



McLaren Vale South



HOW TO GET THE MOST OUT OF YOUR DAY

Welcome to TrailHopper! This pack includes everything you'll need to plan your day and make the most of your tour. As you'll see from the timetable, you won't be able to visit every destination in one day – so choose your stops and plan ahead.

McLaren Vale South Timetable

DEPART CITY	10:00				
McLaren Visitor Information Centre	11:00	12:00	13:00		
Hardys Tintara/McLaren Vale Township	11:03	12:03	13:03		
Chalk Hill Wines/Never Never Distilling	11:09	12:09	13:09		
Oxenberry Farm Wines	11:13	12:13	13:13		
Serafino Wines	11:16	12:16	13:16	14:16	15:16
Hastwell & Lightfoot/Haselgrove	11:20	12:20	13:20	14:20	15:20
Grounded Cru	11:25	12:25	13:25	14:25	15:25
The Vine Shed	11:30	12:30	13:30	14:30	15:30
McCarthy's Orchard	11:33	12:33	13:33	14:33	15:33
Shadow Creek	11:40	12:40	13:40	14:40	15:40
Bec Hardy Wines	11:43	12:43	13:43	14:43	15:43
Shirvington Wines	11:48	12:48	13:48	14:48	15:48
Down The Rabbit Hole Wines		12:52	13:52	14:52	15:52
Battle of Bosworth Wines			13:58	14:58	15:58
Pirramimma Wines			14:09	15:09	16:09
McLaren Visitor Information Centre					16:15
DEPART REGION	16:15				
ARRIVE CITY	17:10				



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Here are our tips

Planning

Agree with your friends which wineries you'd like to visit throughout the day. Start with where you're having lunch, how long you'd like to spend there, then plan your other stops around it.

Book ahead

Check the booking requirements in this Info Pack and book ahead where required to avoid disappointment on the day. For groups of 7 or more, bookings are required at all venues to ensure space for your group.

Be flexible

Wineries may have limited availability and can reach capacity, particularly on busy days. If this happens, please be patient and understanding if we need to help you adjust your plans.

We've got you covered

If you lose this Info Pack, you can find everything you need on our website at trailhopper.com.au. If you have any questions during the day, give us a call on 0422 319 123.

Hopping on and off

Just like catching a regular bus, please be waiting at your pickup location before the scheduled time. You'll be picked up from the same place you were dropped off – so remember your stop!

And whatever you do...

Don't miss the last bus home!

McLaren Vale South Destinations

VENUE	DESCRIPTION	WINE/DRINKS	FOOD
Visitor Information Centre Ph: 8323 9944	More than just a Visitor Centre, with beautiful views over its own Shiraz vines. Enjoy the Cellar Door, Art Gallery, Stump Hill Café, playground and locally made gifts, or explore the fruit and nut orchard. Wines, craft beers and coffee available. 🍷🍺🍻	Wines, craft beers, coffee	Café, pastries, cakes & meals
Storytellers Distillery	Storytellers Distillery's brand-new gin bar and tasting room inside the McLaren Vale Visitor Centre is now open. Discover the world of Storytellers Gin with guided tasting flights, hands-on gin blending classes, a full range of mixers, and world-class cocktails crafted to showcase their spirits. Whether you're popping in for a quick sip, grabbing a bottle to take home, settling in for an afternoon on the lawns, or diving deeper into the craft of gin, there's an experience waiting for you. 🍷🍺🍻	Gin, Tasting Flights, Cocktails, and non alcoholic	Build-your-own cheese boards
McLaren Vale Township	Discover the charm of McLaren Vale by visiting the historic McLaren Vale Hotel, where you can enjoy hearty pub classics and local wines. Afterward, take a stroll along the main street and explore the unique boutiques that reflect the region's character. 🍷🍺🍻	Everything under the sun!	Cafés, pubs, restaurants, cheesewrights, picnic spots.
Hardy's Tintara Ph: 8329 4124	A visit to Hardys Tintara is not just about tasting wine, but experiencing the rich history that goes into making wine for over 165 years. Today, we are proud to still be the home of Hardys, and be able to showcase the original winery, as well as combine time-honored winemaking techniques with the best of new technology, beautiful heritage buildings and Cellar Door where we offer our guests a seated wine tasting experience to remember. 🍷🍺	A variety of red, white wines and rare fortifieds.	Platters of cheese, charcuterie and freshly baked bread.
Chalk Hill Wines Ph: 8323 8885	Chalk Hill Wines is a family-owned winery dedicated to small batch, Handcrafted wines of distinction. Our humble cellar door offers a range of tasting experiences, with our decking area showcasing panoramic views of the beautiful McLaren Vale region. Our Mediterranean varieties are ideal to pair with the Italian style street food offered by Cucina Di Strada on site. 🍷🍺🍻	Handcrafted wines, ciders, beers and soft drinks.	Italian street food.
Never Never Distilling Ph: 8125 5565	The Never Never Distillery Door operates within the Chalk Hill Collective site in beautiful McLaren Vale. Book a table to enjoy our award-winning gins while taking in the stunning vistas of the region. Choose from one of our popular gin & tonic tasting flights or enjoy seasonal cocktails made by our talented team of bartenders. While you're here, you can also visit our friends at Chalk Hill Winery and purchase delicious Italian street food from Cucina di Strada! 🍷🍺🍻	Gin tasting flights, cocktails, beer, wine, soft drinks and coffee.	Italian street food.
Oxenberry Farm Wines Ph: 8323 0188	Family owned and established in 1840 and known as The Birthplace of McLaren Vale, Oxenberry Farm was once home to the first settlers of this beautiful region and the original homestead still stands today. All our wines are made from estate-grown fruit and produced on site by award-winning, third-generation McLaren Vale winemakers. 🍷🍺	Wines, ciders, beers, cocktails and soft drinks.	Breakfast, lunch and antipasto menu.
Serafino Wines Ph: 8323 0157	Serafino's belief is that wine should be intriguing from first look at the label to last sip from the bottle. Wine embodies the ethereal wonders of life... passion, tradition, goodness, love, laughter, life, and thankfulness. Ever the visionary back in the 1960's, Serafino (Steve) started the famous Maglieri wine brand and sold out to Southcorp in 1998, only to purchase another winery a year later and name it Serafino. Serafino Wines includes the cult labels in Terremoto and Sharktooth as well as the Malpas, Black Label Reserve, Black Label, Bellissimo and Vineyard Selection Ranges. These ranges cover most of the noble grape varieties as well as the new modern alternate varieties. 🍷🍺🍻	McLaren Vale classic varietals, Italian varietals, sparkling, sweet, fortified.	Fine dining and platters.
Hastwell & Lightfoot Ph: 8323 0010	Discover award-winning wines, warm hospitality, and great value at Hastwell & Lightfoot. Named Best Family-Owned Winery – McLaren Vale and one of the Top 150 Wineries in Australia, Hastwell & Lightfoot is a tasting experience you won't forget. Enjoy the cosy indoor fireplace with a Mediterranean-inspired lunch platter alongside estate-grown favourites like Vermentino, Fiano, Barbera, and Tempranillo. Outdoor seating available. 🍷🍺🍻	White, Rosé, red wine, Love + Glory sparkling wine, craft beer, cider, local gin & vodka and Barista coffee.	Grazing platters, toasties, snacks.
Grounded Cru Ph: 0423 617 858	Grounded Cru has built a reputation of producing premium wines from McLaren Vale and the Adelaide Hills. As a Halliday 5 Star Winery, we love the fact that we can share our wines at our McLaren Flat home in a family friendly setting with the public in a warm and relaxed environment. Our Ingoldby Road cellar door offers our guests curated tasting flights, wine sales and the opportunity to simply relax with glass in hand among the surrounding vineyards in our alfresco area or sprawling lawn space. 🍷🍺🍻	Sparkling, white, Rosé and premium reds. Fortified, Grenache gin, local craft beers and soft drinks.	Platter boards.
Haselgrove Wines Ph: 8323 8706	Established in 1981, Haselgrove Wines focuses on small batch production at our award-winning winery. Our new cellar door has something for everyone. Join us at the tasting bench, sit back and relax on our rooftop, or wander the lawns alongside our old vine Shiraz. 🍷🍺🍻	Reds, whites, sparkling local gin.	Pizzas & grazing board.
The Vine Shed Ph: 0487 332 264	The Vine Shed, offers a fantastic range of wines from both the Vine Shed & Conte Estate labels for tasting and purchase. When visiting, we recommend trying the Conte Estate Circa 1880 Shiraz along with share platters, wood oven pizzas, as well as other tasty food selections. In addition to the cellar door there are plenty of things to do for everyone. For the kids, a play area so you can enjoy your day while your kids are kept entertained. Live music over the weekends. Various spaces to enjoy inside and outside with amazing views from the deck. 🍷🍺🍻	Sparkling, white and red wines, beer, gin, cocktails, cider and espresso coffee.	Tapas, pizza, pasta, platters and Chef's Specials.
McCarthy's Orchard Ph: 0418 562 919	Family owned Cellar Door in the heart of McLaren Vale. Taste our wines and ciders; grown and made on site; we have some of the oldest Shiraz and Cabernet vines in the region as well as other varieties. Our ciders are made from our own apples and pears as well - being the only Orchard in McLaren Vale. Beer and ciders on tap. Kid and pet friendly. 🍷🍺🍻	Reds, whites, Rosé, apple cider, pear cider, beer, fortified and plum liquor.	Wood oven pizzas, cheeseboards and icecreams!
Shadow Creek Ph: 0497 496 071	Shadow Creek is a small-batch, family-run cellar door tucked above Turrarparri Creek in McLaren Vale's south. Built with reclaimed mud bricks and recycled beams, it's calm, creek-side and framed by old gums and vineyard views. Tastings are unhurried and personal - come for the wine, stay for the light and the quiet sense of place. 🍷🍺	Whites, rose, reds including old vine Grenache, beer, soft drinks.	Platters and pizzas.
Bec Hardy Ph: 8383 2700	Uncover a captivating journey at Bec Hardy Wines, a cellar door nestled in the heart of McLaren Vale. Sample our award-winning wines, shaped by 170 years of South Australian winemaking heritage. Settle in for a relaxed experience with bespoke wine tastings and a menu of rustic, seasonal share plates designed to complement the wines. Surrounded by native flora and fauna, our cellar door offers stunning views across the vineyards and eastern foothills of McLaren Vale. 🍷🍺🍻	Award-winning range of sparkling, white and red wines.	Seasonal grazing plates and our Feed Me experience
Shirvington Wines Ph: 8323 7649	McLaren Vale is Shirvington's home and they want you to feel like it's yours too! Take in the picturesque views as you're welcomed into the cellar door by one of the family members. On offer is an intimate tasting experience, accompanied by the knowledge of their diverse range of wines produced from their sustainable vineyards. Sit back and feel apart of the family, bask in the beautiful surroundings of this boutique tasting room and enjoy some premium McLaren Vale wine. 🍷🍺	Traditional and alternative reds, whites, Rosé, local craft beer and non- alcoholic options.	Platters.
Down The Rabbit Hole Wines Ph: 0448 764 956	Welcome to a world of sensory delight and culinary indulgence. Our handcrafted, organic wine will begin your journey, and once you're here, we know you'll be happy to slow down a while with us. Enjoy some of the best pizza you've tasted, share one of our incredible cheeseboards out on our lawns overlooking the vines to the ocean, or experience a rich, authentic Italian experience at our restaurant, Fiore. Reservations can be made for Wine Tastings and our Restaurant, while casual dining is a walk-in experience. 🍷🍺🍻	Sparkling, white, rosé, red wine, craft beer, cocktails and non-alcoholics.	Fine dining, casual dining, pizza, cheese platters.
Battle of Bosworth Ph: 8556 2441	Visit our rustic 1850s chaff shed and stables, now a charming cellar door with sweeping views north over our vineyards and west to the Gulf. Taste the wines at the bench and then relax with a glass or bottle on the slate deck or on the original cobblestones in the stable. You can also discover Spring Seed and Springs Road Kangaroo Island wines. Our wines are full of flavour, texture and balance and express the unique characteristics of our Willunga foothills site – enjoy with some local cheeses and pâtés by building your own platter. Look out for Badger! 🍷🍺	Reds, whites and sparkling.	Build your own platter.
Pirramimma Wines Ph: 8323 8205	Located in what was once the original winery, Pirramimma's Cellar Door offers a genuine historical experience. Taste the result of four generations of family winemaking and viticulture with guided flights of our collection; from rare old fortified's, pioneering red varieties and vibrant sparkling and white wines. Art Gallery of renown local artist Louise Johnston. 🍷	Reds, whites, sparkling and fortified.	



Please visit www.trailhopper.com.au or call us on 0422 319 123

Tasting Fees

Tasting fees and booking requirements vary between venues. We recommend checking availability and booking ahead, particularly on weekends.

Venue	Tastings & Prices	Bookings & TrailHopper Offers
<u>Storytellers Distillery</u>	\$20pp Gin & Tonic Flight – three gins, tonic & garnishes \$20pp Write Your Own Story Flight – three gins, mixers & garnishes \$30pp Negroni Flight – three mini variations \$30pp Martini Flight – three mini variations	Bookings available via website
<u>Hardy's Tintara</u>	\$15pp Hardys Classic Wine Tasting – tailored perfectly to you. \$25pp Hardys Icon Wines Tasting – embrace Hardy's timeless wine legacy. \$25pp Hardys Rare Fortified Tasting – an expertly crafted collection. \$25pp Hardys Shiraz Wine Tasting – explore 5 iconic Hardys Shiraz. \$95pp Hardys Hidden Secrets Tour – If These Walls Could Talk, minimum 2 guests	Bookings essential
<u>Chalk Hill Wines</u>	\$25pp Chalk Hill Tasting Experience	Bookings recommended on weekends and public holidays ★ TRAILHOPPER OFFER: 10% off total takeaway purchases
<u>Never Never Distilling</u>	\$30pp Gin & Tonic Tasting Flight \$45pp Martini, Negroni or Spritz Cocktail Tasting Flights \$59pp Guided Gin Tasting Experience \$95pp Juniper Grape & Grain Package \$145pp Premium Gin Masterclass	Bookings recommended weekends/public holidays – Gin & Tonic + Cocktail Flights Bookings essential – all guided tastings & masterclasses
<u>Oxenberry Farm Wines</u>	\$20pp Oxenberry Wine Tasting – redeemable upon purchase over \$100 takeaway wine	Bookings essential for 6 or more
<u>Serafino</u>	\$20pp Discover Flight \$30pp Premium Flight	Bookings essential
<u>Haswell and Lightfoot</u>	\$15pp Signature Wine Flight \$25pp Premium Red Wine Flight \$30pp Mulled wine masterclass tasting -Sundays at 11:30 only	Bookings recommended Pre-booking essential for Mulled Wine Masterclass ★ TRAILHOPPER OFFER: \$20pp Signature Tasting plus local olives and roasted almonds
<u>Haselgrove</u>	\$15pp 'Modern McLaren Vale' or Origin Series	Bookings recommended , particularly during peak seasons ★ TRAILHOPPER OFFER: Ultimate Tasting Hour – \$30 for 1 person / \$45 for 2. Includes a curated tasting of our finest wines or glass of wine with a choice of pizza or gourmet cheeses. Bookings must be prepaid online
<u>Grounded Cru</u>	\$15pp Keep it Light & The Mix – 5-wine curated tasting flight \$20pp Best of the Vale – 5 premium red curated tasting flight Feel free to mix & match wines. Tasting flight fee waived upon purchase of 2 bottles.	Bookings recommended , walk-ins welcome ★ TRAILHOPPER OFFER: Free shipping on 6-pack purchase ★ TRAILHOPPER OFFER: 10% off & free shipping on a dozen or more
<u>McCarthy's Orchard</u>	\$15pp Wine Tasting \$10pp Cider Tasting	Bookings essential ★ TRAILHOPPER OFFER: Tasting fee redeemable upon purchase of 3 or more bottles
<u>The Vine Shed</u>	\$12pp Self-Guided Wine Tasting – Thursdays & Fridays only \$45pp Self-Guided Wine & Chocolate Pairing – Thursdays & Fridays only \$50pp Guided VIP Wine Tasting including a platter to share – Thursdays & Fridays only	Bookings required ★ TRAILHOPPER OFFER: from \$60 for a 6-pack of pre-mixed or straight varieties
<u>Shadow Creek</u>	\$10pp Tasting	Bookings recommended
<u>Bec Hardy</u>	\$15pp Bec Hardy, Pertaringa & Lot94 Tasting \$20pp The Icons	Weekend bookings strongly recommended from November to May
<u>Shirvington</u>	\$15pp Row X Row Wine Tasting – 3 whites & 3 light to medium reds \$20pp Red Wine Tasting – 6 premium red wines. Happy to mix & match tastings to suit wine preferences	Bookings recommended on weekends ★ TRAILHOPPER OFFER: Tasting fee redeemable upon purchase of a bottle ★ TRAILHOPPER OFFER: 10% off when purchasing 3 or more bottles
<u>Down The Rabbit Hole</u>	\$25pp Life's for Living – 6 wines, 45 minutes. Complimentary tastings for wine club members	Bookings recommended , walk-ins welcome
<u>Battle of Bosworth Wines</u>	\$10pp Tasting	Bookings essential via website
<u>Pirramimma Wines</u>	\$10pp Tasting	Bookings essential via phone: 8323 8205

Please turn over for Food Options →

Food & Shared Platters

Looking for lunch, a shared platter or something to enjoy with your wine tasting? Here are some of the food options available at our McLaren Vale South venues. Please check booking requirements when planning your day. Food availability and menus may change.

Venue	Food Options	Bookings & TrailHopper Offers
<u>McLaren Vale Hotel</u>	\$28 Burger & Beer – all day, every day in the Vale Bar. Full Bar & Bellevue Dining Menu – \$10–\$65 . Hearty pub classics, innovative mains and starters to share	
<u>Hardy's Tintara</u>	\$15 Freshly Baked Bread & Dukkah \$25 Charcuterie Board \$35 Regional Cheese Board \$75 Tintara Picnic Platter	Bookings essential
<u>Chalk Hill Wines/ Never Never Distilling</u>	Italian-style street food by Cucina Di Strada	
<u>Oxenberry Farm Wines</u>	\$30 Cheese Board with accompaniments \$50 Charcuterie Board with accompaniments	
<u>Serafino</u>	Build Your Own Platters – 7 days a week, items priced individually. Lunch on the Deck – seasonal plates from Chef Hatted Kitchen, à la carte, Thursday–Sunday 12–2pm	Bookings essential
<u>Hastwell and Lightfoot</u>	\$79 Platter Lunch & Wine Tasting for 2 guests \$13 Toasted Sandwiches \$42 Grazing Platter for 2 – named one of SA's Best by Adelady. Other snacks including olives & almonds; bread, EVO & dukkah; truffle popcorn	Bookings recommended
<u>Haselgrove</u>	Ultimate Tasting Hour – curated tasting or glass of wine with a choice of pizza or gourmet cheeses	Bookings must be prepaid online ★ TRAILHOPPER OFFER: \$30 for 1 person / \$45 for 2
<u>Grounded Cru</u>	\$38 Platter Board – grazing for 2 with locally sourced cheeses, charcuterie & olives \$55 Big Platter Board – grazing for 3+ with cheeses, meats, olives & duo of dips Sunday Pizza Days – check Grounded Cru socials	Bookings recommended , walk-ins welcome
<u>Vine Shed</u>	Tapas – Thursday to Sunday Pizza – Friday to Sunday Platters – Thursday to Sunday	Bookings required
<u>McCarthy's Orchard</u>	\$18–\$24 Wood Oven Pizzas \$25 Rustic Cheese Platter – 2 cheeses, fruit paste, crackers & orchard fruits \$10 Ruby Plum Ice Cream – Golden North vanilla ice cream with Ruby Blood Plums	Bookings recommended
<u>Bec Hardy Wines</u>	\$12–\$28 Seasonal Grazing Plates – \$12–\$28 \$89pp Feed Me Experience	Weekend bookings strongly recommended from November to May ★ TRAILHOPPER OFFER: \$45pp Grazing Lunch including a glass of wine
<u>Shirvington</u>	\$30pp Build Your Own Platter – choose from local cheeses, pâtés, sliced meats and more Or let them make the selections for you	
<u>Down The Rabbit Hole</u>	\$95pp Fiore Restaurant – Mangiamo Experience, Thursday–Sunday \$78 Cheese Boards – suitable for 4+ people \$16–\$32 Italian-style pizzas & small bites	Bookings essential for Mangiamo Experience Walk-ins welcome for Cheese Boards, pizzas & small bites
<u>Battle of Bosworth Wines</u>	Build Your Own Platter	

Please turn over for Restaurant and Winery Availability →



Restaurant and Winery Availability

Planning lunch during your TrailHopper day? Use this guide to see where food is available, when kitchens close and which venues have limited trading days.

Venue	Food & Kitchen Hours
Monday	
Oxenberry Farm Wines	Closed
Serafino	Cellar Door Open & Kitchen Closed
Haselgrove	Open 12pm
Hastwell and Lightfoot	Kitchen Open
Grounded Cru	Closed
Vine Shed	Closed
McCarthy's Orchard	Closed
Shadow Creek	Closed
Bec Hardy Wines	Kitchen Closes at 3pm
Down the Rabbit Hole Wines	Kitchen Closes at 3:30pm
Tuesday	
Oxenberry Farm Wines	Closed
Serafino	Cellar Door Open & Kitchen Closed (Platters Only)
Haselgrove	Open 12pm
Hastwell and Lightfoot	Closed
Grounded Cru	Closed
Vine Shed	Closed
McCarthy's Orchard	Closed
Shadow Creek	Closed
Bec Hardy Wines	Kitchen Closes at 3pm
Shirvington	Closed
Down the Rabbit Hole Wines	Kitchen Closes at 3:30pm
Wednesday	
Serafino	Cellar Door Open & Kitchen Closed (Platters Only)
Haselgrove	Open 12pm
Hastwell and Lightfoot	Open 12pm
Grounded Cru	Closed
Vine Shed	Closed
McCarthy's Orchard	Closed
Shadow Creek	Closed
Bec Hardy Wines	Kitchen Closes at 3pm
Shirvington	Closed
Down the Rabbit Hole	Closed
Thursday	
Serafino	Kitchen Closes at 3pm
Haselgrove	Open 12pm
Hastwell and Lightfoot	Closed
Grounded Cru	Kitchen Closes at 3:30pm
Vine Shed	Cellar Door Closes at 3pm & Kitchen Closed
McCarthy's Orchard	Closed
Shadow Creek	Closed
Bec Hardy Wines	Kitchen Closes at 3pm
Down the Rabbit Hole	Kitchen Closes at 3:30pm (Reopens at 5:30pm Thursday evening Pizza & Wine Night)
Friday	
Serafino	Kitchen Closes at 3pm
Haselgrove	Open 12pm
Hastwell and Lightfoot	Open Occasionally
Grounded Cru	Kitchen Closes at 3:30pm
Vine Shed	Kitchen Closes at 3pm
McCarthy's Orchard	Open Occasionally contact to find out
Shadow Creek	Kitchen closes at 3.30pm.
Bec Hardy Wines	Kitchen Closes at 3pm
Down the Rabbit Hole	Kitchen Closes at 3:30pm (Reopens at 5:30pm Friday evening Golden Times - Live music)
Saturday	
Serafino	Kitchen Closes at 3pm
Hastwell and Lightfoot	Kitchen Open
Haselgrove	Open 11am
Grounded Cru	Kitchen Closes at 3:30pm
Vine Shed	Open Wood Oven Pizza closes at 3:30pm
McCarthy's Orchard	Kitchen Closes at 3pm
Shadow Creek	Kitchen closes at 3.30pm.
Bec Hardy Wines	Kitchen Closes at 3pm
Down the Rabbit Hole	Kitchen Closes at 3:30pm
Sunday	
Serafino	Kitchen Closes at 3pm
Hastwell and Lightfoot	Kitchen Open
Haselgrove	Open 11am
Grounded Cru	Kitchen Closes at 3:30pm
Vine Shed	Open Wood Oven Pizza closes at 3:30pm
McCarthy's Orchard	Kitchen Closes at 3pm
Shadow Creek	Kitchen closes at 3.30pm.
Bec Hardy Wines	Kitchen Closes at 3pm
Down the Rabbit Hole	Kitchen Closes at 3:30pm

Please note: These are standard trading and kitchen hours and may change during peak periods, functions or special events. **Oxenberry Farm Wines is not open on public holidays.**

The venues above are listed because their kitchen hours vary or they are closed on certain days. **For other restaurants in your InfoPack, assume the kitchen is open until 4pm or later unless otherwise stated.**



TrailHopper's Golden Rules

Golden Rule #1 – Alcohol Safety

Our tours are a relaxed day out enjoying beautiful wine regions — not a “booze cruise”.

- Our buses are **not licensed**, and alcohol is **not permitted onboard**
 - All passengers must **read and sign our Duty of Care Agreement** prior to boarding ([view here](#))
 - Please enjoy responsibly throughout the day
 - We recommend **including food and water in your plans** to stay comfortable
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Golden Rule #2 – Venue Bookings

Many wineries now operate with **seated tastings and limited capacity**.

- Some venues require **Essential or Recommended bookings**
 - Tasting fees, food options, and booking requirements vary by venue
 - Full details can be found in the **Tasting Fees and Food Options sections** of your Information Pack
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Golden Rule #3 – How to Read Your Timetable

Our timetable system is simple once you know how it works:

- Up to **4 × 1-hour stops**, or **3 stops** if you choose a 2-hour lunch
 - To maximise your day, follow the timetable **top-down**
 - **Large groups (7+)** follow a set format: 2 tastings + 1 long lunch
 - The **last column** shows the final pickup time at each venue
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