

celebrate, educate + activate your senses!

30 SEPTEMBER | 1 - 31 OCTOBER 2022

Visit www.coonawarra.org for a full program of events Follow us on **f ©**

IMPORTANT EVENT INFORMATION

The Coonawarra Cabernet Celebrations festival will only proceed in accordance with South Australian Government health directives at the time of the event.

Coonawarra Cellar Doors strive to operate under strict Government health directives for your comfort and safety and that of others. Coonawarra wineries reserve the right to modify or cancel an event at their discretion in line with restrictions in place. Every effort will be made to accommodate refunds in the event of cancellation.

To check the status of an event please refer to the event page on the Coonawarra Wine Region website www.coonawarra.org

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, and invite visitors to take advantage of the Shuttle Bus service offered on weekends.

EVENT GOER GUIDELINES

Please respect and follow the recommended SA State Govt. health guidelines applicable at the time of the event. Attendees are encouraged to book ahead for tastings and special events to avoid disappointment.

We ask that you continue to practice good hand hygiene and utilise hand sanitisers where provided.

Most Importantly stay home if you are unwell or showing Flu or Covid like symptoms.

Coonawarra wineries thank you for your co-operation.

CCC SHUTTLE BUS

During October a hop on-hop off shuttle service will be available on weekends (excluding Sunday 30 October) between 10.30am and 4.30pm and an extended offering on Saturday 15 October 2022 to accommodate program events between 9.30am and 4.30pm. Tickets can be purchased from the:

- Penola Coonawarra Visitor Information Centre. or
- Shuttle driver by calling 0418 838 643 or upon pickup.

Tickets are \$20 pp (cash) for unlimited travel throughout the day, with first pick up from the Penola Coonawarra Visitor Information Centre.

ACKNOWLEDGEMENT OF COUNTRY

Coonawarra Vignerons and its members acknowledge the Pinchunga people as the traditional custodians of the Land on which we live, work and gather to present the Coonawarra Cabernet Celebrations Festival . We recognise their connection with to the land, water and community and pay respect to elders both past , present and emerging.

This event is proudly brought to you by

COONAWARRA VIGNERONS





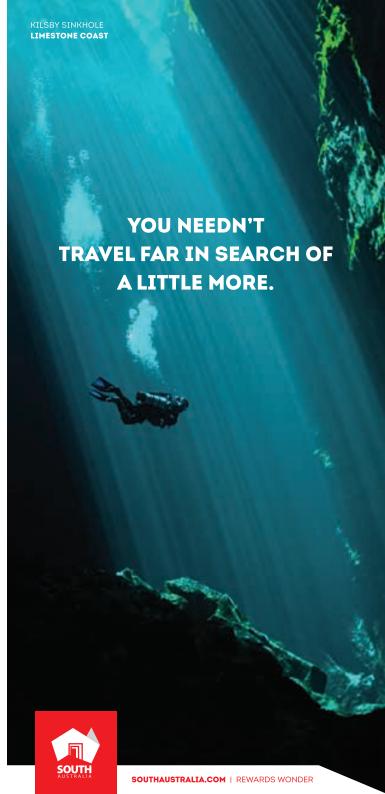








Information correct at time of publication.



EVENT GUIDE

RY WINFRY

The 2022 Coonawarra Cabernet Celebrations event program has been structured to display the extensive selection of food and wine experiences in a week by week sequence, to allow you to better navigate what is on offer on any given weekend.

Click below to go to each section:

Month Long Experiences

Weekend 1 | Weekend 2 | Weekend 3 | Weekend 4 | Weekend 5

If you are searching for a specific winery event please refer to the guide below:

(Click below to view each page)

halparrag of gooparararra	22 20 26
balnaves of coonawarra	
banks thargo wines	
bellwether	17, 24, 30, 37, 43
blok coonawarra	10, 18, 25, 31, 37, 44
bowen estate	
brand's laira coonawarra	18, 25, 31, 38, 45
digiorgio family wines 1	0, 19, 25, 26, 32, 38, 45
hollick estates	11, 19, 26, 32, 39, 45
katnook	11, 20, 26, 32, 40, 46
koonara	12, 40
leconfield coonawarra	
majella wines	
parker coonawarra estate	
patrick of coonawarra	13, 42
raidis estate	13, 22, 34, 47
redman wines	
rymill coonawarra	34
wynns coonawarra estate	14, 27, 42
yalumba	35
zema estate	



JUMP ABOARD THE CCC SHUTTLE BUS



Weekends in October* 10.30am - 4.30pm

\$20 per person per day (online booking required)
Unlimited travel to wineries

First pick up from Penola Visitor Information Centre

BOOK YOUR TICKET ONLINE at

www.coonawarra.org/ccc-october-2022/

*Extended offering on 15 October 2022 to accommodate program events between 9.30am and 4.30pm.

**Service not available Sunday 30 October

BOOKING ENQUIRES: 0418 838 643



2022 Shuttle Service proudly sponsored by Wattle Range Council



coonawarra vignerons

COONAWARRA CABERNET CELEBRATIONS GOLF DAY PRESENTED BY 96.1 SAFM AND 963 TRIPLE M

Tee off the October Long weekend in South Australia's premier red wine region. 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 breaky treat on arrival, lunch on course, a selection of Coonawarra wines and post golf afternoon nibbles.

Team and individual novelty 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 30 September

Time: 9.00am for 9.30am shotgun start **Cost:** \$300 + booking fee for team of 4

Individual players welcome \$75 + booking fee

Bookings: Register your team at via www.coonawarra.org

Location: Penola Golf Club

Contact: 08 8737 2392 or enquiries@coonawarra.org





REGIONAL CABERNET DECADE[NCE]

TASTING + DINNER

coonawarra vignerons

REGIONAL CABERNET DECADE[NCE] TASTING + DINNER

Join up to 15 Coonawarra wineries as winemakers and vignerons gather to showcase the superior ageing ability of Coonawarra's signature variety – Cabernet Sauvignon. Taste and compare wines 10 years and older, in this Cabernet Decade[nce] 2012 Vintage showcase!

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. Stay on and make a night of it at Hollick Estates, as they offer a 2 Course meal paired with wines to delight.

Book your dinner package at the time of booking. Limited seats available, so get in quick to reserve your spot!

Date: Friday 14 October

Time: Tasting Event: 5.30pm - 7.30pm

Dinner: 7:30pm- 9:00pm

Cost: Tasting Event Entry \$40 per person

Tasting + 2 Course Dinner incl. paired wines \$140

Bookings: Essential. Book online at https://coonawarra.org/

Location: Hollick Estates

Contact: Ben on 08 8737 2318 or upstairs@hollick.com



THE GLOBAL 2019 CABERNET MASTERCLASS

Hosted by Ned Goodwin MW in the iconic Wynns Coonawarra Gables Winery, a celebration of the 2019 global Cabernet vintage. The 2019 vintage has been heralded as 'outstanding' for the traditional Cabernet regions of the world. In this masterclass we will taste Coonawarra's greatest, Langton's Classified expressions including the Wynns Coonawarra John Riddoch Cabernet, Balnaves The Tally Reserve Cabernet. These regional expressions will be tasted alongside six highly regarded international wines including the Te Mata Coleraine from Hawkes Bay, Leeu Passant Cabernet from Stellenbosch and the Chateau Montrose 2me Cru Classe from St Estephe. A masterclass that shouldn't be missed!

Date:Saturday 15 OctoberTime:10.00am-12.00noonCost:\$180 per person

Bookings: Essential. Book online at https://coonawarra.org

Location: Wynns Coonawarra Estate

Contact: Heidi on 08 8737 2392 or marketing@coonawarra.org

This event is proudly presented in partnership with Langton's



COONAWARRA

TRAILS

super quiz

COONAWARRA WINERIES WALKING TRAIL

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 in the draw to win a mixed dozen of wine from the participating Walking Trail wineries.

Date: All October

Location: Brand's Laira Coonawarra, Ottelia,

Wynns Coonawarra Estate, DiGiorgio Family Wines,

Redman Wines, Zema Estate

Contact: Sam on 08 8736 3260, blcellardoor@brandslaira.com

cabernet franc trail

Cabernet Franc is a parent grape of Cabernet Sauvignon, principally grown for blending. Ripening earlier than the Cabernet Sauvignon, Cabernet Franc produces a comparatively lighter series of flavours than its more famous relative. More recently, however, winemakers have begun to harness the grape's distinctive taste in order to create excellent clone vinification's. Follow the Cabernet Franc Trail to taste this on trend varietal and collect a stamp at each cellar door to go into the draw to wine a Cab-Franc Pack! (Winner drawn at the end of the month.)

Date: All October

Time: During cellar door operating hours

Bookings: Not required

Participants: DiGiorgio Family Wines, Leconfield Coonawarra,

Rymill Coonawarra, Whistle Post Wines











the blok coonawarra

PICNIC HAMPERS

Celebrate Cabernet with a wine tasting followed by a gourmet picnic hamper. After a guided tasting you can select a bottle of wine to go with your gourmet picnic hamper. Settle in on the lawn or enjoy the artwork in our gallery space with your tasty gourmet picnic hamper for two

Time: Thursday to Monday 11.30am - 3.00pm

Cost: \$80 for two (includes gourmet picnic, bottle of wine

& guided wine tasting)

Bookings: Essential online at www.blok.com.au or via phone

Location: The Blok Coonawarra Cellar Door

Contact: 08 8737 2734, enquiries@blok.com.au

digiorgio family wines WINE FLIGHT WITH REGIONAL BITES

Enjoy a seated tasting of six of DiGiorgio's premium wines matched to six bites of food. Wines include sparkling, white and reds from our Coonawarra and Renaissance range and will be matched to regional produce including savoury and sweet.

Time: Monday to Friday 11.00am & 2.00pm

Saturday & Sunday 11.00am

Cost: \$29 per person

Bookings: Online www.digiorgio.com.au/pages/experiences

Location: DiGiorgio Family Wines Cellar Door

Contact: 08 8736 3222 or cellardoor@digiorgio.com.au

digiorgio family wines

AGED CABERNET | FRANK'S FAVOURITE | PRODUCE PLATTERS

Frank DiGiorgio is going into the cellar to hand select his favourite Cabernet Sauvignon. Include this on your 6 wine tasting paddle to compare and contrast. Include in a 'Pick Your Own Platter" from their selection of local produce.

Time: Daily 10.00am - 5.00pm

Cost: Tasting \$10 per paddle (redeemable on purchase)

Bookings: Appreciated for large groups **Location:** DiGiorgio Family Wines Cellar Door

Contact: 08 8736 3222 or cellardoor@digiorgio.com.au

hollick estates 2012 OLD VINES CABERNET

Taste Hollick Estates 2012 Old Vines Cabernet Sauvignon and current release 2018 side by side with a sweet treat from Upstairs at Hollick.

Time: Daily 11.00am - 5.00pm

Cost: \$15 per person **Bookings:** Required

Location: Hollick Estates Cellar Door

Contact: Fran 08 8737 2318, hello@hollick.com

katnook estateWINE AND CHEESE

Step into Katnook Estate's historic cellar door and treat your tastebuds to a lavish Limestone Coast cheese board, paired with a glass of Katnook wine. Relax on the beautiful lawns under the umbrellas or in our cosy visitor's lounge. Children's toys available.

Time: Monday to Friday 10.00am - 5.00pm

Saturday & Sunday 12noon - 5.00pm

Cost: Cheese board: \$30

Wines by the glass from \$5, \$10, \$20

Bookings: Reccommended **Location:** Katnook Cellar Door

Contact: Naomi 08 8737 0303. cellardoor@katnookestate.com.au

koonara wines

AGED BEAUTIES

Each week in October Dru will dig deep into the cellar and pull out some amazing aged Cabernet's for you to try and purchase. Come in and browse our great range of homewares and local produce, while exploring our quaint township of Penola.

Date: All October

Time: 10.00am - 4.00pm daily

Cost: Tastings free
Bookings: Not required
Location: Koonara Cellar Door

Contact: 08 8737 3222, cellardoor@koonara.com

leconfield coonawarra

LECONFIELD COONAWARRA MUSEUM SURPRISES

Fossick through the barrel in cellar door after your wine flight & delight in some of the beautifully aged wines available for sale, perfectly cellared. Wines from 2006, 2008 & other fantastic vintages. Priced accordingly.

 Date:
 All October

 Time:
 11.00am - 4.00pm

 Cost:
 Priced accordingly

 Bookings:
 Not required

 Location:
 Leconfield Cellar Door

Contact: Kerrie on 08 8737 2326, kmarcus@leconfieldwines.com

parker coonawarra

TERRA ROSSA- VINTAGE VERTICAL

Parker Coonawarra Estate 'Terra Rossa' Cabernet Sauvignon is made exclusively from fruit grown on the rich red soils of the estate 'Abbey' vineyard, where the micro climate of Southern Coonawarra provides an extended ripening period that imparts unique character in the wines. Visit the Cellar Door each weekend in October to 'get dirty' and explore the influence of soil and vintage on variety with three rare back vintage bottles of our 'Terra Rossa' Cabernet Sauvignon on show.

Date: Weekends in October **Time:** 10.00am - 4.00pm

Cost: \$20pp.

Bookings: Required for groups of 10 or more Location: Parker Coonawarra Estate
Contact: Dimity 08 8737 3525. or

cellardoor@parkercoonawarraestate.com.au

patrick of coonawarra CHOCOLATE AND WINE EXPERIENCE

Take yourself on a self-guided Chocolate + Wine tasting, featuring Patrick back vintages and current release Cabernet Sauvignons. Four wines paired by Winemaker Luke Tocaciu local South Australian chocolate from Red Cacao Chocolatiers.

Date: All October

Time: Daily 10.00am - 4.30pm

Cost: \$20 per person **Bookings:** Required

Location: Patrick of Coonawarra Cellar Door

Contact: 08 8737 3687 or cellardoor@patrickofcoonawarra.com

raidis estate

BACK IN TIME WITH BILLY & THE KID

Each week in October Emma & Steven will venture into the cellar to choose a delicious back vintage of the Billy Cabernet Sauvignon & The Kid Riesling. Call in for a taste or enjoy a glass with a 'pick your own produce platter' that you can customise from a selection of local produce.

Time: Monday - Friday 12noon - 5.00pm

Saturday 12noon - 5:30pm. Sunday 12noon - 4.00pm

Bookings: Not required, but platters can be booked in advance

online @ www.raidis.com.au/events

Location: Raidis Estate Cellar Door

Contact: 08 8737 2966. briana@raidis.com.au

4 VINTAGE FLIGHTS

Raidis are offering the chance to taste four vintages of their super premium Cabernet Sauvignon "the Trip" (\$100/bottle) and "Billy" Cabernet Sauvignon in separate flights. Taste how each of these exquisite wines age over time, dating back as far as 2008.

Time: Everyday 12noon, 1.00pm, 2.00pm, 3.00pm, 4.00pm

Cost: Taste The Trip - \$75 p/person

Taste Billy - \$50 p/person

Bookings: Book your seat online www.raidis.com.au/visit

Location: Raidis Estate Cellar Door

Contact: 08 8737 2966, briana@raidis.com.au

redman wines 2013 CABERNET SAUVIGNON TASTING

The Redman family have raided their wine museum and will have their Winefront 93 point 2013 Coonawarra Cabernet Sauvignon open for tasting and sales throughout the month of October. This wine is made from over 40-vear-old vines and showcases the consistency and quality of Coonawarra Cabernet. Come in and have a try!

Time: Monday - Friday 9.00am - 5.00pm

Weekends & Public Holidays 10.00am - 4.00pm

Free of charge – come into Cellar Door and have a try! Cost:

Bookings: Let us know if you're coming in a group

Location: Redman Cellar Door

Dan 08 8736 3331 or wines@redman.com.au Contact:

wynns coonawarra estate MAKE YOUR OWN BLEND

Try your hand at winemaking in the 'Make you own blend' laboratry at Wynns. Using Cabernet, Shiraz and Merlot varieties, create a wine to suit you our own personal taste. It's a fun and fascinating experience, and it's even more fulfilling to take the wine home in your own personalised bottle.

Monday - Friday 11.00am and 2.00pm Time:

Saturday - Sunday 10:30am

Cost: \$59 per person **Bookings:** Essential

Location: Wynns Coonawarra Estate

Contact: 08 8736 2225 or cellardoor@wynns.com.au

THAT'S ODD — LET'S TASTE THE **UNFVFN YFARS**

We've all heard someone say 'I only drink wine from even years!' – their loss we say! Coonawarra generally has consistent vintages with some fantastic ones being in the odd years, and Wynns have some great examples to show you. Throughout October, Wynns will be showcasing various vintages selected from across all ranges.

Date: All October

Free **Bookings:** Appreciated for groups

Location: Wynns Coonawarra Estate Cellar Door Contact: 08 8736 2225, cellardoor@wynns.com.au

zema estate HISTORY IS HAPPENING NOW

It started as a love story in Calabria, Southern Italy. Demetrio and Francesca, newly engaged, headed to Coonawarra in search of more. Family strength, generations of stories, and culture have shaped Zema Estate and its wines. Journey through time as we present an eclectic and interactive exhibition of Zema Estate's history over 40 years. Back vintage wine will be available for tasting and limited museum wines available for purchase.

Date: All October Time: 10.00am - 4.00pm

Cost: Free

Bookings: Not required

Location: Zema Estate Cellar Door

Contact: friends@zema.com.au or 8736 3219



Cost:



coonawarra vignerons GOLF DAY

Date: Friday 30 September. Refer to page 6 for more details.

banks thargo wines

WEEKEND TASTINGS

Banks Thargo cellar door is open exclusively on weekends during October for tastings. Stop in to taste their range of wines, including their recently released 2019 Paroo Bagman, Cabernet Sauvignon/Malbec.

Date: Saturday 1, Sunday 2 & Monday 3 October

Time: 12noon - 5.00pm **Bookings:** Not required

Location: Banks Thargo Cellar Door

Contact: Heather on 0408 828 312, info@banksthargo.com.au

bellwether

NATURE PLAY & CHILDREN'S PLATTERS

Visit Bellwether during the holidays and let your children climb a treehouse in an ancient redgum, slide down the fireman's pole or play in the sandpit. Let them wander around the giant herb and veggie patch. Feed the sheep, chickens or even Gerado the Donkey (fennell not fingers!), under the watchful eyes of Mabel our guardian Maremma. Whilst you taste some wines the kids can enjoy some healthy food with Bellwether's specially curated children's platters. Includes fruit, salad, cheese, sliced meat and biscuits with garden greens. Please advise of any dietary requirements at the time of booking.

Date: Saturday 1 & Sunday 2 October

Time: 12noon - 4.00pm **Cost:** \$30 for 2 children

Bookings: Essential https://www.bellwetherwines.com.au/

collections/food-bellwether/products/childrens-platter

Location: Bellwether Winerv

Contact: 0447 334 545 or sales@bellwetherwines.com.au

SOURDOUGH WORKSHOPS

At Bellwether sourdough is prepared every day, so if you have always wanted to learn how to make it you can dive right in to help cook the daily loaf from scratch. Take home or enjoy a fresh loaf of sourdough straight from the oven...and you'll also get the amazing starter to continue the joy of sourdough making at home.

Date: Saturday 1 & Sunday 2 October

Time: 10.00am daily

Cost: \$45

Bookings: Essential, https://www.bellwetherwines.com.au/

collections/wine-tasting/products/bellwether-

experiences-help-us-make-sourdough

Location: Bellwether Winery

Contact: 0447 334 545 or sales@bellwetherwines.com.au



the blok coonawarra

TAKE OFF WITH THE PILOT

Over the last few years Winemaker, Aeronautical Engineer and Pilot Luke has been working away on The Blok Cabernet project The Pilot. Having some fun and playing with the term "Pilot" - with its aeronautical connotations, an experiment, or a product test – Luke has used variations of different winemaking techniques on each vintage. Creating a fleet of wines that all start at the same point in the production line but are each different in their own way when they hit the runway. We are excited to launch The Pilot into the world with special tastings every weekend in October.

Time: Saturday & Sunday 10.00am - 4.00pm

Cost: \$10 tasting, includes in-flight snack

Bookings: Not required but appreciated

Location: The Blok Coonawarra Cellar Door

Contact: 08 8737 2734, enquiries@blok.com.au

bowen estateFAMILY FIFSTA

Enjoy a glass of wine on the lawn as you and your family enjoy some fun activities such as Connect Four. Giant Jenga and Corn Tossing.

Date: Saturday 1 & Sunday 2 October

Time: 10.00am - 4.00pm
Cost: Free Entry
Bookings: Not required

Location: Bowen Estate Cellar Door

Contact: 08 8737 2229. bowen@bowenestate.com.au

brand's laira coonawarraLIVE IT UP IT'S THE LONG WEEKEND

Glass of award winning wine
Comfortably seated on the deck

Beautiful view
Kids happily playing games on the lawn

Delicious food
Game of petangue
Perfect way to spend the day

Date: Saturday 1, Sunday 2 & Monday 3 October

Time: 11.00am - 4.00pm

Cost: Wine by the glass, beer, cider and food various \$-\$\$

Bookings: 10+ groups for tasting **Location:** Brand's Laira Cellar Door

Contact: 08 8736 3260, blcellardoor@brandslaira.com

digiorgio family wines

AGED WINE & VINTAGE PIES

Enjoy a delicious locally handmade pie with homemade chutney whilst enjoying a glass of aged cabernet in the cozy surrounds of our cellar door, or outdoor area. Vegetarian option available!

Date: Saturday 1 & Sunday 2 October

Time: 12noon until sold out

Cost: \$9 Pie + Wine by the glass

Bookings: Appreciated for large groups

Location: DiGiorgio Family Wines Cellar Door

Contact: 08 8736 3222. cellardoor@digiorgio.com.au

TOUR & PRIVATE TASTING

Enjoy a tour of DiGiorgio's property including the famous Terra Rossa soil profile, oak trees, 100 year old vines, the winery and barrel hall concluding with a private tasting including aged wine and a sample direct from the barrel, a shared produce platter and delicious handmade Italian meetballs

Date: Friday 30 September 1.00pm (90min duration)

Cost: \$100 per person

Bookings: Online www.digiorgio.com.au/pages/experiences

Location: DiGiorgio Family Wines Cellar Door

Contact: 08 8736 3222 or cellardoor@digiorgio.com.au

hollick estatesRAVENSWOOD EN PRIMEUR

Tasting barrel samples of the 2021 Hollick Estates Ravenswood. The Icon Cabernet Sauvignon is released only in years of excellence, with extremely limited quantities. Scheduled to be bottled in December 2022 and released in 2025. En Primeur sales available.

 Date:
 Weekends in October

 Time:
 11.00am - 5.00pm

 Cost:
 \$10 per person

 Bookings:
 Recommended

Location: Hollick Estates Cellar Door

Contact: Madi on 8737 2318 or cellardoor@hollick.com



katnook estate

MAJESTIC MAGNUMS

Every weekend in October the Katnook Estate Cellar Door team will be opening up a magnum from the Katnook museum for you to try and purchase. This is a rare opportunity to try some large format museum wines. Limited wines available – don't miss out!

Date: Saturday 1 & Sunday 2 October

Time: 12.00noon - 5.00pm

Cost: Free

Bookings: Appreciated for groups of 6 or more

Location: Katnook Estate Cellar Door **Contact:** Naomi 08 8737 0303 or

cellardoor@katnookestate.com.au

leconfield coonawarra

GREAT DAY OUT - FOOD WINE & MUSIC

Looking for a relaxing day out on the long weekend? Join us on our cellar door grounds with great local duo Christy & Jason Wallace, delicious baked potatoes or nachos by Limestone Coast Pantry & our fabulous Leconfield wines, together with beer & cider have you set for a Great Day Out! Bring the kids & enjoy our lawn games, pack a picnic rug or make yourself at home at the tables & chairs provided. Make your day even easier & catch the shuttle bus from Penola (bookings required).

Date: Saturday 1 October

Time: 11.00am - 4.30pm, Music & lunch 12noon - 4.00pm
Cost: \$10 Entry, includes first glass of wine and outdoor

glass to keep. Drinks from \$8 (Wine, Beer & Cider).

Food various prices

Bookings: Required https://www.trybooking.com/CCLSW

Location: Leconfield Winery Grounds

(Or inside the Barrel Shed for inclement weather) Kerrie on

Contact: 08 8737 2326, kmarcus@leconfieldwines.com

majella wines

RELAX & PLAY

Stop by the winery over the weekend for some R&R enjoying our selection of wines and some special release gems, while the kids have a ball with an array of outdoor games and lolly bar.

Date: Saturday 1, Sunday 2 & Monday 3 October

Time: 10.00am - 4.00pm

Bookings: No, but appreciated for groups

Location: Majella Cellar Door

Contact: Lisa or Nerys on 08 8736 3055,

admin@majellawines.com.au

parker coonawarra

BOLD BRAISES & CABERNET FROM THE AGES – COOKING CLASS WITH CINDY BUNT

In this 4-hour class, you'll learn a herd of tips and techniques on how to maximise tenderness and flavour in your slow-cooked dishes with Limestone Coast cooking sensation, Cindy Bunt.

Get hands on and create delicious slow cooked dishes including shin beef osso bucco, a creamy parmesan polenta, melt in your mouth tender braised lamb neck, stinging nettle risotto and more.

Top it all off with a glass of classic Cabernet from the Parker cellar, matured slowly for the perfect flavour match!

Date: Saturday 1 October Time: 10.00am - 2.00pm

Cost: \$165

Bookings: https://thepostandrail.com.au/onsite/bold-braises-

and-cabernet-from-the-ages

Location: "The Stillage @ Parker', Parker Coonawarra Estate

Contact: Dimity on 08 8737 3525 or

cellardoor@parkercoonawarraestate.com.au



raidis estate

PIZZA & TUNES

Come and enjoy delicious woodfired pizza's at Raidis Estate and relax with an afternoon of live music, while sipping away on great wines, beer and cider. Order your pizza in advanced at your preferred time slot to secure your seat. Your pizza will be served at the allotted time but guests are welcome to arrive early and stay on for the afternoon to enjoy the music and wines at your leisure.

Date: Saturday 1 October **Time:** 12noon - 5.00pm

Bookings: Required www.raidis.com.au/events **Cost:** \$20 per pizza, wine, beer, cider available

Location: Raidis Estate Cellar Door **Contact:** briana@raidis.com.au



balnaves of coonawarraTHE PERFECT (AGED) BLEND

Cabernet Merlot is a perfect red wine blend that brings forth the best characters of both varietals used to craft it, with Cabernet and Merlot being 2 varieties that love to grow in Coonawarra. For this week only, we are treating you to a 11-year-old Cabernet Merlot. See how these amazing varieties when blended can develop over the years.

Date: Tuesday 4 - Sunday 9 October **Time:** Monday - Friday 9.00am - 4.30pm

Weekends 11.30am - 4.30pm

Cost: Picnic boxes \$10, Kids snack bags \$5,

Wines by the glass \$5 - \$10

Bookings: Recommended via website or phone **Location:** Balnaves of Coonawarra Wine Room

Contact: Laura on 08 8737 2946 or cellar@balnaves.com.au

banks thargo winesWEFKEND TASTINGS

Banks Thargo cellar door is open exclusively on weekends during October for tastings. Stop in to taste their range of wines, Including their recently released 2019 Paroo Bagman, Cabernet Sauvignon/Malbec.

Date: Saturday 8 & Sunday 9 October

Time: 12noon - 5.00pm **Bookings:** Not required

Location: Banks Thargo Cellar Door

Contact: Heather on 0408 828 312, info@banksthargo.com.au



bellwether

SOURDOUGH WORKSHOPS

At Bellwether sourdough is prepared every day, so if you have always wanted to learn how to make it you can dive right in to help cook the daily loaf from scratch. Take home or enjoy a fresh loaf of sourdough straight from the oven...and you'll also get the amazing starter to continue the joy of sourdough making at home.

Date: Saturday 8 & Sunday 9 October

Time: 10.00am daily

Cost: \$45

Bookings: Essential, https://www.bellwetherwines.com.au/

collections/wine-tasting/products/bellwether-

experiences-help-us-make-sourdough

Location: Bellwether Winery

Contact: 0447 334 545 or sales@bellwetherwines.com.au

NATURE PLAY & CHILDREN'S PLATTERS

Visit Bellwether during the holidays and let your children climb a treehouse in an ancient redgum, slide down the fireman's pole or play in the sandpit. Let them wander around the giant herb and veggie patch. Feed the sheep, chickens or even Gerado the Donkey (fennell not fingers!), under the watchful eyes of Mabel our guardian Maremma. Whilst you taste some wines the kids can enjoy some healthy food with Bellwether's specially curated children's platters. Includes fruit, salad, cheese, sliced meat and biscuits with garden greens. Please advise of any dietary requirements at the time of booking.

Date: Saturday 8 & Sunday 9 October

Time: 12noon - 4.00pm **Cost:** \$30 for 2 children

Bookings: Essential https://www.bellwetherwines.com.au/

collections/food-bellwether/products/childrens-platter

Location: Bellwether Winery

Contact: 0447 334 545 or sales@bellwetherwines.com.au



the blok coonawarra

TAKE OFF WITH THE PILOT

Over the last few years Winemaker, Aeronautical Engineer and Pilot Luke has been working away on The Blok Cabernet project The Pilot. Having some fun and playing with the term "Pilot" - with its aeronautical connotations, an experiment, or a product test – Luke has used variations of different winemaking techniques on each vintage. Creating a fleet of wines that all start at the same point in the production line but are each different in their own way when they hit the runway. We are excited to launch The Pilot into the world with special tastings every weekend in October.

Time: Saturday & Sunday 10.00am - 4.00pm

Cost: \$10 tasting, includes in-flight snack

Bookings: Not required but appreciated

Location: The Blok Coonawarra Cellar Door

Contact: 08 8737 2734, enquiries@blok.com.au

brand's laira coonawarraCABERNET BLENDS FROM THE WINE LIBRARY

This weekend the team at Brand's Laira will select a bottle from the wine library, it will be a blend of varieties which will include Coonawarra Cabernet. Let's see how they look after quietly ageing over the years.

Date: Saturday 8 & Sunday 9 October

Time: 11.00am - 4.00pm

Cost: Wine by the glass, beer, cider and food various \$-\$\$

Bookings: 10+ groups for tasting **Location:** Brand's Laira Cellar Door

Contact: 08 8736 3260, blcellardoor@brandslaira.com

digiorgio family wines LA DOLCE VITA

Enjoy an afternoon of La Dolce Vita with the DiGiorgio Family as they celebrate all things Coonawarra mixed with a little Italian. Margo and Rita DiGiorgio will be serving up handmade Italian meatballs with crusty bread and a green salad. Wines available by the glass. Relax on the lawn to the sounds of a local musician.

Date: Saturday 8 October **Time:** 12noon - 5.00pm

Contact:

Cost: Food \$12, wine by the glass \$ various **Bookings:** Appreciated for larger groups

Location: DiGiorgio Family Wines

08 8736 3222 or cellardoor@digiorgio.com.au

27.

digiorgio family wines

TOUR & PRIVATE TASTING

Enjoy a tour of DiGiorgio's property including the famous Terra Rossa soil profile, oak trees, 100 year old vines, the winery and barrel hall concluding with a private tasting including aged wine and a sample direct from the barrel, a shared produce platter and delicious handmade Italian meatballs.

Date: Friday 7 October
Time: 1.00pm (90min duration)
Cost: \$100 per person

Bookings: Online www.digiorgio.com.au/pages/experiences

Location: DiGiorgio Family Wines Cellar Door

Contact: 08 8736 3222 or cellardoor@digiorgio.com.au

hollick estatesRAVENSWOOD EN PRIMEUR

Tasting barrel samples of the 2021 Hollick Estates Ravenswood. The Icon Cabernet Sauvignon is released only in years of excellence, with extremely limited quantities. Scheduled to be bottled in December 2022 and released in 2025. En Primeur sales available.

Date:Weekends in OctoberTime:11.00am - 5.00pmCost:\$10 per personBookings:Recommended

Location: Hollick Estates Cellar Door

Contact: Madi on 8737 2318 or cellardoor@hollick.com

katnook estate

MAJESTIC MAGNUMS

Every weekend in October the Katnook Estate Cellar Door team will be opening up a magnum from the Katnook museum for you to try and purchase. This is a rare opportunity to try some large format museum wines. Limited wines available – don't miss out!

Date: Saturday 8 & Sunday 9 October

Time: 12noon - 5.00pm

Cost: Free

Bookings: Appreciated for groups of 6 or more
Location: Katnook Estate Cellar Door
Contact: Naomi 08 8737 0303 or

cellardoor@katnookestate.com.au

redman wines

MEAT THE REDS — STEAK FRITES NIGHT

Red wine and steak are a match made in heaven. A fun evening awaits – enjoy the flavour combination of red wine, steak frites and all you can eat fries at Redman Coonawarra Cellar Door. The Redman family will serve Redman Cabernet Sauvignon from the 80's, 90's and 2000's. Grab a glass and discover for yourself why this is the ultimate pairing.

Date: Friday 7 October **Time:** From 5.30pm

Cost: \$25 per person & wines by the glass or bottle

available for purchase

Bookings: Preferred for groups **Location:** Redman Wines Cellar Door

Contact: Dan 08 8736 3331, wines@redman.com.au

wynns coonawarra estateTHE GREAT AUSSIE BLEND — CABERNET SHIRAZ

Since 2008 we have been making a blend of premium Cabernet and Shiraz from our 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. We will have the newly release 2018 open all weekend for you to sample. * Tasting platters available.

Date: Saturday 8 & Sunday 9 October

Time: 10.00am - 5.00pm

Location: Wynns Coonawarra Estate Cellar Door Contact: 08 8736 2225, cellardoor@wynns.com.au

FLAGSHIP — JOHN RIDDOCH CABERNET SAUVIGNON

Taste Wynns flagship, the John Riddoch Cabernet Sauvignon. Made only in years when grapes of extraordinarily high quality are available, using less than one percent of the top quality Cabernet Sauvignon grapes. We will showcase the newly released 2019 John Riddoch all weekend.

Date: Saturday 8 & Sunday 9 October

Time: 10.00am - 5.00pm

Location: Wynns Coonawarra Estate Cellar Door O8 8736 2225, cellardoor@wynns.com.au

zema estate

30 YEARS OF CLUNY: 6 - FLIGHT TASTING

Zema Estate is celebrating 40-years. Experience 6 extremely rare vintages of Cluny (Cabernet Sauvignon, Merlot, Malbec and Cabernet Franc Blend), browse our exhibition of Zema's history and enjoy a light grazing platter. Four sessions available. Tickets are limited. Book to avoid disappointment.

Date: Saturday 8 & Sunday 9 October

Time: 11.00am & 2.00pm **Cost:** \$25 per person

Bookings: Essential www.zema.com.au/news-and-events

Location: Zema Estate Cellar Door

Contact: 08 8736 3219 or friends@zema.com.au





Date: Friday 14 October. Refer to page 7 for more details.

combined wineriesCOONAWARRA WINEMAKERS' DINNER

A great evening of insights into Coonawarra when the winemakers from Bowen Estate, Leconfield Coonawarra, Majella Wines, Yalumba and Redman Wines host a 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. Guests will be seated at long shared table (restrictions permitting) with a winemaker, ensuring a great night of lively discussion matched with fantastic food and the best of Coonawarra Wines.

Date: Saturday 15 October **Time:** From 6.00pm.

Upon booking your arrival time will be confirmed.

Cost: \$130 per person

Bookings: Essential via phone or email

Location: Pipers of Penola

Contact: 08 8737 3999 or pipers@pipersofpenola.com.au



balnaves of coonawarra **SPARKLING CABERNET & BREKKY ROLLS @ BALNAVES**

Start the day the with the Balnaves family for a gourmet Breakfast roll and Sparkling Cabernet. Enjoy on the lawn picnic style, on our deck or simply take away! These are going to be something you DON'T want to miss out on.

Free range eggs, local smoked bacon, wilted baby spinach & spicy homemade tomato relish in a floured bakery roll. Delicious! GF option available (with prior notice).

Date: Saturday 15 October Time: 8:30am -10:30am

Cost: Breakfast Roll \$10, Sparkling Cabernet \$5

Bookings: Essential via website or phone Location: Balnaves of Coonawarra

Contact: Laura 08 8737 2946 or cellar@balnaves.com au

banks thargo wines

WEEKEND TASTINGS

Banks Thargo cellar door is open exclusively on weekends during October for tastings. Stop in to taste their range of wines, Including their recently released 2019 Paroo Bagman, Cabernet Sauvignon/Malbec.

Date: Saturday 15 & Sunday 16 October

Time: 12noon - 5.00pm **Bookings:** Not required

Location: Banks Thargo Cellar Door

Heather on 0408 828 312, info@banksthargo.com.au Contact:

bellwether

GLEN ROY WINERY SHEARING SHED HERITAGE TOUR

From hand shearing to hand plunging...See how wine is made at Bellwether in a boutique hands-on, small batch winery housed in a historic 1868 shearing shed. The tour includes the history of the Glen Roy Shearing shed renovation to Bellwether winery. A thoughtful renovation based on adaptation to climate change and reducing our environmental footprint.

Date: Saturday 15 & Sunday 16 October

Time: 10.30am Cost: \$20pp

Bookings: Essential, Book online at bellwetherwine.com.au

or www.coonawarra.org

Location: Bellwether Winerv

0447 334 545 or sales@bellwetherwines.com.au Contact:

the blok coonawarra

TAKE OFF WITH THE PILOT

Over the last few years Winemaker, Aeronautical Engineer and Pilot Luke has been working away on The Blok Cabernet project The Pilot. Having some fun and playing with the term "Pilot" - with its aeronautical connotations, an experiment, or a product test – Luke has used variations of different winemaking techniques on each vintage. Creating a fleet of wines that all start at the same point in the production line but are each different in their own way when they hit the runway. We are excited to launch The Pilot into the world with special tastings every weekend in October.

08 8737 2734, enquiries@blok.com.au

Time: Saturday & Sunday 10.00am - 4.00pm Cost: \$10 tasting, includes in-flight snack **Bookings:** Not required but appreciated Location: The Blok Coonawarra Cellar Door Contact:

bowen estate THREE DECADES OF WINE

At the cellar door this weekend taste a trio of Classic Coonawarra Cabernet Sauvignon, Winemaker's Emma and Doug Bowen have chosen one Cabernet Sauvignon wine from each of the last three decades to show you how the wines evolve with cellaring.

Date: Saturday 15 & Sunday 16 October

Time: 10.00am - 4.00pm Bookings: Not required

Location: Bowen Estate Cellar Door

Contact: 08 8737 2229 bowen@bowenestate.com au

brand's laira coonawarra

WE'RE BACK - BURGERS + BEATS

Enjoy gourmet burgers with award winning wines. Relax on the deck or on the lawn listening to awesome tunes by Dave Blackett. Bring along your family and friends, Brands Laira of Coonawarra will supply great food, great music and great wines. See you @ Brands..

Date: Saturday 15 October Time: 11.00am - 4.00pm

Wine by the glass, beer, cider and food various \$-\$\$ Cost:

Bookings: Not required

Location: Brand's Laira Cellar Door

Contact: 08 8736 3260. blcellardoor@brandslaira.com

30. 31.

digiorgio family wines

TOUR & PRIVATE TASTING

Enjoy a tour of DiGiorgio's property including the famous Terra Rossa soil profile, oak trees, 100 year old vines, the winery and barrel hall concluding with a private tasting including aged wine and a sample direct from the barrel, a shared produce platter and delicious handmade Italian meatballs.

Date: Friday 14 October **Time:** 1.00pm (90min duration)

Cost: \$100 per person

Bookings: Online www.digiorgio.com.au/pages/experiences

Location: DiGiorgio Family Wines Cellar Door

Contact: 08 8736 3222 or cellardoor@digiorgio.com.au

hollick estates

RAVENSWOOD EN PRIMEUR

Tasting barrel samples of the 2021 Hollick Estates Ravenswood. The Icon Cabernet Sauvignon is released only in years of excellence, with extremely limited quantities. Scheduled to be bottled in December 2022 and released in 2025. En Primeur sales available.

Date:Weekends in OctoberTime:11.00am - 5.00pmCost:\$10 per personBookings:Recommended

Location: Hollick Estates Cellar Door

Contact: Madi on 8737 2318 or cellardoor@hollick.com

katnook estate

DINNER OF DECADENCE

Spend an intimate evening with Katnook Estate's senior winemaker, Natalie Cleghorn and her team in the historic Katnook Stables. Throughout the evening you will enjoy 5 courses prepared by the highly regarded St Bee's catering. These sumptuous courses will be paired with wines Natalie has personally selected from our prized museum. Take this opportunity to chat to our winemakers about these special curated wines. An event simply not to be missed. Local bus transport included

Date: Saturday 15 October

Time: 6.30pm

Cost: \$180 per person

Bookings: Essential, limited seats available **Location:** The Stables at Katnook Estate

Contact: Naomi on 8737 0303 or cellardoor@katnookestate.com

leconfield coonawarra

NEW RELEASE 2018 LECONFIELD SYDNEY RESERVE

Taste the new release 2018 Leconfield Sydney Reserve Coonawarra Cabernet Sauvignon. First made in 2012 as a tribute to Sydney Hamilton's quest of making a quintessential red wine, this is another example of a wonderful vintage. 2018 vintage produced outstanding quality Cabernet with deep dark colour & intense fruit with soft tannins.

Date: Friday 14 - Sunday 23 October

Time: 11.00am - 4.00pm

Cost: \$5pp for Sydney Reserve Tastings

Bookings: Not required

Location: Leconfield Coonawarra Cellar Door

Contact: Kerrie on 08 8737 2326, kmarcus@leconfieldwines.com

majella wines

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 15 OctoberTime:10.00am - 4.00pmBookings:Appreciated for groupsLocation:Maiella Cellar Door

Contact: Lisa or Nerys on 08 8736 3055,

admin@majellawines.com.au

PAELLA FIESTA

Visit Majella on Saturday 15th October for a taste of Prof's Paella!
Outdoor games available for all and for those more serious about their
wines may like to visit the vertical tasting located in the winery.

Date: Saturday 15 October

Time: 11.00am -3.30pm (food from 11.30am)

Cost: Tasting free. Food \$8, 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

raidis estate PIZZA & TUNES

Come and enjoy delicious woodfired pizza's at Raidis Estate and relax with an afternoon of live music, while sipping away on great wines, beer and cider. Order your pizza in advanced at your preferred time slot to secure your seat. Your pizza will be served at the allotted time but guests are welcome to arrive early and stay on to enjoy live music by Brenton Williams and an afternoon of food and wines at your leisure.

Date: Saturday 15 October **Time:** 12noon - 5.00pm

Bookings: Required www.raidis.com.au/events **Cost:** \$20 per pizza, wine, beer, cider available

Location: Raidis Estate Cellar Door **Contact:** briana@raidis.com.au

rymill coonawarra

CABERNET CARNIVAL

This year the Carnival is coming to the picturesque Rymill Coonawarra winery and lawns – Rain Hail or Shine. Kick back and relax with a glass of Rymill wine, as the kids – both big and small – are kept occupied with games, crafts, music, stalls, food, coffee and fun! Early bookings receive a Rymill glass. Please contact the winery if you'd like any more details or have any special requirements. Group bookings welcome. All weather event.

Date: Saturday 15 October **Time:** 10.00am - 5.00pm

Cost: \$5 entry – Drinks available for purchase – KIDS FREE!

Bookings: Preferred

Location: Rymill Coonawarra Cellar Door + Lawns
Contact: Deb on 08 8736 5001. sales@rymill.com.au

yalumba

YALUMBA BACK TO OUR ROOTS

This year, Yalumba will take a literal spin on 'Back to Our Roots', with an informative tasting experience. Learn about our history of grape vine cloning in the Coonawarra and how over time, Yalumba have evolved vine clones to create complexity and depth in to each of our wines. It will be relaxed and immersive, as our Vineyard Manager and Winemaker will take you through a comprehensive tasting of Yalumba's Coonawarra Cabernet heroes.

Complete the afternoon with a local produce picnic, enjoyed on the stunning grounds of Yalumba Menzies Vineyard & retreat.

Date: Saturday 15 October

Time: 3.00pm Cost: \$50 per person

Bookings: Required via www.yalumba.com
Location: Yalumba Menzies Retreat
Contact: Cathy Chapple 0417 850 293

zema estate

40 YEARS OF CABERNET: 6 FLIGHT TASTING

Zema Estate is celebrating 40-years. Experience 6 extremely rare vintages of Family Selection and Estate Cabernet, browse our exhibition of Zema's history and enjoy a light grazing platter. Four sessions available. Tickets are limited. Book to avoid disappointment.

Date: Saturday 15 & Sunday 16 October

Time: 11.00am & 2.00pm **Cost:** \$30 per person

Bookings: Essential www.zema.com.au/news-and-events

Location: Zema Estate Cellar Door

Contact: 08 8736 3219 or friends@zema.com.au





balnaves of coonawarraFROM BARREL TO BOTTLE

Visit Balnaves' cellar door over the weekend to enjoy a sneak peek tasting of a selection of wines currently still in barrel. Learn the process of how the wine is made and how the wine will develop throughout its journey to the bottle and eventually into the cellars!

Date: Saturday 22 & Sunday 23 October

Time: 11.30am - 4.30pm

Cost:Tastings are \$5, donated to charityBookings:Recommended via email or phoneLocation:Balnaves of Coonawarra Wine Room

Contact: Laura on 08 8737 2946 or cellar@balnaves.com.au

banks thargo wines WFFKFND TASTINGS

WEEKEND IASTINGS

Banks Thargo cellar door is open exclusively on weekends during October for tastings. Stop in to taste their range of wines, Including their recently released 2019 Paroo Bagman, Cabernet Sauvignon/Malbec.

Date: Saturday 22 & Sunday 23 October

Time: 12noon - 5.00pm **Bookings:** Not required

Location: Banks Thargo Cellar Door

Contact: Heather on 0408 828 312, info@banksthargo.com.au

bellwether 15 year cabernet vertical & canapés

Taste Bellwether's premium hand picked, single site, naturally fermented Coonawarra Cabernet across a span of 15 years, with 6 wines selected and matched to 6 different canapés designed to expand your vocabulary and understanding of Coonawarra Cabernet as it ages.

Date: Saturday 22 & Sunday 23 October **Time:** 11.30am / 12.45pm / 2.00pm

Cost: \$150 per person

Bookings: Essential, max 18 people **Location:** Bellwether Winerv

Contact: 0447 334 545 or sales@bellwetherwines.com.au

SIPS AND SNIPS

The team at Bellwether prides itself on having won the best mixed bunch or herbs at the Penola show numerous times. This year, Bellwether is opening its herb garden for you to gather some cuttings or seeds to further your show aspirations and enjoy a glass of wine while you are at it!

Date: Saturday 22 & Sunday 23 October

Time: 12noon - 4.00pm

Cost: Wines available by the glass

Bookings: Preferred

Location: Bellwether Winerv

Contact: 0447 334 545 or sales@bellwetherwines.com.au

the blok coonawarra

TAKE OFF WITH THE PILOT

Over the last few years Winemaker, Aeronautical Engineer and Pilot Luke has been working away on The Blok Cabernet project The Pilot. Having some fun and playing with the term "Pilot" - with its aeronautical connotations, an experiment, or a product test – Luke has used variations of different winemaking techniques on each vintage. Creating a fleet of wines that all start at the same point in the production line but are each different in their own way when they hit the runway. We are excited to launch The Pilot into the world with special tastings every weekend in October.

Time: Saturday & Sunday 10.00am - 4.00pm

Cost: \$10 tasting, includes in-flight snack

Bookings: Not required but appreciated

Location: The Blok Coonawarra Cellar Door

Contact: 08 8737 2734, enquiries@blok.com.au

bowen estate

EN PRIMEUR

Bowen Estate presents an en primeur tasting of their 2022 Coonawarra vintage. The Bowen Estate Cabernet Sauvignon and Shiraz wines are due for release in 2024. This is a rare opportunity to try young wines that are embarking on their barrel maturation process - a fascinating experience. The current Bowen Estate vintage red wines complete our tasting line-up at Cellar Door.

Date: Saturday 22 & Sunday 23 October

Time: 10.00am - 4.00pm **Bookings:** Not required

Location: Bowen Estate Cellar Door

Contact: 08 8737 2229, bowen@bowenestate.com.au

brand's laira coonawarra

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, some French Oak, some American Oak - see if you can taste the difference.

Date: Saturday 22 & Sunday 23 October

Time: 11.00am - 4.00pm

Cost: Wine by the glass, beer, cider and food various \$-\$\$

Bookings: 10+ groups for tasting **Location:** Brand's Laira Cellar Door

Contact: Sam on 08 8736 3260, blcellardoor@brandslaira.com

digiorgio family wines TOUR & PRIVATE TASTING

Enjoy a tour of DiGiorgio's property including the famous Terra Rossa soil profile, oak trees, 100 year old vines, the winery and barrel hall concluding with a private tasting including aged wine and a sample direct from the barrel, a shared produce platter and delicious handmade Italian meatballs.

Date: Friday 21 October **Time:** 1.00pm (90min duration)

Cost: \$100 per person

Bookings: Online www.digiorgio.com.au/pages/experiences

Location: DiGiorgio Family Wines Cellar Door

Contact: 08 8736 3222 or cellardoor@digiorgio.com.au

digiorgio family wines

AGED WINE & VINTAGE PIES

Enjoy a delicious locally handmade pie with homemade chutney whilst enjoying a glass of aged cabernet in the cozy surrounds of our cellar door, or outdoor area. Vegetarian option available!

Date: Saturday 22 & Sunday 23 October

Time: 12noon until sold out

Cost: \$9 Pie + Wine by the glass

Bookings: Appreciated for large groups

Location: DiGiorgio Family Wines Cellar Door

Contact: 08 8736 3222. cellardoor@digiorgio.com.au

hollick estates

CABERNET LONG LUNCH

Indulge in a long lunch with Upstairs at Hollick. Hear the team speak about current and historical Cabernet Sauvignons whilst enjoying 5 delectable courses, matched to Hollick Estate Cabernet Sauvignon old and new.

Date: Saturday 22 October

Time: 12noon

Cost: \$170pp includes wine pairings

Bookings: Required

Location: Upstairs at Hollick

Contact: Ben 08 8737 2318, upstairs@hollick.com

RAVENSWOOD EN PRIMEUR

Tasting barrel samples of the 2021 Hollick Estates Ravenswood. The Icon Cabernet Sauvignon is released only in years of excellence, with extremely limited quantities. Scheduled to be bottled in December 2022 and released in 2025, En Primeur sales available.

Date:Weekends in OctoberTime:11.00am - 5.00pmCost:\$10 per personBookings:Recommended

Location: Hollick Estates Cellar Door

Contact: Madi on 8737 2318 or cellardoor@hollick.com



katnook estate

MAJESTIC MAGNUMS

Every weekend in October the Katnook Estate Cellar Door team will be opening up a magnum from the Katnook museum for you to try and purchase. This is a rare opportunity to try some large format museum wines. Limited wines available – don't miss out!

Date: Saturday 22 & Sunday 23 October

Time: 12.00noon - 5.00pm

Cost: Free

Bookings: Appreciated for groups of 6 or more

Location: Katnook Estate Cellar Door **Contact:** Naomi 08 8737 0303 or

cellardoor@katnookestate.com.au

koonara wines

30TH BIRTHDAY CELEBRATIONS DINNER

Join Koonara Wines as they celebrate 30 years of wine, for an intimate dinner at their cellar door. Enjoy a delicious 4-course meal by acclaimed chef, Kirby Shearing, matched with the best of Koonara's exclusive museum wines. Owner, Dru Reschke, will host the event, giving you an insight into the history of this award-winning winery and their ongoing passion for making a difference.

Date: Friday 21 October

Time: 6.30pm

Cost: \$120 per person

Bookings: Essential via www.koonara.com

Location: Koonara Cellar Door, 44 Church St, Penola Contact: 08 8737 3222, cellardoor@koonara.com

leconfield coonawarra

NEW RELEASE 2018 LECONFIELD SYDNEY RESERVE

Taste the new release 2018 Leconfield Sydney Reserve Coonawarra Cabernet Sauvignon. First made in 2012 as a tribute to Sydney Hamilton's quest of making a quintessential red wine, this is another example of a wonderful vintage. 2018 vintage produced outstanding quality Cabernet with deep dark colour & intense fruit with soft tannins.

Date: Friday 14 - Sunday 23 October

Time: 11.00am - 4.00pm

Cost: \$5pp for Sydney Reserve Tastings

Bookings: Not required

Location: Leconfield Coonawarra Cellar Door

Contact: Kerrie on 08 8737 2326, kmarcus@leconfieldwines.com

majella wines

PAST & PRESENT

Stop by the winery over the weekend and sample the current selection of wines including a barrel sample of the wines in the cellar as well as some older vintage treasures.

Date: Saturday 22 & Sunday 23 October

Time: 10.00am - 4.00pm

Bookings: No, but appreciated for groups

Location: Majella Cellar Door

Contact: Lisa or Nerys on 08 8736 3055,

.....

admin@majellawines.com.au

parker coonawarra TERRA ROSSA - VINTAGE VERTICAL

Parker Coonawarra Estate 'Terra Rossa' Cabernet Sauvignon is made exclusively from fruit grown on the rich red soils of the estate 'Abbey' vineyard, where the micro climate of Southern Coonawarra provides an extended ripening period that imparts unique character in the wines.

Visit the Cellar Door each weekend in October to 'get dirty' and explore the influence of soil and vintage on variety with three rare back vintage bottles of our 'Terra Rossa' Cabernet Sauvignon on show.

Date: Every weekend in October

Time: 10.00am - 4.00pm

Cost: \$20pp

Bookings: Required for groups of 10 or more **Location:** Parker Coonawarra Estate **Contact:** Dimity 08 8737 3525, or

cellardoor@parkercoonawarraestate.com.au

PARKER X PRODUCER

Hosted by Parker Estate's chief Winemaker, Andrew Hardy, and successful local Berkshire pork producer, Mark Wheal, join Parker Coonawarra in the 'The Stillage' for a night that champions local heroes of food, flavour and classic hospitality.

Immerse yourself in the finest local produce with a sumptuous three course dining experience, expertly partnered with rare finds from deep in the Parker cellar. Don't miss this exclusive event showcasing the very best of the Coonawarra and Limestone Coast!

Date: Saturday 22 October
Time: 6.00pm - 11.00pm

Cost: \$180 + bf

Bookings: Required https://events.humanitix.com/

parker-x-producer

Location: 'The Stillage', Parker Coonawarra Estate

Contact: Dimity 08 8737 3525, or

cellardoor@parkercoonawarraestate.com.au

patrick of coonawarra

INTERTWINED DINNER

Intertwined is back for 2022. A four-course dinner under the stars with live music, cocktails and new wines at the heart of Patrick of Coonawarra. The event is designed to bring wine lovers together under one roof (or patch of stars in this instance).

Ticket price includes all food and drink for the evening. You will not go home hungry or thirsty, it's a Patrick guarantee.

Saturday 22 October Date: Time: 6.00pm - Midnight Cost: \$160 per person

Bookings: Required https://eventbrite.com.au/e/238046552647

Patrick of Coonawarra Cellar Door Location:

Contact: 08 8737 3687 or cellardoor@patrickofcoonawarra.com

redman wines

GUIDED TASTING THROUGH FIVE DECADES OF REDMAN

The Redman family have been making exceptional Coonawarra Cabernet Sauvignon for over 50 years. Come and taste your way through the evolution of our Redman Cabernet from the last decade. A unique guided tasting, hosted by the Redman family, to showcase wines from the 70s, 80s, 90s and 2000s. An unforgettable experience.

Date: Saturday 22 October Time: 11.00am start Cost: \$75 per person

Bookings: Essential, limited to 20 people Location: Redman Wines Cellar Doors

Contact: Dan 08 8736 3331, wines@redman.com.au

wynns coonawarra estate

FLAGSHIP — SINGLE VINEYARD CABERNET

Each vintage Wynns select a premium parcel from a single vineyard to bottle separately and release as a limited single vineyard wine. This year we have the new vintage release of our Single Vineyard Cabernet open all weekend for tasting. * Tasting Platters available

Saturday 22 & Sunday 23 October Date:

Time: 10.00am - 5.00pm **Bookings:** Not required

Location: Wynns Coonawarra Estate Cellar Door Contact: 08 8736 2225. cellardoor@wvnns.com.au



banks thargo wines

WFFKFND TASTINGS

Banks Thargo cellar door is open exclusively on weekends during October for tastings. Stop in to taste their range of wines, Including their recently released 2019 Paroo Bagman, Cabernet Sauvignon/ Malbec.

Date: Saturday 29 & Sunday 30 October

Time: 12noon - 5.00pm **Bookings:** Not required

Location: Banks Thargo Cellar Door

Contact: Heather on 0408 828 312, info@banksthargo.com.au

bellwether

WINE SHOW JUDGING

Get some tips from winemaker Sue Bell on how wine is judged, and learn how to tell the difference between Bronze, Silver and Gold or a trophy wine, all the while tasting some of Bellwether's gold medal and trophy winners.

Thursday 27 October Date:

Time: 12noon

Cost: \$100 per person

Bookings: Essential, max 10 per session

Location: Bellwether Winery

Contact:



bellwether

GOURMET PICNIC FOR TWO

Collect a basket from us (ready at 11am unless prior arrangements are made) to take out touring in Coonawarra. Or collect from our cellar door and enjoy in our produce garden or under the ancient red gums. Includes a basket, picnic blanket, bottle of Ant series wine, water, plates, cutlery, napkins, serving platter, wine tumblers, enamel cups. Fresh sour dough baguette, healthy seasonal salad, rice paper rolls, charcuterie, cheese, rillettes and wafers. Fresh fruit and an afternoon treat - all made fresh by our Produce Chef on site at Bellwether using our garden. * Picnic basket, blanket, plates, cutlery, napkin, wine tumblers, water vessel, enamel cups, serving platter and food containers to be returned to Cellar Door that day.

Date: Saturday 29 & Sunday 30 October

Time: Collect from 11.00am **Cost:** \$110 for 2 people

Bookings: Essential. Wine Lover's Gourmet Picnic basket –

Bellwether (bellwetherwines.com.au)

Min. 2 days notice requested

Location: Bellwether Winery

Contact: 0447 334 545 or sales@bellwetherwines.com.au

the blok coonawarra

TAKE OFF WITH THE PILOT

Over the last few years Winemaker, Aeronautical Engineer and Pilot Luke has been working away on The Blok Cabernet project The Pilot. Having some fun and playing with the term "Pilot" - with its aeronautical connotations, an experiment, or a product test – Luke has used variations of different winemaking techniques on each vintage. Creating a fleet of wines that all start at the same point in the production line but are each different in their own way when they hit the runway. We are excited to launch The Pilot into the world with special tastings every weekend in October.

Time: Saturday & Sunday 10.00am - 4.00pm

Cost: \$10 tasting, includes in-flight snack

Bookings: Not required but appreciated

Location: The Blok Coonawarra Cellar Door

Contact: 08 8737 2734, enquiries@blok.com.au



brand's laira coonawarraIT'S WINE SHOW TIME

Call in to Brand's Laira Cellar Door this weekend and you'll not only get a taste of the traditional tasting line up, they'll also be showcasing wine show winner's past and present.

Date: Saturday 29 & Sunday 30 October

Time: 11.00am - 4.00pm

Cost: Wine by the glass, beer, cider and food various \$-\$\$

Bookings: 10+ Groups for tasting **Location:** Brand's Laira Cellar Door

Contact: 08 8736 3260, blcellardoor@brandslaira.com

digiorgio family wines TOUR & PRIVATE TASTING

Enjoy a tour of DiGiorgio's property including the famous Terra Rossa soil profile, oak trees, 100 year old vines, the winery and barrel hall concluding with a private tasting including aged wine and a sample direct from the barrel, a shared produce platter and delicious handmade Italian meatballs.

Date: Friday 28 October
Time: 1.00pm (90min duration)

Cost: \$100 per person

Bookings: Online www.digiorgio.com.au/pages/experiences

Location: DiGiorgio Family Wines Cellar Door

Contact: 08 8736 3222 or cellardoor@digiorgio.com.au

hollick estatesRAVENSWOOD EN PRIMEUR

Tasting barrel samples of the 2021 Hollick Estates Ravenswood. The Icon Cabernet Sauvignon is released only in years of excellence, with extremely limited quantities. Scheduled to be bottled in December 2022 and released in 2025, En Primeur sales available.

 Date:
 Weekends in October

 Time:
 11.00am - 5.00pm

 Cost:
 \$10 per person

 Bookings:
 Recommended

Location: Hollick Estates Cellar Door

Contact: Madi on 8737 2318 or cellardoor@hollick.com

katnook estate

MAJESTIC MAGNUMS

Every weekend in October the Katnook Estate Cellar Door team will be opening up a magnum from the Katnook museum for you to try and purchase. This is a rare opportunity to try some large format museum wines. Limited wines available – don't miss out!

Date: Saturday 29 & Sunday 30 October

Time: 12.00noon - 5.00pm

Cost: Free

Bookings: Appreciated for groups of 6 or more

Location: Katnook Estate Cellar Door **Contact:** Naomi 08 8737 0303 or

cellardoor@katnookestate.com.au

majella wines

PAST & 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. Outdoor games available for all.

Date: Saturday 29 & Sunday 30 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@maiellawines.com.au

parker coonawarra

CABERNET, LIKE NO OTHER

For the very first time, Parker Estate is offering a line-up of our Cabernet based Single Batch Wines (SBW), each showcasing cabernet's versatility with different varietals. Every vintage, our winemakers keep a few special barrels aside allowing them to experiment with various varietal, vineyard and regional compositions. These wines are as limited as they are unique and as such, are only made available through our cellar door.

Date: Weekends in October **Time:** 10.00am - 4.00pm

Cost: SBW Flight \$20pp. The Single Batch Wines will be

available for purchase at Cellar Door

Bookings: Required for groups of 10 or more
Location: Parker Coonawarra Estate
Contact: Dimity 08 8737 3525, or

cellardoor@parkercoonawarraestate.com.au

raidis estate SPRING SHINDIG

Raidis Estate Winery loves a celebration, and there is nothing better than Chris' authentic Greek Grill to get the good vibes going. Arrive hungry – the menu includes charcoal-grilled pork shaslicks and pitta, Greek salad and rice, garlic beans and tzatziki.

And to drink? Take your pick from Raidis Estate wine, beer, and cider from Kalangadoo producers The Side Project. The evening will be hosed at the Raidis Estate Cellar Door on the northern side of Penola, a destination that overlooks the vines, orchard and vegetable garden established and nurtured by Chris. Expect the property's charcoal grill to be at its best! All ingredients will be sourced from the surrounding Limestone Coast region, whose Terra Rossa soils nourish grapes, crops, and livestock alike.

Local musicians will be on hand to foster festive vibes and kids are most welcome to join the fun.

Date: Saturday 29 October **Time:** 5.00pm - 11.00pm

Cost: \$40, return bus from Mount Gambier \$15pp

Bookings: www.raidis.com.au/events **Location:** Raidis Estate Cellar Door **Contact:** briana@raidis.com.au





To go into the draw to win one of two mixed dozen Coonawarra wine packs valued in excess of \$350 simply complete the survey below and hand in to any one of our member wineries.

Your responses will greatly assist the 2022 Coonawarra Cabernet Celebrations event organisers evaluate this year's event.

1. Please fill in your details below.

O Yes

Name					
Email					
Age group	O 18 - 24 years	O 25 - 34 years	35 - 44 years		
	O 45 - 54 years	O 55 - 64 years	○ 65+ years		
Gender	O Male	O Female			
2. Is Coonawarra Cabernet Celebrations the main reason you are/were here today?					

O No

ა.	MILICII OF THE TOHOWING	j ue:	SCIID	es where	you usually liver	
	O Locally – within 25km of the event					
	O Somewhere else in South Australia (more than 25kms from the event)					
	O Interstate	0	Ove	erseas		
4a	.What is your Postcode?					
4b	. Country (if visiting from	n ov	erse	as)		
5.	Are you staying any nig the event?	jhts	awa	y from ho	ome because of	
	O Yes	0	No	(If no, go	to question 8)	
6.	On this trip, how many	nigh	nts h	ave you s	tayed, or will stay:	
a.	O Locally / in the Limes	stone	e Coa	ast region	nights	
b.	C Elsewhere in South A	Austr	alia		nights	
7.	What type of accommonear the event?	datio	on aı	e you usi	ng for your stay	
	O Hotel / Motel	0	Bed	and brea	kfast	
	O Holiday house / unit	0	Car	avan and	camping	
	O Backpacker / hostel	0	Ηοι	use of a fri	end / relative	
	O Home	0	Oth	er - speci	fy	
8.	How likely are you to at it is on?	ttend	d the	event ag	gain the next time	
	O Very likely	0	Son	newhat un	likely	
	O Somewhat likely	0	Ver	y unlikely		
	O Not sure / can't say					
9.	Including yourself, how attending Coonawarra					
	•••••					
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.		16. Where did you get MOST of your information about Coonawarra Cabernet Celebrations?			
Please include all spending including that by cash, EFT	or	Television	O Radio	O Newspaper	
credit card; by yourself and any member of your group, including any estimates of spending you expect to mak		OPosters	O Facebook	O Twitter	
you are not sure, please provide your best guess or estimate.		O Website	O Word of Mouth	1	
Events tickets \$ Shopping \$		Returning Visitors (visited Coonawarra previously)			
Food and drink \$ Accommodation \$			cify)		
Transport \$ Other spending \$					
Total expenditure \$		TERMS A			
13. How many people aged 18 and over did/will this expenditure cover? Please include yourself.		CONDIT	IONS		
14. If Interstate/Overseas: Not including your spending is event region mentioned earlier – how much do you th you have spent or will spend elsewhere in South Auston this visit?	ink	To be eligible to enter this years of age and have constant November 2022. The Strape and Wine Incorporation Tourism Commission.	mpleted and submitted urvey is being conducte	the survey by 5pm ed by Coonawarra	
\$	l	Personal details (name andata analysis. Incomplete ineligible for acceptance in entry into this draw.	or incomprehensible res	sponses will be	
Circle one number for each aspect.		On submission of this entradded to the Coonawarra V		-	
Getting to the event		events, promotions and ne		corre apacios or	
1 2 3 4 5	n/a	The winner will be notified	d by email and/or phone	e within 14 days	
Entertainment		of the closing date. If the v	vinner cannot be contac	cted or does not	
	n/a	claim the prize within 7 da			
Exhibitions / displays		withdraw the prize from the			
	n/a	The prize is non-transferal are reserved to substitute			
Event staff	,	without giving notice.	any prize with another (or equivalent value	
	n/a	0 0		*	
Food and drink		By entering this competition			
	n/a	agreement to be bound by been made to ensure that t			
Parking		is accurate and complete.	ne momadon m die 1e	illia lia Collatiolis	
	n/a	is accurate and complete.		7	
Impact on the local community			1 2 2	O STATE OF	
	n/a		ر مسك الم	1	
Impact on pride in the local community	`	`	- di.	-	
1 2 3 4 5	n/a				
Overall event experience	_	1		The second	
1 2 3 4 5	n/a	- 1	VAMANA	coonawarra oro	

COONAWARRA \

