

celebrate, educate + activate your senses!

30 SEPTEMBER | 1 - 31 OCTOBER 2023

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 29 October) between 10.30am and 4.30pm and an extended offering on Saturday 14 October 2023 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



enquiries@coonawarra.org













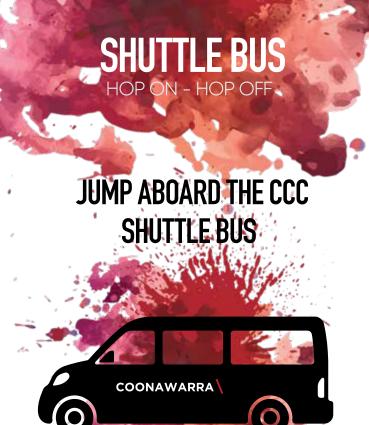
The 2023 Coonawarra Cabernet Celebrations event program has been structured to display the extensive selection of food and wine experiences in a week by week sequence, to allow you to better navigate what is on offer on any given weekend.

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:

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\$20 per person per day
Unlimited travel to wineries
First pick up from Penola Visitor Information Centre

BOOK YOUR SEAT ONLINE Scan the QR code to book



*Extended offering on 7 & 14 October. Refer to booking page for details.

**Service not available Sunday 29 October



2023 Shuttle Service proudly sponsored by Wattle Range Council

For booking enquiries contact: 0418 838 643



COONAWARRA CABERNET CELEBRATIONS GOLF DAY PRESENTED BY 96.1 SAFM AND 90.5 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 29 September **Time:** 9.00am for 9.30am 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







COONAWARRA 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 noe 2013 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. Top off the night at the nearby Ottelia restaurant with a degustation to delight. Enjoy the 5-course degustation dinner with paired wines. Book your dinner package and bus transfer at the time of booking. Limited seats available, so get in quick to reserve your spot!

Date: Friday 13 October

Time: Tasting Event: 5.30pm - 7.30pm

Dinner: 7:30pm-9:00pm

Cost: Tasting Event Entry \$40 per person + booking fee

Tasting + 2 Course Dinner incl. paired wines

\$150 + booking fee

Bookings: Essential. Book online at

www.coonawarra.org/

Location: Brand's Laira Coonawarra

Contact: Heidi marketing@coonawarra.org





THE STORY OF CABERNET

Cabernet Sauvignon is a thick-skinned, hardy, disease resistant variety when planted in sympathetic environs and can produce wines with extraordinary power, elegance, structure and complexity. It produces some of the most exquisite and long lived wines in the world. For centuries Bordeaux has been the reference for this variety. During the 19th Century cuttings were sent to new winemaking countries including California, Chile, the Cape Colony and Australia. After making its way into New South Wales in 1837, it found a perfect home in South Australia when Scottish pioneer John Riddoch established the Coonawarra Fruit Colony in 1893.

Coonawarra Cabernet is profoundly interlinked with the story of vinestock transmission around Australia. In modern times it has been at forefront of vineyard and wine making innovation, regionality, ageability and endurance. This tasting will explore the history of Australian cabernet since the earliest days of colonial settlement and the progress of regional cabernet styles into current times. It will feature 12 wines that epitomise varietal and regional identity. While focussing on the elegance, identity and diversity of Coonawarra Cabernet, there will be contrasting styles from Bordeaux, Italy, Margaret River and South Africa

Join Andrew Caillard MW, author of the soon-to be-released three-volume book "The Australian Ark – The story of Australian Wine 1788 to the Modern Era", Andrew (Ox) Hardy, Director of Winemaking for The Usual Suspects Collective including Parker Estate, and Sue Hodder, Senior Winemaker at Wynns Coonawarra Estate for this exclusive, fascinating and not-to-be-missed masterclass!

Date: Saturday 14 October
Time: 10.00am-12.30noon
Cost: \$190 per person

Bookings: Essential. Book online at www.coonawarra.org

Location: Parker Estate

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



scavenger huntCOONAWARRA WINERIES WALKING TRAIL

Lace up your shoes, pop on a hat and get walking for the inaugural Coonawarra Wineries Walking Trail Scavenger Hunt. Throughout October, complete the challenges and collect the most points to win a walking trail mixed dozen.

Pop into any one of the 6 cellar doors to collect your entry and follow trail marked with a $\mbox{GREEN FOOT}$ leading you to your next destination!

Date: All October

Location: Brand's Laira Coonawarra, Ottelia, Redman Wines, Wynns Coonawarra Estate, DiGiorgio Family Wines, Zema Estate













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 vinifications. 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











balnaves of coonawarra

A 10 YEAR OLD TREAT

For the month of October, you will be treated with the opportunity to taste and/or purchase a 10 year old Cabernet Merlot. 2013 was an exceptional Vintage and we'd like to celebrate the month with our 2013 Cabernet Merlot. Available to taste and purchase for the entire month, relax on the deck while you taste our wines, or enjoy a glass of your favourite Balnaves wine on the lawn with a Cheese Picnic box.

Time: Daily 11.30am - 4.30pm

Cost: Wine Tasting Fee \$5 (donated to charity),

Cheese Picnic Boxes \$40, Kids Snack Bags \$5,

Wine by the glass \$5 - \$10

Bookings: recommended via www.balnaves.com.au or phone

Location: Balnaves of Coonawarra Wine Room
Contact: 08 8737 2946. cellar@balnaves.com.au

bellwether

CAMPING, CABERNET AND SPRING LAMB

Come and stay at Bellwether in a glamping tent, and enjoy Camp oven spring lamb with fresh greens and veggies from our garden - with a splash of Coonawarra Cabernet in the oven and your glass.

Includes

- Accommodation for two nights for two people
- Lamb camp oven roast
- Complimentary wine tasting
- Bottle of Cabernet.
- Sour dough and eggs both mornings.

Date: All October Cost: \$270

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

or www.coonawarra.org

Location: Bellwether Winery

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

bellwether

SPRING SOUP + SOURDOUGH

Enjoy the flavours of a freshly made Spring soup from the Bellwether garden paired with Sourdough and a glass of Coonawarra Cabernet.

Time: Tuesday - Saturday 12noon - 3.00pm

Cost: \$20

Bookings: Book online at bellwetherwine.com.au

or www.coonawarra.org

Location: Bellwether Winery

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

BRUNCH AND TASTING

Start your day of tasting in Coonawarra with a healthy two course brunch followed by a wine tasting at the top of the strip working your way back through the wineries of Coonawarra.

Time: Wednesday - Saturday 10.30am - 12noon

Cost: \$20

Bookings: Book online at bellwetherwine.com.au

or www.coonawarra.org

Location: Bellwether Winery

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

digiorgio family winesWINE 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 sayoury and sweet.

Time: Monday to Friday 11.00am & 2.00pm

Saturday & Sunday 11.00am

Cost: \$39 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

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. Indulge 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

katnook estate

CHEESE & WINE

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 in our visitor s lounge or outside on the picturesque lawns. Children's toys available.

Time: Monday to Friday 10.00am - 5.00pm

Saturday & Sunday 12noon - 5.00pm

Cost: Cheese board: \$35

Wines by the glass from \$8 - \$20

Bookings: Recommended

katnookestate.com.au/pages/bookings

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

cellardoor@katnookestate.com.au



CUVEE CHOCOLATE & WINE TASTING

Master Chocolatier Deniz Karaca (as seen on MasterChef) has used careful blending of coca in their small batch stone-ground chocolate making to pair exquisitely well with wines. Continuing that journey here at Katnook we've partnered with Cuvee Chocolate to select and pair our 4 best matched wines in our tasting room for a beautiful sensory experience.

Time: Monday – Friday 10am-5pm

Saturday & Sunday 12pm - 5pm

Cost: \$15pp midweek special and \$20pp weekends
Bookings: Recommended www.katnookestate.com.au

Location: Katnook Cellar Door

Contact: Naomi or Jess on 08 8737 0303 or

cellardoor@katnookestate.com.au

koonara wines

FLAGSHIP WINE-TASTING EXPERIENCE WITH CHARCUTERIE PAIRINGS

Delight your taste buds and enjoy tasting three of Koonara's flagship wines perfectly matched with a small Charcuterie platter of cured meats, cheese and olives.

Date: All October

Time: 10.00am - 4.00pm daily

Cost: \$18pp

Bookings: Not required but appreciated for groups

Location: Koonara Cellar Door

Contact: 08 8737 3222, cellardoor@koonara.com

leconfield coonawarra CABERNET & FRIENDS

Enjoy a seated wine flight of our Cabernet range - Cabernet Franc, 'Cabernets', Cabernet Sauvignon & Sydney Reserve, all made from estate grown fruit on the famed Terra Rossa soil, combined with a mini cheese platter from our produce.

Date: All October
Time: 11.00am - 4.00pm

Cost: \$25

Bookings: Not required

Location: Leconfield Cellar Door

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

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

GRANDE RESERVE FLIGHT

Treat yourself to a rare tasting flight of our exquisite Single Block Premium Grande Reserve Cabernet Sauvignon. This opportunity doesn't happen often, so make sure you don't miss out.

Date: All October

Time: Daily 10.00am - 4.30pm

Cost: \$20 per person

Bookings: Appreciated for groups of 5 or more **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 VIP WINE TASTING

Be guided through a tasting of Redman Wines premium and museum wines by either Bruce, Mal, Dan or Mike. This VOP Tasting includes a flight of eight wines personally selected from their exclusive cellar collection. This is a great opportunity to try a renge of Redman's finest wines and learn about the family's rich history in the Coonawarra Wine Region.

Time: Hourly sessions available daily

Cost: \$50 per person

Bookings: Essential. Book online or via the OR code

https://redman.rezdy.com/397395/

vip-wine-tasting

Location: Redman Cellar Door **Contact:** Dan 08 8736 3331 or

wines@redman.com.au.



wynns coonawarra estateMAKE YOUR OWN BLEND

Try your hand at winemaking in the 'Make you own blend' laboratory 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.

Time: Monday - Friday 11.00am and 2.00pm

Saturday - Sunday 10:30am

Cost: \$65 per person **Bookings:** Essential

Location: Wynns Coonawarra Estate

Contact: 08 8736 2274, info@wynnscellardoor.com.au



10 YEARS ON - THE 2013 VINTAGE

Coonawarra experienced a stunning even and long ripening vintage, with low rainfall and moderate yields, delivering full fruit flavours. Fast forward 10 years and the wines are drinking beautifully, with silky tannin structure and elegant fruit characteristics. Pop in to cellar door this October and enjoy a complimentary taste of an ever-changing selection from this remarkable vintage.

Date: All October

Cost: Free

Bookings: Appreciated for groups

Location: Wynns Coonawarra Estate Cellar Door O8 8736 2274, info@wynnscellardoor.com.au

zema estate

AGED TO PERFECTION

Join us in our Cellar Door as we highlight aged Cabernet all October. Taste the incredible aging potential of Coonawarra wine, as you compare it to our current releases. We will have limited 6 packs of wines available for sale.

Date: All October

Time: Monday - Friday 9.00 - 5.00pm

Weekends 10.00am - 4.00pm

Cost: Free

Bookings: Not required

Location: Zema Estate Cellar Door

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



coonawarra vignerons GOLF DAY

Date: Friday 29 September. Refer to page 6 for more details

balnaves of coonawarraCELEBRATIONS OF A 10 YEAR OLD TALLY

Make the most of the opportunity while visiting us over the long weekend to taste the 2013 Tally Reserve Cabernet. Rated 97/100 by James Halliday, we've done the cellaring and your job is to enjoy it!

Date: Saturday 30 September - Monday 2 October

Time: 11.30am - 4.30pm

Cost: Wine Tasting Fee \$5. Cheese Picnic Boxes \$40.

Kids Snack Bags \$5, Wine by the glass \$5 - \$10

Bookings: Recommended - via www.balnaves.com.au or phone

Location: Balnaves of Coonawarra Wine Room

Contact: The Wine Room 08 8737 2946 or cellar@balnaves.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: September 30 - October 1 **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 30 September & Sunday 1 October

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

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

brand's laira coonawarra LIVE 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 petanque ✓ Perfect way to spend the day ✓

Saturday 30 September, Sunday 1 & Monday 2 October

Time: 11.00am - 4.00pm

Date:

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 29 September 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 RELEASE

Visit Hollick Estates and be the first to taste the 2019 Ravenswood Cabernet Sauvignon, released especially for Cabernet Celebrations.

Date: Weekends in October Time: 11.00am - 5.00pm Cost: FREE

Bookings:

Recommended

Hollick Estates Cellar Door Location:

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

jack estate CHOCOLATE AND WINE PAIRING

Experience a self-guided Chocolate & Wine pairing, featuring selected Jack Estate old and current release Cabernet Sauvignon's. The four unique chocolates and selected wines are paired personally by our Winemaker Martin Cooper. We source our chocolate from local South Australian Chocolatiers.

Date: Friday - Sunday in October Time: 12.00noon - 4.00pm

Cost: \$10 per person (redeemable on Jack Estate &

Mythology wines)

Bookings: Required

Location: Jack Estate Cellar Door

Contact: 08 8736 3130. info@iackestate.com

katnook estate MUSEUM MAGNUM — 2014 AN ODYSSEY

Every weekend in October the Katnook Estate Cellar Door team will be opening up a bottle of the 2014 Odyssey Cabernet Sauvignon for you to try and purchase. This is a rare opportunity to try this highly regarded wine in large format. Limited wines available - don't miss out!

Date: Saturday 30 September - Monday 2 October

Time: 12.00noon - 5.00pm Cost: \$5 per person

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

cellardoor@katnookestate.com.au



koonara wines DECADENCE LOUNGE

Koonara Wines are converting their cellar door into a wine bar for a fun night of wine, music, grazing platters by Pichnic and good company. It's sure to be a relaxing night for Friday knock-off drinks so be sure not to miss out. The Decadence Lounge is here for a good time, not a long time.

Date: Friday 29 September 5.00pm - 9.00pm

Cost: Free entry. Platters available to order

Location: Koonara Cellar Door **Contact:** www.koonara.com

<mark>majella wine</mark>s

RELAX & PLAY!

Stop by the winery over the long weekend for some R&R enjoying our selection of wines and some special release gems, whilst the kids have fun with an array of outdoor games and a complimentary sweet treat.

Date: Saturday 30 September - Sunday 1 October

Time: 10.00am - 4.00pm

Bookings: No, but appreciated for groups

Location: Maiella Cellar Door

Contact: Lisa or Nerys on 08 8736 3055,

admin@majellawines.com.au

parker estate

CABERNET. LIKE NO OTHER

The team at Parker Estate invite you to our newly refurbished cellar door for a rare opportunity to taste and purchase a decade old vintage of the ever popular 95 Block Cabernet/Petit Verdot. 2013 is regarded as an excellent vintage, and this single vineyard wine is a magnificent example of just how well Coonawarra's cool climate Cabernets age with such grace and elegance. Taste the 2013 alongside the newly released 2020 vintage to truly appreciate the old saying "you will be very much rewarded by giving the wine time".

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 Estate

Contact: Dimity 0439 986 830, or

cellardoor@parkercoonawarraestate.com.au

patrick of coonawarra

A MEDLEY OF CABERNET

Discover the complexities of Cabernet. Enjoy a delectable flight of exceptional cabernets including, international, young and aged all perfectly paired with a surprise medley of mouthwatering artisanal morsels. See which you prefer.

Date: Every Weekend in October

Time: 10.00am - 4.00pm

Cost: \$25

Bookings: Preferred but not essential except for large groups

Location: 15598 Riddoch Highway Penola

Contact: P: 08 87373 687 E: cellardoor@patrickofcoonawarra.com

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 30 September **Time:** 12noon - 5.00pm

Bookings: Required www.raidis.com.au/events

Cost: \$20 per pizza, wine, beer, cider available
Location: Raidis Estate

Location. Natura Estate

Contact: briana@raidis.com.au





rymill coonawarra CABERNET CARNIVAL

The carinval returns 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: Sunday 1 October **Time:** 0.00am - 5.00pm FREE

Cost: ENTRY

Bookings: Not required – come along and have fun
Location: Rymill Coonawarra Cellar Door + Lawns
Contact: Tammy on 08 8736 5001, sales@rymill.com.au

wynns coonawarra estate SUNDAY TACOS + WINE

Relax this October long weekend with a bottle of Wynns Coonawarra Estate wine & delight your taste buds with tacos from Nacho Average Taco Truck . Make an afternoon of it with a siesta on the lawn in front of the iconic triple-gabled winery overlooking the Pedro Ximenez vineyard.

 Date:
 Sunday 1 October

 Time:
 11.00am - 3.00pm

 Cost:
 FREE ENTRY

Bookings: Not required – come along and have fun

Location: Wynns Coonawarra Estate

Contact: 08 8736 2274, info@wynnscellardoor.com.au





COMBINED WINERIES redman wines | digiorgio family wines | zema estate THE FAMILY FEAST

Share the table with three iconic Coonawarra family wineries — in a progressive food and wine lunch. For this roving wine and dine experience - visit Redman for entrée, DiGiorgio Wines for mains, and Zema Estate for the last course. Each course will be expertly paired with wines - including some treasures from their cellar. Be immersed in each family's stories, nostalgia, and generosity - and treat yourself to a mouth-watering day out! Limited spaces are available.

Date: Saturday 7 October **Time:** 11.30am - 4.30pm

Cost: \$190 per person (includes food, wine,

and local transport)

Bookings: Limited spaces available, book online

www.digiorgio.com.au

Location: Redman Wines, DiGiorgio Wines, and Zema Estate
Contact: Katie on 08 8736 3222 or katie@digiorgio.com.au

balnaves of coonawarraA BARREL OF FUN FACTS AT BALNAVES

Ever wondered what a Hogshead is and what it looks like? Why French and not American Oak? Visit our Wine Room for an interactive and informative weekend explaining all things oak and barrels for this weekend only!

Date: Saturday 7 - Sunday 8 October

Time: 11.30am - 4.30pm

Cost: Free

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

Contact: Laura on 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 7 & Sunday 8 October

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

Location: Banks Thargo Cellar Door

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

bellwether

A MOVING FEAST Enjoy an intimate dinner with v

Enjoy an intimate dinner with winemaker and founder of Bellwether, Sue Bell. Limited to 10 people - a personal dinner of local produce cooked in front of you while you enjoy wines and stories of the historic shearing shed renovation. Dine by the fire and around the wool sorting dining table in the 1868 shearing shed, now a boutique winery, with a reputation for doing things a little differently. Indulge in a unique menu of local, seasonal produce with wines selected by the winemaker to match the chefs creations. A memorable night of food wine and conversation, with matching wines.

Date: Friday 6 October

Time: 6.30pm **Cost:** \$195pp

Bookings: Book online at bellwetherwine.com.au

or www.coonawarra.org

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 7 & Sunday 8 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

bowen estate YESTERDAY'S BLENDS

Between 1990 and 2001 Bowen Estate made a blend of Cabernet Sauvignon, Merlot and Cabernet Franc. We are excited to be tasting a vintage of these wines to celebrate "blending it up".

Date: Saturday 7 & Sunday 8 October

Time: 10.00am - 4.00pm

Bookings: Not required but appreciated **Location:** Bowen Estate Cellar Door

Contact: 08 8737 2229 or bowen@bowenestate.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 7 & Sunday 8 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 winesPASTA MAKING AND LUNCH WITH THE DIGIORGIO FAMILY

Bring out your inner Italian at DiGiorgio Family Wines, sipping premium terroir-driven wines while learning how to make your own authentic pasta using a treasured family recipe. Followed by a sitdown lunch with members of the DiGiorgio Family. Learn about the history of the DiGiorgio Family and the art of pasta-making before rolling up your sleeves and getting stuck into making your own batch. A selection of tasty nibbles will be provided, with a traditional dessert, coffee and biscotti to finish. All paired with DiGiorgio Family Wines including a sparkling on arrival and aged Cabernet Sauvignon. Your experience will also include a take-home gift pack with recipes, olive oil, homemade amaretti biscuits, and your apron.

Date:Thursday 5 OctoberTime:10:30am - 2:30pmCost:\$100 per person

Bookings: ESSENTIAL. Maximum 10ppl. **Location:** DiGiorgio Family Wines Cellar Door

Contact: 08 8736 3222 or

cellardoor@digiorgio.com.au



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 6 October **Time:** 1.00pm (90min duration)

Cost: \$100 per person

Contact:

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

08 8736 3222 or cellardoor@digiorgio.com.au

Location: DiGiorgio Family Wines Cellar Door

hollick estates
RAVENSWOOD REI FASE

Visit Hollick Estates and be the first to taste the 2019 Ravenswood Cabernet Sauvignon, released especially for Cabernet Celebrations.

Date: Weekends in October **Time:** 11.00am - 5.00pm

Cost: FREE

Bookings: Recommended

Location: Hollick Estates Cellar Door

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

leconfield coonawarraGREAT DAY OUT - FOOD WINE & MUSIC

Looking for a relaxing day out on the long weekend? Chill out on the Leconfield Coonawarra grounds with music by local duo Rayza & Gilly, food by Lumberjack BBQ & Waffle-Inn, and award winning Leconfield wines. 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 7 October

Time: 11.30am - 4.30pm, Music & lunch 12noon - 4.00pm
Cost: FREE ENTRY. Drinks from \$8 (Wine, Beer & Cider).

Food various prices.

Bookings: Required

Location: Leconfield Winery Grounds

(Or inside the Barrel Shed for inclement weather)

Contact: Kerrie on 08 8737 2326.

kmarcus@leconfieldwines.com

majella winesMUSICIAN & MALLEFA

Enjoy a selection of current and past vintages of The Musician and their flagship wine The Malleea, both great example 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 7 & Sunday 8 October

Time: 10.00am - 4.00pm

Bookings: Appreciated for groups
Location: Majella Cellar Door

Contact: Lisa or Nerys on 08 8736 3055,

admin@majellawines.com.au

parker estate

CAMP FIRE CABERNET FEAST – WITH CINDY BUNT

A stunning day out at Parker Estate awaits those who love to combine the outdoors with gorgeous Cabernets.

Gather around the campfire and enjoy Parker's very own Cabernet, whilst creating a comforting feast over the flames and taking in the stunning views over the vineyards.

Date: Saturday 7 October **Time:** 10.00am - 2.00pm

Cost: \$185

Bookings: Essential - OR CODE TO BOOK

Location: Parker Estate

Contact: Dimity 0439 986 830. or

cellardoor@parkercoonawarraestate.com.au

patrick of coonawarra A MEDLEY OF CABERNET

Discover the complexities of Cabernet. Enjoy a delectable flight of exceptional cabernets including, international, young and aged all perfectly paired with a surprise medley of mouthwatering artisanal morsels. See which you prefer.

Date: Every Weekend in October

Time: 10.00am - 4.00pm

Cost: \$25

Bookings: Preferred but not essential except for large groups

Location: 15598 Riddoch Highway

Contact: P: 08 87373 687 E: cellardoor@patrickofcoonawarra.com

wynns coonawarra estate SINGLE VINEYARD IMMERSION

Take a closer look at Wynns Coonawarra Estate's Single Vineyard collection. In exceptional years Wynns select a premium parcel from a single vineyard to bottle separately and release as a single vineyard wine. This is a chance to explore the intricate differences between some of our most precious heritage vineyards on Terra Rossa soil. See the effects of location North to South, elevation, and early to late ripening microclimates. Join us in the Wynns cellar this October as we explore 5 Single Vineyard back vintage wines with one of the Wynns Winemakers.

Date: Saturday 7 October

Time: 11.00am **Cost:** \$65 per person

Location: Wynns Coonawarra Estate Cellar Door
Contact: 08 8736 2274. info@wvnnscellardoor.com.au

wynns & ottelia JAPANESE INSPIRED DINNER

Expect the unexpected this October when Wynns and Ottelia team up for an unmissable night of food and wine pairing, designed to inspire and awaken your palate. For one night only, a curation of iconic Wynns wines from the Black Label and V&A Lane collections will be showcased alongside a series of dishes inspired by the delicate and vibrant flavours of Japan.

Date:Saturday 7 OctoberTime:6:30pm-10:30pmCost:\$205 per person

Bookings: Essential - QR CODE TO BOOK **Location:** Ottelia Tasting Room & restaurant

Contact: 08 8736 2274. info@wvnnscellardoor.com.au

zema estate

CABERNET MUSING IN THE MUSEUM

Join the Zema family for an informative tasting in their nostalgic museum area. Be guided as they take you through their current release wines and eight rare Cabernet wines from their cellar. Gain a personal insight into the Zema family, their winemaking and viticulture philosophies, and their rich history in Coonawarra. Tickets are limited, book now to avoid disappointment.

Date: Thursday 5 October **Time:** 2.00pm - 4.00pm

Cost: \$50 per person including light grazing platter
Bookings: Essential www.zema.com.au/news-and-events

Location: Zema Estate Cellar Door

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



CABERNET DECADEINCEI TASTING + DINNER

Date: Friday 13 October. Refer to page 7 for more details.

combined wineries

2023 WINFMAKERS DINNER

Sit down to dinner with one of the five winemakers from Yalumba, Leconfield Coonawarra, Majella Wines, Redman Wines and Bowen Estate. The five winemakers will host the dinner at Pipers of Penola. Each course of the dinner crafted by the chef to showcase the wines.

Date: Saturday 14 October **Time:** From 6.30pm.

Upon booking your arrival time will be confirmed.

Cost: \$130 per person
Bookings: Essential
Location: Pipers of Penola

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

balnaves of coonawarra

BREAKFAST ROLLS + BUBBLES ON THE BALCONY AT 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 14 OctoberTime:8:30am -10:30amCost:Breakfast Roll \$12

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

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

banks thargo winesWFFKFND 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 14 & Sunday 15 October

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

Location: Banks Thargo Cellar Door

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

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 14 & Sunday 15 October

Time: 10.30am **Cost:** \$20pp

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

or www.coonawarra.org

Location: Bellwether Winerv

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

bowen estate

THREE DECADES OF WINE

At 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 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 14 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

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 meathalls

Date: Friday 13 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 RELEASE

Visit Hollick Estates and be the first to taste the 2019 Ravenswood Cabernet Sauvignon, released especially for Cabernet Celebrations.

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

UNWINE(D) AT HOLLICK BRUNCH

It's been a hectic weekend of decadence tastings, long lunches and dinners. Now it's time to Unwine(d) at Hollick Estate with a relaxing breakfast on the lawn. Limestone Coast Pantry will serve you up a breaky burger with a glass of bubbles, or a muesli pot and a cup of coffee. Lovely breakfast platters or a ploughman's platter will be available throughout the day. Relax and unwine(d) with them.

Date: Sunday 15 October Time: 11.00am - 2.00pm

Cost: Free entry. Food items from \$15

Bookings: 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 the katnook winemaking 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 personally selected by the winemakers, An event simply not to be missed. Local bus transport from Penola + Coonawarra townships included.

Date: Saturday 14 October

Time: 6.30pm

Cost: \$200 per person

Bookings: Essential, limited seats available **Location:** The Stables at Katnook Estate **Contact:** Naomi on 8737 0303 or

cellardoor@katnookestate.com



leconfield coonawarraSYDNEY RESERVE VERTICAL TASTING

'The Sydney' represents the very best of Leconfield Coonawarra. A true reserve wine from selection on the vines, premium maturation in the winery and four years of careful cellaring before release. Taste three vintages of Sydney Reserve Coonawarra Cabernet and see the aging process first hand in your Sydney Trio!

Date: Friday 13 - Friday 20 October

Time: 11.00am - 4.00pm

Cost: \$20 redeemable on purchase of

current vintage Sydney Reserve Wine

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 14 October
Time: 10.00am - 4.30pm
Cost: Free of charge

Bookings: Appreciated for groups **Location:** Majella Cellar Door

Contact: Lisa or Nerys on 08 8736 3055,

admin@majellawines.com.au

PROF'S PAELLA

Enjoy a light lunch at Majella, Prof's Paella – whipped up by the man himself! 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 14 October

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

Cost: Tasting free. Food \$7, wine available by the glass

Bookings: Appreciated for groups **Location:** Majella Cellar Door

Contact: Lisa or Nerys on 08 8736 3055,

admin@maiellawines.com.au

parker estate

CABERNET, LIKE NO OTHER

The team at Parker Estate invite you to our newly refurbished cellar door for a rare opportunity to taste and purchase a decade old vintage of the ever popular 95 Block Cabernet/Petit Verdot. 2013 is regarded as an excellent vintage, and this single vineyard wine is a magnificent example of just how well Coonawarra's cool climate Cabernets age with such grace and elegance. Taste the 2013 alongside the newly released 2020 vintage to truly appreciate the old saying "you will be very much rewarded by giving the wine time".

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

Cost: Please change to 2 wines, \$10pp **Bookings:** Required for groups of 10 or more

Location: Parker Estate

Contact: Dimity 0439 986 830, or

cellardoor@parkercoonawarraestate.com.au

patrick of coonawarra

MEDLEY OF CABERNET

Discover the complexities of Cabernet. Enjoy a delectable flight of exceptional cabernets including, international, young and aged all perfectly paired with a surprise medley of mouthwatering artisanal morsels. See which you prefer.

Date: Every Weekend in October

Time: 10.00am - 4.00pm

Cost: \$25

Bookings: Preferred but not essential except for large groups

Location: 15598 Riddoch Highway Penola

Contact: P: 08 87373 687 E: cellardoor@patrickofcoonawarra.com



raidis estate My BIG FAT GREEK PARTY

In line with the Cabernet Celebrations theme "Back to our Roots" this weekend the Raidis Family are celebrating being Greek! Greek Band "Sizmos" will be playing a mixture of Greek & Aussie Favourites, The Confession team are cooking up a Greek storm & of course Raidis Wines will be available to enjoy throughout the night, including a few back vintage favourites!

Date: Saturday 14 October Time: 5.00pm - 11.00pm

Bookings: Required www.raidis.com.au/events

Cost: \$55pp

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

zema estateCABERNET MUSING IN THE MUSEUM

Join the Zema family for an informative tasting in their nostalgic museum area. Be guided as they take you through their current release wines and eight rare Cabernet wines from their cellar. Gain a personal insight into the Zema family, their winemaking and viticulture philosophies, and their rich history in Coonawarra. Tickets are limited, book now to avoid disappointment.

Date: Thursday, 12th October **Time:** 2.00pm - 4.00pm

Cost: \$50 per person including light grazing platter **Bookings:** Essential, limited places – Book Online at

Essential, limited places – Book Online at www.zema.com.au/News-And-Events

Location: Zema Estate Cellar Door

14944 Riddoch Highway, Coonawarra

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





balnaves of coonawarra

We're 'blending it up' with a weekend of Sangria! For this weekend only, we're celebrating Cabernet a little differently. Relax on one of the decks or lawn with a refreshing Cabernet inspired Sangria. Sangria is from Spanish origin and traditionally made from red wine and an infusion of fresh fruit. It's the perfect fruity summer delicious cocktail!

Date: Saturday 21 - Sunday 22 October

Time: 11.30am - 4.30pm

Cost: Sangria \$8, Wine Tasting Fee \$5

Cheese Picnic Boxes \$40, Kids Snack Bags \$5

Wines by the glass \$5 - \$10

Bookings: Recommended via www.balnaves.com.au or phone

Location: Balnaves of Coonawarra Wine Room **Contact:** The Wine Room 08 8737 2946 or

cellar@balnaves.com.au

banks thargo winesWEEKEND 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 21 & Sunday 22 October

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

Location: Banks Thargo Cellar Door

Contact: Heather on 0408 828 312, info@banksthargo.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 at the end of 2023. 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.

Date: Saturday 21 & Sunday 22 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 coonawarraEN 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 21 & Sunday 22 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 winesTOUR & 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 20 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.

Date: Saturday 21 & Sunday 22 October

Time: 12noon until sold out Cost: \$12 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 21 October Time: 12noon - 4.00pm

\$170pp includes wine pairings Cost:

Bookings: Required

Location: Upstairs at Hollick

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

RAVENSWOOD RELEASE

Visit Hollick Estates and be the first to taste the 2019 Ravenswood Cabernet Sauvignon, released especially for Cabernet Celebrations.

Date: Weekends in October Time: 11.00am - 5.00pm Cost: \$10 per person **Bookings:** Recommended

Hollick Estates Cellar Door Location:

Contact:



katnook estate

MUSEUM MAGNUM — 2014 AN ODYSSEY

Every weekend in October the Katnook Estate Cellar Door team will be opening up a bottle of the 2014 Odyssey Cabernet Sauvignon for you to try and purchase. This is a rare opportunity to try this highly regarded wine in large format. Limited wines available – don't miss out!

Date: Saturday 21 & Sunday 22 October

Time: 12.00noon - 5.00pm **Cost:** 5 per person

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

CABERNET SAUVIGNON VERTICAL TASTING

Enjoy a vertical tasting of our Leconfield Coonawarra Cabernet Sauvignon. Taste three vintages of our staple Coonawarra Cabernet Sauvignon & experience the variations in vintage for yourself!

Museum and pre-release wine not otherwise available to purchase.

Date: Friday 20 - Friday 27 October

Time: 11.00am - 4.00pm

Cost: \$20pp redeemable on purchase of

current vintage Cabernet Sauvignon

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 21 & Sunday 22 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 estate

+ PRODUCER

Parker Estate and Benmore Hampshires are joining forces to celebrate some of the best produce from our very own backyard! Likened to the 'Wagyu' of the lamb world and grown less than 30km from the cellar door, Benmore Hampshires is our very own cellar door manager Dimity's delicious side hustle! A simply luxe menu of local Hampshires Down lamb and Parker Estate's exceptional Coonawarra wines will be brought together by none other than Pipers of Penola's super talented chef, Simon Bowen. Hosted by chief winemaker, industry icon Andrew Hardy, Parker x Producer is an exciting opportunity to indulge in marvelous locally sourced food, wine, laughter, and fun at the stunning Parker Estate Cellar Door. Book now for a deliciously memorable evening.

Date: Saturday 21 October **Time:** 6.00pm - 11.00pm

Cost: \$230pp

Bookings: Essential – via OR Code

Location: 'The Stillage', at Parker Estate

Bus: \$20pp, via ticket booking link

Contact: Dimity 0439 986 830. or

cellardoor@parkercoonawarraestate.com.au



CABERNET. LIKE NO OTHER

The team at Parker Estate invite you to our newly refurbished cellar door for a rare opportunity to taste and purchase a decade old vintage of the ever popular 95 Block Cabernet/Petit Verdot. 2013 is regarded as an excellent vintage, and this single vineyard wine is a magnificent example of just how well Coonawarra's cool climate Cabernets age with such grace and elegance. Taste the 2013 alongside the newly released 2020 vintage to truly appreciate the old saying "you will be very much rewarded by giving the wine time".

Date: Weekends in October 10.00am - 4.00pm

Cost: Please change to 2 wines, \$10pp **Bookings:** Required for groups of 10 or more

Location: Parker Estate

Contact: Dimity 0439 986 830, or

cellardoor@parkercoonawarraestate.com.au



patrick of coonawarra A MEDLEY OF CABERNET

Discover the complexities of Cabernet. Enjoy a delectable flight of exceptional cabernets including, international, young and aged all perfectly paired with a surprise medley of mouthwatering artisanal morsels. See which you prefer.

Date: Every Weekend in October

Time: 10.00am - 4.00pm

Cost: \$25

Bookings: Preferred but not essential except for large groups

Location: 15598 Riddoch Highway Penola

Contact: P: 08 87373 687 E: cellardoor@patrickofcoonawarra.com

raidis estate

GOLDEN GUITAR NOMINEE ANDY PENKOW – LIVE AT RAIDIS

Prepare to be blown away by an electrifying fusion of rebellious music, daring cuisine, and world-class wines. Raidis Estate Winery in Coonawarra is the place to be for a night that promises to ignite your senses and leave you craving more, with a live performance by Andy Penkow, delicious food by Nacho Average Taco Truck and Raidis' tastiest drops. Get your tickets now before they're gone!

Date: Saturday 21 October **Time:** 5.00pm - 11.00pm

Cost: \$40pp, includes food offering. Select your preference

of Nachos, Loaded Chips or Tacos at time of booking)

Bookings: Required www.raidis.com.au/events

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

zema estate

MRS ZEMA'S ITALIAN PIZZERIA & LIVE MUSIC (FEATURE EVENT)

Join Zema Estate for a fun night out with friends and family, as Mrs. Zema lovingly prepares her legendary homemade pizzas. Experience Zema's Italian hospitality while you enjoy live music, and wines by the glass in a lively atmosphere.

Date: Friday, 20 October

Time: From 5pm-10pm / Pizza from 6pm-9pm

Cost: Free entry, wines by the glass

Bookings: No bookings required except for groups of 10+ people Location: Zema Estate, 14944 Riddoch Highway, Coonawarra friends@zema.com.au or phone: 08 8736 3219



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 28 & Sunday 29 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.

Date: Thursday 26 October

Time: 12noon

Cost: \$100 per person

Bookings: Essential, max 10 per session

Location: Bellwether Winery

Contact: 0447 334 545 or sales@bellwether.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 28 & Sunday 29 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 27 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 RELEASE

Visit Hollick Estates and be the first to taste the 2019 Ravenswood Cabernet Sauvignon, released especially for Cabernet Celebrations.

Date: Weekends in October **Time:** 11.00am - 5.00pm

Cost: FREE

Bookings: Recommended

Location: Hollick Estates Cellar Door

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

katnook estate

MUSEUM MAGNUMS — 2014 AN ODYSSEY

Every weekend in October the Katnook Estate Cellar Door team will be opening up a bottle of the 2014 Odyssey Cabernet Sauvignon for you to try and purchase. This is a rare opportunity to try this highly regarded wine in large format. Limited wines available – don't miss out!

Date: Saturday 28 & Sunday 29 October

Time: 12.00noon - 5.00pm **Cost:** \$5 per person

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

AND THE WINNER IS...

Join us for a tasting of our most recent award-winning wines. We will select two bottles of our most recent trophy winning wines to share with visitors over Saturday & Sunday.

Date: Saturday 28 & Sunday 29 October

Time: 10.00am - 4.30pm

Bookings: No, but appreciated for groups

Location: Majella Cellar Door

Contact: Lisa or Nervs on 08 8736 3055

admin@majellawines.com.au

parker estateCABERNET LIKE NO OTHER

The team at Parker Estate invite you to our newly refurbished cellar door for a rare opportunity to taste and purchase a decade old vintage of the ever popular 95 Block Cabernet/Petit Verdot. 2013 is regarded as an excellent vintage, and this single vineyard wine is a magnificent example of just how well Coonawarra's cool climate Cabernets age with such grace and elegance. Taste the 2013 alongside the newly released 2020 vintage to truly appreciate the old saying "you will be very much rewarded by giving the wine time".

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 Estate

Contact: Dimity 0439 986 830, or

cellardoor@parkercoonawarraestate.com.au

patrick of coonawarra

A MEDLEY OF CABERNET

Discover the complexities of Cabernet. Enjoy a delectable flight of exceptional cabernets including, international, young and aged all perfectly paired with a surprise medley of mouthwatering artisanal morsels. See which you prefer!

Date: Every Weekend in October

Time: 10.00am - 4.00pm

Cost: \$25

Bookings: Preferred but not essential except for large groups

Location: 15598 Riddoch Highway Penola

Contact: P: 08 87373 687

E: cellardoor@patrickofcoonawarra.com

DON'T MISS YOUR CHANCE TO

A DOZEN ASSORTED COONAWARRA FINE WINES

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 2023 Coonawarra Cabernet Celebrations event organisers evaluate this year's event.

1. Please fill in your details below.

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 Yes	○ No				

3.	Which of the following describes where you usually live?							
	O Locally – within 25km of the event							
		O Somewhere else in South Australia (more than 25kms from the event)						
	O Interstate	Overseas						
4a	la.What is your Postcode?							
4b	b. Country (if visiting from ov	verseas)						
5.	5. Are you staying any nights away from home because of the event?							
	O Yes	No (If no, go to question 8)						
6.	6. On this trip, how many nigl	nts have you stayed, or will stay:						
а	I.ocally / in the Limeston	e Coast region nights						
	D. C Elsewhere in South Austr							
7.	7. What type of accommodation are you using for your stay near the event?							
	O Hotel / Motel	Bed and breakfast						
	O Holiday house / unit O	Caravan and camping						
	O Backpacker / hostel O	House of a friend / relative						
	O Home	Other - specify						
8.	8. How likely are you to attend the event again the next time it is on?							
	○ Very likely	Somewhat unlikely						
	O Somewhat likely	Very unlikely						
	O Not sure / can't say							
9.	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.							
Event	s tickets	\$	Shopping	Г	\$		
Food	and drink	\$	Accomm	odation	\$		
Trans	port	\$	Other spe	ending	\$		
			Total exp	enditure	\$		
		ole aged 18 a er? Please ir					
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?							
			Ψ				
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16. Where did you get MOST of your information about Coonawarra Cabernet Celebrations?

Television	○ Radio	O Newspaper			
Oposters	O Facebook	O Twitter			
O Website	O Word of Mouth				
Returning Visitors (visited Coonawarra previously)					
Other (please specify)					

TERMS AND CONDITIONS

To be eligible to enter this draw, all entrants must be **at least 18 years of age** and have completed and submitted the survey by 5pm
1st November 2023. 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 \

