



McLaren Vale South



HOW TO GET THE MOST OUT OF YOUR DAY

Welcome to Trail Hopper! This pack includes everything you'll need to know to make the most of your trail. As you'll see from the timetable there's no way to hop off at every destination in one day – so you'll need to be selective and plan ahead.

McLaren Vale South Timetable

DEPART CITY	10:00				
McLaren Visitor Information Centre	11:00	12:00	13:00		
Shingleback Winery	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
McCarthy Orchard	11:25	12:25	13:25	14:25	15:25
The Vine Shed	11:27	12:27	13:27	14:27	15:27
Bec Hardy Wines	11:32	12:32	13:32	14:32	15:32
Shirvington Wines	11:37	12:37	13:37	14:37	15:37
Down The Rabbit Hole Wines	11:41	12:41	13:41	14:41	15:41
Fox Creek Wines			13:47	14:47	15:47
Pennys Hill Wines (Closed-Reopen Spring 2023)			13:51	14:51	15:51
Primo Estate Wines			13:55	14:55	15:55
Hardys Tintara / McLaren Vale Township			14:07	15:07	16:07
McLaren Visitor Information Centre				15:10	16:10
DEPART REGION	16:10				
ARRIVE CITY	17:00				



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Here's our tips

Planning

Agree with your friends the wineries you wish to visit throughout the day. Start with where you're having lunch, how long you'll want to spend there, and work outwards from there.

Book ahead

For all restaurants - make sure you book ahead!. For groups of 6 or more - call ahead to all wineries to ensure they can fit you in.

Be flexible

The wineries won't let too many groups hop off at a time and may turn guests away. If we need you to alter your timings slightly please be understanding.

We've got you covered

If you lose this info-pack, everything's on the website: www.trailhopper.com.au and if you need us for any reason, call us on 0422 319 123.

Hopping on and off

Like any normal bus, it's up to you to be waiting outside at the pickup location. Where you hop off is where you'll hop on again - please remember the spot!

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	The Visitor Centre has something for everyone, with amazing views from the deck over its very own Shiraz Vines. The centre offers: Cellar Door, Art Gallery, Café, Playground, locally made gifts plus its very own fruit and nut orchard you can explore. 🍷 🍷 🍷	Reds and whites, craft beers	Café, picnic, coffee
Shingleback Winery Ph: 8323 9919	From its origin in 1998, when the first wine (Shingleback Shiraz) was released under the Shingleback label, the Shingleback portfolio has grown into a collection of fine wines that include Shingleback, The Bio Project, Red Knot and The Gate. Each made in its distinct style, these wines showcase the best the McLaren Vale region has to offer. The wines are also the holders of numerous awards, including Winner of the McLaren Vale Wine Show's "Most Successful Exhibitor" from 2016 – 2022 and with 67 trophies (including the 2006 Jimmy Watson Memorial Trophy) and 560 Gold medals earned (to 2021), Shingleback has been recognized both domestically and internationally for its outstanding quality and consistency. The goal was, and remains, to produce affordable, quality wines that express the true character of McLaren Vale. 🍷 🍷 🍷	Wines, ciders, beers, and soft drinks	Grazing platters
Chalk Hill Wines Ph: 8323 8885	Chalk Hill Wines is a family-owned winery dedicated to small batch, hand crafted 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	Established in 1840, Oxenberry Farm was once home to the first settlers in McLaren Vale. Boasting fireplaces, private tasting areas, incredible vineyard views, outdoor seating, multiple function rooms and more, our cellar door and restaurant is located on the outskirts of McLaren Vale, alongside the well-known Shiraz Trail. Our restaurant offers a seasonal menu (and dietary friendly!) with breakfast from 9am and lunch from 11:30am, using local, seasonal produce carefully selected by our passionate chefs. Make a day of it; bring the kids and fur baby too (special menu just for them - pupacinos and all!). Watch them play on our lawn area, hire a lawn game, sit back and enjoy one of our local wines or a cheeky cocktail or two alongside a delicious meal or platter. 🍷 🍷 🍷	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 Goose Island Ranges. These ranges cover most of the noble grape varieties as well as the new modern alternate varieties. 🍷 🍷	Sparkling's, old school & new school whites & reds, fortifieds	Fine dining and platters
Hastwell & Lightfoot Ph: 8323 0010	Hastwell & Lightfoot is a small-batch, family-owned and operated cellar door and winery specialising in Mediterranean varieties like Fiano, Barbera, Tempranillo and more. Experience the family's generous hospitality and enjoy a platter lunch. Fireplace and outdoor seating available. 🍷 🍷 🍷	White, Rosé, red wine, Love + Glory sparkling wine, cleanskins, craft beer, cider, coffee	Platters, toasties, nibble medley
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, craft beer, local gin	Pizzas & grazing board
McCarthy Orchard Ph: 0418 562 919	Cellar Door in the heart of the McLaren Vale wine region. Family friendly with plenty of room for kids to run around. Delicious red wines, a white wine, Rosé and ciders. We also have some local beers on tap. 🍷 🍷 🍷	White and red wine, ciders and fortified	Pizzas, cheeseboards, toasties & icecreams!
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	Tapas, pizza and platters
Bec Hardy Ph: 8383 2700	Visit the Bec Hardy cellar door to experience our award-winning wines that reflect 170 years of South Australian winemaking heritage. The cellar door is surrounded by native flora and fauna with stunning views across the vineyards and eastern foothills of McLaren Vale, and also offers plenty of games and activities for little and big kids alike. 🍷 🍷	Award-winning range of sparkling, white and red wines	Grazing boards and share plates
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	Down The Rabbit Hole Cellar Door is place you can visit, try our wines, enjoy our outstanding restaurant, roll out a rug, enjoy platters of delicious goodness, stay for a meal, pour another glass, sit a while... smile a lot. We offer booked lunches in our Cellar Door Restaurant, both weekdays and weekends, and we also welcome walk in guests any day. If you are just dropping in, without a lunch booking, you are welcome to join us for a wine tasting, a lazy drink, or a beautiful grazing platter. 🍷 🍷	White and red wine	Fine dining and platters
Fox Creek Wines Ph: 8556 4779	Fox Creek Wines historic 19th century stone cottage cellar door is situated on 46 picturesque hectares surrounded by vineyards and beautiful gardens. Enjoy wine and gin tastings, beer, cocktails, as well as delicious regional platters from the Fox Creek Outdoor Bar & Kitchen. 🍷 🍷	Sparkling, white, and red wines	Antipasto platters
Pennys Hill Wines Ph: 8557 0800	Enjoy a cellar door tasting or private experience at our historic Penny's Hill Estate in the heart of the McLaren Vale wine region. On the main road between Willunga and McLaren Vale, the Penny's Hill Cellar Door is located at 'Ingleburne' a landmark estate noted for its historic Georgian two-story farmhouse, stables and outbuildings, stone walls, and open paddock spaces. Penny's Hill Cellar Door offers a wide range of experiences. 🍷 🍷	Award-winning range of sparkling, white and red wines	Cheese platters
Primo Estate Wines Ph: 8323 6800	Step into our warm and welcoming Cellar Door, where the air is filled with the aromas of freshly baked bread, Italian cheese and our handcrafted McLaren Vale wines. As you settle into your tasting, you'll be greeted with breathtaking views and the kind of hospitality that only a family-run winery can provide. 🍷	Sparkling, white, and red wines	Italian Cheese, freshly baked bread, and olive oil
Hardy's Tintara Ph: 8329 4124	A visit to Hardy's Tintara is not just about tasting wine, but experiencing the rich history that goes into making wine for over 170 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 today's 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
McLaren Vale Township	The cosmopolitan heart of the Vale and home to the Tourist Information Office, here you can experience a whole cross section of the McLaren Vale life here, with an ever-growing cluster of cafes, restaurants, butchers, bakeries and cellar doors providing a glimpse into the Vale's famous food and wine offering. 🍷 🍷 🍷	Everything under the sun!	Cafés, pubs, restaurants, cheesewrights, picnic spots



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



TASTING FEES:

Venue	Tasting Fees
Shingleback	<ul style="list-style-type: none"> • \$10pp The Light Range Flight (<i>Bookings Essential</i>) • \$10pp The Core Red Range Flight (<i>Bookings Essential</i>) • \$15pp Premium Red Range Flight (<i>Bookings Essential</i>) • \$10pp Design your Own Flight (<i>Bookings Essential</i>)
Chalk Hill Wines	<ul style="list-style-type: none"> • \$15pp Chalk Hill Tasting Experience • \$25pp Alpha Crucis Tasting Flight • Trailhopper Special: Pre-book a tasting experience and receive a complimentary glass of your favorite wine from the tasting
Never Never Distilling	<ul style="list-style-type: none"> • \$25pp to secure a table in advance. This can be redeemed either on our Gin & Tonic Tasting Flight, a bar tab or any products from our retail range. Food is available to purchase on the day from Cucina di Strada (please note that they are a separate business and deposits paid cannot be redeemed for food). (<i>Booking Essential</i>)
Oxenberry	<ul style="list-style-type: none"> • 15pp Oxenberry Wine Tasting We will tantalize your palate with Oxenberry's wine range. (choose up to 5 samples) (<i>Bookings Essential on weekends</i>)
Serafino	<ul style="list-style-type: none"> • \$10pp-\$20pp Discover Flight (<i>Bookings Essential</i>) • \$39 Super Premium Flight (<i>Bookings Essential</i>)
Hastwell and Lightfoot	<ul style="list-style-type: none"> • \$10pp for Wine Tasting (<i>Bookings Recommended</i>) • \$25pp self-guided Chocolate + Wine tasting (<i>Bookings Recommended</i>) • \$62 Platter Lunch and Wine Tasting for 2 (<i>Bookings Recommended</i>)
Haselgrove	<ul style="list-style-type: none"> • \$10pp Autumn Selection Tasting (White wine focused with bubbles and Moscato) (<i>Bookings Recommended</i>) • \$15pp Alternative or Origin Tasting (<i>Bookings Recommended</i>) • \$30pp A Legendary taste – Taste our most ultra-premium wines valued at \$90 - \$150 (<i>Bookings Recommended</i>)
McCarthy's Orchard	<ul style="list-style-type: none"> • \$15pp extended tasting (<i>Bookings Essential</i>)
The Vine Shed	<ul style="list-style-type: none"> • \$12pp for standard 6 wine flight (<i>Bookings Recommended</i>) • \$22pp VIP 12 wine flight (<i>Bookings Recommended</i>) • \$45pp Wine & Chocolate flight (<i>Bookings Recommended</i>)
Bec Hardy	<ul style="list-style-type: none"> • \$10pp The Bec Hardy Experience (<i>Bookings are recommended via our website</i>) • \$15 From the Museum (<i>Bookings are recommended via our website</i>) • \$20 Enjoy the Icons (<i>Bookings are recommended via our website</i>)
Shirvington	<ul style="list-style-type: none"> • \$15pp Estate grown wines – inclusive of 7 wines (<i>Bookings Essential</i>)
Down The Rabbit Hole	<ul style="list-style-type: none"> • \$15pp for Wine Tasting
Fox Creek Wines	<ul style="list-style-type: none"> • \$15pp White Lovers Flight (<i>Bookings Essential</i>) • \$15pp Mix It Up Flight (<i>Bookings Essential</i>) • \$15pp Custodian Series Flight (<i>Bookings Essential</i>) • \$15pp Vineyard Series Flight (<i>Bookings Essential</i>) • \$20pp McLaren Vale Shiraz Flight (<i>Bookings Essential</i>)
Pennys Hill	<ul style="list-style-type: none"> • \$10pp Cellar Door Wine Tastings for max 6 people (<i>Bookings are recommended via website</i>). • \$20pp Cellar Door Group Wine Tastings for max 12 people (<i>Bookings are recommended via website</i>). • \$20pp Bottle and Bocce Experience for max 20 people (<i>Bookings are recommended via website</i>). • Gin Bar (Prohibition Gin) open every Saturday and Sunday.
Primo Estate Wines	<ul style="list-style-type: none"> • \$10pp Primo Estate Tasting: Let our friendly team guide you through a tasting of our Primo Estate wines accompanied by a plate of freshly baked bread and JOSEPH Extra Virgin Olive Oil to share (<i>Bookings Recommended</i>) • \$20pp JOSEPH Experience Tasting: Treat yourself to our premium wine tasting accompanied by the latest release JOSEPH Extra Virgin Olive Oil, Italian Grana Padano cheese and locally baked crusty bread (<i>Bookings Recommended</i>)
Hardys Tintara	<ul style="list-style-type: none"> • \$15ppHeritage Reserve wine flight • \$15pp Tintara Wines of McLaren Vale flight • \$15ppThe whites and light reds flight • \$25pp Icons and Cellar Collectors flight or Hardys Rare Fortified Tasting

Please Turn Over for Food Options



SHARE PLATTERS AND OTHER FOOD OPTIONS AT VENUES:

Venue	Food Options
Shingleback	<ul style="list-style-type: none"> • \$25 Alexandrina Cheese board (<i>Bookings Essential</i>) • \$25 Charcuterie and Smallgoods board (<i>Bookings Essential</i>) • \$45 Vineyard Platter (<i>Bookings Essential</i>)
Chalk Hill Wines/ Never Never Distilling	<ul style="list-style-type: none"> • Italian style street food offered by Cucina Di Strada
Serafino	<ul style="list-style-type: none"> • \$95pp Serafino Chefs Table Available (optional premium wine pairing +\$55pp) Thurs to Sunday (<i>Bookings Essential</i>) • \$42 Regional Platter (<i>Bookings Essential</i>)
Hastwell and Lightfoot	<ul style="list-style-type: none"> • \$62 Platter Lunch and Wine Tasting for 2 (<i>Bookings Recommended</i>)
Haselgrove	<ul style="list-style-type: none"> • Trailhopper Exclusive: \$45 per couple – Autumn Special, Local Platter and 2 glasses of wine (<i>Bookings Recommended</i>) • Hand-stretched Pizza's • Grazing Board
McCarthy Orchard	<ul style="list-style-type: none"> • \$35 Cheese Board (<i>Bookings Essential</i>) • \$13 Toasties (<i>Bookings Essential</i>) • \$18 Fruit Board (<i>Bookings Essential</i>) • \$8 Orchard Ice Cream (<i>Bookings Essential</i>)
Vine Shed	<ul style="list-style-type: none"> • Tapas (<i>Bookings Essential</i>) • Pizza (<i>Bookings Essential</i>) • Platters(<i>Bookings Essential</i>)
Bec Hardy Wines	<ul style="list-style-type: none"> • Grazing boards (<i>Bookings Essential</i>) • Share Plates (<i>Bookings Essential</i>)
Shirvington	<ul style="list-style-type: none"> • Build your own platter from our menu of delicious local cheeses, pates, sliced meats and more.
Down The Rabbit Hole	<ul style="list-style-type: none"> • \$75pp Set feed me or \$85pp Set feed me with Dessert Weekends Only (<i>Bookings Essential</i>) • \$75pp Two Courses or \$85pp Three Courses Weekdays Only (<i>Bookings Essential</i>)
Fox Creek Wines	<ul style="list-style-type: none"> • \$40 Antipasto Platter for 2 Our antipasto platter consists of 4 different South Australian cheeses, mixed nuts, cured meats, dried fruit, olives, crackers and finished with a locally made 'Jamato' relish.
Hardy's Tinatara	<ul style="list-style-type: none"> • \$35.00 Cheese Board • \$20.00 Charcuterie Board • \$15.00 Freshly Baked Bread & Dukkah

Please Turn Over for Daily Restaurant and Winery Open Times



RESTAURANT AND WINERY AVAILABILITY:

Day	Venue	Availability
Monday	McCarthy's Orchard Vine Shed Bec Hardy Wines Penny Hill	Closed Closed Closes at 4pm Closed
Tuesday	Hastwell and Lightfoot McCarthy's Orchard Vine Shed Bec Hardy Wines Penny Hill	Closed Closed Closed Closes at 4pm Closed
Wednesday	Hastwell and Lightfoot McCarthy's Orchard Done the Rabbit Hole Wines Vine Shed Bec Hardy Wines Penny Hill	Closed Closed Closed Kitchen Closes at 3pm Closes at 4pm Closed
Thursday	Hastwell and Lightfoot McCarthy's Orchard Vine Shed Bec Hardy Wines Penny Hill	Closed Closed Kitchen Closes at 3pm Closes at 4pm Closed
Friday	Vine Shed Bec Hardy Wines Penny Hill	Kitchen Closes at 3pm Closes at 4pm Closed
Saturday	Vine Shed Bec Hardy Wines Penny Hill	Kitchen Closes at 3pm Closes at 4pm Closed
Sunday	Vine Shed Bec Hardy Wines Penny Hill	Kitchen Closes at 3pm Closes at 4pm Closed

***Restaurants are on this list because their kitchen is closed (or closes early). For all other restaurants assume the kitchen is open until 4pm or later.**



TrailHopper's Golden Rules

Golden Rule #1 – Alcohol Safety

Obviously our tours involve alcohol, and unfortunately a very small minority of passengers may have the wrong idea about what is appropriate behaviour on our winery tours! So here are the facts:

- **This is not a 'booze cruise' and our bus is not licensed** - this is a leisurely day out among beautiful wine regions and we urge you to act respectfully in this regard
 - **All passengers must read and sign our duty of care agreement** prior to embarkation of their tour. You can view the agreement [here](#)
 - **You need to include food in your planning**
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Golden Rule #2 – Bookings are now required at most venues for all group sizes

Covid-19 has changed how most wineries operate, which now means all of them have seated tastings which has made capacity restrictions, so for some wineries bookings are now needed for TrailHopper guests. You'll find which wineries require bookings in the 'Tasting Fees' section.

Golden Rule #3 – Covid 19 Policies Onboard TrailHopper Buses

During this time we ask our clients and staff to help in maintaining a clean, healthy and safe environment by following the below:

- Masks are no longer Mandatory. People who wish to wear masks on our services may continue to do so.
 - Using the hand sanitizer provided on the bus
 - Practicing social distancing
 - You must sit in the same seat for the duration of the tour
 - Staying at home if you feel unwell
 - Not attending the tour if you are living with someone in self isolation
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Golden Rule #4 – How to Read Your Timetable

Our timetables work beautifully, but they can be a bit tricky. Here's what you need to know:

- Our system allows for a maximum potential for 4 x 1 hour stops, of your choice. If you have a long lunch at a winery (ie you take 2 hours), then you'll have 3 stops in total.
 - To maximise your number of stops, you should visit venues in the same order as the timetable (ie go top-down, not bottom-up).
 - The last column of times are the final pick up times for those venues.
-