchen.

Day 2: Barossa (Sat, 6 May) **B TASTINGS D**

Am: Transfer to the Cultured Cheese School for a morning's cheesemaking workshop. The class includes a Barossa morning tea, around the world cheese platter and a tasting of Atze's Corner award winning wines. You will also be able to take home your own homemade halloumi. (NB: the workshop has a participant limit, so this is available on a first-come first-served basis. If it becomes overbooked, participants can take a tasting and tour at Seppeltsfield Wines.) Return to the hotel and at leisure.

Pm: Drive to Chateau Tanunda, stopping at the Mengler Hill Lookout and Barossa Sculpture Park en route. Arrive at the historic chateau to enjoy the full Chateau Tanunda experience, starting with a walk and talk with a glass of wine to hear its fascinating history and vision for the future. Visit the cellar door and make your way up to the Long Room. Tasting of 6



wines, including 50-year-old vine shiraz and Cabernet Sauvignon. Play petanque and croquet on the sunken garden and relax with wine before dinner.

Eve: Relaxed spit roast dinner - self-serve buffet style with wine. Return to the hotel.

Day 3: Barossa (Sun, 7 May) **B**

Am: Check out of the hotel and depart for Maggie Beer's Farm Shop. Hear a brief introductory talk on the history of the property and Maggie's culinary career in the exclusive studio kitchen and a \$10 Gift Card to spend on products, wine, gin or cider in store (not redeemable on tea, coffee or cakes).

Return to Adelaide, stopping at the historic Herbig Tree en route, and drop off at various points.





The cost of the tour is \$1,650 per person sharing.

The cost of the tour with a room to yourself is \$2,014.

The cost includes:

- The services of a tour manager.
- Qualified driver/guide throughout.
- 2 nights' accommodation at Novotel Barossa Resort, including breakfast.
- 2 dinners with wine.
- Cheesemaking class, tastings of local cheese and wine, with halloumi to take home, OR a tour and tasting of Seppeltsfield Wines if cheesemaking class is full.
- The full Chateau Tanunda experience with chateau tour, wine tastings, petanque and croquet on the elegant grounds.
- Visit to Maggie Beers Farm Shop, with an introductory talk and a \$10 gift voucher to use in-store.
- GST.

Cost excludes

- External flights and transfers before and after the tour.
- Meals and drinks not mentioned.
- All optional excursions, tours and visits.

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Near Tanunda in the Barossa (Mick Orlick, Unsplash) (top); Chateau Tanunda; Learn to make cheese with Erin Jones; Seppeltsfield (above)