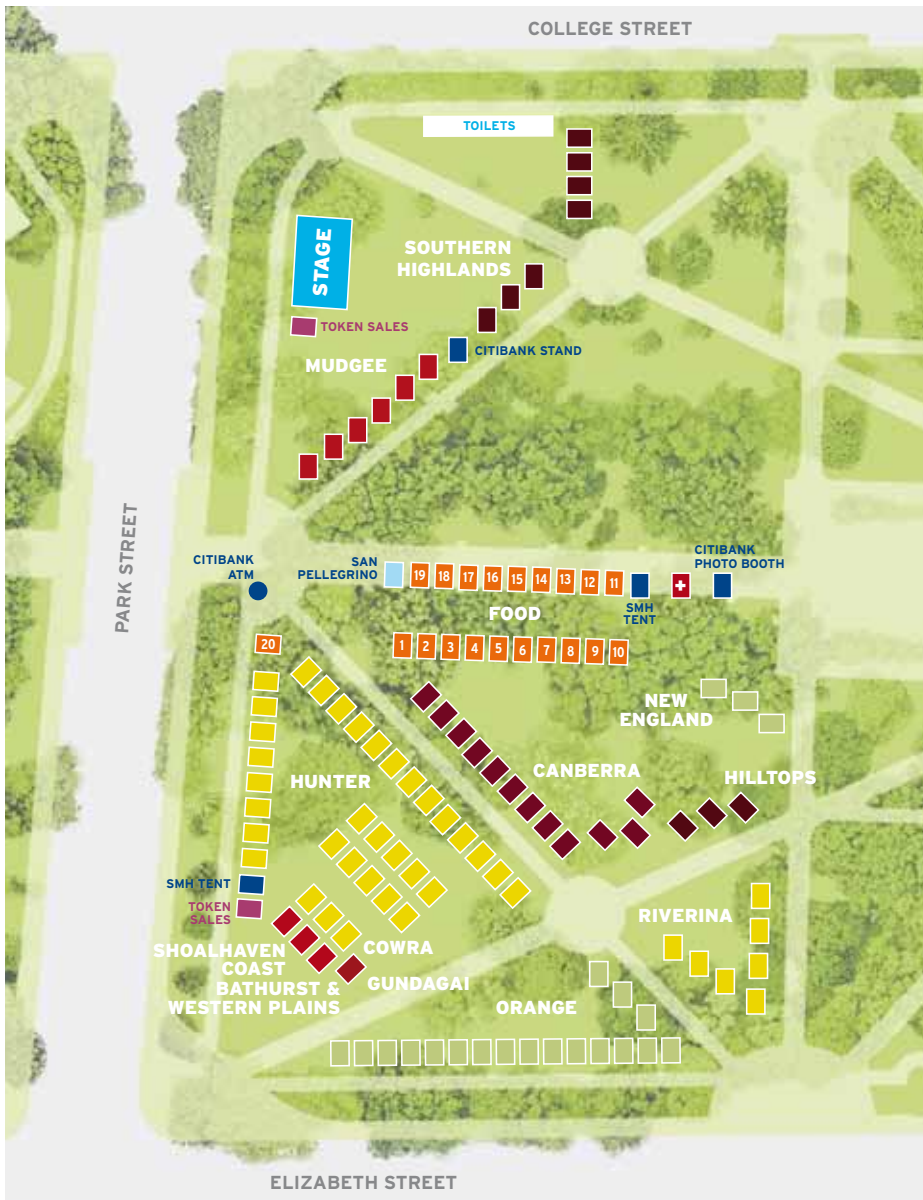


Sydney Cellar Door YOUR MAP

HYDE PARK SOUTH FREE ENTRY
Saturday, February 25 & Sunday, February 26
11am - 6pm



Entertainment

Complete the festival atmosphere with the sounds of these exciting talents – jazz, blues, acoustic and more.

SATURDAY, FEBRUARY 25

11am **Robbers Dogs Jazz Band**

1pm **Aston**

3.30pm **The Myall High Club**

SUNDAY, FEBRUARY 26

11am **Kinetic Method**

1pm **Bluehouse**

3.30pm **The My Tys**



Food

Match your tasting glass of NSW wine with some excellent dishes from these terrific restaurants and providers.

Bar Coco		Turkish Gozleme King	11
Coffee & Gelato	1	New Shanghai	12
Tony Bilson at Home		Restaurant Cuvee	13
by Moobi Valley	2	Serendipity	
Hunter Valley		Natural Ice Cream	14
Cheese Factory	3	Mad pizza e bar	15
Bau Truong	4	Colombian Coffee Connection	16
Bodega & Porteno	5	SWEETNESS	
Caffe Sicilia	6	The Patisserie	17
Zushi	7	Nilgiri's	18
La Mint	8	Nu's Restaurant	19
Almond Bar	9	Pukara Estate Oils & Vinegars	20
Wine Odyssey Australia	10		

Wineries by region

We cover the state by region – what better way to explore the diversity of NSW wine?

CANBERRA DISTRICT

Capital Wines
Eden Road Wines
Gundog Estate
Helm Wines
Lake George Winery
Lambert Vineyards
Lerida Estate
Long Rail Gully Wines
Mount Majura Vineyard
Regional Hero/
Canberra District
Shaw Vineyard Estate
Yarrh Wines

BATHURST & WESTERN PLAINS

Winburndale Wines
Blowfly/Warrumbungle Wines

COWRA

Hamiltons Bluff Sangiovese
Swinging Bridge
Windowrie

GUNDAGAI

Borambola Wines

HILLTOPS

A.Retief
Freeman/Grove Estate
Moppity Vineyards

HUNTER

Allandale Winery
Ascella Pure Wine
Audrey Wilkinson
Bimbadgen
Briar Ridge Vineyard
Brokenwood Wines
De Iuliis Wines
First Creek Wines
Glandore Estate Wines
Hungerford Hill
Hunter Valley Tourism
Hunter Valley Wine Society
James Estate
Morgan Family Wines
McGuigan Wines

McWilliam's Mount Pleasant
Mistletoe Winery
Pepper Tree Wines
Peterson House
Petersons Wines
Saddler's Creek Wines
Savannah Estate
Tamburlaine Organic Wines
Thomas Wines
Three Ponds
Tintilla Estate
Tulloch Wines
Tyrrell's Vineyards

MUDGEE

Bunnamagoo Wines
Burnbrae Wines/Queens Pinch
Lowe Wines
Moothi Estate
Mudgee Region Tourism
Robert Stein

NEW ENGLAND

Cassegrain
Thomas New England
Estate Wines
Topper's Mountain Wines

ORANGE

Angullong Vineyard
Bantry Grove
Belgravia
Brangayne of Orange
Carillion Wines
Charles Sturt Winery
Cumulus Estate Wines
Gilbert by Simon Gilbert
Hedberg Hill
Highland Heritage Estate
Logan
Orange Mountain Wines
Patina
Philip Shaw Wines
Printhie Wines
Ross Hill Wines
Stockman's Ridge Wines
Taste Orange

RIVERINA

De Bortoli Wines
Lillypilly Wines
Nugan Estate
Regional Hero / Riverina
Two Italian Boys
Warburn Estate
Westend Estate Wines

SHOALHAVEN COAST

Coolangatta Estate

SOUTHERN HIGHLANDS

Centennial Vineyards
Cherry Tree Hill Wines
Cuttaway Hill Wines
Diamond Creek Estate
Pulpit Rock
Tertini Wines

Sydney Cellar Door

YOUR GUIDE

Wine tasting commences at 11am, last serves at 5.30pm
Tasting tokens and glasses sales conclude at 5pm



FIND YOUR WAY AROUND SYDNEY CELLAR DOOR

Today offers a fantastic opportunity to travel the wine trails of the state's 14 diverse wine regions.

- Take the time to explore and talk to the winemakers for their tips and insights.
- Start with a glass and tasting token package – for one or two people. Extra tokens and glasses are also available.
- Pace yourself – taste your way around the regions but don't forget the food stalls, free entertainment and Acqua Panna/S. Pellegrino mineral waters for quenching your thirst.
- Observe the licensing conditions. No BYO. If you buy bottled wine, take it home for later.
- Keep the event green! Place your rubbish in the appropriately marked bins.

TASTING TOKEN PACKAGES

- **\$30 package: 2 glasses and 5 tasting tokens**
- **\$25 package: 1 glass and 5 tasting tokens**
- **Additional glasses: \$5**
- **Sheet of 5 tasting tokens: \$20**

Token sales are via the Park and Elizabeth Street, and Park and College Street entrances (see map).

Each token entitles you to 1 X 60ml pour of wine OR 2 X 30ml tastes.

Tasting may only be conducted with an official 2012 Sydney Cellar Door tasting glass.

LIQUOR LICENSING CONDITIONS

We respectfully ask all patrons to observe the following:

- No outside alcohol to be brought into or consumed within the event area.
- All bottled wines purchased at the event are for take-home consumption and may not be consumed at the event.
- Security guards will monitor compliance and are authorised to remove patrons who do not comply with these conditions.

PLEASE DISPOSE OF YOUR WASTE CAREFULLY

There are two marked bins for all waste material.

Paper, glass, aluminium and plastic (including your tasting glasses) go into the YELLOW bin.

General waste (non recyclables and compostables) go into the RED bin.

Here are the varietal 'heroes' of each region featured at Sydney Cellar Door:

- Hunter Valley: semillon.** This truly remarkable wine has been called 'Australia's unique gift to the world'. It's the signature wine of the state's oldest wine region.
- Riverina: botrytis semillon.** This special wine is made in the style of great sauternes. Today the Riverina boasts more than 20 different botrytis semillons and is also known for the rich, robust durif red wine.
- Mudgee: cabernet sauvignon.** A favourite with wine lovers who keep coming back to this picturesque region of rolling hills, Mudgee cabernet sauvignon shows great intensity of colour and flavour.
- Cowra: chardonnay.** Classic, flavoursome chardonnay first established this wine region, which covers the beautiful Lachlan Valley.
- Orange: sauvignon blanc.** One of Australia's most exciting new wine regions produces a sauvignon blanc of great varietal character and mouth-watering acidity.
- Canberra district: shiraz.** This cool-climate region is known for producing shiraz with elegant lifted flavours on par with the style of the Rhone Valley.
- Hilltops: cabernet sauvignon.** This is one of NSW' most exciting new wine regions, with cool climate conditions allowing for the production of elegant, powerful, yet balanced cabernet sauvignon.
- New England: riesling.** The high altitude and cool climate of NSW's newest region makes it perfect for riesling
- Shoalhaven Coast: chambourcin.** The vibrant colour and fresh, plummy fruit aromas of this French red wine hybrid variety have brought special attention to this exciting region.
- Southern Highlands: pinot noir.** With more than 60 vineyards and 350 hectares under cultivation, this wonderful cool-climate region is gaining plenty of attention.
- Gundagai: shiraz.** One of NSW's newest and smaller wine regions, Gundagai's viticultural history began with German immigrants. Today, labels such as Borambola and Patersons are making an entrance with full-bodied shiraz.

OTHER NSW WINE FESTIVAL EVENTS From February 27 – March 31

Dine with NSW Wine at *Good Food Guide*-rated restaurants across Sydney and NSW. Menus with a matched NSW wine start at \$30.

NSW Wine of the Month at Sydney's smartest bars – a glass of NSW Wine and a bar snack for just \$15.

Tour of the Regions Dinners: experience the best of the regions in the company of its leading winemakers – at hatted *Good Food Guide* restaurants and regional wineries.

NSW Wine at The Sydney Morning Herald Growers' Market – Saturday March 3

Even the iconic Pyrmont Growers' Market has a NSW wine theme. Join a guided wine tasting with SMH wine expert Huon Hooke and match up with tasty tidbits from our stallholders.

For all the details, see nswwinefestival.com.au

 **NSW Wine Festival**

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#sydneycellardoor**



Trade & Investment



CITY OF SYDNEY



