

# BAROSSA



Seppeltsfield Road

The fertile soil of the Barossa is home to some of the world's most acclaimed vineyards, but wine isn't all that tastes great in the Barossa. A rich passion for food reflects the region's strong traditions and celebrated heritage, mixed with modern innovation and a passion for quality.

- The Barossa is a world-class food and wine destination, an hour drive north of Adelaide.
- The region consists of five main communities – Angaston, Lyndoch, Nuriootpa, Tanunda and Williamstown along with the wine growing areas of the Barossa Valley and Eden Valley, plus the neighbouring agricultural communities of Kapunda, Freeling and the town of Gawler.
- While the rich 175-year-old cultural and architectural history is ever-present in the region's beautifully maintained châteaux, churches and villages, thanks to the influx of locals attracted by the food and wine industries, there's a progressive, contemporary feeling to the character and history of the region.
- The Barossa's winemaking heritage dates back to 1842 and with more than 150 wineries and over 80 cellar doors, you're spoiled for choice.
- Mild summers and cool winters, with an average winter temperature of 14°C and 29°C in summer, make the Barossa perfectly suited for red wine production, particularly Shiraz and richly flavoured Cabernet Sauvignon, Grenache, Mataro, Riesling, Semillon and fortified wines are also part of the Barossa's wine tapestry.
- Some of the world's oldest Shiraz vines that are more than 150-years-old continue to grow and produce grapes for Barossa wineries, including Langmeil, St Hallett Wines, Turkey Flat Vineyards and Bethany.



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- There's a total of 750 grape growing families in the Barossa with grapes supplied to more than 170 wine companies.
- Château Tanunda, established in 1890, is one of Australia's most beautiful wineries. This estate is home to grand buildings, manicured gardens, croquet lawns and a cricket pitch.
- Take a drive down Seppeltsfield Road, one of the most photographed roads in the Barossa. Lined with towering date palm-trees planted in the 1930s, it's a stunning strip.
- Seppeltsfield Estate combines 420 acres of ancient vineyards, gardens and heritage-listed architecture. Seppeltsfield offers a range of wine tasting experiences. Take a sip of your birth year, or a taste the world's longest and only unbroken collection of single vintage tawny since 1878.
- JamFactory at Seppeltsfield Estate provides a unique studio space for professional artisans and opportunity for visitors to meet the makers and tour the gallery and shop.
- The secret to the highly acclaimed vineyards and the organic fresh produce is the fertile soil. Something which has assisted in making the Barossa a world-class food and wine destination.
- The region is home to some of Australia's finest restaurants, inspired by fresh food, local wine and produce from the region. Indulge in some of the best culinary experiences at Hentley Farm, Fino at Seppeltsfield, St Hugo and fermentAsian.
- The Butcher, Baker, Winemaker Trail takes visitors on a self-drive journey to discover the region's premium food and wine producers. The Barossa also features in the Epicurean Way road trip.
- Preserving, smoking and baking produce are still a part of everyday life in the Barossa. The results include smoked mettwurst, lachschinken, traditional breads, bienenstich and streuselkuchen, dill cucumbers, pickled onions, olives and olive oil, egg noodles, and a variety of chutneys, pickles and preserves.
- Maggie Beer, a self-taught cook and one of Australia's most celebrated food identities, has called the Barossa home since 1973 and her produce is available at the Maggie Beer Farm Shop in Nuriootpa.
- Check out the Tanunda Style Mile to find beautiful fashion and homewares through a collective of independent boutique retailers.
- The Barossa Reservoir is held back by the Whispering Wall at Williamstown. The amazing acoustics mean a whisper from one end is clearly heard more than 100 metres away.
- The rich, fertile Barossa is also brimming with nature-based experiences - from bush trails, reserves and forests. Fossick for gold, opal, garnet, diamonds and other gems at the Mount Crawford Forest Reserve.
- Visit the Herbig Family Tree in Springton. The hollow red-gum was the first home of European settler Johann Friedrich Herbig, his wife and two of their 16 children who lived there more than 155 years ago.
- Before South Australia was colonised, the traditional custodians of the Barossa region were the Peramangk Aboriginal people.

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