



APPELLATION.



Food, wine, luxury accommodation and a genuine welcome await at The Louise Barossa Valley.

Appellation

Appellation at The Louise in the Barossa Valley is recognized as a world class destination for dining in South Australia, with food that unashamedly reflects the local growing seasons. Executive Chef Ryan Edwards and his team are passionate advocates for freshness, seasonality and regionalism. With a passion for real, fresh local ingredients, the team are guided by the rhythms of the season; harvesting from their kitchen garden, baking their own breads, butchering and curing their own meats and see wine and food as the most natural of partners. Appellation's approach combines the possibility of degustation and a la carte dining for each table. Guests can enjoy two ways to dine; a la carte dining or signature five-course wine paired Chef's Tasting Menu. Each menu offers the opportunity to enjoy the very finest of seasonal produce from their kitchen garden, friends, neighbours and South Australia. Appellation's wine list is an inspiring selection of iconic Barossa wines, representing established masters, emerging talent and boutique artisans.

Recent awards: Appellation was recently named Top South Australia Restaurant in 2012 Australian Gourmet Traveller Restaurant Guide. Gourmet Traveller Wine Magazine awarded Appellation's wine list as South Australia's Wine List of the Year for the past 5 years placing it among the very finest lists in Australia. Appellation also holds a Wine Spectator Award for Excellence.

Guests of The Louise enjoy priority booking, Appellation is open nightly for dinner from 7.00pm and Wine Bar and Terrace is open nightly for from 5pm.

The Louise

Just one hour from Adelaide and set atop a gentle hill surrounded by hundreds of acres of vines overlooking the world renowned Barossa Valley, The Louise is the region's premier luxury vineyard retreat. The Louise has just fifteen suites each with private terraces and gated courtyards, soft contemporary furnishings and generous ensuites. Guest suites feature king beds, luxurious linens, spa tubs, dual rain showers, Bose sound systems, individual espressomakers and superb sunrise or sunset views over the adjacent vineyards. Premium suites have outdoor rain showers, courtyards with water feature, terraces with sunning lounges, fireplaces and art niche with original artworks. All suites include gourmet continental breakfast delivered insuite as well as complimentary wireless internet.

Art and design are central to the guest experience at The Louise. South Australia is home to hundreds of world class artists; artworks and glass pieces are featured in suite and throughout the property. With professional, attentive and caring staff with excellent local knowledge about local wineries and touring options such as hot air ballooning, private guides and heritage sites, The Louise is the destination for discerning travellers. The Louise is a member of Luxury Lodges of Australia and Small Luxury Hotels of the World and was recently named as a 2012 Andrew Harper Grand Award Winner.

To make a dinner reservation phone: 8562 4144 or email dine@appellation.com.au

To make a dine and stay reservation phone: 8562 2722 or email stay@thelouise.com.au
www.thelouise.com.au





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Guest Service and the Barossa Experience

The Louise has special arrangements and exclusive packages specifically developed for our guests. Prior to arriving The Louise can create a welcome sense of arrival with welcome flowers or champagne and truffles. During their stay guests can enjoy an insuite massage, lounge by the swimming pool, enjoy the outdoor spa or sauna. Bicycles are available for touring as well as tennis racquets for nearby tennis courts. Heritage bushwalks through native flora are close by. Appellation's Wine Bar and Terrace offers guests additional space to enjoy gorgeous sunset views across acres of vineyards.

Exclusive wine experiences -The signature touring experience for seasoned food and wine travellers is a day of private introductions to the boutique winemakers of the Barossa and Eden Valleys. Whether it is a one-on-one masterclass, a private lunch and tasting with an artisan winemaker or a vineyard walk followed by a chat in front of a fire in a winemaker's barn, The Louise can tailor-make authentic wine experiences for guests. The Barossa is home to over 80 cellar doors (plus many more not open to the public) and other attractions and businesses, The Louise can open the door to the essence of the Barossa experience and lifestyle.

Breakfast with the Kangaroos – It's no secret that most visitors to South Australia's Barossa Valley have come for a world-class food and wine experience. The global reputation of the Barossa's iconic wines is undisputed, and fine dining venues such as Appellation, provide guests access to fresh local cuisine paired with the region's outstanding wines. Lesser known, the Barossa is home to a large conservation park abundant with native Australian flora and fauna. The Louise has developed a unique experience that offers guests access to one of the simple pleasures of visiting regional Australia, seeing kangaroos up close in their natural habitat. A guide arrives at dawn in a 4-wheel drive vehicle for the 20-minute ride to the nearby conservation park. An easy 15-minute bushwalk into the park leads to a clearing where families of kangaroos are enjoying their breakfast and a gourmet breakfast will be laid out on a picnic blanket in this truly natural setting. Available daily October through May with prior booking.

Most Brilliant Blend - The Most Brilliant Blend package offers a unique and hands on combination of accommodation, superb dining, hands on wine blending, and an exclusive twist. In concert with a premium winery nearby The Louise, guests are welcomed into the winemaker's laboratory for a two-hour hands-on tutorial on the art and science of blending grape varietals. As part of this, guests will experiment with several trial blends of barrel sample shiraz, grenache and mourvedre before choosing a final blend that is bottled with their name and date. Appellation has developed a memorable way to complete this experience. Our chefs will develop a custom crafted dish paired specifically to the guest's wine and which is served as an additional course exclusively at dinner that evening.





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Hentley Farm Experience - Set below the rolling hills on the banks of Greenock Creek, just ten minutes from The Louise, Hentley Farm is a boutique, single-estate vineyard that produces distinctive wines reflective of the exceptional site. As a guest of The Louise, Hentley Farm extends an invitation normally reserved exclusively for their top level wine club members. This tour is a hosted experience in which guests will discover the life journey of a luxury wine: from terroir to vine to barrel to glass. A walk through their on-premise vineyard, discussing growing techniques with a knowledgeable guide, then taste through barrel samples in the winery before a wander over to Hentley Farm's gloriously restored barn. There, guests will be treated to a memorable four-course lunch prepared by chef Lachlan Colwill (former chef of highly regarded Adelaide restaurant, The Manse), complemented with a selection of Hentley Farm's luxury wine range. Hentley Farm is one of the Barossa's newest winemaking operations, and within a short time has earned a reputation for its wines and for the experience of visiting its boutique site in the Western Barossa.

Ultimate Legend of Seppeltsfield Tour - Seppeltsfield is home to the world's largest unbroken collection of fortified wine dating back to 1878, and remains the only winery known to release a 100 year old wine each year. A national treasure and living museum of Australian wine history. Guests will enjoy the ultimate foresight of Benno Seppelt when they tour the Seppeltsfield Estate. Starting in the original 1851 family Homestead, guests learn about the Seppelt family from their immigration, settlement by the Para river, to today. With a stroll through the Elm Walkway to the barrel cellar, distillery, underground blending cellar and the quaint Joseph's Room. Finishing with a private tasting in the trophy cellar focussing on the "Paramount Collection" and the 100 year old Para Vintage Tawny. Then in a historical first, Seppeltsfield Winery offers guests the experience to 'Taste Your Birth Year' and walk along side the longest lineage of single vintage wines in the world in the Centenary Cellar, culminating in a taste direct from barrel of the guest's birth year, it is a truly memorable experience.





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Background, Philosophy and Values

Jim and Helen Carreker, owners since January 2005, spent more than ten years researching and ultimately selecting the Barossa Valley and the stunningly beautiful Marananga hilltop site for their Australian food and wine venture. Their belief that luxurious accommodation complements a truly memorable food and wine experience is based on numerous personal trips in the 1980's and 1990's to France, Spain, Portugal and to their then local Napa and Sonoma Valley areas of California. In the model of many highly regarded hospitality venues in those regions, the primary destination is the restaurant and its carefully developed cellar, while luxurious accommodation is supportive and complementary to the spotlight focus on superlative food and wine. This concept is relatively rare in Australia and the Barossa in particular.

Appellation's kitchen team strongly believe that eating locally is first and foremost about superior freshness and flavour. Much of what appears on Appellation's menu each evening is from Appellation's own kitchen garden. Appellation's use of producers within 100km to provide around of 85% of ingredients served in the restaurant results in significant return to local community, to producers at the Barossa Farmers Market and other small producers, thereby helping to keep local family businesses viable. It also brings the highest quality produce to the table at its peak nutritional ripeness and exposes visiting guests to authentic regional flavours.

Together, Jim and Helen lead a dedicated team who are at the forefront of culinary tourism in Australia. The Louise is their expression of this unique blend of seasonal regional food, world-class wine, and private hideaway accommodation.

Find us

The Louise and Appellation are conveniently located 1 hour northeast of the city of Adelaide and the Adelaide International airport in South Australia. Most visitors travel to the Barossa from the city and airport by rental car, although guides and limo services are readily available in addition to helicopter transfers. The property is sited on famous Seppelstfeld Road in Marananga, central to the wineries, vineyards and touring activities of this internationally renowned wine region.

As at June 2012

Please visit www.thelouise.com.au for more information.

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