COONAWARRA CABERNET CELEBRATIONS

1 - 31 OCTOBER 2019
celebrate, educate + activate your senses!

PROGRAM OF EVENTS
Visit www.coonawarra.org for a full program of events
Follow us on
travel and accommodation

To make your stay in Coonawarra even more pleasurable, you might want more information on accommodation, restaurants, tourism services and other regional attractions. The following regional Visitor Information Centres are happy to assist:

**PENOLA COONAWARRA VISITOR INFORMATION CENTRE**
- 08 8737 2855 or 1300 045 373
- penola@wattlerange.sa.gov.au

**THE LADY NELSON VISITOR CENTRE**
- 1800 087 187
- theladynelson@mountgambier.sa.gov.au

**NARACOORTE VISITOR INFORMATION CENTRE**
- 1800 244 421
- naracoortevic@nlc.sa.gov.au

You are encouraged to book accommodation and transport requirements well in advance.

**RESPONSIBLE SERVICE OF ALCOHOL**
Coonawarra members are responsible servers, and encourage the safe and legal consumption of alcohol. Please drive, cycle and ride safely. Coonawarra members encourage designated drivers, but should you require transportation, plan ahead and book a regional transport option early.

**SHUTTLE BUS SERVICE**
During October a shuttle service will be operated by Coonawarra Experiences on weekends between 10.30am and 4.30pm and an extended offering on 19 October 2019 to accommodate program events between 8:30am and 4:30pm.
Tickets can be purchased from the:
- Penola Coonawarra Visitor information Centre, or
- Shuttle driver by calling 1800 861 190 or upon pickup
Tickets are $10 pp (cash) for unlimited travel throughout the day, with first pick up from the Penola Coonawarra Visitor Information Centre.

This event is proudly brought to you by

**COONAWARRA VIGNERONS**
- 08 8737 2392
- enquiries@coonawarra.org
- Coonawarra
- Coonawarra_Wine

[www.coonawarra.org](http://www.coonawarra.org)

Information correct at time of publication.
ESCAPE TO A VINEYARD. AND STAY THE NIGHT?

SOUTH AUSTRALIA

SOUTHAUSTRALIA.COM
Get your team of 4 together and come along for a great day of social (and competitive) golf at the stunning Penola Golf Course. Enjoy a glass of sparkling and a slider on arrival, lunch on course, a selection of Coonawarra Cabernet and a cheese platter post golf. Exciting prizes to be won, including the title of Champion Team with the coveted red jackets that will be ceremoniously presented to the winning team.

Date: Friday 4 October
Time: 10.00am for 10.30am shotgun start
Cost: $280 + booking fee for team of 4
individual players welcome $70 + booking fee
Bookings: Yes via www.coonawarra.org
Location: Penola Golf Club
Contact: Christine, 08 8737 2392 or enquiries@coonawarra.org
CABERNET [DECADE]NCE TASTING

coonawarra vigneron

Experience for yourself the superior ageing ability of Coonawarra Cabernet Sauvignons as our wineries and winemakers gather to showcase 2009 vintage wines and older – Cabernet [Decade]nce. Join us for a unique and exclusive opportunity to taste and compare cellared wines with current releases. Discover how the characteristics of Cabernet change and develop over the years, displaying a true testament to longevity. Test your knowledge with a blind tasting.

Date: Friday 18 October
Time: 5.30pm - 7.30pm
Cost: $35 + booking fee per person
Bookings: Yes via www.coonawarra.org
Location: Raidis Estate
Contact: Christine, 08 8737 2392 or enquiries@coonawarra.org
Cabernet Shiraz or vice versa, once referred to in Australia as Claret, and pioneered by Yalumba in the 1880s, is uniquely Australian in that it is not an ‘old world’ red wine style nor does it try to mimic any other world wine style.

Typically, but not always, unconstrained by the notion of regionality, the Cabernet Shiraz blend combines the attributes of the two varieties to produce a finer wine than the individual components. Cabernet offers structure, texture and freshness, while the Shiraz’s sweet fruit adds suppleness, generosity and fullness. It is indeed ‘The Great Australian Red’ and it is Australia’s gift to the world of wine.

There are two main styles of the blend, namely the classic powerful fruit and oak style and the more modern and refined fruit-driven styles. In both examples you will find the complexity, balance and length that these blends are able to generate.

Join Matthew Jukes, UK wine writer and co-founder of the Great Australian Red Wine Show, in the Wynns Gables as we showcase this wonderful wine style that spans all price points and includes 2008 Penfolds Bin 620 Cabernet Shiraz, 2013 Yalumba The Caley Cabernet Shiraz and 2013 Lindeman’s Limestone Ridge Vineyard Shiraz Cabernet. A tasting not to be missed.

Date: Saturday 19 October
Time: 10.30am - 12.30pm
Cost: $170 + booking fee per person
Bookings: Yes via www.coonawarra.org
Location: John Riddoch Room, Wynns Coonawarra Estate
Contact: Christine, 08 8737 2392 or enquiries@coonawarra.org
COONAWARRA WINERIES WALKING TRAIL 

launch

The Coonawarra Wineries Walking Trail invite you to join them in the Coonawarra Memorial Park to officially launch and walk the trail together. Representatives from the six participating wineries will be in attendance to introduce the App and Website (details below) and you will have the chance to enter the super quiz and go into the draw to win some spectacular Coonawarra wines. A great opportunity for a morning walk in Coonawarra, while learning more about sights of significance along the way and participating in tastings at any of the six wineries.

Date: Saturday 5 October
Time: 10.00am
Location: Coonawarra Memorial Park
Contact: www.coonawarrawalkingtrail.com.au

COONAWARRA WINERIES WALKING TRAIL 
super quiz

Grab a hat, pop on your walking shoes, slip on your Fitbit and “Walk the Vine to Wine” on the Coonawarra Wineries Walking Trail during October. Collect a copy of the Winery Walking Trail SUPER Quiz at any of the participating venues listed below and follow the GREEN FOOT leading you to your next destination! Visit at least 4 of the 6 wineries to find the quiz solutions needed to complete 10 of the questions. Leave your completed form with the 4th winery visited and go into the draw to win a mixed dozen of wine from the participating Walking Trail wineries.

Date: All October.
Time: Check in with the App
https://coonawarrawalkingtrail.com.au
Location: Brand’s Laira Coonawarra, Ottelia + Fodder, Wynns Coonawarra Estate, DiGiorgio Family Wines, Redman Wines, Zema Estate
Contact: Sam on 08 8736 3260, bcellardoor@brandslaira.com
THE FAMILY FEAST – WINERIES COMBINED PROGRESSIVE LUNCH

Three Coonawarra Families. Three Tables. Three Courses. Join the Redman, DiGiorgio & Zema families for a progressive lunch. Visiting a different winery for each course, you will enjoy the hospitality of Redman for entrée, DiGiorgio for main and Zema for dessert, all matched with wines, some from the cellar. Be immersed in the stories, nostalgia and generosity that is synonymous with these three Coonawarra families.

Date: Saturday 12 October
Time: 11.00am - 5.00pm
Cost: $145 per person (Food, wine and local transport)
Bookings: Book online at zema.com.au
Location: DiGiorgio, Zema and Redman
Contact: Emily on 08 8736 3219 or friends@zema.com.au

COONAWARRA 5 X 5 WINEMAKERS’ DINNER

A great evening of special insights into Coonawarra when winemakers from Bowen Estate, Yalumba, Leconfield, Majella and Redman Wines host a degustation dinner at Pipers of Penola. Each food course will be enhanced by two wines and each winemaker will talk about the wines they have chosen to present.

Date: Saturday 19 October
Time: 6.30pm
Cost: $120 per person
Bookings: Essential
Location: Pipers of Penola
Contact: Erika, 08 8737 3999 or pipers@pipersofpenola.com.au
SANGRIA, FUN & GAMES ON THE LAWN @ BALNAVES

Join Balnaves of Coonawarra for a weekend of fun & games on the lawn at Balnaves. Relax with a refreshing Sangria while the kids are entertained on the lawn with outdoor games & treats. Bring a picnic or enjoy one of our special Sangria produce platters available for this weekend only.

Date: Saturday 5, Sunday 6 & Monday 7 October
Time: 11.30am - 4.30pm
Cost: Platters $35, Wine by the glass from $5
Bookings: Not required
Location: Balnaves of Coonawarra Wine Room
Contact: Laura on 08 8737 2946, cellar@balnaves.com.au

WILLIAM WILSON TASTING

The Balnaves and Redman Families have direct roots to William Wilson who was very influential in the creation of Coonawarra. Born in 1816, to commemorate his 200th birthday Balnaves and Redman’s have released a super-premium wine in his honour. The 2016 William Wilson Shiraz Cabernet Sauvignon ($300 a bottle) will be on tasting free of charge at both Cellar Doors this weekend only.

Date: Saturday 19 & Sunday 20 October
Time: 11.30am - 4.30pm
Bookings: Not required, but appreciated for larger groups
Location: Balnaves & Redman Cellar Doors
Contact: Laura on 08 8737 2946, cellar@balnaves.com.au

BREAKFAST & SPARKLING CABERNET @ BALNAVES OF COONAWARRA

Start your day with the Balnaves team in the winery for breakfast & bubbles. Enjoy a glass of Sparkling Cabernet over a hearty breakfast of fresh local produce. For the ultimate Coonawarra Gourmet Experience, why not combine it with lunch at Majella and dinner at Katnook?

Date: Saturday 19 October
Time: 9.00am
Cost: $40 per person
Bookings: Yes, via www.trybooking.com
Location: Balnaves of Coonawarra Winery
Contact: Laura on 08 8737 2946, cellar@balnaves.com.au
For two days only, you can have an exclusive sneak peek of exciting things to come. Available for this weekend only, the not yet released 2017 Chardonnay, 2015 Cabernet Sauvignon (96pt) and 2014 Tally Reserve Cabernet (96 pts) will be open for tasting and available to purchase. Yet to be released, this is a VERY exclusive opportunity to get your hands on these wines before anyone else!!

**Date:** Saturday 26 & Sunday 27 October  
**Time:** 11.30am - 4.30pm  
**Bookings:** Not required  
**Location:** Balnaves of Coonawarra Wine Room  
**Contact:** Laura on 08 8737 2946, cellar@balnaves.com.au

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**banks thargo wines**

**WEEKEND TASTINGS**

Tastings all weekends in October, including the 2014 and 2015 Cabernet Sauvignon.

**Date:** Weekends in October  
**Time:** 12noon - 5.00pm  
**Bookings:** Not Required  
**Location:** Banks Thargo Cellar Door  
**Contact:** Heather on 0408 828 312, info@banksthargo.com.au

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**bellwether wines**

**GARDEN FRESH SOUP, SOUR DOUGH AND CABERNET**

Enjoy a glass of 2014 Vintage Bellwether Cabernet with fresh soup made from the garden served with sourdough in front of the toasty fire.

**Date:** Monday - Saturday throughout October  
**Time:** 12noon - 3.00pm  
**Cost:** $25  
**Bookings:** Not required, but appreciated.  
**Location:** Bellwether Winery  
**Contact:** sue@glenroywinemakers.com.au
GLAMPING AT BELLWETHER IN COONAWARRA

Glamp next to a 150 year old Shearing Shed Winery. Stay in a Bell tent after a tasting of Bellwether’s wines with the winemaker. Our tents are cozy with warm woollen bedding and fresh linen. Enjoy a bottle of Coonawarra Cabernet compliments of Bellwether, home cooked sour dough, local smoked bacon and farm fresh eggs. Disconnect, enjoy campfire conversations and gaze at the stars. The perfect base to head out and enjoy the other cellar doors in Coonawarra.

Date: All October
Time: Check-in before 4.00pm
Cost: $200/couple per night
Bookings: Only 4 Bell tents available per night
Location: Bellwether Winery
Contact: sue@glenroywinemakers.com.au

SPECIAL ‘TABLE OF TWELVE’ & GIG
- WITH YOUR OWN WINEMAKER, SINGER AND CHEF

Be wined, dined and serenaded with your own chef, winemaker and a singer/songwriter in the middle of a boutique winery located in a 150 year old Shearing Shed. Imagine your own private gig from the multi-award winning Kelly Menhennett, whilst enjoying a six course degustation. Featuring different vintages of Bellwether Cabernet among other wines, served by Sue Bell, winemaker and visionary of Bellwether. A unique chance to get to know this thoughtful producer making 100% natural ferment Cabernet from an exceptional single site in Coonawarra. All local produce cooked in front of your very eyes, creating a memorable and fun experience.

Date: Friday 4 October
Time: 7.00pm
Cost: $320 per person
Bookings: Essential. Event Limited to 12 people
Location: Bellwether Winery
Contact: sue@glenroywinemakers.com.au

AFGHAN SUNDAY LUNCH

Get to know our local Afghan friends who have enriched our community with their very tasty food. Enjoy a shared meal with or without wine in the ambience of our beautiful Shearing Shed Winery.

Date: Sunday 6, 20 and 27 October
Time: 12noon - 3.00pm
Cost: $45 with a glass of Cabernet, $35 without wine
$15 for kids (under 12). (Other Bellwether wines and non alcoholic beverages available.)
Bookings: Essential, max 40 people
Location: Bellwether Winery
Contact: sue@glenroywinemakers.com.au
the blok coonawarra

THE PILOT CABERNET FLIGHT

Learn the story of The Pilot with pilot and winemaker Luke Trotter. Your tasting flight includes past vintages, current vintages and a barrel sample of, yet to be released, The Pilot Cabernet Sauvignon. Cost includes wine tasting and small tasting plate.

Date: Weekends in October
Time: 10.00am - 4.00pm
Cost: $15 per person
Bookings: No, but appreciated
Location: The Blok Coonawarra Cellar Door
Contact: Rebecca or Luke on 08 8737 2734, enquiries@blok.com.au

WEEKEND WINE DOWN

Celebrate the weekend and Cabernet celebrations each Saturday and Sunday at The Blok Coonawarra. Produce platters available each weekend as well as the always delicious home-made Cabernet pâté and homemade toasts. You can also try a decadent chocolate dessert paired with new release Cabernet Sauvignon. The whole family is welcome with food, wine and music as well as games for the kids.

Date: Weekends in October
Time: 10.00am - 5.00pm
Cost: Platters from $25, Dessert $10, Wine from $7
Bookings: No, but appreciated
Location: The Blok Coonawarra Cellar Door
Contact: Rebecca or Luke on 08 8737 2734, enquiries@blok.com.au

bowen estate

SUNDAY LUNCH @ BOWEN ESTATE

Prepared by Pipers of Penola, Bowen Estate will have available from their cellar door, slow braised beef served on soft taco shell with grilled corn salsa and a black pepper sour cream dressing. Enjoy the picnic area while tasting Bowen Estates current release wines and listening to entertainment from the James Morrison Jazz Academy from 12.30pm – 2.30pm.

Date: Sunday 13 October
Time: 10.00am - 4.00pm
Cost: Food available 12noon until sold out
Tacos $10.00 | Wine by the glass $7.00
Bookings: Appreciated for large groups
Location: Bowen Estate Cellar Door
Contact: Emma on 08 8737 2229, bowen@bowenestate.com.au
EVOLVING - CLASSIC COONAWARRA CABERNET

Come to Bowen Estate’s cellar door to taste a trio of classic coonawarra Cabernet Sauvignon. Emma and Doug Bowen have chosen one Cabernet Sauvignon from each of the last three decades to show you the evolution of classic coonawarra Cabernet Sauvignon at Bowen Estate.

Date: Saturday 19 & Sunday 20 October
Time: 10.00am - 4.00pm
Cost: Nil
Bookings: Not required
Location: Bowen Estate Cellar Door
Contact: Emma on 08 8737 2229, bowen@bowenestate.com.au

COONAWARRA 5X5 WINEMAKERS’ DINNERS

A great evening of special insights into Coonawarra when winemakers from Bowen Estate, Yalumba, Leconfield, Majella and Redman Wines host a degustation dinner at Pipers of Penola. Each food course will be enhanced by two wines and each winemaker will talk about the wines they have chosen to present.

Date: Saturday 19 October
Time: 6.30pm
Cost: $120 per person
Bookings: Essential
Location: Pipers of Penola
Contact: Erika on 08 8737 3999, pipers@pipersofpenola.com.au

EN PRIMEUR @ BOWEN ESTATE

Bowen Estate presents an en primeur tasting of their 2018 Coonawarra vintage wines. The Cabernet Sauvignon and Shiraz wines are scheduled for bottling in December 2019 and release in 2020. Our current 2017 vintage red wines complete the tasting line-up at Cellar Door.

Date: Saturday 26 & Sunday 27 October
Time: 10.00am - 4.00pm
Cost: Nil
Bookings: Not required
Location: Bowen Estate Cellar Door
Contact: Emma on 08 8737 2229, bowen@bowenestate.com.au
brand’s laira of coonawarra

SNEAKY PEEK — 2016 VINTAGE

Brand’s Laira of Coonawarra are sneaking into the warehouse and grabbing a couple of bottles of the 2016 vintage to show you prior to their official release, apart from you and the wine show circuit, no one else has seen these wines.

Date: Saturday 5, Sunday 6 & Monday 7 October
Time: 11.00am - 4.00 pm
Bookings: Yes, preferred
Location: Brand’s Laira Cellar Door
Contact: Sam on 08 8736 3260, blcellardoor@brandslaira.com

LIVE IT UP IT’S THE LONG WEEKEND

Enjoy a delicious ploughman’s platter on the beautiful lawns or under one of the magnificent trees, with a glass of award-winning wine of your choice. The kids can play, run and eat icy poles while you relax and enjoy the surrounds, and most importantly the wines. There’s an electric BBQ if you want to throw a snag on for the kids. Keeping everyone happy this long weekend!

Date: Saturday 5 & Sunday 6 October
Time: 11.00am - 4.00 pm
Cost: $25 per person
Bookings: Yes, preferred
Location: Brand’s Laira Cellar Door
Contact: Sam on 08 8736 3260, blcellardoor@brandslaira.com

CABERNET MERLOT BLEND

Missed Cellar Dwellers in July? Holidaying in QLD avoiding Winter? Well, you really missed out! You missed tasting a wine no longer made, but still manages a mention in Cellar Door. This weekend we will pop into the Wine Library and dust off a couple of vintages of the Cabernet Merlot to show you. This could possibly be the last time we can bring out this wine for tasting.

Date: Saturday 12 & Sunday 13 October
Time: 11.00am - 4.00 pm
Bookings: Not required
Location: Brand’s Laira Cellar Door
Contact: Sam on 08 8736 3260, blcellardoor@brandslaira.com
LUNCH IN ERIC’S CELLAR

Dine in Eric’s Cellar, enjoy a beautiful local produce platter with a glass of one of our fine wines whilst soaking in the ambiance of the Brand’s Laira old cellar.

Date: Saturday 12 & Saturday 26 October
Time: 11.30am - 2.30pm
Cost: $25 per person includes a glass of wine
Bookings: Yes preferred
Location: Brand’s Laira Cellar
Contact: Sam on 08 8736 3260, bcellardoor@brandslaira.com

BURGERS + BEATS

Burgers & Beats @ Brand’s Laira of Coonawarra. Enjoy a Say Grace Café gourmet burger with an award-winning wine. Chill out on the lawns to the awesome beats from Still Krazy! Bring along your family and friends, and Brand’s Laira of Coonawarra will supply the great food, the great music and the great wines. See you @ Brand’s.

Date: Saturday 19 October
Time: 11.00am - 4.00pm
Cost: Burgers from 12pm, chicken, beef & vegetarian $13
      Sweets $8. Wine by the glass $8
      Boutique beers & Cider $8
Bookings: Not required
Location: Brand’s Laira Cellar Door Lawns
Contact: Sam on 08 8736 3260, bcellardoor@brandslaira.com

EN PRIMEUR – CABERNETS

Valenche - piece of equipment used to take a wine sample from holding vessel.
Hogshead or puncheon - different size oak barrel wine storage vessels.
Cabernet Sauvignon - grape variety used to make table wine, usually stored in oak barrels for fermentation and maturation.
All weekend we will have barrel samples on for tasting - some new oak, some used oak, time spent in oak varying and different types of oak - see if you can taste the difference.

Date: Saturday 26 & Sunday 27 October
Time: 11.00am - 4.00pm
Bookings: Not required
Location: Brand’s Laira Cellar Door
Contact: Sam on 08 8736 3260, bcellardoor@brandslaira.com
digioRglo family wines
AGED CABERNET | FRANK’S FAVOURITE | PRODUCE PLATTERS

Frank DiGiorgio is going into the cellar to hand select his favourite Cabernet Sauvignon. Call in for a taste or enjoy a glass with a ‘pick your own produce platter’ that you can customise from a selection of goodies. Grab a picnic rug and enjoy looking out at the vines from the lawn.

Date: All October
Time: 10.00am - 5.00pm
Cost: Tastings free, platters $ various
Bookings: Appreciated for large groups
Location: DiGiorgio Family Wines Cellar Door
Contact: Ilana on 08 8736 3222, cellardoor@digiorgio.com.au

LA DOLCE VITA

Join us for an afternoon of La Dolce Vita as we celebrate all things Coonawarra mixed with a little Italian! Margot and Rita DiGiorgio will be serving up handmade Italian meatballs with crusty bread and green salad. Enjoy a selection of DiGiorgio Wines and chill out on the lawn to the fabulous tunes of local musician Ben Hood.

Date: Sunday 6 October
Time: 12noon - 5.00pm. Food 12noon til sold out
Cost: Food $12. Wine by the glass $8, or various $ for bottles
Bookings: Appreciated for large groups
Location: DiGiorgio Family Wines Cellar Door
Contact: Ilana on 08 8736 3222, cellardoor@digiorgio.com.au

BEEF AND CABERNET PIES

We are partnering delicious home grown beef and great Coonawarra Cabernet Sauvignon in a delicious handmade beef and cabernet pie with homemade chutney. Savour with a glass of aged Cabernet Sauvignon overlooking the vines of Coonawarra!

Date: Saturday 26 & Sunday 27 October
Time: 12noon until sold out
Cost: Food $10. Wine by the glass $8 or various $ for bottles
Bookings: Appreciated for large groups
Location: DiGiorgio Family Wines Cellar Door
Contact: Ilana on 08 8736 3222, cellardoor@digiorgio.com.au
highbank vineyards
EN PRIMEUR @ HIGHBANK VINEYARDS

Highbank Vineyards presents an en primeur tasting of their Coonawarra vintage wines. The Highbank Coonawarra Proprietary Blend and the Highbank Coonawarra Family Reserve.

Date: Saturday 26 & Sunday 27 October
Time: 10.00am - 5.00pm
Bookings: Small groups only
Location: Highbank Vineyards
Contact: Winemaker on 0427 653 311

hoggies estate wines
VINTAGE TASTING AND TAPAS

Start your weekend or finish your day at a relaxed Friday food & wine experience at Chardonnay Lodge in the heart of Coonawarra – cellar door outlet for Hoggies Estate Wines. Wine maker Gavin Hogg will offer you the opportunity to taste his Kopparossa and Olivia Cabernet wines in a ‘vertical tasting’ including some oldies and goodies. Chat with Gavin, mingle with friends and enjoy Margaret and Craig’s delicious tapas dishes.

Date: Every Friday in October
Time: 5.00pm - 7.00pm
Cost: $20 per person, including 1 tapas dish
Bookings: Yes essential
Location: Chardonnay Lodge, Coonawarra
Contact: Margaret 0416 464 868
margaret@chardonnaylodge.com.au
Guests welcome to book for dinner post tasting

hollick estates
4 BITE WITH 4 WINES

Join us on the balcony of upstairs at Hollick and take a journey through your palate. Learn about the nuances of winemaking and how these assist when pairing with food. Enjoy artisanal bites of food specifically created to not only pair with the wines but to also be enhanced with the flavour combinations.

Date: Saturday 5 October
Time: 11.30am - 2.00pm
Cost: $40 per person
Bookings: Yes
Location: Upstairs at Hollick
Contact: Hannah on 08 8737 2752, upstairs@hollick.com
THE GREAT AUSTRALIAN BLEND

Wonderful things happen when great varieties collide. Like Cabernet Sauvignon and Shiraz. A style unique to Australia, Hollick Estates are showcasing their Stock Route Shiraz Cabernet Sauvignon.

Date: Saturday 12 & Sunday 13 October
Time: 10.00am - 5.00pm
Bookings: Not required
Location: Hollick Estate Cellar Door
Contact: Megan on 08 8737 2318, megan@hollick.com

MAKE A DATE WITH CHOCOLATE AND CABERNET

Wine + Chocolate = Happiness. Pairing the right chocolate with the right wine is a gastronomic science. This is the ultimate decadent treat for the Cabernet & Chocolate wine lover in your life! Upstairs at Hollick will entice your taste buds with a dinner designed to pleasure your senses.

Date: Saturday 12 October
Time: 7.00pm - 10.30pm
Cost: $90 per person
Bookings: Yes
Location: Upstairs at Hollick
Contact: Hannah on 8737 2752, upstairs@hollick.com

COONAWARRA – AUSTRALIA’S CLOSEST BORDEAUX COUSIN?

Australian Bordeaux blends are known for their powerful flavour profiles with intense structure, deep tannins and ripe berry flavours. Try our Tannery Block Cabernet Merlot – sweet, juicy, fleshy, harmonious wines. Compare the 2008 against the current vintage 2015. Which wine has the better ageability?

Date: Saturday 19 & Sunday 20 October
Time: 10.00am - 5.00pm
Bookings: Not required
Location: Hollick Estate Cellar Door
Contact: Megan on 08 8737 2318, megan@hollick.com
**Jack Estate**

**Blend It Up With Jack Estate’s Winemaker**

Ever wonder what it’s like to be a winemaker? Well this is your opportunity to find out. Come along and delve into the winemaker’s world and make your own blend of Cabernet Sauvignon to take home and enjoy.

- **Date:** Saturday 12 October
- **Time:** 1.00pm - 5.00pm
- **Cost:** $10 per person & take your blended bottle home
- **Bookings:** Not required
- **Location:** Jack Estate Cellar Door
- **Contact:** Conrad on 0409 640 686 or Mel on 0499 499 338, info@jackestate.com

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**Katnook Estate**

**Decennium Tasting**

Throughout the month of October, the Katnook Estate Cellar Door will showcase a collection of 2009 vintage wines, including Cabernet Sauvignon, Shiraz and Merlot and the flagship Odyssey and Prodigy wines. All wines and locally sourced cheese platters will be available for purchase each day.

- **Date:** All October
- **Time:** Monday to Friday 10.00am - 5.00pm
  Saturday & Sunday 12noon - 5.00pm
- **Cost:** $10 per person
- **Bookings:** Katnook Estate Cellar Door
- **Location:** Katnook Estate Cellar Door
- **Contact:** Naomi on 08 8737 0303
  cellardoor@katnookestate.com.au

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**Decennium Dinner at the Stables**

Join Katnook winemaker, Tim Heath for a unique degustation dinner experience in the historic Stables building. Enjoy an evening of fantastic food, fine wine and good company, with five courses matched to vintage 2009 Katnook wines from the museum collection. Local bus transport included.

This dinner is part of the Coonawarra Celebrations Gourmet dining day with Balnaves of Coonawarra and Majella Wines.

- **Date:** Saturday 19 October
- **Time:** 7.00pm
- **Cost:** $150 per person
- **Bookings:** Yes - very limited places
- **Location:** The Stables at Katnook Estate
- **Contact:** Naomi on 08 8737 0303
  cellardoor@katnookestate.com.au
## PROGRAM of events

**Unique Wine Tasting**  
**Wine & Food Event**  
**Produce Platters Available**  
**Special Event**  
**Golf Day**

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<td>MAJELLA WINES</td>
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## Weekend 2
**11 - 13 October**

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## Weekend 3
**18 - 20 October**

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## Weekend 4
**25 - 27 October**

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### Wineries
- Balnaves of Coonawarra
- Banks Thargo Wines
- Bellwether Wines
- The Blok Coonawarra
- Bowen Estate
- Brand’s Laira Coonawarra
- Coonawarra Vignerons
- DiGiorgio Family Wines
- Highbank Wines
- Hoggies Estate Wines
- Hollick Estate
- Jack Estate
- Katnook Estate
- Koonara Wines
- Leconfield Wines
- Majella Wines
- Otتلia
- Parker Coonawarra Estate
- Patrick of Coonawarra
- Penley Estate
- Raidis Estate
- Redman Wines
- Rymill Coonawarra
- Wynns Coonawarra Estate
- Yalumba
- Zema Estate
A TOAST TO VEGAN VINE

This month Koonara are celebrating the benefits of their organic vineyard practices by showcasing their super premium Head Honcho Cabernet Sauvignon 2015. This wine is only produced in exceptional years, and is not normally available for tasting. Also try their range of Cabernet matched with some delicious sugar-free and vegan treats from ‘Just Frank’, a local vegan enthusiast and whole food plant based chef. Just Franks’ principles align beautifully with Koonara’s – as all their wines are proudly vegan, low in sulphur and in most cases have no residual sugar.

Date: All October
Time: Monday to Thursday 10.00am - 5.00pm
      Friday to Saturday 10.00am - 6.00pm
      Sunday 10.00am - 4.00pm
Cost: Just Frank treats $3-$6 – tasting free
Bookings: Not Required
Location: Koonara Cellar Door
Contact: Jen on 08 8737 3222, cellardoor@koonara.com

TAKE THE THYME

Koonara Wines and Thyme at the Lakes are teaming up to create a premium food and wine degustation, hosted by Koonara Wines owner Dru Reschke. Enjoy a 5 course dinner matched with the very best Koonara wines – including some rare cabernets from their cellar. To see the full menu, visit www.koonara.com.

Date: Friday 18 October
Time: 7.00pm
Cost: $120 per person
Bookings: Yes. Available at www.koonara.com
Location: Thyme at The Lakes, 17 Lake Terrace West, Mt Gambier
Contact: Jen on 08 8737 3222, cellardoor@koonara.com
2018 LECONFIELD CABERNET FRANC

From 1982 plantings, Leconfi eld has been producing award winning Cabernet Franc. This ancestor of it's now world famous progeny, Cabernet Sauvignon, is noted for it's floral fragrance and silky texture. Slowly ripened by the outstanding 2018 vintage, then matured in French oak, it is a worthy addition to any cellar.

Date: Tastings & sales for the month of October
Time: Weekdays 10.00am - 4.30pm
       Weekend 11.00am - 4.00pm
Bookings: Not required
Location: Leconfi eld Coonawarra Cellar Door
Contact: Kerrie on 08 8737 2326, kmarcus@leconfi eldwines.com

2015 LECONFIELD SYDNEY RESERVE

Come & taste the new release 2015 Leconfi eld Sydney Reserve Coonawarra Cabernet. Made as a tribute to Sydney Hamilton’s quest of making a quintessential red wine. This outstanding vintage rare icon wine will be available for tastings & sales for one week only.

Date: Tuesday 1 - Monday 7 October
Time: Weekdays 10.00am - 4.30pm
       Weekends & Public Holidays 11.00am - 4.00pm
Bookings: Not required
Location: Leconfi eld Coonawarra Cellar Door
Contact: Kerrie on 08 8737 2326, kmarcus@leconfi eldwines.com

GREAT DAY OUT AT LECONFIELD
- FOOD WINE & MUSIC

Looking for a relaxing Sunday out? Join us once again on the Leconfi eld winery grounds with the ever popular Jon Peters! Delicious lunch by Saigon Kitchen and Lizzy’s Pulled Pork rolls, together with beer, cider & Leconfi eld wines, makes for a Great Day Out! Bring your picnic rug or make yourself at home at the tables & chairs provided. Make your day even easier & catch the bus shuttle from Penola! Phone 1800 861 190.

Date: Sunday 27 October
Time: 11.00am - 4.30pm
Cost: Free entry | Wine by the glass from $8, Beer & Cider $8
       Vietnamese Beef or Pork Combination noodle salad from $15
       Lizzy’s Pulled Pork Rolls w/hot chips $13
Bookings: No but appreciated for groups
Location: Leconfi eld Winery Grounds
          (Or inside the Barrel Shed for inclement weather)
Contact: Kerrie on 08 8737 2326, kmarcus@leconfi eldwines.com
PAST AND PRESENT

Stop by the winery over the weekend and sample the current selection of wines including some older vintage treasures from the cellar. Keep an eye out for some great bargains in cellar door.

Date:          Friday 4, Saturday 5, Sunday 6 & Monday 7 October
Time:          10.00am - 4.30pm
Bookings:      No, but appreciated for groups
Location:      Majella Cellar Door
Contact:       Lisa or Nerys on 08 8736 3055, admin@majellawines.com.au

SWEET TREATS

Majella will have outdoor children’s games on the front lawn and a lolly bar for re-energising those with a sweet tooth!

Date:          Friday 4, Saturday 5, Sunday 6 & Monday 7 October
Time:          10.00am - 4.30pm
Cost:          Games are free, gold coin donation for the lolly bar
Bookings:      Appreciated for groups
Location:      Majella Cellar Door
Contact:       Lisa or Nerys on 08 8736 3055, admin@majellawines.com.au

MUSICIAN & MALLEEA

Enjoy a selection of current and past vintages of The Musician and their flag-ship wine The Malleea, both great examples of the popular Australian blend of Cabernet Sauvignon & Shiraz. Plus, they have some great cellar door only bargains and their full selection of wines on tasting.

Date:          Saturday 12 & Sunday 13 October
Time:          10.00am - 4.30pm
Bookings:      Appreciated for groups
Location:      Majella Cellar Door
Contact:       Lisa or Nerys on 08 8736 3055, admin@majellawines.com.au
A DECADE OF MAJELLA CABERNET

Indulge in what makes Majella great and the celebration that is Coonawarra Cabernet. A ten-year vertical tasting of Majella Cabernet Sauvignon is on offer along with a chance to talk to the wine makers, Bruce and Michael. If you have a collection of Majella Cabernet Sauvignon in your cellar, there is no better way to sample the wines and discuss their development.

Date: Saturday 19 October
Time: 10.00am - 4.30pm
Bookings: Appreciated for groups
Location: Majella Cellar Door
Contact: Lisa or Nerys on 08 8736 3055, admin@majellawines.com.au

PAELLA FIESTA

You are invited to Majella for lunch on the front deck for music, wines and a taste of Paella. Outdoor games available for all – enjoy the afternoon with wine and friends. Those more serious about their wines may like to visit the vertical tasting located in the winery. For the ultimate Coonawarra Gourmet Experience why not combine it with breakfast at Balnaves of Coonawarra and dinner at Katnook Estate.

Date: Saturday 19 October
Time: 10.00am - 4.30pm, food available from 11.30am
Cost: Tasting free – Food $6.00, Wine available by the glass
Bookings: Appreciated for groups
Location: Majella Cellar Door
Contact: Lisa or Nerys on 08 8736 3055, admin@majellawines.com.au

BARREL TO GLASS

A rare opportunity to taste 2019 and 2018 barrel samples alongside current releases.

Date: Saturday 26 & Sunday 27 October
Time: 10.00am - 4.30pm
Bookings: Appreciated for groups
Location: Majella Cellar Door
Contact: Lisa or Nerys on 08 8736 3055, admin@majellawines.com.au
Ottelia presents an en primeur tasting of their 2018 Coonawarra Cabernet.

**Date:** Saturday 26 & Sunday 27 October  
**Time:** 10.00am - 4.00pm  
**Bookings:** Not required  
**Location:** Drink | Ottelia + Eat | Fodder  
**Contact:** Melissa or Matilda on 08 8736 3170, hello@ottelia.com.au

**parker coonawarra estate**

**FIRST GROWTH VERTICAL TASTING**  
**2008/2009/2010**

For the duration of Coonawarra Cabernet Celebrations Parker Coonawarra Estate will have a suite of First Growth back-vintages available for tasting on weekends. Pop in and try the 2008, 2009 and 2010 vintages alongside the current release. First Growth wines are only made in the very best Coonawarra vintages and Parker Coonawarra Estate look forward to sharing these with you.

**Date:** Weekends in October  
**Time:** 10.00am - 4.00pm  
**Bookings:** No, but appreciated for large groups  
**Location:** Parker Coonawarra Estate  
**Contact:** Erica on 08 8737 3525, info@parkercoonawarraestate.com.au

**VINEYARD TOUR AND PRIVATE TASTING**  
**WITH WINEMAKER ANDREW HARDY**

Enjoy an informative, guided tour through our ‘Abbey’ Estate Vineyard with Viticulturist Brett Williams and Winemaker Andrew Hardy. Follow the journey from vineyard to glass by learning about the individual blocks and varieties, and how they are treated differently. Finish off with a private tasting in the winery including current release wines, back vintages and large formats.

**Date:** Saturday 12 October  
**Time:** Tours at 10.30am, 12noon & 1.30pm  
**Cost:** $10 per person  
**Bookings:** Required  
**Location:** Parker Coonawarra Estate  
**Contact:** Erica on 08 8737 3525, info@parkercoonawarraestate.com.au
**patrick of coonawarra**

**CABARET + CABERNET – “MOTHER’S RUIN”**

Theatre among the gum trees; Join Patrick of Coonawarra for Cabaret and Cabernet in their Cellar Door gardens, with the hilarious cabaret act Mother’s Ruin - A Cabaret about Gin. Equal parts historical and hysterical with two of Australia’s rising cabaret stars that have been performing to full houses at the likes of the Edinburgh Fringe Festival, Melbourne Cabaret Festival and Adelaide Fringe. Enjoy a 60 minute performance with food and wine available for purchase on the day. Show starts at 1.00pm, food available from 12noon.

**Dates:** Saturday 19 October  
**Time:** 12noon  
**Cost:** $40 per person  
**Bookings:** Essential, www.trybooking.com/BDAFW  
**Contact:** 08 8737 3687 or cellardoor@patrickofcoonawarra.com

**BACK VINTAGE GRANDE RESERVE VERTICAL TASTING**

Take yourself on a self-guided tasting experience of three vintages of the Patrick of Coonawarra Flagship Cabernet Sauvignon, “Grande Reserve”; Retailing upwards from $125 per bottle and back vintages not normally available for tasting. Ask their cellar door staff on arrival or call to pre-book. [Tasting includes cheese pairing.]

**Date:** All October  
**Time:** 10.00am - 5.00pm  
**Cost:** $25 per person  
**Bookings:** Not required  
**Location:** Patrick of Coonawarra Cellar Door  
**Contact:** 08 8737 3687 or cellardoor@patrickofcoonawarra.com

**CHOCOLATE AND WINE EXPERIENCE**

Take yourself on a self-guided tasting of their current release Shiraz and Cabernet Sauvignon; 4 wines paired by Winemaker Luke Tocaciu, with Milk, Ruby and Dark Chocolate, from local South Australian Chocolatiers “Red Cacao”.

**Date:** All October  
**Time:** 10.00am - 5.00pm  
**Cost:** $15 per person  
**Bookings:** Not required  
**Location:** Patrick of Coonawarra Cellar Door  
**Contact:** 08 8737 3687 or cellardoor@patrickofcoonawarra.com
penley estate

CHOCOLATE WINE FLIGHT

Call into the Penley Estate cellar door any weekend throughout October to indulge in their chocolate wine flight. Wines have been carefully paired with delectable treats from Cuvee Chocolates by Deniz Karaca, to create a match made in heaven.

Date: Weekends in October
Time: 10.00am - 4.00pm
Cost: $15 per person
Bookings: Not required but appreciated for large groups & buses
Location: Penley Estate Cellar Door
Contact: Jane on 08 8736 3211, cellardoor@penley.com.au

THREE WINEMAKERS – THREE REGIONS

For the fourth year in a row, to celebrate the Coonawarra Cabernet month of October, Penley Estate are hosting a dinner at Penola’s award winning restaurant, Pipers of Penola. The dinner will consist of 5 delicious courses, each served with three wines to compliment, one of ours (a new release) and two other wines they have specially selected for the night. A look at Cabernet and how it is influenced by its environment. One grape and the talents of regions and winemakers on show.

Date: Saturday 26 October
Time: 6.30pm
Cost: $130 per person
Bookings: Required
Location: Pipers of Penola
Contact: Jane on 08 8736 3211, cellardoor@penley.com.au
CABERNET BACK IN TIME

Join Raidis Estate to taste the evolution of the Billy Cabernet Sauvignon. Tasting 3 back vintages along-side their current releases.

Date: Weekends in October
Time: 12noon – 5.00pm & by appointment after hours
Cost: $20 per person redeemable on wine purchases
Bookings: Not required
Location: Raidis Estate Cellar Door
Contact: Emma on 08 8737 2966, emma@raidis.com.au

SOUL FOOD SUNDAY

Enjoy a chilled out time in the garden with delicious food from Chef Kirby Shearing of Soul Projects while sipping on Raidis Estate Wines and Cide Project Craft Beer & Cider. Kids more than welcome.

Date: Sunday 6 October
Time: 12noon – 3.00pm
Bookings: Not required
Location: Raidis Estate Cellar Door
Contact: Emma on 08 8737 2966, emma@raidis.com.au

CABERNET & KID LUNCH

Join Emma and Steven Raidis for a two course lunch from the wood oven, while sipping a glass of our “Billy” Cabernet Sauvignon.

Date: Saturday 12 October
Time: 1.00pm
Cost: $50 per person
Bookings: Essential
Location: Raidis Estate Cellar Door
Contact: Emma on 08 8737 2966, emma@raidis.com.au
TRILOGY OF CABERNET 2008, 2009 & 2010

Visit Redman’s for this one-off tasting treat. Three consecutive vintages of Redman 2008, 2009 and 2010 Cabernet Sauvignon will be on tasting and also available to purchase (limited quantities available).

**Date:** Saturday 5 & Sunday 6 October  
**Time:** 11.00am - 4.00pm  
**Bookings:** Not required, but appreciated for larger groups  
**Location:** Redman Winery  
**Contact:** Dan 08 8736 3331, wines@redman.com.au

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CABERNET AND MERLOT  
A MATCH MADE IN HEAVEN

Visit Redman Cellar Door to taste the 2009 Cabernet Merlot blend. Made in small quantities this 10 year old wine is at the peak of its drinking life. There are limited quantities available for purchase.

**Date:** Saturday 12 & Sunday 13 October  
**Time:** 11.00am - 4.00pm  
**Bookings:** Not required, but appreciated for larger groups  
**Location:** Redman Wines Cellar Door  
**Contact:** Dan 08 8736 3331, wines@redman.com.au

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WILLIAM WILSON TASTING

The Redman and Balnaves Families have direct roots to William Wilson who was very influential in the creation of Coonawarra. Born in 1816, we commemorated his 200th birthday by Redman and Balnaves releasing a super-premium icon wine in his honour. The 2016 William Wilson Shiraz Cabernet Sauvignon ($300 a bottle) will be on tasting for free at both Cellar Doors this weekend only.

**Date:** Saturday 19 & Sunday 20 October  
**Time:** 11.00am - 4.00pm  
**Bookings:** Not required, but appreciated for larger groups  
**Location:** Redman & Balnaves Cellar Doors  
**Contact:** Dan 08 8736 3331, wines@redman.com.au
EN PRIMEUR AT REDMAN’S

Taste the 2019 Redman Cabernet Sauvignon fresh from the barrel with Bruce Redman. Learn all about the 2019 vintage and Redman’s handling of Oak.

Date: Saturday 26 & Sunday 27 October
Time: 11.30am (45 min duration)
Bookings: Yes
Location: Redman Wines Cellar Doors
Contact: Dan 08 8736 3331, wines@redman.com.au

rymill coonawarra

RYMILL’S CABERNET & PRESTO’S BEEF BOURGUIGNON

Join Rymill Coonawarra for lunch as they combine forces with Lucy and Joss from Presto Eatery. A carefully selected flight of estate cabernet matched with a fantastic Beef Bourguignon, slowly cooked with Rymill Coonawarra Cabernet.

Date: Saturday 5 & Sunday 6 October
Time: 11.00am - 5.00pm
Cost: $15 per person food / $5 per person cabernet flight
Bookings: Not required, but preferred
Location: Rymill Coonawarra Cellar Door
Contact: Jamie on 08 8736 5001, jamie.mcdonald@rymill.com.au

RYMILL’S CABERNET PICNIC

Head to Rymill Coonawarra for special Cabernet flight tastings on weekends all October. Match your glass of Cabernet with a platter, carefully chosen from their produce fridge, grab a picnic rug, and soak up the Coonawarra sun on the stunning grounds.

Date: Weekends in October
Time: 11.00am - 5.00pm
Bookings: Not required
Location: Rymill Coonawarra Cellar Door
Rymill Coonawarra are heading across the border to The Bunyip Hotel in Cavendish for a multi-course feast, matched with Rymill Coonawarra wines.

Jimmy Campbell, a Cavendish local, returned home in 2017 after heading up Frank Camorra’s Sydney MoVida restaurant, and is delivery classic country cooking and polishes it up to the same fine-dining standard as when he won two Good Food Guide hats. Shannon Sutherland, winemaker and manager from Rymill Coonawarra grew up calling nearby Coleraine home.

He will join Jimmy, Matt, Georgie and staff to match the feast with superb Coonawarra wines, focussing on contemporary Coonawarra.

Tickets are limited and bookings are imperative.

Date: Saturday 5 October  
Time: 7.00pm (Victorian Time AEST)  
Cost: $100 per person  
Bookings: Yes, Essential  
Location: The Bunyip Hotel, 25 Scott Street, Cavendish  
Contact: Jamie on 08 8736 5001, jamie.mcdonald@rymill.com.au

Taste Wynns flagship, the John Riddoch Cabernet Sauvignon. Made only in years when grapes of extra ordinarily high quality are available, using less than one percent of the top quality Cabernet Sauvignon grapes. The 2016 will be available for tasting all weekend.

Date: Friday 4 to Monday 7 October  
Time: 10.00am - 5.00pm  
Bookings: Not Required  
Location: Wynns Coonawarra Estate Cellar Door  
Contact: Tony on 08 8736 2225, cellardoor@wynns.com.au
THE GREAT AUSSIE BLEND - CABERNET SHIRAZ

Since 2008, Wynns Coonawarra Estate have been making a blend of premium Cabernet and Shiraz from their V&A Lane vineyards. The Cabernet Sauvignon vineyards from V&A Lane have been important contributors to Wynns’ top wines for many years. However, this area is also gaining a reputation for a great Shiraz and a marriage of the two varieties is a part of Wynns history, going back to its earliest blends. The 2010 will be open for you to sample over this weekend.

**Date:** Saturday 12 & Sunday 13 October  
**Time:** 10.00am - 5.00pm  
**Bookings:** Not Required  
**Location:** Wynns Coonawarra Estate Cellar Door  
**Contact:** Tony on 08 8736 2225, cellardoor@wynns.com.au

BLACK LABEL COMPARISON  
THE 58TH AND 62ND VINTAGE

First produced in 1954, the Wynns ‘Black Label’ Cabernet Sauvignon has established a reputation for displaying excellent varietal and regional characteristic and is one of the most cellared wines in Australia. The wine is produced from only the top quality 20 to 25 percent of Cabernet Sauvignon. You can taste and compare the 2013 and newly released 2017 Black Label Cabernet all weekend.

**Date:** Thursday 17 to Sunday 27 October  
**Time:** 10.00am - 5.00pm  
**Bookings:** Not Required  
**Location:** Wynns Coonawarra Estate Cellar Door  
**Contact:** Tony on 08 8736 2225, cellardoor@wynns.com.au

yalumba

MENZIES ESTATE VINEYARD

Join winemaker Natalie Cleghorn for an afternoon of wine tasting at the Yalumba Menzies Wine Room. Taste through the Yalumba collection of Coonawarra wines, including 2008 The Menzies and the newly released Sanctum 2017, paired with an artisanal tasting plate.

**Date:** Saturday 19 October  
**Time:** 1.00pm - 4.00pm  
**Cost:** $30 per person  
**Bookings:** Bookings not required  
**Location:** Yalumba Menzies Wine Room  
**Contact:** Kate McClure kmcclure@yalumba.com
CHOCOLATE & CABERNET – THE PERFECT PAIR?

Visit Zema Estate’s Cellar Door during the month of October to indulge in a selection of Zema Cabernets paired with premium chocolate. A perfect match in their book, but they’ll let you be the judge. Children’s chocolate and colouring activities will also be available.

Date: All October
Time: Monday - Friday 9.00am - 5.00pm
       Saturday, Sunday & Public Holidays 10.00am - 4.00pm
Cost: $5 per person
Bookings: Not required, but appreciated for large groups
Location: Zema Estate
Contact: Emily on 08 8736 3219 or email cds@zema.com.au

THE FAMILY FEAST – WINERIES COMBINED
PROGRESSIVE LUNCH

Three Coonawarra Families. Three Tables. Three Courses. Join the Redman, DiGiorgio & Zema families for a progressive lunch. Visiting a different winery for each course you will enjoy the hospitality of Redman for entrée, DiGiorgio for main and Zema for dessert, all matched with wines, some from the cellar. Be immersed in the stories, nostalgia and generosity that is synonymous with these three Coonawarra families.

Date: Saturday 12 October
Time: 11.00am-5.00pm
Cost: $145 per person (Food, wine and local transport)
Bookings: Book online at zema.com.au. Limited spots available
Location: DiGiorgio, Zema and Redman
Contact: Emily on 08 8736 3219 or friends@zema.com.au
A SERIES OF CABERNET

They’ve raided the Zema cellar and found some exceptional “Barrel Series” Cabernet Sauvignon to share in memory of this historic event. Visit the Cellar Door to learn more and for your chance to taste these special wines.

Date: Saturday 19 & Sunday 20 October
Time: 10.00am - 4.00pm
Bookings: Not required, but appreciated for large groups
Location: Zema Estate
Contact: Emily on 08 8736 3219 or email cds@zema.com.au

CABERNET ON THE WAY

Here is your sneak peek at what’s to come at Zema Estate. A rare opportunity to sample 2018 & 2019 Cabernet Sauvignon from the barrel and compare with current releases.

Date: Saturday 26 & Sunday 27 October
Time: 10.00am - 4.00pm
Bookings: Not required, but appreciated for large groups
Location: Zema Estate
Contact: Emily on 08 8736 3219 or email cds@zema.com.au
To go into the draw to win one of two 2 dozen mixed Coonawarra wines valued in excess of $600 simply complete the survey below and hand in to any one of our member wineries.

Your responses will greatly assist the 2019 Coonawarra Cabernet Celebrations event organisers evaluate this year’s event.

1. Please fill in your details below.

Name

Email

Age group

- 18 - 24 years
- 25 - 34 years
- 35 - 44 years
- 45 - 54 years
- 55 - 64 years
- 65+ years

Gender

- Male
- Female

2. Is Coonawarra Cabernet Celebrations the main reason you are/were here today?

- Yes
- No
3. Which of the following describes where you usually live?

- Locally – within 25km of the event
- Somewhere else in South Australia (more than 25kms from the event)
- Interstate
- Overseas

4a. What is your Postcode? ............... 

4b. Country (if visiting from overseas) ........................................

5. Are you staying any nights away from home because of the event?

- Yes
- No (If no, go to question 6)

6. On this trip, how many nights have you stayed, or will stay:

a. Locally / in the Limestone Coast region ............ nights
b. Elsewhere in South Australia ............ nights

7. What type of accommodation are you using for your stay near the event?

- Hotel / Motel
- Bed and breakfast
- Holiday house / unit
- Caravan and camping
- Backpacker / hostel
- House of a friend / relative
- Home
- Other – specify .........................

8. How likely are you to attend the event again the next time it is on?

- Very likely
- Somewhat unlikely
- Somewhat likely
- Very unlikely
- Not sure / can’t say

9. Including yourself, how many people in your group are attending Coonawarra Cabernet Celebrations?

.................................................................

10. How many are 18 and over? ........................................

11. On how many separate days have you attended the event?

...................... days
12. How much do you think you have spent – or will spend in the area while attending the event? Please include any spending you have made with local businesses in the region. Please include all spending including that by cash, EFT or credit card; by yourself and any member of your group, and including any estimates of spending you expect to make. If you are not sure, please provide your best guess or estimate.

- Events tickets $ ..............
- Shopping $ ..............
- Food and drink $ ..............
- Accommodation $ ..............
- Transport $ ..............
- Other spending $ ..............
- Total expenditure $ ..............

13. How many people aged 18 and over did/will this expenditure cover? Please include yourself. ..............

14. If Interstate/Overseas: Not including your spending in the event region mentioned earlier – how much do you think you have spent or will spend elsewhere in South Australia on this visit?

$ ......................................

15. On a scale 1 to 5 with 1 being “very dissatisfied” and 5 being “very satisfied” how satisfied were you with the following aspects of the event?

Circle one number for each aspect.

- Getting to the event
  1 2 3 4 5 n/a
- Entertainment
  1 2 3 4 5 n/a
- Exhibitions / displays
  1 2 3 4 5 n/a
- Event staff
  1 2 3 4 5 n/a
- Food and drink
  1 2 3 4 5 n/a
- Parking
  1 2 3 4 5 n/a
- Impact on the local community
  1 2 3 4 5 n/a
- Impact on pride in the local community
  1 2 3 4 5 n/a
- Overall event experience
  1 2 3 4 5 n/a
16. Where did you get MOST of your information about Coonawarra Cabernet Celebrations?

- Television
- Radio
- Newspaper
- Posters
- Facebook
- Twitter
- Website
- Word of Mouth
- Returning Visitors (visited Coonawarra previously)
- Other (please specify) .............................................

17. What is your age group?

- 18 – 24 years
- 25 – 34 years
- 35 – 44 years
- 45 – 54 years
- 55 – 64 years
- 65 + years

**terms and conditions**

To be eligible to enter this draw, all entrants be **at least 18 years of age** and have completed and submitted the survey by 5pm 1st November 2019. The Survey is being conducted by Coonawarra Grape and Wine Incorporated on behalf of the South Australian Tourism Commission.

Personal details (name and contact) will not be used with survey data analysis. Incomplete or incomprehensible responses will be ineligible for acceptance into the draw. This is the only method of entry into this draw.

On submission of this entry form you agree to have your email address added to the Coonawarra Vignerons database to receive updates of events, promotions and news.

The winner will be notified by email and or phone within 14 days of the closing date. If the winner cannot be contacted or does not claim the prize within 7 days of notification, we reserve the right to withdraw the prize from the winner and pick a replacement winner. The prize is non-transferable and non-redeemable for cash. Rights are reserved to substitute any prize with another of equivalent value without giving notice.

By entering this competition, an entrant is indicating his/her agreement to be bound by these terms and conditions. Every effort has been made to ensure that the information in the Terms and Conditions is accurate and complete.
Coonawarra is located half way between Melbourne and Adelaide.

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www.coonawarra.org