

# SOUTH AUSTRALIA



*South Australia is the home of Australia's wine industry with some iconic wine regions, such as Barossa and McLaren Vale, just an hour's drive from the city; while regions further afield offer world-acclaimed wine. South Australia is also the source of some of the best produce in the country - from the city's stylish eateries to vineyard restaurants and beachside cafés, South Australian chefs serve up exciting and creative dishes where local, seasonal produce leads the way.*

- South Australia has 18 wine regions including the world-famous Barossa – home to some of Australia's most lauded red wines, the Coonawarra and McLaren Vale wine regions.
- Visit Clare Valley for its award-winning Rieslings, Adelaide Hills for superb cool climate Sauvignon Blanc, Langhorne Creek for quality big reds or the Riverland for exciting new Mediterranean varieties.
- With over 200 cellar doors within an hour's drive of Adelaide – and many more in the state's wine regions – South Australia is a wine lover's paradise.
- South Australia is most famed for its Shiraz, Cabernet Sauvignon, Riesling and Chardonnay.
- From rustic, tin sheds to superior tasting rooms, South Australia's cellar doors are as diverse as they are plentiful. Some offer food experiences – everything from picnic baskets and regional platters to degustation menus, where you can enjoy the wine by the glass or bottle.
- South Australia has amazing gastronomic experiences, straight from the regions to the vibrant city centre. From berries in the Adelaide Hills, citrus in the Riverland to lamb in the Clare Valley, and tender Southern Rock lobster from the Southern Ocean.
- Iconic South Australian produce spreads across all regions – artisan-style cheese in the Adelaide Hills, patés and delectable smallgoods from the Barossa, Clare Valley's organic grain-fed chicken, Eyre Peninsula's freshly shucked oysters, olive oil direct from the groves in Fleurieu Peninsula, the local speciality of camel sirloin in the Flinders Ranges and Outback, renowned Ligurian honey on Kangaroo Island, fresh rock lobster plucked straight from the Limestone Coast, local-grown stone fruits from the Murray River, Lakes & Coorong regions, and freshly caught crayfish from Yorke Peninsula.

## South Australia's top restaurants

- One of Adelaide's newest fine dining experiences, Orana - 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.
- Hill of Grace Restaurant opened in 2014 at Adelaide Oval following a multi-million dollar upgrade. Dennis Leslie's (head chef) menu has a strong focus on seasonal, local-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.
- Only 15 minutes from the city, Penfolds Magill Estate is the original home of Penfolds Wines and Australia's most prized wine, Grange. Relax at the newly renovated Penfolds Magill Estate Restaurant overlooking a tapestry of vines while enjoying contemporary, seasonal fare.
- Above the glistening turquoise waters of Port Willunga, Star of Greece serves up fresh seafood plucked straight from the sea and regional produce presented with a visual flair and exceptional wine.
- Barossa's Appellation is widely acknowledged as one of Australia's finest regional dining experiences offering seasonal cuisine, an outstanding wine list and a passionate, local chef Ryan Edwards who offers Barossa favourites with a modern twist.
- A few kilometres away, dine at Hentley Farm's intimate and elegantly restored stables set amongst the vines, and take a seasonal food journey to discover fresh, quality produce with incredibly matched wines.

## 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 lauded Penfolds Magill Estate. Adelaide is also home to the striking National Wine Centre – the largest open cellar in the southern hemisphere.
- Adding to our record is the southern hemisphere's largest undercover produce market, the Adelaide Central Markets. The market is over 140 years old and a perfect location to discover some of South Australia's best produce.
- Adelaide's restaurants and cafes are among the best in the country and innovative eateries, pop up bars, and food trucks add a new dimension to the city's food and wine scene.
- With more than 40 cellar doors, the Adelaide Hills offer many options for visitors to indulge. As one of Australia's best cool climate wine regions, there's a cellar door over every hill.
- The Adelaide Hills are also 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 since two award-winning producers of gourmet cheese, Woodside Cheese Wrights and Udder Delights, opened their doors in the 1990s.
- The Barossa has a rich 175 year old cultural and architectural heritage and one of the oldest continuous food cultures in Australia. Home to more than 150 wineries, with over 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.
- A rich passion for food reflects the Barossa's strong traditions and heritage, mixed with modern innovation and a hunger for quality. The Barossa is home to some of Australia's finest regional restaurants, inspired by fresh food, wine and produce from the region.
- 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.
- The Clare Valley has more than 40 cellar doors, and the wineries all sit along a narrow 40 kilometre corridor between 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. Thousands still make the pilgrimage to what is known as the 'heart of Australian Riesling', the Clare Valley, to celebrate the end of vintage each May. 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 known for its seafood, it's even been dubbed 'Australia's Seafood Frontier'. A Seafood Trail 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. Langhorne Creek, on the eastern edge of the peninsula, is one of Australia's oldest wine regions as well as one of the fastest growing regions.
- A food and wine trail that heads out from Mount Compass through some of the best food spots on the Fleurieu Peninsula is a great culinary experience for the senses. Catch a rainbow trout, try some tasty cheese from the cheese maker's own outlet and taste olive oil direct from the groves.
- From Port Germein in the Flinders Ranges, where coastal winds cool the vines, to the hillier vineyards around Jamestown and Wilmington, Flinders Range's vines grow in everything from deep sandy loam, to red clay and shallow stony ground. Like the soil, Flinders Ranges' wines are mostly red with Shiraz, Cabernet Sauvignon, and Tempranillo among the favourites.
- Golden North Ice Cream in Laura, in the Southern Flinders Ranges, produces more than 10 million litres of ice cream, sorbet and frozen yoghurt every year for local and interstate markets.
- Vines aren't new to Kangaroo Island, grown as far back as 1836, but it was only in 2001 that 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 and only boutique distillery and was established in 2005.
- Gourmet produce including freshly shucked oysters, succulent abalone, creamy sheep cheese, and farmed marron make their way from the ocean, diary, and farm onto exciting menus and tables found across the Island.
- The Limestone Coast's burgeoning wine industry was founded in 1891. Today, the region is home to the Coonawarra, Wrattonbully, 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 12 kilometre 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.
- From the succulent seafood harvested from the clear, cold waters of the Southern Ocean to some of the nation's most unforgettable lamb, beef and dairy experiences, the Limestone Coast is a gastronomic adventure.
- The Murray River, Lakes and Coorong is famous for Coorong Mullet and Angus Beef but dairy, olives and seasonal fruit and vegetables are 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 on 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. If you prefer to leave the catching to the locals there are many eateries where you can dine on fresh seafood.

#southaustralia