



Australia Gran Reserva

8th - 17th November 2020



What to expect

"Australia has remarkable geological and climatic diversity which can deliver as broad a spectrum of aromas and flavours as anywhere else in the wine-producing world. It comes as no surprise therefore that small-volume, terroir-focussed wines are increasingly championed." Jancis Robinson

This trip is an exciting new route for us and takes in some stunning landscapes, great food and wines as well as cultural visits, which should leave you with a fuller understanding of Australia and some of its best wine regions in Victoria and South Australia. There is also an optional pre-tour trip to wonderful Tasmania a real jewel with some fantastic visits.

The people of Australia are what makes the place special also, with a friendly can-do attitude that immediately makes visitors feel at home. We will experience the Aboriginal culture, the south east Asian food influence, indigenous animals as well as the outstanding and unique landscapes of Australia.

As always there is a strong link with Iberian Wine Tours - Australia was a place Simon called home for a time in the 1980s and his love for the vineyards of Barossa and McLaren Vale ignited a lifelong passion.

Highlights

- Visit to the Old Melbourne Gaol
- Vietnamese Cookery School

- Introduction to Australian wines by Kate McIntyre, Master of Wine
- Aboriginal experience with local expert
- Winery visits to top producers on the Mornington Peninsula and Yarra Valley, Barossa Valley, Eden Valley and McLaren Vale
- Visit to Healesville Animal Sanctuary
- Visits to Aussie icons Henschke and Penfolds
- Taste your birth age of port in the Barossa
- BBQ grill at emerging quality winery
- Biodynamic day in McLaren Vale



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Trip Itinerary

Day 1. Sun 8th Nov Meet Intercontinental Hotel, central Melbourne. Visit to the Old Melbourne Gaol to see some of the colonial history of this fascinating city, including the death mask of the famous outlaw, Ned Kelly. Evening cookery class at the highly rated Otao cookery school to learn about the strong Vietnamese influence on the city's cuisine.

Day 2. Mon 9th Nov Head south to the Mornington Peninsula where we enjoy an introduction to Australian wine in the company of Kate McIntyre (MW) at her parent's Moorooduc winery. Light lunch at Main Ridge, one of the Mornington pioneers, with the charming Libby Sexton and family. Check in to the Cape Schancke hotel before dinner at the hotel.

Day 3. Tues 10th Nov Morning visit to the picturesque Paradigm Hills, a small producer of high quality Pinots (amongst others), some of which have featured in the Qantas 1st class wine list. Owner George Mihaly and winemaker Matt are charming hosts. Lunch is at the stunning Port Philip Estate with wonderful views over the peninsula. Free evening at the hotel

Day 4. Wed 11th Nov Leave for the Yarra Valley for a vineyard visit with local legend and Giant Steps winemaker Steve Flamsteed, before heading back to the winery for lunch. Check in to the Chateau Yering for the next 2 nights before an evening dinner featuring some 'Young Guns of the Yarra', new winemakers who are beginning to make a name for themselves.

Day 5. Thur 12th Nov Morning visit to the Healesville Animal Sanctuary where we are able to see the amazing indigenous animals like Tasmanian Devils and Koalas close up in their natural terrain. Visit and lunch at the wonderful Seville Estate, one of the region's best wineries. Free evening.

Day 6. Fri 13th Nov Morning flight to Adelaide. Free lunch at airport before arriving at Henschke, one of



the top families of Australian wine. Visit the iconic Hill of Grace and top wine tasting. Check in to Novotel in the Barossa Valley for 2 nights. Dinner at the hotel.

Day 7. Sat 14th Nov Visit to Seppeltsfield, well known for its unbroken collection of 'port' wines dating back to the 1800s. We enjoy a 'taste your birth year' of port before an outdoor lunch with wines and a chance to visit the top class Australian artisan craftspeople on site. Back to the hotel before evening visit and old fashioned Aussie BBQ grill at Yelland & Papps a young winemaking couple producing innovative wines in the Barossa.

Day 8. Sun 15th Nov Depart for the McLaren Vale wine region for a biodynamic day with one of the best producers, Gemtree. We will be accompanied by the owners Mike & Melissa Brown tasting their wines and, unusually, unearthing a buried barrel from their organic vineyard! With a top class outdoor lunch in the Nature Reserve and feeding emus this promises to be the ultimate biodynamic experience. Check in to Majestic Roof Garden hotel in central Adelaide. Free evening.

Day 9. Mon 16th Nov Aboriginal experience with our friend Haydyn in the nearby Botanic Gardens to learn about native plants, animals and tools. Free lunch and afternoon in Adelaide before a privileged last night dinner in the tunnels of Australian icon Penfolds at the Magill Estate, a fitting way to end an epic tour.

Day 10. Tues 17th Nov After breakfast, end of tour.



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\$6150 per person double occupancy

\$1650 single supplement

\$500 deposit per person

Limited to 16 guests

Included

- 1 night The Intercontinental Hotel, Melbourne
- 2 nights Cape Shancke Hotel, Mornington
- 2 nights Chateau Yering, Yarra Valley
- 2 nights Novotel, Barossa Valley
- 2 nights Majestic Roof Garden, Adelaide
- Private transport by luxury coach
- Tour manager
- Breakfast daily; 6 lunches/ 6 dinners
- Visits and activities as specified
- 1 cookery class

Not included



Airfare; meals not mentioned above; travel insurance; gratuities for guides

Contact us to sign up for this trip

Iberian Wine Tours

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Australia Gran Reserva

Tasmania Pre-tour

5th - 8th November 2020

\$2100 per person double occupancy
\$800 single supplement

Trip Itinerary

Day 1. Thur 5th Nov Meet Henry Jones Art Hotel in the centre of Hobart. Morning visit and tasting at the Old Kempton Whisky distillery, a fine example of the high quality small batch producers on the island. On to the lovely family-run Pooley winery to enjoy a walk through the vineyard and lunch accompanied by their award winning wines. There is time to walk around the quaint village of Richmond before returning to the hotel. Free evening in Hobart.

Day 2. Fri 6th Nov Morning visit to artisan cider producer Willie Smith before visit and lunch at Home Hill one of Tasmania's best producers of Pinot Noir. A wonderful family run winery in the heart of the Huon Valley, this is a delightful visit with some of the real characters in Tasmanian wine. Back to the hotel before an early evening trip to MONA (Museum of Old & New Art) one of the must-see visits in Tasmania. We enjoy a VIP visit including a boat ride, private visit and dinner with fine wines.

Day 3. Sat 7th Nov Morning flight to Melbourne where we check in to the Intercontinental Hotel in the city centre. Free day to enjoy the city.

Day 4. Sun 8th Nov After breakfast, end of tour and join the main trip.

Included

- 2 nights The Henry Jones Art Hotel, Hobart
- 1 nights Intercontinental Hotel Melbourne
- Private transport by luxury coach
- Tour manager
- Breakfast daily; 2 lunches/ 1 dinner
- Airfare not included

