

FARE GO IN THE BAROSSA VALLEY

JUSTIFIABLY FAMOUS FOR THE QUALITY OF ITS WINES, THE BAROSSA VALLEY IN SOUTH AUSTRALIA IS SURPRISINGLY COMPACT, SCENICALLY ATTRACTIVE AND OFFERS SO MUCH MORE THAN SIMPLY WINE.

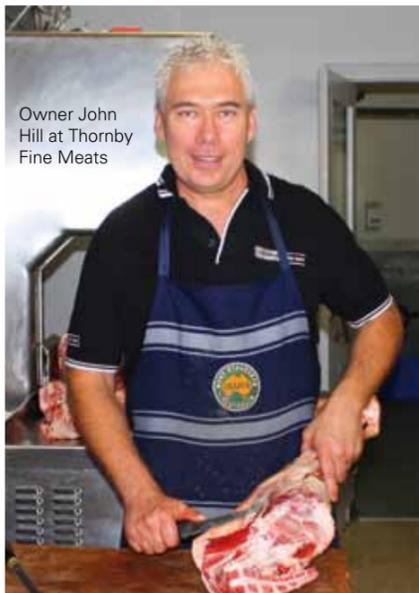
STORY AND PHOTOGRAPHS STEVE COLLINS



There's a great pride among the people of the Barossa, exhibited in the care they take to preserve their lovely historic buildings and keep their towns so neat, but at the same time liveable. There is a great appreciation for the marvellous produce that is grown in the region as exemplified by those involved in the Barossa food industry where the respect for magnificent raw materials is accentuated in the quality of goods that are offered to the public.

There are so many food and wine producers in the Barossa, and it's easy to see why following the Barossa Butcher, Baker, Winemaker Trail is such a popular way to get to know the area. Here are some of my favourite stops along the way.

FOOD



Owner John Hill at Thornby Fine Meats

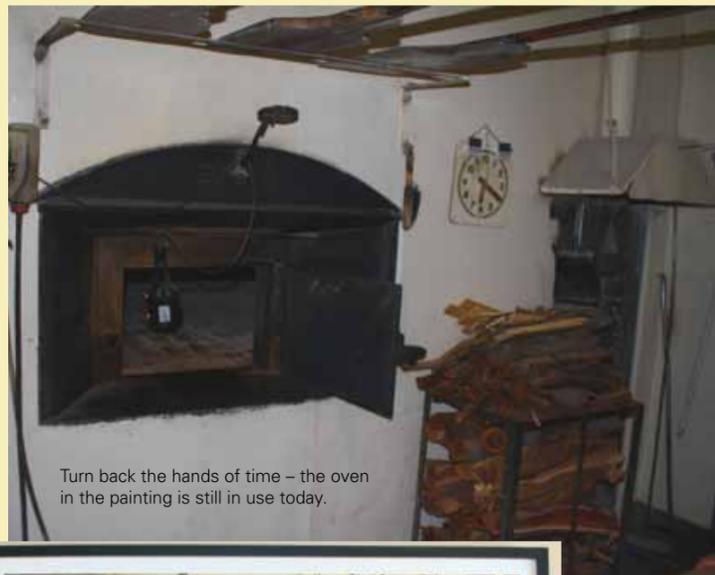
Thornby Fine Meats, 1 Elizabeth St, Tanunda
They have been in business on Elizabeth St for many decades and one of the butchers, Mike, has worked in the store for 35 years. All its meats come from local farmers, and only those who produce the best beasts in a humane way. It is a very traditional butcher shop, with all its sausages made on the premises to special recipes.

While working as a winemaker in France, Victoria McClurg discovered a passion for cheese.

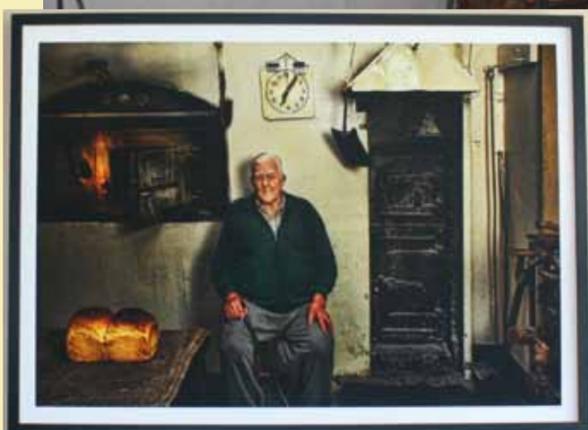
Great neighbours in Angaston.



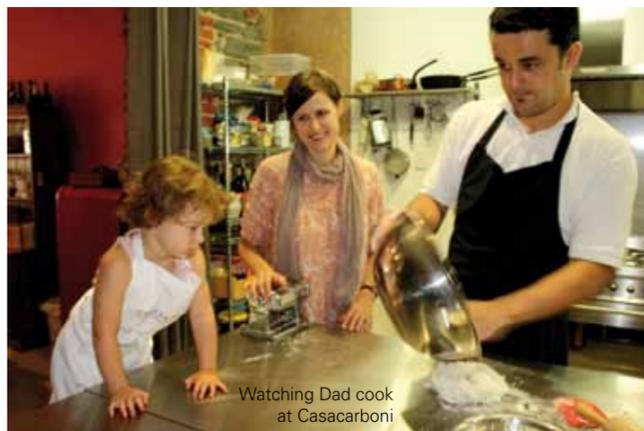
The Barossa Valley Cheese Company, 67b Murray St, Angaston
Owned by the irrepressible Victoria McClurg who is passionate about her hand-made cheeses, the Cheese cellar is a wonderfully welcoming shop in which you are encouraged to taste. However, the real action takes place out back where Victoria and her staff make cheeses from local cow and sheep milk in a process that is fully hands on.



Turn back the hands of time – the oven in the painting is still in use today.



Apex Bakery, 1 Elizabeth St, Tanunda
Right next door to the Thornby Fine Meats, this is an old-school bakery that began in 1924 and has been run by the same family for almost all that time. So traditional is the breadmaking that measurements are still made in pounds and ounces, and baking is done in the original wood-fired oven from recipes dating back to the 1800s.



Casacarboni Italian Cooking School and Enoteca, 67 Murray St, Angaston
Newly opened by Fiona and Matteo Carboni, Casacarboni is a stylish mix of Italian cool and rustic Australian. During his classes, Matteo shows how to make hand-made pasta, create a perfect sauce, then sit down and enjoy. Fiona's experience is in fine wine and together they tempt your palate with food and wine which perfectly complement each other.

WINE



The entrance to Artisans of Barossa is traditional, but a modern light-filled gallery behind looks over the surrounding winefields.

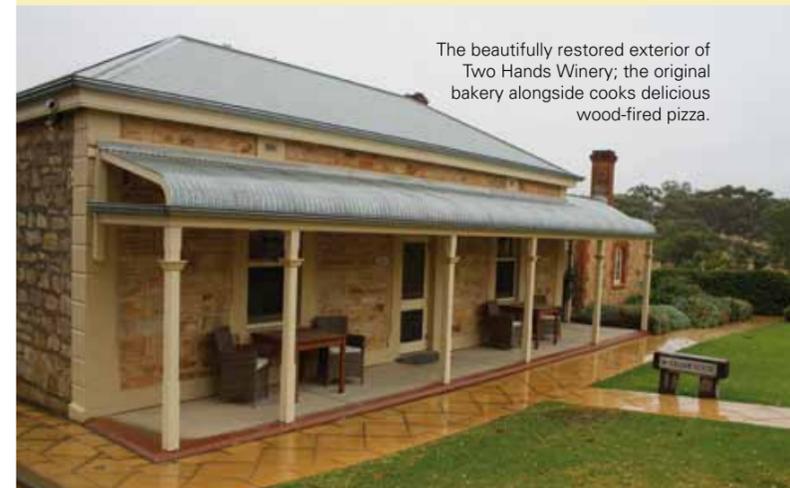
Artisans of Barossa, Cnr of Light Pass and Magnolia Roads, Vine Vale
A tasting room formed by a cooperative of seven small local winemakers, it's located at the top of a hill with magnificent views. The road frontage consist of a traditional heritage building, with the back section converted into a modern, open and very welcoming gallery and tasting room. To accompany the wines they also serve food prepared by chef Mark McNamara.



Jacob's Creek Visitor Centre



Jacob's Creek Visitor Centre, Barossa Valley Way, Rowlands Flat
A modern visitor centre which features huge glass walls that look out over the most magnificent vineyard and to the distant hills. Enjoy a fascinating walking trail, brilliant tasting room and popular restaurant with its own kitchen garden. The best presented of the large wineries, where staff take great care to lead you through each tasting – if you can keep your eyes off the spectacular views.



The beautifully restored exterior of Two Hands Winery; the original bakery alongside cooks delicious wood-fired pizza.

Two Hands Wines, Neldner Rd, Marananga
They have done a magnificent job of restoring the front part of a heritage building and completely renovating the interior to create a large, open verandah area that has a magnificent view over the vines and winery buildings. Attached to the building is a small bakery with a working wood-fired oven, in which they make pizzas. It's a lovely spot to sit back and sip good wines while enjoying freshly-baked pizza.



Hentley Farm Wines, Cnr Gerald Roberts and Jenke Rds, Seppeltsfield
A rambling old stone farmhouse has been converted into a series of magnificent tasting rooms in a building that just brimming with ambience. The vineyard also boasts a restaurant that looks as if it was built in an old farm building with a rustic exterior but has a contemporary and sophisticated interior where delicious meals using local produce are served.

HOW TO GET THERE

The Barossa is just an hour's easy drive north east of the Adelaide. If you don't wish to drive, there are plenty of tour companies that service the region from Adelaide and surrounding areas. As for public transport, a daily bus service with LinkSA stops at townships throughout the Barossa and links to Adelaide, and the Adelaide Metro rail service to Gawler Central operates seven days a week.

WHERE TO STAY

From luxury retreats to small B&Bs, there's plenty of good accommodation to suit every budget. The Novotel at Rowland Flat is centrally located and offers a range of room types.