

ARNO

WINE CO.

Beautiful Barossa is not a one night kinda place, you need a little more time to get to know it.

Here are our must-sees...

P.S. You should know, everywhere is about 10 minutes' drive away in Barossa...

Great coffee (priorities, right?)

Fleur Social's coffee skillage is next level and Ryan and Sara are the ultimate team, he makes awesome coffee and she creates beautiful flowers. Coffee and flowers, yes also an ultimate pairing. And whilst Fleur Social is the reason to head into Nuriootpa, nearby wineries Elderton Wines and Yelland & Papps are the reasons to stay.

In Tanunda head to Darling's and in Angaston Casa Carboni is your best bet.

Eats

Abby and Julian's café El Estanco is one of Barossa's best kept secrets (not for much longer!), an awesome fusion of Colombian inspired eats and best possible ingredients in the cute little township of Greenock. Open for Brekkie & lunch plus if you're in Barossa on a Friday night, their wood fired pizza nights are super casual and fun.

Barossa Farmers' Market (every Saturday morning) is where us locals do our weekly shop. It's not crafts and tea towels, but fresh, local food grown in the Barossa, by the Barossa. Cheese, meats, bread, organic produce and more, it's the place to gather goodies to take home for you or your dog sitter. The breakfast bar serves Barossa Coffee Roasters coffee, yummy brekkie burgers, muesli, OJ and more.

The 'dining experience' created by Lachlan Colwill and the crew at Hentley Farm will get you plenty of love on Instagram but it's WAY more than that. Creative, finely tuned and mind-blowing plates of local food. So good you'll need to book. Speaking of wineries with fine restaurants, St Hugo is worthy of your list too. With a plentiful garden at their reach and internationally renowned wines to pair, Mark McNamara and his brigade are oh-so talented and will have you oh-so happy to dine here.

David Franz's new cellar door not only serves up great booze but his 'hot munch' goodie bowl of the day is a nice reprieve from the serial platter. But if that is your bag, he does those too. That, plus the view, plus the wine = happiness. P.S. He's Dave Lehmann but too humble to say.

Harvest Kitchen is known to the hoards for good reason, tasty food and great views run by pros who care about you enjoying your visit. Plus, it's co-located with the collective Artisans of Barossa, a great place to look at wines side by side from six wine producers. Don't miss Massena and Spinifex.

Pub grub – Local fave The Greenock Creek Tavern has a bunch of craft beers on tap and the usual schnitty and burgers. Venture a little farther to the Eden Valley Hotel and you'll be rewarded with a quirky winelist from one of Australia's best sommeliers and tasty treats to boot. You can visit Henschke while you're in the neighbourhood too.

Where to catch a Barossa sunset? Bar Louise at luxury lodge The Louise on Seppeltsfield Road overlooks hundreds of acres of vineyards and is a glorious setting for a cocktail, glass of fizz or ice-cold beer along with finger-licking good burgers. Want to take it to the next level? Their restaurant Appellation has a conversation stopping winelist and great regional dining, get the somm to pair wines to each course and it'll be a night to remember.

Little guys not to miss...

Smallfry Wines' commitment to keeping the goodness in wine is unrelenting, Wayne & Suzi work tirelessly in their biodynamic and organic vineyards and it shows in their wines. You'll need an appointment.

Izway Wines in Seppeltsfield create small batch wines of purity. Solar energy runs the winery and tres cool cellar door, and during vintage months you can get up close and personal with all things wine making.

Cool cats who are hard to catch but awesome when you do: Tom Shobbrook, Dan Standish, Sami-Odi, Marco Cirillo, Geyer Wine Co, and The Mysterious Mr Black.

Take it to the next level and get a winery to drive you around their vineyards whilst serving you wine, no this is not a dream. Two Hands Wines host you in their stylishly luxe Land Rover Defenders, carting you about the countryside and to their private vineyards. If you know Two Hands you know the wines are awesome. You'll need to book as this is all-access private vineyards stuff.

Non-winey things

Hire a bike and wobble about the region

Get some retail therapy in Tanunda's high street – from the stylish Living By Design and Alabaster Store to Allerlei (think CWA jams, biscuits and teatowels) there's quite the mix!

Smell the cheese – yes really at Barossa Cheese Co.

Go to gin school – blessed is Barossa to have multiple distilleries of fine spirits, Durand Distillery at The Farm lets you mix and create your own gin (lunch there is pure deliciousness too), and Barossa Gin Distillery cranks up the cocktails in a big way

Hike nearby Kaiser Stuhl Conservation Park and see a roo or two

Craft brews – Western Ridge Brewing, Rehn Beer and Barossa Valley Brewing are the brown soda players here in Barossa

Get some culture at JamFactory @ Seppeltsfield – live in glass artist Brendan Scott-French, knifemaker Barry Gardner and famous milliner Julie Fleming all have studios you can access. If do happen to feel winey, Seppeltsfield's Taste Your Birth Year is quite the experience even for the most qualified of wine drinker. And if you're feeling foodie, restaurant Fino serves regional fare alongside a kick-ass wine list.

Get touchy feely at Vasse Virgin – yes a hands-on, try everything experience of luxurious soaps and cosmetics that your body will savour, made from Australian olive oil.

Splash some cash and take to the sky – who doesn't want to balloon over Barossa? If that's you, get to the chopper instead with Barossa Helicopters.

Sleeping arrangements

Luxury digs: The Louise (very private luxury lodge), Seppeltsfield Vineyard Cottage (just you), and Cambourne (great for 3 couples).

B&B's: Stonewell Cottages, The Kirche, Tamra Mohr, The Reserve, and Maggie Beer's Orchard House.