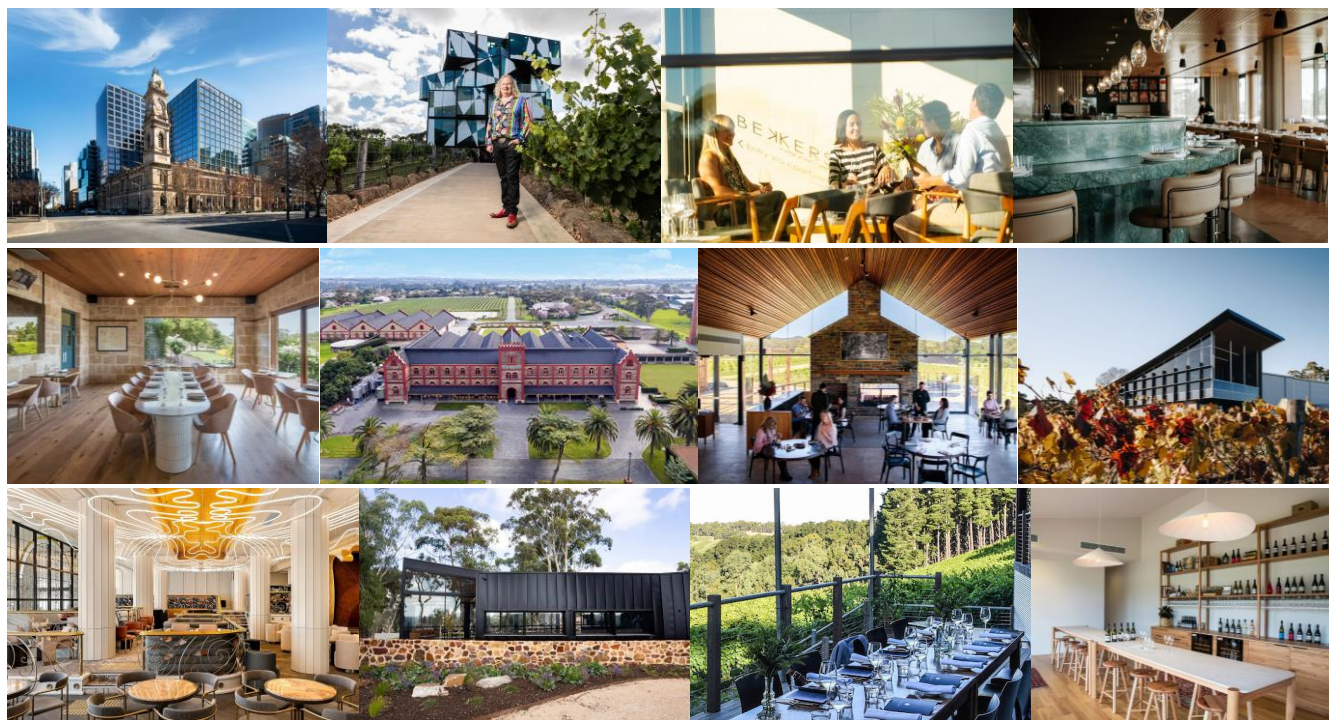


SHARED TABLES FOOD & WINE EDUCATIONAL TOUR TO SOUTH AUSTRALIA SUNDAY 14 – THURSDAY 18 JUNE 2026



Sunday 14 June 2026

**3.00pm
onwards**

Adelaide Marriott Hotel

141 King William Street
Adelaide, South Australia 5000

<https://www.Marriott.com/en-us/hotels/adlmc-adelaide-Marriott-hotel/overview/>



On your arrival in Adelaide make your own way from the airport to the Marriott Hotel. We will be spending four nights at the 5-star luxury hotel located in the heart of the Adelaide CBD.

In a style befitting Marriott's worldwide reputation for timeless hospitality, the first Marriott Hotel in Adelaide brings new life to one of the city's most treasured architectural landmarks. Set within the historic General Post Office (GPO) building—an icon that has stood proudly on the corner of King William and Franklin Streets for more than 150 years—the hotel seamlessly blends heritage character with contemporary sophistication. Its design thoughtfully intersects old and new, celebrating the legacy of the GPO, the pioneering work of Sir Charles Todd, and the broader cultural identity of South Australia through dynamic interiors, locally inspired materials, and a colour palette drawn from the lifecycle of the grapevine.

Behind the grand freestone façade, a modern 14 storey tower rises to reveal exquisitely appointed guestrooms offering sweeping views of the city skyline or Victoria Square / Tarntanyangga. Guests are perfectly positioned to explore Adelaide’s vibrant CBD, with the Central Markets, Rundle Mall, Her Majesty’s Theatre, and the city’s tramline—leading to North Terrace and Glenelg Beach—right at their doorstep. Within the hotel, two signature dining venues invite travelers to immerse themselves in the flavours of South Australia: Penny Blue, showcasing modern Australian cuisine with nostalgic touches, and Exchange Lane, a lively laneway bar that transitions from morning coffee to evening cocktails and shared plates.

A curated art collection graces every floor, showcasing works ranging from shimmering copper sculptures to archival photography and significant pieces by First Nations artists of the APY Arts Centre Collective. These artworks, along with the hotel’s thoughtful design narrative, honour the GPO’s rich history while celebrating the textures, colours, and stories of the Australian landscape. The Adelaide Marriott Hotel stands as a unique fusion of heritage, innovation, and cultural storytelling—an exceptional new chapter in the city’s hospitality landscape.



3.00pm

Meet at reception for departure to Maxwell Wines McLaren Vale

4.00pm

Maxwell Wines

Olivers Rd McLaren Vale
South Australia 5171

<https://maxwellwines.com.au/>



On arrival at Maxwell Wines, we be taken for a private guided tour of the lime cave, followed by a wine Master class and tasting. We will enjoy an exclusive opening dinner at the acclaimed **Maxwell Wines Restaurant**, named South Australian Restaurant of the Year by Gourmet Traveller. In addition, Maxwell was awarded 4 Chef Hats (18/20, Superlative Food & Wine category) in the 2026 Australian Good Food Guide.

Founded in 1979 by Mark Maxwell in McLaren Vale, South Australia, Maxwell Wines is a family-owned estate renowned for its premium Shiraz and Cabernet Sauvignon. The estate encompasses 100 acres of vineyards, including vines dating back to 1928. It recently achieved global recognition, winning the 2026 Global Best of Wine Tourism Award for its outstanding food, wine, and innovative visitor experiences.



	A true hidden gem of McLaren Vale, Maxwell Restaurant sets the benchmark for regional fine dining. Celebrated for its immersive culinary storytelling, it is widely regarded as a must-visit destination when exploring the region. Under the direction of Executive Chef Fabian Lehmann, the kitchen team places a strong emphasis on the quality and diversity of South Australian produce, creating a progressive and refined tasting journey. Accolades • 2026 Gourmet Traveller – South Australian Restaurant of the Year • 2026 Australian Good Food Guide – 4 Chef Hats (18/20, Superlative Food & Wine category) • Recognised as “internationally acclaimed, worth a special journey” • 2026 Global Best of Wine Tourism Awards – Winner, Culinary Experiences • 2025/26 Great Wine Capitals South Australia – Winner, Best Culinary Experience This opening evening includes a fully curated experience including a structured wine tasting featuring estate and regional expressions and signature 14-course degustation menu with wines. This celebrated destination is recognised for its immersive approach to food, wine, and place—delivering a dining experience that is both technically exceptional and deeply expressive of its regional origins. 
10.30pm	Depart Maxwell Wines for Adelaide
Monday 15 June 2026	
9.00am	Meet in foyer for bus departure to Château Tanunda
10.15am	Château Tanunda 9 Basedow Road Tanunda, SA 5352 www.chateautanunda.com 

Today we travel to the renowned Barossa Valley, one of Australia’s most celebrated wine regions, for a day of premium wine, food, and contemporary dining experiences.

Wine Tasting – Château Tanunda. Our first stop is **Château Tanunda**, one of the most historically significant winery estates in the region. Established in 1890, it is widely regarded as the “Icon of the Barossa” and recognised as Australia’s first true winemaking château.

Château Tanunda is particularly known for its old-vine Shiraz and premium Barossa varietals, with a strong international reputation supported by high scores (90–100 points) from critics such as James Suckling and Ray Jordan. The winery also holds a Five Star rating in the Halliday Wine Companion and has received multiple accolades, including recognition as South Australia’s Wine Exporter of the Year (2025).

Château Tanunda, Icon of the Barossa, is one of Australia’s most historically significant wineries. Established in 1890, the Château is a cornerstone of the Barossa wine industry and is the site of the Valley’s first winery, as well as its first vineyards planted back in 1843.

The Geber family are custodians of a proud winemaking tradition spanning three centuries. They have put their heart, soul and passion into handcrafting some of the Barossa’s most collectable wines since 1998. The majestic bluestone winery and vineyards are a living testament to the colourful history and pioneering spirit of Australia’s most famous wine region.



11.30am **Bus departure to St Hugo Wines**

11.45am **St Hugo Wines**

2141 Barossa Valley Way,
Rowland Flat SA 5352

<https://sthugo.com/>

We will start our journey at St Hugo with Premium Group Tasting and lunch will be hosted by Executive Chef Simon Hicks.

When Simon Hicks decides to relax over a movie after a hard day in the kitchen, it’s a Rom-Com he’ll turn to – usually something with Anne Hathaway.

While action films may not be his thing, there is plenty of action in the kitchen at St Hugo Restaurant in the Barossa Valley where Simon oversees a Modern Australian menu of approachable food packed with flavour.

Expect an immersive sensory experience at this Rowland Flat dining destination, nestled in the heart of wine country in a captivating setting overlooking the vineyard. The restaurant and winery pay tribute to



St Hugo



	winemaking legend Hugo Gramp in stunning surrounds of exposed brick, arched windows and recycled timber. From humble beginnings at a South Australian motor inn, Simon worked at both Clare and Barmera Country Clubs, before moving to Adelaide to work at Ayres House gastro-style pubs. Moving to the UK, he worked at the acclaimed Prestonfield house in Scotland and boutique smaller restaurants in Northern Ireland. "As any UK Chef will tell you, London will always draw you in and that's what happened to me," he tells AGFG. "I was reacquainted with an old work friend from Melbourne in Central London and together we operated out of a small basement just off Baker Street, doing delicious food for a strong loyal fan group." Jumping up a few squares on the Monopoly board, Simon headed to Mayfair taking his first leadership role at Hix Soho and the Hix group. "As my family grew, I moved to the rural grandeur of Northumberland which I called home and settled into a role as the opening Chef at Lord Crewe Arms Hotel in the Northern Pennines in County Durham." Simon says there is so much more to being a Chef than putting on a jacket and seasoning a steak. "It's a lifestyle, passion and an industry you can swim as deep as you dare." Great wine, care and attention await guests at St Hugo along with dishes like Simon's recipe for chicken and leek terrine, which he shares with AGFG home cooks. "I'm a great supporter of using up products and getting something a little special out of everyday ingredients. This terrine is a great way to use up leftover chicken to create a delicious entrée, light lunch or pre-dinner nibble." Describing his style as clean, simple, seasonal, classical yet a little quirky – it's not likely this Chef will be leaving the kitchen any time soon.
	
3.45pm	Bus departure to Marriott Adelaide
7.00pm	Meet in foyer for bus departure to Yakisan
7.15pm	Yakisan Level 2, 88 O'Connell Street North Adelaide SA 5006 www.yakisan.com.au 

We will enjoy dinner at **Yakisan**, one of the city’s newest rooftop dining venues, which officially opened in late 2025 at the heart of the \$355 million 88 O’Connell Street development in North Adelaide. The restaurant introduces a bold concept built around fire, craft, and contemporary Japanese influence.

Positioned as a new benchmark for elevated dining in Adelaide, Yakisan is the creation of Executive Chef Adam Liston (formerly of Shanghai’s T8 and Adelaide’s Shōbōsho) and hospitality entrepreneur Nate Scutter. Together, they’ve shaped a venue that blends culinary theatre, design ambition, and a strong sense of place, reflecting a shared vision of elevating Adelaide’s presence on the national dining stage.

The name “Yakisan” draws from “yaki,” referencing cooking over direct flame, and “san,” a respectful honorific. This fusion of Japanese and Korean influences underpins a modern, immersive dining experience defined by mastery, restraint, and intensity.

The menu mirrors this philosophy, with dishes such as Wagyu, prawn “zingers,” devilled ramen eggs, and other fire-driven creations, complemented by a curated cocktail program and sweeping rooftop views across North Adelaide.

The result is a high-energy, design-forward destination that balances spectacle with precision, establishing Yakisan as one of Adelaide’s most notable new restaurant openings.



Our wine sponsor for the evening is Mr Riggs Wine Co.

Ben Riggs from Mr Riggs Wine Co. will be partnering with us for the evening and will be the featured winery across the wine pairings.

Ben is one of South Australia's most respected winemakers, having spent decades crafting wines throughout the McLaren Vale and broader South Australian wine regions. Through Mr Riggs Wine Co., he has built a reputation for producing expressive, premium wines that showcase both varietal character and a strong sense of place.

Mr. Riggs
McLaren Vale

Ben is also a partner and investor in Yakisan, making the collaboration a natural fit and a wonderful opportunity to showcase another outstanding South Australian success story alongside the food experience we are creating for your guests.

Founded in 2001, Mr. Riggs Wine Co. is headed by iconic South Australian Winemaker, Ben Riggs.

Ben graduated from Roseworthy Agricultural College in Adelaide and furthered his experience through vintages abroad in the Napa Valley, Bordeaux, Greece, Italy, and the South of France as well as Australia. Ben has logged a whopping 47 vintages in total. His award-winning wines have earned over 150 trophies, he was twice nominated for Gourmet Traveller WINE Winemaker of the Year, and two times Bushing King (crowned for the best wine in McLaren Vale).

A certified AWRI Advanced Sensory judge, Ben has also been an AWRI Advanced Sensory Lecturer, and Senior Judge at the Royal Melbourne Wine Show on many occasions. Ben also works in a consulting capacity for wineries and produces wine for wholesale and retail entities. He is passionate about

	community and is actively involved in the McLaren Vale wine community. He ran the McLaren Vale Wine Show for 10 years, was Vice Chair of McLaren Vale Wine Grape and Tourism Association for 3 years, and Chair for 3 years. In 2001, Ben launched Mr. Riggs Wine Co., where he creates wines that honour the vineyard, showcase varietal character, and reflect his personal style and wines that he loves to drink.   
10.45pm	Bus departure to Marriott Adelaide
Tuesday 16 June 2026	
9.00am	Departure Marriott Adelaide to Bekkers Wine
9.40am	Bekkers Wine 212-220 Seaview Road McLaren Vale, 5171 https://bekkerswine.com/ On arrival at Bekkers Wine we will be greeted by the owner Toby Bekkers for a brief overview of the Bekkers history, while sipping a glass of Emmanuelle Bekkers Chablis. Respected viticulturist Toby Bekkers and his French-born wife and winemaker Emmanuelle craft Bekkers Wine. Since meeting in McLaren Vale during the 1995 vintage they share a wealth of experience amassed in Australia and Europe. Few can claim a more extensive understanding of McLaren Vale. Bekkers aspires to stand proud amid the world's most coveted wines and their craftsmen as a fine wine beacon for McLaren Vale. Many accolades including rare 99-point scores attest to their success. Available at just a handful of premier restaurants and wine merchants, most of their production is reserved for their allocation list. Fine wines of soft, silky texture from McLaren Vale's hero varieties. An accent on spice and fragrance is sympathetically supported by McLaren Vale's hallmark generosity of flavour. Emmanuelle returns home each year to produce two wines in Chablis for sale in Australia. Fine dining in Paris has always been a parochial affair, particularly when it comes to wine. This is why it's so satisfying for Emmanuelle to have placed their McLaren Vale wines with many feted Paris restaurants; celebrated with Michelin stars and other accolades. Emmanuelle and Toby accepted custodianship of the famous Peake/Gillard Clarendon Vineyard Estate site in 2020 by purchasing the 50-acre property. First planted between 1842 and 1848, the extremely steep hillside dominates the township of Clarendon, situated in the coolest, elevated, north-east corner of the McLaren Vale wine region.

"As a monument to pioneering enterprise and early viticulture there is nothing more interesting in this State than the Clarendon Vineyard." The Adelaide Advertiser, 1907.

In 2020 the property was an abandoned sleeping beauty – the steepest of slopes, 7 years unpruned, terraced, infested with blackberries and inaccessible to normal machinery. It took an experienced eye, a healthy dose of tenacity and many sleepless nights to resurrect the vineyard. The celebrated old hill once again stands as a monument to McLaren Vale fine wine.



10.20am

Depart Bekkers Wine

10.40am

Yangarra Estate Vineyard

845 McLaren Flat Rd
Kangarilla SA 5157

<https://www.yangarra.com/>



Yangarra Estate, set in the picturesque Blewitt Springs in the elevated north-east of McLaren Vale, South Australia, is a distinguished certified organic and biodynamic single-vineyard estate. Growing upon the ancient North Maslin Sands geological formation, the estate spans 420 acres, characterised by towering gum trees, meandering creeks and corridors of native vegetation. At the heart of Yangarra's viticultural pursuits is their commitment to showcasing the best grape varieties of the southern Rhône, with a particular emphasis on the venerable old bush vine Grenache, planted in 1946. With 25 blocks meticulously managed, the team crafts innovative wines that authentically express the unique terroir of the vineyard. Yangarra's wines not only exemplify a dedication to regenerative and sustainable practices but also offer a genuine and evocative reflection of the land from which they originate.

On arrival at Yangarra Estate we will be welcomed with a brief overview of Yangarra by the head winemaker Guillaume Camougrand and Shelley Torresan, then seated to enjoy a 4 bracket tasting tutored by Guillaume Camougrand and Toby Bekkers including:

Bracket 1 Introduction of the region, soil & climate - Rosé by Bekkers - Piquepoul by Yangarra

Bracket 2 Varietal mix of McLaren Vale - Tome 22 by Bekkers - Circle Field Blend 24 by Yangarra

Bracket 3 Deep dive in Grenache - Bekkers Grenache (current release & museum release) - Yangarra Old Vine Grenache and Ovitelli Grenache

	Bracket 4 Deep dive in Syrah/Shiraz - Bekkers Syrah (current release & museum release) - Yangarra Estate Syrah & King's Wood Syrah 
Midday	Bus departure to d'Arenberg McLaren Vale
12.15pm	Wine Tasting / Guided tour of the d'Arenberg Cube art tour Salvatore Dali exhibition
1.00pm	d'Arry's Verandah at d'Arenberg 58 Osborn Road McLaren Vale SA 5171 https://www.darenberg.com.au/ We will be visiting d'Arry's Verandah Restaurant, which has just celebrated an incredible milestone—earning its fifth consecutive Chef Hat from the Australian Good Food Guide. Being ranked among the top 1% of restaurants in the country is impressive on its own, but five years in a row really sets the tone for what we can expect. Led by Head Chef Peter Reschke, the restaurant has been awarded a Chef Hat rating—meaning the food is considered “pretty special” and well worth the visit. It's clear the passion of the team shines through, and after more than two decades at the helm alongside Restaurant Manager Jo Reschke, they have built something truly special.  Set on the picturesque estate, right next to the iconic d'Arenberg Cube, the restaurant promises not just exceptional food, but an unforgettable setting. We will be surrounded by sweeping vineyard views stretching out toward the Fleurieu hills and coastline—perfect for a long, relaxed lunch. The menu rotates every three months to highlight the best seasonal produce from the McLaren Vale region, so we are looking forward to seeing what's currently featured. With a degustation menu planned with matched wines we will have plenty to choose from. And we may even have the lobster bisque in our special menu which sounds like something we won't want to miss. Inside, the restaurant blends historic charm with refined elegance—think rustic timber floors from old wool sheds paired with a light, airy dining space that still feels warm and welcoming. To top it all off, our visit includes complimentary access to the d'Arenberg Cube, where we be able to explore the works of Salvador Dalí while sampling some very special wines during our tasting. All up, it's shaping up to be an experience that combines award-winning food, incredible wine, and one of the most beautiful settings in South Australia. 

CHESTER OSBORN

CHIEF WINEMAKER AND VITICULTURIST AT d'ARENBERG

d'Arenberg Chief Winemaker and Viticulturist, Chester d'Arenberg Osborn, is the fourth generation of the Osborn family to grow grapes and make wine on the McLaren Vale property purchased by Joseph Osborn in 1912.



Chester continues his family's winemaking tradition, utilising the vineyards, original cellars and the traditional winemaking techniques handed down by his forefathers.

All of Chester's wines, including the whites are basket-pressed, with the reds traditionally fermented in open wax-lined concrete fermenters and stainless-steel replicas. Chester's philosophy is to make wines that have fragrant fruit character, with palate structure showing long balanced and vibrant tannins and soil & geology characters.

As a winemaker Chester spends a large amount of his time, particularly during vintage, in vineyards sampling bunches of grapes to assess ripeness and flavour intensity. This in some part explains his exceptional talent of classifying fruit and understanding its potential long before the grapes have even reached the winery. In many ways he sees winemaking as a sculptor by turning a piece of raw material into a piece of art.

One of Chester's greatest accomplishments is the d'Arenberg Cube, which has increased visitation to the region equating to an increase in sales, more grapes purchased in the area, more economic activity, as well as more work for suppliers and contractors etc. It also supports job creation, with 153 jobs created during the build – 95% of which were local; as well as the creation of 32 new ongoing FTE positions. d'Arenberg employs nearly 200 staff across its production, marketing and retail operations making it one of the largest employers in the region.

Chester has enjoyed media success, being regularly interviewed by Australian and international wine writers, undertaking guest speaker roles at industry and consumer events, and has been called upon to contribute to articles and books on wine. When not in the vineyard, at the tasting bench or travelling the world talking about d'Arenberg, Chester's time is spent sculpting, painting, designing men's clothing and in recent years judging many national and international wine shows including the National Wine Show of Australia.



4.00pm	Bus departure to Marriott Adelaide
7.15pm	Meet in foyer for short walk (max 10 mins) Luma Restaurant & Bar
7.30pm	Luma Restaurant & Bar 120 North Terrace Adelaide SA 5000 https://lumarestaurant.com.au/ Luma Restaurant at The Playford has been awarded 2 Chef Hats for 2026, cementing its place among Australia's top one per cent of dining destinations. As the Australian Good Food Guide released its Chef Hats for 2026, Adelaide's top restaurants are revelling in the well-deserved accolades. For the team at The Playford's Luma Restaurant, the recognition is more than just another award, it's a huge deal for the crew and a celebration of what they've been dedicated to day in, day out. Awarded a fantastic score of 14, Luma is now officially placed among the top one per cent of restaurants in the country. After a multi-million-dollar refurbishment that saw The Playford reopen its doors in 2022, Luma Restaurant has quickly become a favourite not just for those staying upstairs, but for Adelaide locals looking for European dining done right. Led by Chef Hugh Hazlewood and Food and Beverage Manager Gaurav Kapur, the duo have created a venue that's a love note to Europe with dishes that are built around bold flavours, colours and locally sourced ingredients. Chef Hugh is dedicated to masterfully using classic techniques and contemporary cooking methods, something that helped Luma stand out in the guide. Originally from the Riverland, Hugh started as a kitchen hand at just 15 years old. Ever since, he's been honing his craft in Adelaide, then England, before returning to his hometown of Renmark in an Executive Chef role. Now calling Luma home base, the techniques he's developed here and overseas have heavily influenced his style and shine in his cooking. On the menu, you'll find South Australian ingredients from Murray River pink salt and Coffin Bay oysters to South Australian Blue Swimmer Crab and Riverland stone fruit. The Mains see this trend continue with dishes like the Coorong Mulloway and Coonawarra Lamb. Dessert rounds out the local menu with sweets and savoury options. The Australian Good Food Guide awards Chef Hats through an independent judging process, which sees anonymous experienced industry professionals judge venues on a 20-point scale, with Chef Hats awarded to those delivering the very best dining experiences. For Luma to receive two hats and a score of 14 is incredibly exciting. These awards aren't just about the chef, but the whole team, from kitchen hands and waiters to those like Hugh and Gaurav. It's a celebration of everyone's hard work and the dedication that goes into pulling off a fantastic experience for everyone who walks through the doors. "Our team is incredible and capable of achieving greatness," shared GM Steve Finlayson. What sets Luma apart is that it's more than just a restaurant. Whether you find yourself enjoying a coffee and fresh pastry in the morning, a quick lunch, a cocktail after work, or a dinner, Luma is all about making



unforgettable experiences, no matter what time of day. Recently, The Playford was also named Australia's Best Boutique Hotel by the 2025 HM Awards.

Luma takes pride of being the only 2 Chef Hat awarded restaurant on the CBD and the only one in Adelaide within hotel.



Our wine sponsor for the evening is DMG Fine Wines

Pratika Lal from DMG Fine Wines will be showcasing two of their premium brands – Handpicked Wine and House of Arras.

HANDPICKED

HANDPICKED

Handpicked is a premium Australian family-owned winery rooted in high-quality terroirs, our own single vineyards, organic viticulture, and sustainable winemaking techniques. Headquartered at the beautifully sited Capella Vineyard in the Mornington Peninsula, our wines represent the pinnacle of Australian craftsmanship and winemaking excellence. Chief winemaker Peter Dillon oversees a diverse and compelling portfolio of regional, single vineyard, and special release wines from our vineyards in Victoria, South Australia, and Tasmania, as well as select regions from around the world.

We are dedicated to producing wines that amplify the character of great vineyard sites and resonate with the unique voice of the land. Through sustainable and responsible custodianship, cutting-edge technology and techniques, meticulous selection, and imaginative winemaking, we offer consumers something special, unique, and delicious to drink. Transparency, purity, definition, precision, and complexity are the hallmarks of our regional, collection, single vineyard, and numbered series styles. Our commitment to quality has been recognized with numerous awards and accolades, establishing us as a top site-specific producer, earning praise vintage after vintage.

<https://handpickedwines.com.au>

HOUSE OF ARRAS

The storied and world-famous House of Arras brand was established in 1995 to craft Australia's most exceptional and memorable sparkling wine. Based on a rich tapestry of cool-climate Tasmanian fruit sourcing and meticulous craftsmanship, the brand has achieved recognition from all around the world for its sparkling wines of great purity, complexity, and energy.



The House of Arras' Ed Carr is regarded as Australia's greatest sparkling winemaker 'by some considerable distance.' A swag of national and international accolades highlights his skilled virtuosity and genius as a sparkling wine specialist. House of Arras sparkling wines are based on traditional and precision winemaking techniques, superb company and grower vineyard sites and the fresh cold maritime climate of Tasmania.

	Chardonnay, Pinot Noir and Pinot Meunier grapes, anchored in ancient soils and surrounded by pristine environments, are grown with meticulous attention to detail, before being vinified by méthode traditionnelle techniques and tiraged (matured) in bottle before release. Extended tirage-aging is a house specialty, and our finest Grand Vintage releases match the quality of some of the greatest cuvées of Champagne. The House of Arras sparkling wines are renowned for their complexity and richness of flavour while showing remarkable freshness, energy, and finesse. Widely admired and greatly enjoyed these sparkling wines offer the very best of Australian viticulture and winemaking ingenuity. https://houseofarras.com.au For more information about Handpicked and House of Arras please contact: Pratika Lal plal@dmgfinewine.com.au https://dmgfinewine.com.au/ 0427 533 190   
10.30pm	Walk to Marriott Adelaide
Wednesday 17 June 2026	
9.00am	Meet in foyer for bus departure for Murdoch Hill
9.45am	Murdoch Hill 260 Mappinga Road Oakbank, South Australia www.murdochhill.com.au Our first stop is Murdoch Hill, a highly acclaimed boutique winery recognised for producing award-winning cool-climate wines. Its Rocket Chardonnay 2022 was awarded Champion Wine of Show at the 2024 National Wine Show, while the Tilbury Chardonnay 2024 recently won Best Wine of Show at the 2025 Adelaide Hills Wine Show. About Murdoch Hill Our home vineyard and winery are located behind the township of Oakbank in the beautiful Adelaide Hills. Our grandfather bought this farm in 1939 – and, 60 years later, in 1998, our parents planted vines here. So we are the third generation caring for this land. We continue to work together as a family – youngest brother Michael Downer is Chief Winemaker; older brother Andrew Downer oversees marketing. Eldest brother Henry sits on our Board. 

Our Artisan Series is a nod to our family history – each wine is named after a vintage horse-drawn carriage, as our grandfather was an avid collector.

We manage two family vineyards, plus source high-quality grapes from cool climate blocks across the Adelaide Hills.

Our 20-hectare 'Erinka' home vineyard near Oakbank was planted by our parents in 1998, on an east-facing slope rising to 420m elevation. It's a mixed bag of Chardonnay, Sauvignon Blanc, Shiraz, Cab Sauv and Cabernet Franc.

Our newest 8.5-hectare vineyard within the Lenswood wine sub-region was planted with Chardonnay and Pinot Noir in 1989, and is now a regional star vineyard. We have dedicated an additional 6.5 hectares of the property to native bushlands.

Meet our Chief Winemaker, Michael Downer

Michael formally trained in oenology at Adelaide University before traveling the world to explore top winemaking regions across Italy and France. He cemented his knowledge and unique flair working alongside some of the finest winemakers in Australia and beyond, including Peter Leske and Taras Ochota, and at renowned wineries including Shaw and Smith, Revenir, Cape Mentelle and Best's Wines Great Western.



In 2012, Michael returned to the family's Adelaide Hills farm and took over the reins here at Murdoch Hill. As Winemaker, Michael has refocused the family business on producing outstanding Adelaide Hills wines – approachable, adventurous and always of the highest quality.

Michael is passionate about high-altitude Pinot Noir and Chardonnay, sourced from several cool climate blocks across the Adelaide Hills plus the family's estate vineyard within the misty mesoclimate of the Lenswood wine sub-region.

The two Murdoch Hill estate vineyards are managed with an organic ethos and Michael takes a minimalistic approach in the winery, utilising wild yeasts and gentle extraction techniques without additions or manipulation to ensure the vineyard characters and regionality shines.

Meet Andrew Downer

Andrew is a graphic designer who spent years working in London and Melbourne as a packaging design specialist for many different businesses and brands. When he returned home to Murdoch Hill, it naturally made sense that Andrew would dedicate his talent to our wines. These days, Andrew designs all Murdoch Hill labels.



Andrew also manages our Tasting Room and many other parts of the business. So, on any given day, you might find him serving up wine tastings, mowing the lawns, packing online wine orders or helping out in the winery during vintage.

Andrew and his young family live onsite at the Oakbank farm, where Andrew maintains an epic veggie patch. He's also developed a slick system for composting all Murdoch Hill's winery waste.



10.45am Bus departure for Koerner Wine

11.00am

Koerner Wine

758 Swamp Road
Lenswood SA 5240

<https://koernerwine.com.au/>

K O E R N E R
CLARE VALLEY

We then visit **Koerner Wine**, operated by husband-and-wife winemaking team Damon and Maddy Koerner. Known for their low-intervention approach, Koerner Wine produces expressive wines from both the Adelaide Hills and Clare Valley. Damon Koerner was awarded the prestigious 2019 Young Gun of Wine Award. The winery works with a mix of classic and alternative varieties suited to each site and region, with a long-term focus on increasing estate-grown fruit across their three vineyard sites in the Adelaide Hills and Clare Valley.



Damon is our viticulturist and winemaker and his interest in the wine industry started young, growing up on his family's vineyard in Clare. Maddy brings a background in marketing and advertising. After studying, working and travelling across Australia and overseas, we chose to settle in Lenswood in the Adelaide Hills. We live here with our three children on the same property as our winery and Home Block vineyard.

We work with a mix of classic and alternative varieties that are suited to each region and site. With a long-term focus on growing more of our own fruit, we currently own and operate three vineyard sites across our two regions.

Our philosophy is simple: great wines are made in the vineyard. Working with high quality fruit, we focus on making wines that reflect where they came from.

Our attention and timing in the vineyard is essential to shaping each wine. From the moment the grapes are harvested, every parcel is handled individually, allowing the site, variety, and vintage to shape the wine.

A great understanding of each vineyard and variety allows us to make unique wines that tell their individual story.

Growing our own grapes is central to the future of Koerner and we currently own and farm three vineyard sites across the Hills and Clare. Our focus is on increasing the amount of estate grown fruit each year.

In the Hills, at our Home Block in Lenswood, Hazeldene Vineyard, we grow Chardonnay, Savagnin, Gamay, and Sangiovese. We have also recently planted five acres of Chardonnay at our second Hills site in Forest Range, The Forest Vineyard, located at the top of Lenswood. We also source fruit from a small number of vineyards, predominantly around Lenswood.

In Clare, all our fruit is grown within a 750-metre radius, including our own Vivian Vineyard, which produces a range of red grape varieties. We also source fruit from the Koerner family vineyard and close neighbours at the Parish vineyard. The varieties we focus on in Clare are Riesling, Vermentino, Sciacarello, Sangiovese & Cabernet.

Ultimately we aim to produce wines to a style that we enjoy drinking. Generally these are light, fresh, textured and well structured – easier drinking wines. To achieve this we pick early and use a minimal intervention winemaking style.

Our reds are bright, vibrant and can be enjoyed young with a great balance between primary fruit, acidity and phenolics.

Our whites are aromatic, expressing primary fruit while showing mouthfeel, structure and texture.

In 2018, we purchased an old apple orchard, packing and storage facility in Lenswood. Since then we have slowly restored and modified the 80 year old sheds into a state of the art modern winery.

The facility is designed to handle around 150 tonnes of premium fruit each season. Full temperature control of tanks and the cellar helps create the perfect environment for making wine using natural yeasts.

In 2021, we installed a packaging line that bottles, labels and boxes all our wines ready for despatch. This has created far greater control in allowing us to bottle the wines exactly when they are ready.



Midday **Bus departure for Mt Lofty Ranges Vineyard**

12.15pm

Mt Lofty Ranges Vineyard

166 Harris Road
Lenswood SA 5240

Mtloftyrangesvineyard.com.au

MT LOFTY RANGES
VINEYARD

Nestled in the picturesque Adelaide Hills, just 40 minutes from the heart of Adelaide, Mt Lofty Ranges Vineyard is a family-owned, five-star boutique winery celebrated for its elegance, authenticity, and sense of place.

Purchased in 2009 by Garry Sweeney and Sharon Pearson, the estate was thoughtfully transformed with the addition of a cellar door and restaurant, each designed to showcase the purity and character of its single-vineyard wines in Lenswood.

Guests are invited to immerse themselves in a truly regional experience—discovering handcrafted wines alongside a seasonal menu that highlights the very best of local produce, thoughtfully curated within the winery’s two chef-hatted restaurant.

Some of Mt Lofty Ranges Vineyards awards include:

- 5 Star Winery – James Halliday 2013 – 2026



- Great Wine Capitals of the World – 2024 Wine Tourism Restaurant, Best of Wine Tourism Award for Excellence
- Chef Hat Restaurant – AGFG 2017 – 2026
- Top 100 Restaurants South Australia – Delicious 100 2018 - 2023
- Best Destination Restaurant Finalist – Gourmet Traveller – 2022
- Best Small Wine Producer – Adelaide Hills Wine Show 2023

Our lunch will be prepared by John Simpson-Clements. Hailing from the UK, John Simpson-Clements began his culinary journey at 19 in a local pub in the Cotswolds, where he discovered his passion for cooking. He went on to refine his skills at Michelin-listed establishments including Burleigh Court and Cowley Manor. He later spent time in South Australia at Leonard's Mill, returning to the UK during Covid, John opened a restaurant as Sous Chef alongside Mike Robinson, further shaping his farm-to-table philosophy centred on seasonal, locally sourced produce. During this time, he also reached the semi-finals of Professional MasterChef UK.



In 2022, John returned to Australia and quickly stepped into a Head Chef role at Callum Hann's Eleven Restaurant before taking on a new challenge at Icarus. There, he built the kitchen team from the ground up, earning two Chef Hats within six months, a testament to his leadership and culinary vision. He is now Head Chef at Mt Lofty Ranges Vineyard, where he has led the kitchen for over a year, bringing an ingredient-led approach that celebrates local producers and the best of the region.



After lunch at Mt Lofty Ranges Vineyard, we will enjoy a special tasting hosted by winemaker Peter Leske. In addition to his work at Mt Lofty Ranges Vineyard, Peter also produces his own label, **La Linea**, known for its interesting and distinctive varieties. Rather than us travelling to La Linea, Peter will join us on-site to present a selection of his wines and share insights into his winemaking.

LA LÍNEA

La Linea is a collaboration between two highly experienced wine professionals: Alanna Pepper and Peter Leske.

Their first vintage was in 2007, after Peter could not get the imagined aroma and taste of a pale, dry, fine Tempranillo rosé out of his mind. He knew an Adelaide Hills vineyard which produced fruit perfect for the wine... and La Linea was born.



The team has also made dry red Tempranillo for over a decade, always in fundamentally the same style: medium-bodied, with the variety's typical fleshy mid-palate, drying tannins, and lower alcohol than many contemporary Aussie reds. And a fragrant lift which is delicious!

While passionate about Tempranillo, the team is not entirely focussed on one variety.

	They are also well-known for the carefully 'off-dry' Vertigo '25GR' Riesling, and since 2016 they have produced Mencia, grown near the winery at Lenswood. This variety has its home in north-western Spain, where it is traditionally made into a light, relatively fragrant red for early consumption. The La Linea style is now well established: brilliant purple in colour with a powerful nose of white pepper and red berries, and a vibrant, crunchy palate. The seasons turn... nature throws up new conditions... vines mature... wines are made. The La Linea team thrives on the grounding influence of grapegrowing and winemaking, where the cyclical nature of the seasons offers annual renewal and challenge. Peter Leske was honoured to receive the Australian Society of Viticulture and Oenology's 2020 Winemaker of the Year award and, in a previous chapter of his career, spent five years as an industry consultant with the Australian Wine Research Institute. During that time, he managed and delivered the first 11 Advanced Wine Assessment Courses and continues to contribute annually as a mentor and guest judge. Peter has also accumulated seven vintages in France and one in California. Today, through Revenir Winemaking in Lenswood, he grows fruit and makes wine for a number of highly regarded labels, including the Thistledown Grenache that was named Halliday's 2025 Wine of the Year. https://lalineia.com.au/
3.50pm	Bus departure for Mt Lofty Ranges Vineyard
4.20pm	Penfolds 78 Penfold Road Magill SA 5072 https://www.penfolds.com/ We will travel to Penfolds to experience their 'Twilight Ultimate Penfolds Experience' – a tasting to discover the craftsmanship and enduring philosophy behind Penfolds' iconic wines. This immersive experience includes an exploration of the working winery and underground cellars, culminating in a private tasting of some of the estate's most coveted wines. Since 1844, Penfolds has been grounded in experimentation, curiosity, and uncompromising quality. Its success has been shaped by a lineage of visionary winemakers, beginning with pioneers Christopher Rawson Penfold and Mary Penfold. This pioneering spirit continues to define Penfolds today. Nearly two centuries on, it has cemented its place among the world's most celebrated winemakers. 
5.50pm	Bus departure to Marriott Adelaide
7.45pm	Meet in foyer for bus departure to arkhe

8.00pm

arkhé

127 The Parade
Norwood Adelaide 5067

www.arkhe.com.au

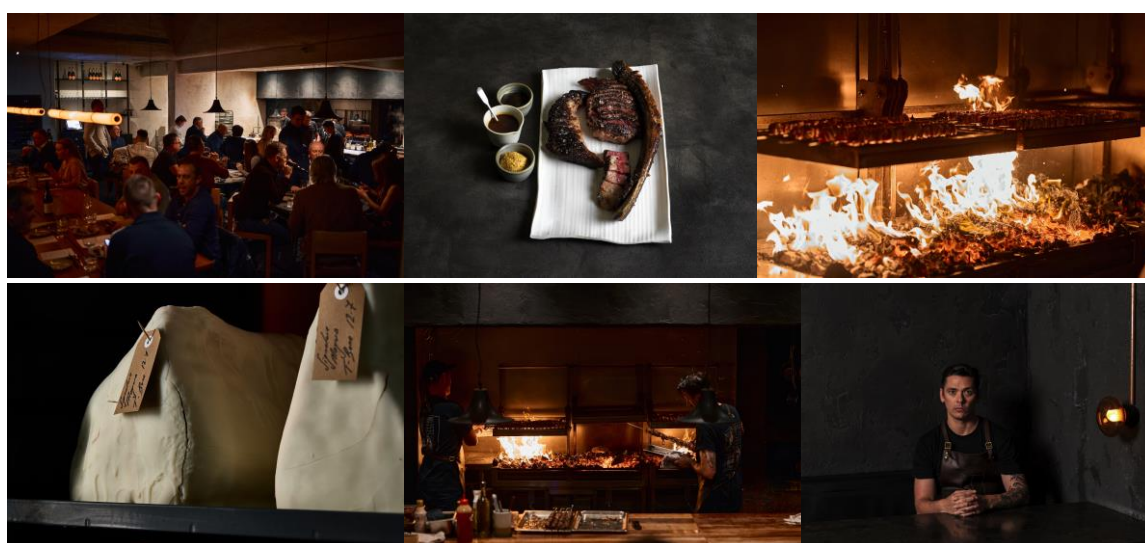
Jake Kellie is the co-Owner and Executive Chef, arkhé | Culinary Director,
Kingsford The Barossa | Australian Trailblazer, Laphroaig

As the co-owner and Executive Chef of arkhé, Adelaide's first open-flame restaurant, Michelin-starred chef Jake Kellie knows how to bring the heat delivering an experience that goes well beyond the palate. Since opening to critical acclaim in 2021, the dining hot spot has become one of Adelaide's most sought-after destinations, blending the energy of a sleek neighbourhood bar with a globally inspired ethos. At its heart is an immersive open kitchen anchored by a two-tonne, dual-cavity oven, showcasing fire in all its forms.

Before launching arkhé, Jake was Head Chef of Burnt Ends (Singapore), where he worked alongside Chef-Owner David Pynt. During his tenure (2017–2019), the modern Australian barbecue restaurant earned its first Michelin star and climbed to #53 on the World's 50 Best Restaurants list. In 2018, Jake was named San Pellegrino World Young Chef of the Year for South East Asia, going on to place second globally in Milan with his signature Aged Pigeon dish.

Jake's resume reads like a culinary tour of excellence — having trained with Heston Blumenthal (The Fat Duck, UK), Brett Graham (The Ledbury, Notting Hill), Scott Pickett (Estelle, Melbourne), and Matt Moran (Aria, Sydney).

Alongside leading arkhé, Jake now serves as Culinary Director at Kingsford the Barossa, shaping the estate's culinary vision and celebrating the produce and producers of South Australia. He also represents Laphroaig Whisky as Australia's Trailblazer Ambassador, championing craftsmanship, storytelling, and the spirit of fire both in the glass and on the plate.



Our wine sponsor for the evening is DMG Fine Wines

Pratika Lal from DMG Fine Wines will be showcasing two of their premium brands – Handpicked Wine and House of Arras.

HANDPICKED

HANDPICKED

Handpicked is a premium Australian family-owned winery rooted in high-quality terroirs, our own single vineyards, organic viticulture, and sustainable winemaking techniques. Headquartered at the beautifully sited Capella Vineyard in the Mornington Peninsula, our wines represent the pinnacle of Australian craftsmanship and winemaking excellence. Chief winemaker Peter Dillon oversees a diverse and compelling portfolio of regional, single vineyard, and special release wines from our vineyards in Victoria, South Australia, and Tasmania, as well as select regions from around the world.

We are dedicated to producing wines that amplify the character of great vineyard sites and resonate with the unique voice of the land. Through sustainable and responsible custodianship, cutting-edge technology and techniques, meticulous selection, and imaginative winemaking, we offer consumers something special, unique, and delicious to drink. Transparency, purity, definition, precision, and complexity are the hallmarks of our regional, collection, single vineyard, and numbered series styles. Our commitment to quality has been recognized with numerous awards and accolades, establishing us as a top site-specific producer, earning praise vintage after vintage.

<https://handpickedwines.com.au>

HOUSE OF ARRAS

The storied and world-famous House of Arras brand was established in 1995 to craft Australia's most exceptional and memorable sparkling wine. Based on a rich tapestry of cool-climate Tasmanian fruit sourcing and meticulous craftsmanship, the brand has achieved recognition from all around the world for its sparkling wines of great purity, complexity, and energy.



The House of Arras' Ed Carr is regarded as Australia's greatest sparkling winemaker 'by some considerable distance.' A swag of national and international accolades highlights his skilled virtuosity and genius as a sparkling wine specialist. House of Arras sparkling wines are based on traditional and precision winemaking techniques, superb company and grower vineyard sites and the fresh cold maritime climate of Tasmania.

Chardonnay, Pinot Noir and Pinot Meunier grapes, anchored in ancient soils and surrounded by pristine environments, are grown with meticulous attention to detail, before being vinified by méthode traditionnelle techniques and tiraged (matured) in bottle before release. Extended tirage-aging is a house specialty, and our finest Grand Vintage releases match the quality of some of the greatest cuvées of Champagne.

The House of Arras sparkling wines are renowned for their complexity and richness of flavour while showing remarkable freshness, energy, and finesse. Widely admired and greatly enjoyed these sparkling wines offer the very best of Australian viticulture and winemaking ingenuity.

<https://houseofarras.com.au>

For more information about Handpicked and House of Arras please contact:

Pratika Lal

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	https://dmgfinewine.com.au/ 0427 533 190
11.15pm	Bus departure to Marriott Adelaide
Thursday 18 June 2026	
9.00am	Check out Hotel and load luggage onto bus
9.30am	Meet in foyer for departure to Adelaide Market / City Tour
11.15am	Bus departure to Anvers Wine
12.00pm	Anvers Wine 633 Razorback Road Kangarilla 5157 www.anvers.com.au Anvers is a family-owned wine estate based in the Southern Adelaide Hills, committed to the pursuit of expressing the essence of our home in the glass, delivered with warm hospitality. Established by the Keoghan family in the 1990s and named in homage to the Belgian meeting place of its owners, Wayne and Myriam, Anvers Wines was founded with the guiding principle of custodianship. What began as a humble family farm evolved into a uniquely positioned estate vineyard, driven by the family's passion for sharing the diverse beauty of their home. Anvers Wines makes South Australian dining history with 17-Point Debut under Executive Chef Connor Bishop in Australian Good Food Guides Chef Hat Awards. In a resounding display of culinary excellence, Anvers Wines has officially joined the rarefied ranks of Australia's top dining destinations, earning an unprecedented 17-point score in its debut appearance on the Australian Good Food Guide's national Chef Hat Awards list for 2026. The historic result marks the first-ever 17-point debut in South Australian award history and places Anvers Wines in the top 0.25% of venues nationally. Boutique Adelaide Hills winery and restaurant Anvers Wines and Executive Chef Connor Bishop's debut menu has made South Australian dining history, earning an unprecedented 17-point score in its debut appearance on the Australian Good Food Guide's national Chef Hat Awards list for 2026. Following a rigorous review process that saw multiple visits by independent and anonymous judges last year, the historic result marks the first-ever 17-point debut in South Australian award history and places Anvers Wines in the top 0.25% of venues nationally, placing the fine dining venue amongst Australia's elite dining establishments.



Often considered Australia’s closest equivalent to the Michelin Guide, the Australian Good Food Guide has been running since 1977 and assesses venues nationwide anonymously on a score out of 20. Criteria is highly confidential, but noted to touch on ingredients, taste, presentation, technique, value, consistency and overall dining experience.

The recognition marks a significant milestone for the venue and for South Australia’s evolving fine-dining landscape, placing Anvers Wines among a highly selective group of South Australian restaurants to earn a high score from Australian Good Food Guide including Restaurant Botanic, Hentley Farm, Appellation and Hardy’s Verandah (2025).

The success comes under the direction of Executive Chef Connor Bishop, whose appointment signalled a new culinary era for the Hills-based destination. Recognised as one of the state’s rising talents, Bishop has honed his craft in acclaimed South Australian kitchens including Woodstock, Maxwell’s and The Kitchen at Bec Hardy.

Named TAFE SA Apprentice Chef of the Year in 2019, Bishop has previously been recognised by the Australian Good Food Guide earning Two Chef’s Hats during his tenure at The Kitchen at Bec Hardy, scoring 14 in 2024 and 15 in 2025.

“Since coming on board to lead the kitchen at Anvers, I’ve been constantly inspired by the team and the quality of ingredients we have at our fingertips here in the Adelaide Hills and Fleurieu Peninsula. This award is a recognition of craft, discipline and a steady pursuit of ‘better’, reflecting the work carried out over time by the team who execute it, and the guests who return for it. It’s a proud moment for everyone, as well as the incredible South Australian producers we are so lucky to work with”, said Connor Bishop, Anvers Wines Executive Chef.

Guided by a produce-centred philosophy, Bishop’s approach at Anvers Wines is defined by intentional, seasonal and story-led cooking that reflects the character of the venue’s unique position where the Adelaide Hills meets the Fleurieu Peninsula.

Bishop’s menu, judged by the Australian Good Food Guide, was crafted as a holistic sensory experience, pairing contemporary technique with a deep respect for regional provenance across the Adelaide Hills.

Dishes were built around ingredients at their peak, with menu highlights including rich dairy from Fleurieu Milk Company, Ox Tongue from Willunga, Spring Ridge venison, and select ingredients sourced from the surrounding region to work in harmony with the terroir of Anvers Wines.

“For more than twenty years, Anvers has been shaped by a simple belief that our home has stories worth telling, and Connor’s leadership in the kitchen has elevated how those stories are expressed. To debut at this historic score is a testament to Connor’s vision and the hard work of our entire team. We’re extremely proud that a regional, produce-driven restaurant from the Adelaide Hills can stand confidently on the national stage with this incredible recognition in our debut with Australian Good Food Guide”, said Wayne Keoghan, Anvers Wines Founder and Owner.

For more information on the Australian Good Food Guide 2026 Restaurant awards and to view the Anvers Wines rating, visit <https://www.agfg.com.au/awards>

ABOUT ANVERS WINES

Situated in the renowned Adelaide Hills in South Australia, the Anvers Wines story began in 1998, when founders Wayne and Myriam Keoghan and their family settled on a sprawling farm property in Kangarilla,

	igniting a lifelong passion for cool climate wines and telling the stories of their unique patch of land on the cusp of McLaren Vale and the Adelaide Hills winegrowing regions. The Cellar Door was originally an old dairy built in 1949 that has been transformed into a purpose-built modern venue designed with guest experience in mind. Taking in the vineyard vistas and rolling hills, the architecturally designed building is floor to ceiling glass, impressively comfortable and connected to the landscape, helping us offer a snapshot of our place in the world with attention to detail, intention and warmth. Anvers Wines’ estate vineyards are uniquely positioned on the border of the McLaren Vale GI, comprising North facing vineyards which sit at an elevation of 383 metres above sea level and benefit from a cooling nightly Southeastern breeze. The unique terroir combines limestone, buckshot ironstone, shoal and quartz incorporated with medium clay soils. 16 hectares have been planted with varieties such as Shiraz, Chardonnay, Sauvignon Blanc, Gamay, Barbera and Pinot Gris. Our Estate viticultural philosophy is minimal intervention with a high labour input to ensure the high-quality low yielding ethos. Anvers Wines is proud to be a certified member of Sustainable Winegrowing Australia since 2023. We endeavour to craft wines that endure vintage and trends, express elegance through the lens of terroir, and showcase the richness of diversity in our land.
4.00pm	Bus departure to Adelaide airport