

SOUTH AUSTRALIA FOOD AND DRINK

Gather Food and Wine, Limestone Coast

South Australia is a one-stop destination for world-class wine, unbeatable gourmet food and exceptional produce. The State is home to Australia's wine industry, and a member of the prestigious Great Wine Capitals network, representing the 18 distinct wine regions found in across the State. South Australia is also home to some of the best dining experiences in the country – from the city's stylish eateries to vineyard restaurants and beachside cafes, South Australian chefs sever up exciting and creative dishes where local, seasonal produce leads the way.

WINE, BEER AND SPIRITS

- South Australia has 18 wine regions including the world-famous Barossa, home to some of the world's oldest, continuously producing vines.
- Unique microclimates and terroirs across the State produce exceptional wines: Barossa is known for its Shiraz; the Coonawarra is famous for its Cabernet varieties; Clare Valley in home to Riesling; and the Adelaide Hills makes cool climate varieties, to name a few.
- South Australia is most famed for its Shiraz, Cabernet Sauvignon, Riesling and Chardonnay.
- There are more than 200 cellar doors within an hour's drive of the capital city of Adelaide.
- Jesuit priests planted the Clare Valley's first grapes in 1851 and today, Jesuits are still making sacramental wine at one of Australia's oldest and most unique wineries, Sevenhill.
- Wine experiences are diverse in South Australia. Visitors can experience everything from a structured tasting; chocolate pairings; blend your own experiences; tastings of specific vintages dating back to 1878; private tastings; as well as food options from picnic baskets and regional platters to full degustation menus.



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Mt Lofty Ranges Vineyard

- There are a multitude of craft breweries all over the State, including an operating brewery within the city centre. Many have tasting rooms, or can be enjoyed at the many restaurants and bars in Adelaide and around the State.
- Distilleries can be found across the State, producing gin, brandy and whisky incorporating a distinctly South Australian flavour using local botanicals that are winning awards around the world.

SOUTH AUSTRALIAN REGIONS

- South Australia's vibrant hub, Adelaide, brings together fabulous food and wine from right across the State. A handful of cellar doors and breweries can be found in Adelaide's surrounding suburbs including the acclaimed Penfolds Magill Estate.
 - Adelaide is also home to the striking National Wine Centre - the largest open cellar in the Southern Hemisphere.
 - The Adelaide Central Market is the largest undercover fresh food market in the Southern Hemisphere. It's more than 140-years-old and a perfect location to discover some of South Australia's best produce.
 - Taste the flavours of South Australia by following the self-drive trail, the Epicurean Way. The trail takes visitors through four of the key wine regions, McLaren Vale, Adelaide Hills, Barossa, and Clare Valley.
- The Adelaide Hills has more than 40 cellar doors, specialising in cool climate varieties and offering many options for visitors to indulge.
 - The Adelaide Hills is well-known for apples, cherries, strawberries, and German-style bakeries and smallgoods. Cheese has become a big part of the Adelaide Hills' food and wine experience. Taste cheeses from two award-winning producers of gourmet cheese in the Hills: Woodside Cheese Wrights and Udder Delights.
 - The Barossa has a rich 175-year-old cultural and architectural heritage and is a culinary mecca of food and fresh produce. It's home to more than 150 wineries, with more than 80 cellar doors and a winemaking history dating back to 1842. Some of the world's oldest Shiraz vines were planted here and are now more than 150-years-old.



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Mocean Cafe

- The Clare Valley has more than 40 cellar doors, and the wineries all sit along a narrow 40km corridor between the townships of Auburn and Clare. A bike trail, aptly named the Riesling Trail, follows this corridor as it criss-crosses the Clare Valley through vineyards and villages.
- Australia's first gourmet weekend was held in the Clare Valley in 1984, celebrating the end of vintage. Thousands still make the pilgrimage to what is known as the 'heart of Australian Riesling'. The Clare Valley is home to an emerging gourmet food scene with resident food-lovers using time-honoured methods to produce everything from grain-fed chicken and organic lamb to chutney and extra virgin olive oils.
- Abalone from Streaky Bay, tuna and whiting from Boston Bay and fresh oysters from Coffin Bay are among the reasons the Eyre Peninsula is renowned world-wide for its seafood. A seafood trail dubbed the 'Seafood Frontier' provides a gastronomic journey along the pristine coastline from Whyalla to Streaky Bay. The region is fast emerging as a unique culinary destination with world-class seafood and local wines on offer at restaurants in the region.
- The Fleurieu Peninsula is home to some of the best wines and wine regions in the world, and boasts more than 90 cellar doors. McLaren Vale, famous for its Shiraz, is joined by Langhorne Creek, Currency Creek and the Southern Fleurieu wine regions.
- Golden North Ice Cream in Laura, in the Southern Flinders Ranges north of Adelaide, produces more than 10 million litres of ice cream, sorbet and frozen yoghurt every year for local and interstate markets.
- In 2001 Kangaroo Island was declared an official Australian wine region. There are now 25 wine growers on Kangaroo Island and around 150 hectares of vines, with visitors able to choose from 18 home-grown labels. Kangaroo Island Spirits is South Australia's first boutique distillery and was established in 2005.

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Orana

- Kangaroo Island specialises in gourmet produce, including freshly shucked oysters, abalini (baby abalone), creamy sheep's cheese, farmed marron (freshwater crayfish), and pure Ligurian honey. These delicacies make their way from the ocean, dairies, and farms on to exciting menus across the Island.
- The Limestone Coast's burgeoning wine industry was founded in 1891. Today, the region is home to the Coonawarra, Wrattenbully, Mount Benson and Padthaway wine regions, with more than 40 cellar doors to choose from. The secret to the region's success lays in the regions unique geological and climate characteristics. A 12km strip of precious terra rossa soil, called the Coonawarra, is the jewel in the region's wine making crown and is well-regarded as one of Australia's top producer of premium red wines.
- The Murray River, Lakes and Coorong is famous for Coorong mullet and Angus beef. Dairy, olives and seasonal fruit and vegetables are also widely available.
- Over a quarter of Australia's wine grape production is grown in the Riverland. The region is also home to the Southern Hemisphere's biggest winery and distillery, Berri Estates. Major wine grape varieties, such as Chardonnay, Shiraz, Cabernet Sauvignon and Merlot, all thrive in the Riverland's warm climate.

- With dozens of country pubs and taverns, a great range of restaurants and two cellar doors, the Yorke Peninsula contains many hidden dining gems with many featuring local produce. If you love seafood, you can rake the shallows for blue swimmer crabs, dive for crayfish and scallops, or drop a line for King George whiting.

SOUTH AUSTRALIA'S TOP RESTAURANTS

- Restaurant Orana - an Aboriginal word meaning welcome - ushers in a new appreciation of Australian ingredients. The intimate 25-seat restaurant takes diners on an immersive journey into the real tastes of Australia, utilising an array of Australian indigenous ingredients.
- The Hill of Grace Restaurant opened in 2014 at Adelaide Oval following a multi-million-dollar upgrade. The menu has a strong focus on seasonal, locally-grown produce. A range of acclaimed Henschke wines headline the extensive, all-South Australian wine list. More than 160 wines are on the list, while the restaurant is home to the world's only complete display of Hill of Grace wines.



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Adelaide Central Market

- The Botanic Gardens Restaurant, found in the heart of the Adelaide Botanic Gardens, is known for its progressive seasonal menu featuring ingredients harvested daily from the botanic gardens.
- Only 15 minutes from the city centre, Penfolds Magill Estate is the original home of Penfolds Wines and Australia's most prized wine, Grange. The newly renovated Penfolds Magill Estate Restaurant overlooks a tapestry of vines and serves a contemporary seasonal degustation menu.
- Above the glistening turquoise waters of Port Willunga to the south of Adelaide, Star of Greece serves up fresh seafood plucked straight from the sea and regional produce, served with a selection of exceptional South Australian wine.
- St Hugo opened in September 2016 with respected Executive Chef Mark McNamara at the helm. The degustation menu here is designed around the wine. The food style is steeped in classic cooking techniques while taking in the multicultural aspects that are quintessentially South Australian.
- Barossa's Hentley Farm is widely acknowledged as one of Australia's finest regional dining experiences. Dine in the intimate and elegantly restored stables for a four or six course degustation menu, with ingredients grown or foraged from the property.
- A few kilometres away, Appellation offers a modern culinary experience based on seasonal regional produce and an outstanding wine list featuring a wide range of Barossa favourites.
- Nestled in the tranquil heights of the Adelaide Hills, Mount Lofty Ranges Vineyard and Mount Lofty House, are renowned for their paddock to plate philosophies, sourcing the best produce exclusively from the region.
- Known for its relaxed dining experience, Seed Winehouse and Kitchen, showcases fresh regional produce through simple, honest food. With cottage-chic décor, local artisan produce and a wine list to rival its big-city counterparts, Seed is a truly unique dining experience in the heart of the picturesque Clare Valley.

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