



MEET 
YOUR
MAKER.



MEET YOUR MAKER



2023 PARTICIPATING WINERIES

Angove
Big Easy Radio
d'Arenberg
Dandelion Vineyards
Fox Creek
Maxwell Wines
Orbis
Ox Hardy
Richard Hamilton
Sherrah
Silent Noise
Thistledown
Zerella

McLaren Vale Grape Wine & Tourism Association acknowledges the Kurna People as Traditional Custodians of the land on which the McLaren Vale Wine Region stands today. We recognise and respect their cultural heritage, beliefs and ongoing connections to land, sea and community. We pay our respect to their elders past, present and emerging and extend that respect to all Aboriginal and Torres Strait Islander peoples today.

PROGRAM

SUNDAY 25 JUNE

LUC

TASTING + DINNER

WINEMAKERS SELECTIONS TASTING

AT MAXWELL WINES

MENU

tuna, wasabi, shiso

trout, chive, black garlic

spaetzle, monforte, chicken

duck, sunchoke, rosemary

brioche, duck fat, thyme

blackcurrant, grape, yoghurt

Big Easy Radio	Drink the sun Rosé	\$15.40
Dandelion Vineyards	Treasure Trove of McLaren Vale Grenache 2021	\$19.35
	Heirloom Vineyards McLaren Vale Shiraz 2021	\$19.35
d'Arenberg	The Money Spider Roussanne 2022	\$15.48
	The Biophilic Silurian Cinsault 2021	\$22.79
	The Bonsai Vine Grenache Shiraz Mourvedre 2018	\$22.79
Fox Creek Wines	Mourvedre 2021	\$13.65
	Short Row Shiraz 2018	\$22.58
	Maslin Red Blend NV	P.O.A
Maxwell	Grenache 2021	\$18.71
	Silver Hammer Shiraz 2021	\$15.59
	Lime Cave Cabernet 2020	\$28.49
Orbis	Albariño 2022	\$22.80
	Dry Red 2022	\$17.80
	Tempranillo Grenache 2022	\$22.00
Ox Hardy	Upper Tintara Shiraz 2021	\$18.92
Richard Hamilton	Lot 148 Merlot 2020	\$14.35
	Hut Block Cabernet Sauvignon 2020	\$14.35
Sherrah	Grenache Rosé 2022	\$17.63
	Fiano 2023	\$18.81
	Red et al. Grenache/Shiraz/Nero 2021	\$18.81
Silent Noise	SGZ 2020	P.O.A
	Montepulciano 2019	P.O.A
Thistledown	Thorny Devil Grenache McLaren Vale 2022	\$22.47
	The Vagabond Grenache Blewitt Springs McLaren Vale 2022	\$37.52
Zerella	'La Gita' Arneis 2017	\$17.20
	'La Gita' Etrurian Sangiovese 2016	\$36.55

PROGRAM

MONDAY 26 JUNE

LUC

BREAKFAST + TASTING

SPARKLING WINE

AT THE SALOPIAN INN

Hosted by:

Alex Sherrah, Sherrah Wines
Lauren Langfield, Orbis
Charlie O'Brien, Silent Noise
Guest - Michael Fragos,
Districts Working Group

d'Arenberg	Pollyanna Polly Chardonnay Pinot Meunier NV	\$28.17
Fox Creek	Vixen Sparkling Red NV	\$17.61
	Wines Arctic Fox Grand Cuvee NV	\$17.61
Maxwell	Sparkling Mead	\$2.96
Orbis	Petillant Naturel Shiraz 2022	\$18.50
Richard Hamilton	Syn Sparkling Rouge Shiraz	\$12.90
Sherrah	Petillant-Naturel Fiano/Chenin Blanc 2022	\$21.50
Silent Noise	Heavens House Party #1 2022	P.O.A

MASTERCLASS

THE EVOLUTION OF SHIRAZ

AT RICHARD HAMILTON WINES

Hosted by:

Andrew Hardy,
Ox Hardy

Kate Petering,
Maxwell

Paul Gordon,
Richard Hamilton Wines

BRACKET 1

Sherrah	Shiraz 2021	\$18.81
Silent Noise	FO Shiraz 2022	
Dandelion Vineyards	Lion's Tooth of McLaren Vale Shiraz Riesling 2021	\$19.35
Orbis	Light Red 2022	\$17.80
Zerella Wines	'Workhorse' 2022	\$17.20

BRACKET 2

Angove	Angels Rise Shiraz (Clarendon) 2020	\$45.15
Maxwell	Eocene Shiraz 2021	\$36.55
Sherrah	Reserve Shiraz 2018	\$37.50
Dandelion Vineyards	Firehawk of McLaren Vale Shiraz 2020	\$32.25
Orbis	Dry Red 2022	\$17.80
Zerella Wines	Single Vineyard Home Block 2018	\$36.55

BRACKET 3

Fox Creek Wines	Reserve Shiraz 2018	\$54.18
Richard Hamilton	Ghost Hill Shiraz 2020	\$20.86
Silent Noise	Reserve Shiraz 2020	
Ox Hardy	Slate Shiraz 2021	\$44.50
d'Arenberg	The Love Grass Shiraz 2020	\$17.20
Thistledown	The Cunning Plan Shiraz 2022	\$20.43

BRACKET 4

Richard Hamilton	Centurion Old Vine 1892 Shiraz 2020	\$74.18
Fox Creek Wines	Old Vine Shiraz 2020	\$43.00
Angove	The Medhyk Shiraz 2020	\$39.78
Ox Hardy	Ancestor Vines Shiraz 2014	\$132.00
d'Arenberg	The Dead Arm Shiraz 2014	\$110.00
Maxwell	Ellen Street Shiraz 2019	\$28.49

MONDAY 26 JUNE

LUC

LUNCH + TASTING

THE VICTORY HOTEL

Angove	Wild Olive Fiano	\$14.41
Dandelion Vineyards	Wonderland of the Eden Valley Riesling	\$32.25
d'Arenberg	The Dry Dam Riesling 2015	\$32.00
	The Hermit Crab Viognier Marsanne 2022	\$13.01
Fox Creek Wines	Vermentino 2023	\$10.32
Maxwell	Little Demon Fiano 2023	\$13.98
	Little Demon Rosé 2023	\$13.98
Orbis	Top 6 Shiraz 2022	P.O.A
	Block 4 Shiraz 2022	P.O.A
Ox Hardy	Fiano 2022	\$17.20
	Upper Tintara Shiraz 2021	\$18.92
Richard Hamilton	Ghost Hill Shiraz 2020	\$20.86
	Centurion Old Vine 1892 Shiraz 2020	\$74.18
Sherrah	Chenin Blanc 2023	\$17.63
	Grenache Rosé 2022	\$17.63
Silent Noise	MOFO BIANCO 2022	P.O.A
	FO Shiraz 2022	P.O.A
Thistledown	The Cunning Plan Shiraz 2022	\$20.43

MENU

Shared entrées with a choice of one main meal, followed by tea or coffee.

Shared Entrée

Mixed South Australian Coffin Bay Oysters, Natural, Nahm Jim, Kilpatrick

Half shell baked scallops, café de Paris butter, charred lime (GF)

Jalapeno & smoked mozzarella croquettes, romesco, herbs (V)

Myponga Beach salt & pepper squid, aioli, chilli, spring onion (DF, GFO)

Chicken, lime leaf & coriander spring rolls, chilli sambal (DF)

Vegan tofu, Shitake mushroom & savoy cabbage spring rolls, chilli sambal (VG, V, DF)

Mains

Chargrilled Moroccan spatchcock, braised chickpea tagine, broccolini, tahini yoghurt & almonds (GF, DFO)

Parmesan gnocchi, crispy speck, roasted pumpkin, cherry tomato, smoked brussel sprouts, pesto verde, pepitas (VO)

Kangaroo Island King George Whiting (Coopers' beer battered, crumbed, or grilled) chips, tartare, salad (GFO, DFO)

Victory beef burger, cheese, Ellis' bacon, tomato, lettuce, chilli onion jam, aioli, chips

Chargrilled, 350g grain fed South Australian Short Horn scotch fillet steak, dauphine potato, roasted baby carrots, broccolini, chimichurri butter, jus (DFO, GFO)

PROGRAM

MONDAY 26 JUNE

LUC

TASTING + DISCUSSION

UNIQUELY McLAREN VALE

AT FOX CREEK

An exploration of alternative varieties and regional diversity.

Hosted by:

Lauren Langfield,
Orbis

Jock Harvey,
Fox Creek

Alex Sherrah,
Sherrah Wines

Matt Head,
Big Easy Radio

Angove	Angove Tempranillo 2021	\$14.41
Big Easy Radio	Malbec 2020	\$21.00
Dandelion Vineyards	Midnight Rainbow of McLaren Vale Petite Sirah 2021	\$48.70
	Heirloom Vineyards McLaren Vale Touriga 2022	\$19.35
d'Arenberg	The Hunjee Heartstring Montepulciano 2021	\$22.79
	The Danger Mouse Nero d'Avola 2021	\$22.79
	The Anthropocene Epoch Mencia 2020	\$22.79
Fox Creek Wines	Fiano 2023	P.O.A
	Nero d'Avola 2022	\$13.65
	Tempranillo 2022	\$13.65
Maxwell	Nero d'Avola 2022	\$18.71
	Touriga Cabernet 2019	P.O.A
	Fiano 2023	\$18.71
Orbis	Trousseau 2022	\$22.80
	Albariño 2022	\$22.80
	Piquette 2022	\$12.80
Ox Hardy	Fiano 2022	\$17.20
Richard Hamilton	La Valle Fiano 2023	\$14.35
	Sombra Tempranillo 2023	\$14.35
Sherrah	Nero d'Avola 2022	\$18.81
	Fiano 2023	\$18.81
	Skin Party Fiano 2022	\$18.81
Silent Noise	Primitivo Under Flor 2020	P.O.A
	MOFO BIANCO 2022	P.O.A
Thistledown	Walking With Kings Roussanne/Grenache Blanc McLaren Vale 2022	\$37.52
Zerella	'La Gita' Fiano 2022	\$17.20
	'La Gita' Barbera 2021	\$19.35
	'La Gita' Nero d'Avola 2021	\$19.35

MONDAY 26 JUNE

LUC

DINNER + TASTING

A TASTING OF RHONE, SPANISH AND ITALIAN- INSPIRED BLENDS

AT RUSSELL'S PIZZA

MENU

Various Pizzas

Salad Plates

Flat Breads
with Capsicum Paté

Lamb Feta Koftas

Angove	Angove Grenache Shiraz Mourvedre 2020	\$14.41
Big Easy Radio	Sangiovese Montepulciano 2020	\$21.00
Dandelion Vineyards	Moonrise Kingdom of McLaren Vale Shiraz Grenache Petite Sirah 2022	\$48.70
	Heirloom Vineyards Anevo McLaren Vale Grenache Touriga Tempranillo 2022	\$38.70
d'Arenberg	The Ironstone Pressings GSM 2014	P.O.A
	The Mind Palace Sangiovese 2022	\$22.79
	The Sticks & Stones Tempranillo Blend 2018	\$22.79
Fox Creek Wines	J.S.M Shiraz Cabernet Sauvignon Cabernet Franc 2019	\$17.61
	Postmaster Grenache Shiraz Mourvedre 2021	\$17.61
	Red Blend 2023	P.O.A
Maxwell	Maxwell GSM 2020	\$18.71
	Maxwell Grenache Blanc 2022	P.O.A
Orbis	Tempranillo Grenache 2022	\$22.00
Richard Hamilton	Gida's Rose Tempranillo Grenache 2023	\$14.35
	Sombra Tempranillo 2023	\$14.35
Sherrah	Sherrah Red et al. Grenache/Shiraz/Nero 2021	\$18.81
	Sherrah Petillant-Naturel Fiano/Chenin Blanc 2022	\$21.50
Silent Noise	SGZ 2020	P.O.A
	FRO 2021	P.O.A
Thistledown	Walking With Kings Roussanne/Grenache Blanc 2022	\$37.52
Zerella	'Packing Shed' GSM 2020	\$17.20

PROGRAM

TUESDAY 27 JUNE

LUC

BREAKFAST

UPPER TINTARA VINEYARD

Hosted by:

Andrew Hardy, Ox Hardy

Enjoy breakfast in the historic Upper Tintara Vineyard overlooking the ruins of the original Hardys Tintara winery.

MASTERCLASS

GRENACHE - McLAREN VALE'S SECRET WEAPON

AT D'ARENBERG CUBE

A deep-dive into what makes McLaren Vale Grenache exceptional.

Hosted by:

Elena Brooks,
Dandelion Vineyards

Jack Walton,
d'Arenberg

Paddy Gilhooly,
Thistledown

Guest -

Nick Stock

BRACKET 1

Fox Creek Wines	Grenache Rosé 2022	\$13.29
Sherrah	Grenache Rosé 2022	\$17.63
Orbis	Grenache Rosé 2022	\$18.00
Angove	Family Crest Grenache 2022	\$14.41
Maxwell	Fresca 2022	\$18.71
Big Easy Radio	Perpetual Holiday Grenache 2021	\$21.00
Richard Hamilton	Colton's GSM 2021	\$14.35

BRACKET 2

Silent Noise	MF Grenache 2022	P.O.A
Sherrah	Preservative Free Grenache 2022	\$17.63
Richard Hamilton	Burton's Grenache 2022	\$20.86
Maxwell	Grenache 2021	\$18.71
Fox Creek Wines	Grenache 2021	\$22.58
Ox Hardy	Blewitt Springs Grenache 2021	\$18.92
Zerella Wines	Single Vineyard 'Oliver's Road' 2021	\$36.55

BRACKET 3

Heirloom Vineyards	Alcala McLaren Vale Grenache 2022	\$38.70
Dandelion Vineyards	Faraway Tree of McLaren Vale Grenache 2022	\$48.70
Thistledown	Sands of Time Grenache Single Vineyard Blewitt Springs 2022	\$58.70
Thistledown	This Charming Man Grenache Single Vineyard Clarendon 2022	\$58.70
Angove	Warboys Vineyard Grenache 2020	\$45.15
d'Arenberg	The Beautiful View Grenache 2012	\$64.07
d'Arenberg	The Blewitt Springs Grenache 2012	\$64.07

TUESDAY 27 JUNE

LUC

LUNCH + TASTING

McLAREN VALE IN RETROSPECT

AT DANDELION
VINEYARDS'
WONDER ROOM

MENU

Jerusalem artichoke mousse,
sour cherry, duck floss

Pork and Bulgarian sausage
stuffed olive gilda

Stone-milled sourdough,
lutenitsa butter, air dried
celeriac

Celeriac and miso tart

Fleurieu lamb strap,
Jerusalem artichoke,
chestnut mushroom, sorrel

Selection of sides

Cheese and condiments

Angove	The Medhyk Shiraz 2015	\$39.78
	Warboys Vineyard Shiraz 2015	\$45.15
	Warboys Vineyard Shiraz Grenache 2015	\$45.15
Big Easy Radio	Parous McLaren Vale Shiraz 2010	P.O.A
Dandelion Vineyards	Lion's Tooth of McLaren Vale Shiraz Riesling 2013	\$26.35
	Heirloom Vineyards Alcala McLaren Vale Grenache 2016	\$45.70
d'Arenberg	d'Arry's Original Grenache Shiraz 2014	P.O.A
	The Coppermine Road Cabernet Sauvignon 2014	P.O.A
	The Derelict Vineyard Grenache 2014	P.O.A
Fox Creek Wines	Reserve Shiraz 2012	P.O.A
	Fox Creek Wines Old Vine 2016	P.O.A
Maxwell	Grenache 2011	P.O.A
	Lime Cave Cabernet 2003	P.O.A
	Minotaur Reserve Shiraz 2014	P.O.A
Richard Hamilton	Hut Block Cabernet Sauvignon 2014 (LUC is for current 2020 vintage)	\$14.35
	Centurion Old Vine 1892 Shiraz 2019 (LUC is for current 2020 vintage)	\$74.18
Sherrah	White et al. Fiano/Chenin Blanc 2016	P.O.A
	Sherrah Nero d'Avola 2017	\$18.81
Silent Noise	SGZ 2020	P.O.A
	Reserve Shiraz 2014	P.O.A
	MF Grenache 2021	P.O.A
Thistledown	Charming Man Grenache, Single Vineyard Clarendon, McLaren Vale 2018 (No stock for sale - current vintage)	\$58.70
Zerella	Single Vineyard 'Oliveto' Mataro 2016	\$36.55
	'La Gita' Arneis 2016	P.O.A

HELICOPTER EXPERIENCE

McLAREN VALE FROM ABOVE

BY HELIVISTA

To complete your Meet Your Maker experience you will take to the skies with Helivista for a 15-minute helicopter ride to view McLaren Vale from the air.

You'll experience the breathtaking scenery including the stunning coastline and the Southern Mount Lofy Ranges that have such an influence on the wine we produce.





McLAREN VALE

WINE REGION

An ancient region with a progressive outlook.

McLaren Vale is one of the oldest and most historically significant wine regions in Australia. It's also Australia's most innovative and exciting region!

With an over 180-year history of excellence in the production of world-class premium red wines, the McLaren Vale of today embodies both innovation and tradition, expertly balancing them in one region.

The unification of our celebrated history with the innovations in winemaking techniques, varieties planted and new producers joining multi-generational ones makes McLaren Vale a leader for new ideas in the Australian wine industry.

The region is buzzing as a hotbed of awarded producers, crafting exciting modern wines that convey sense of place and take best advantage of our Mediterranean climate, complex 550 million year-old geology, and pristine coastal locale.

INNOVATIVE APPROACHES BRINGS DIVERSITY IN WINE STYLES

The winegrowing utopia of McLaren Vale attracts some of the most talented and creative minds in winemaking, whose innovative approaches are evident in the constant evolution of the region's wine styles and diversity, bringing out the best in not only our traditional varieties of Shiraz, Cabernet Sauvignon and Grenache, but also in the growing range of Mediterranean grape varieties that thrive here.

The evolution and re-imagining of McLaren Vale's red wine styles is being further advanced by producers' pursuit of sustainable viticultural practices and cultivation of varieties best suited to our coastal climate. Our region is fast becoming known as an epicentre of new and emerging varieties and wine styles, excelling in the production of climate-appropriate red and white varieties including Fiano, Montepulciano, Nero d'Avola, Sangiovese, Tempranillo and Vermentino.

7,377

total hectares
under vine

90%

of plantings are
traditional varieties (Shiraz,
Cabernet, Grenache)

90%

dedicated to
red grape varieties

10%

of plantings are
alternate varieties





VIBRANT, CLIMATE- APPROPRIATE VARIETIES

McLaren Vale might be best known for the trilogy of traditional Australian reds, but producers are increasingly embracing a range of 'alternative varieties' suited to the region's Mediterranean climate.

McLaren Vale inherently produces wines of ample concentration and flavour, however greater restraint and a focus on expression of terroir characterise winemaking trends.

GRENACHE

Famously described as "McLaren Vale's secret weapon", our region's reinterpretation of Grenache is globally recognised as one of the most exciting developments in the Australian wine industry, producing wines of incredible quality. Grenache's presence in our region stretches back to some of Australia's first forays into viticulture, which today means there is an enviable resource of mature, significantly old and ancient vines for winemakers to work with.

SHIRAZ

McLaren Vale's crown jewel produces a densely coloured, richly flavoured wine that quickly develops a velvety texture. McLaren Vale Shiraz is known the world over for its quality and seductive style, and a new lighter interpretation of variety are attracting increasing global attention.

ALTERNATIVE VARIETIES

The range of 'Mediterranean varieties' continues to grow with considerable excitement around varieties such as Montepulciano, Fiano, Nero d'Avola, Tempranillo and Sangiovese.





SOME OF AUSTRALIA'S OLDEST VINES

McLaren Vale is one of the few wine regions in Australia to have vines that are over 100 years old.

Planted with great foresight and faith in the future of the South Australian wine industry, these vines survived modest establishment practices and fought for survival with limited irrigation in their early years.

They endured disease pressures and avoided the spread of phylloxera. In many instances they accepted retraining to trellis and evaded the 1980's vine pull scheme. To this day they continue to deliver exceptional quality fruit.

These older vines have root systems that infiltrate the underlying geology. As the geology in McLaren Vale is so diverse, wines from these vines have distinct characteristics that express the underlying geology on which they are growing.

Vines planted in the 1800s really are national treasures and we strive to ensure their ongoing health and longevity we share their stories, creating awareness of McLaren Vale's pioneering involvement in the Australian wine industry and championing the single vineyard wines produced from McLaren Vale's last remaining 1800's planted vines.

Each vine has its own unique story, conveyed through its fruit as told by the custodians and winemakers.



AUSTRALIA'S MOST SUSTAINABLE WINE REGION

McLaren Vale's growers and producers are the Australian leaders in sustainable winegrowing and McLaren Vale is renowned the most environmentally sustainable wine grape growing region in Australia, leading the way in organic practices, water management and climate-appropriate plantings. Our abundant natural assets, stunning coastal environment and commitment to making wines that have an unmistakable sense of place has sparked the widespread adoption of sustainable practices.

Nearly 40 percent of our region's area under vine is certified organic and/or biodynamic, and many more producers are practicing organic, bio-dynamic and regenerative practices into their vineyards. McLaren Vale was also the first region in Australia to declare and manage its underground water resource so that it is self-replenishing. In 1999 McLaren Vale built the first and largest reclaimed water network in Australia, that provides a sustainable water source to approximately 50% of McLaren Vale vineyards.

In 2011 the McLaren Vale Grape Wine & Tourism Association (MVGWTA) introduced the Sustainable Australia Winegrowing Program (SAW), which was a result of a series of initiatives developed by MVGWTA since the early 2000s. SAW was developed to maximise grower and regional overall sustainability, and minimise environmental impacts. The data captured and reported provided growers with the best management tool to demonstrate their performance against their regional peers and recognised best practice. The Program assessed sustainability through the triple bottom line approach (environment, economic and social) and focused on continuous improvement of the grower and the region's results over time.

The SAW Program ran until early 2019 by which point, 72% of McLaren Vale's area under vine used the SAW Program to assess and improve practices. Following a global review of the sustainability landscape, MVGWTA and The Australian Wine Research Institute, with support from Wine Australia and Australian Grape and Wine, worked together to develop the single national sustainability program now known as Sustainable Winegrowing Australia.

CLIMATE

The proximity of Mt Lofty ranges and the Gulf of St Vincent play an important role in moderating the climate of McLaren Vale and are largely responsible for many of the meso and micro climatic differences within the region.



Mediterranean climate
Warm summers and moderate winters

Altitude
50 - 250 M



Winter-dominated rainfall
180-200mm growing season rainfall

Latitude
35° 14' S



Low relative humidity
Relatively high evaporation

Mean Temperature
21.7 °C

SUSTAINABILITY



McLaren Vale is home to the first and largest recycled water network in Australia, that provides a sustainable water source to approximately 50% of McLaren Vale vineyards.

Certified organic and biodynamic McLaren Vale vineyards:
37%



McLaren Vale developed a sustainability program to maximise grower and regional overall sustainability, and minimise environmental impacts.

In 2019 this McLaren Vale initiative transitioned to the now national program, Sustainable Winegrowing Australia.

Members of Sustainable Wine Growing Australia program:
69%

Certified Members of Sustainable Wine Growing Australia program:
35%

McLaren Vale is home to South Australia's first Certified Carbon Neutral Wine Organisation.

ONE OF THE WORLD'S MOST GEOLOGICALLY DIVERSE REGIONS

McLaren Vale has over 55 unique geologies that vary in age from 15,000 years to more than 550 million years. The wide variety of soil types reflect its varied terrain:

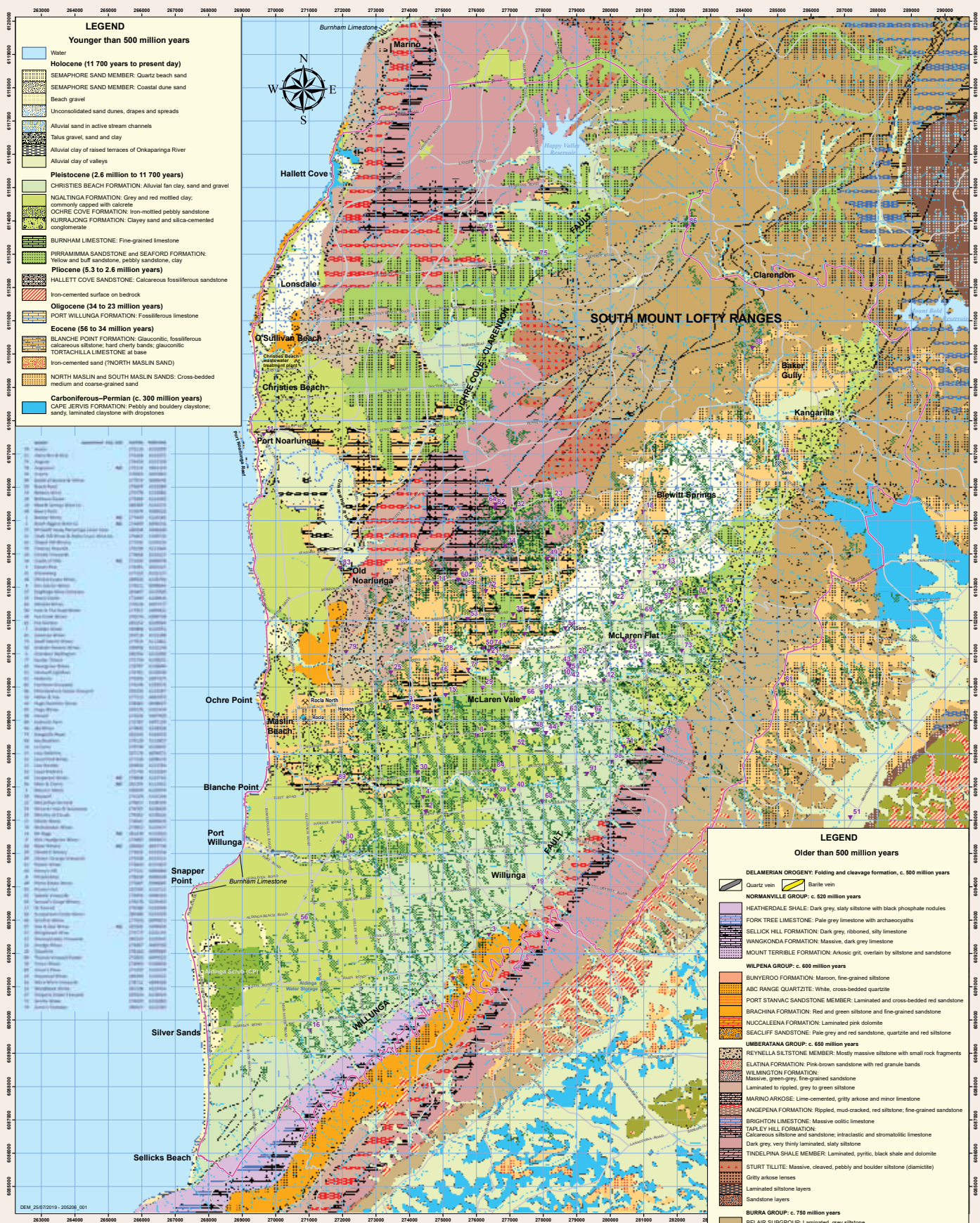
- Red-brown sandy loams
- Grey-brown loamy sands
- Distinctly sandy soils
- Patches of red or black friable loams
- Yellow clay subsoils interspersed with lime

McLaren Vale is at the forefront of best practice in soil surveying, and our soil diversity is well respected, with a dedicated group of our region's growers, winemakers and geologists forming a committee to further explore these differences. This ongoing study has resulted in a series of geology pits excavated throughout the region to highlight the impact that geology has on the region's fine wines.

THE GEOLOGY OF THE McLAREN VALE WINE REGION MAP →

Developed as a result of decades of diligent investigation by curious geological scholars, the Geology of the McLaren Vale Wine Region map provides a key to the complex, constantly unfolding links between geology and modern wine flavours.

First published in 2010, the map was initially prepared by geologists Bill Fairburn, Jeff Olliver, Wolfgang Preiss of Primary Industries and Resources South Australia (PIRSA), together with wine writer Philip White. Following continued research and investigation, the map was updated in 2019.



- Winery
- Sand or clay pit
- Water storage
- Wastewater treatment plant
- Vineyard
- McLaren Vale Wine Region
- Aldinga Scrub Conservation Park
- Holocene sand

- Geological boundary and fault**
- Fault
 - Concealed fault
 - Erosional contact
 - Conformable contact
 - Intrusive contact

- Topographic detail**
- Roads
 - Secondary road
 - Track
 - River
 - Watercourse

GEOLOGY OF THE MCLAREN VALE WINE REGION



MEET YOUR MAKER

A simple line-art icon of a wine glass, positioned to the right of the word "YOUR" in the "MEET YOUR MAKER" header.

SUNDAY 25 JUNE

- 5.45pm **'Winemakers Selections' Tasting**
at Maxwell
- 6.30pm **Welcome Dinner**
at Maxwell's Restaurant
- 10.00pm **Transfer** to accommodation

MONDAY 26 JUNE

- 8.30am **Pick up** from accommodation
Breakfast with Sparkling Wine
at The Salopian Inn
- 10.15am **'Evolution of Shiraz' Masterclass**
at Richard Hamilton Wines
- 12.30pm **Lunch** at The Victory Hotel with Shiraz & Whites
- 3.30pm **'Uniquely McLaren Vale' Talk & Taste**
at Fox Creek
- 5.00pm **Transfer** to accommodation
- 6.00pm **Pick up** from accommodation
**Dinner with a Tasting of Rhone, Spanish
& Italian inspired blends**
at Russell's Pizza
- 9.30pm **Transfer** to accommodation

TUESDAY 27 JUNE

- 8.20am **Pick up** from accommodation
Breakfast
at Upper Tintara Vineyard
- 10.15am **'Grenache - McLaren Vale's Secret Weapon' Masterclass**
at d'Arenberg Cube
- 12.30pm **Long Table Lunch with 'McLaren Vale in Retrospect' Tasting**
at Dandelion Vineyards' Wonder Room
- 2.00pm **'McLaren Vale from Above' Helicopter Experience**
by Helivista
- 3.30pm **Transfer** to Adelaide Airport