



SINCLAIR'S GULLY – WHERE WINE MEETS WILDERNESS

COME AND BOTTLE YOUR OWN SPARKLING!! EVERY WEEKEND AT 2PM

Sean will be running **disgorging sessions** at the cellar door every weekend at 2pm.

Disgorging is the final step in the process of making sparkling wine.

Disgorging involves removing the lees (yeast) from the bottle, topping up with a special liquor mix and re-corking. We hand disgorge all of sparkling on site. If you would like to see how it is done and perhaps even disgorge your own bottle of hand crafted sparkling to take home, please come along.

When: Every Saturday & Sunday @ 2.00pm till the 12th September.

WINTER WARMERS – EVERY WEEKEND IN AUGUST 12-4PM

Rug up and warm from the inside! Watch the mist roll through the candlebark forest in the valley while warming yourself around the braziers with muscat or red wine in hand under our all weather outdoor patio area. Bring along a picnic to enjoy with a glass of Sinclair's Gully wine, while listening to the sounds of Sinclair's Gully and watching the birds fly by. Experience the Australian bush in the Hills only state tourism award winning eco certified cellar door.

When: Every Saturday & Sunday in August @ 12-4pm Bring your overcoat, hat & gloves!

Cost: Wine for sale by the glass or bottle (from \$5/\$20).

WINTER WARMERS – EVERY WEEKEND IN JUNE & AUGUST 12-4PM

Rug up and warm from the inside! Watch the mist roll through the candlebark forest in the valley while warming yourself around the braziers with muscat in hand. Enjoy a Hills regional cheese platter while listening to the sounds of Sinclair's Gully. Experience the Australian bush in the Hills only state tourism award winning eco certified cellar door.

When: Every Saturday & Sunday in June & August @ 12-4pm Bring your overcoat, hat & gloves!

Cost: Wine for sale by the glass or bottle (from \$5/\$20). Platters for 2 (\$35)

SEPT & NOV FRIDAY NIGHT TWILIGHT TASTINGS - WINE WALLABIES & BONFIRES!

Come and experience the beauty of Sinclair's Gully in spring. Warm yourself around a brazier while sipping on a muscat or red wine. Toast a marshmallow or two on the campfire while watching the wallabies jump around your feet! Enjoy a Hills regional cheese platter and watch the sun set as the candlebark trees alight.

Discover the wild side of wine.....

When: Every Friday evening in September & November 5pm – 8.30pm

(Wear your overcoat, hat & gloves!)

Cost: Wine for sale by the glass or bottle (from \$5/\$20). Platters for 2 (\$35)

Bookings essential. Ph 83901995 or email wine@sinclairsgully.com

OCT SPRING WINE & WILDFLOWER WALKS – EVERY SAT & SUN IN OCT @ 2.00pm

Pull on your boots and head to the bushland bar for a wine tasting in our endangered candlebark forest. Enjoy fine wine while you wander through a spectacular display of

wildflowers. Chat to vignerons Sue and Sean Delaney about their bush care work and sustainable land management practices in the Hills only eco certified cellar door.

When: Every Saturday & Sunday in October. Arrive 2.15 walk departs @ 2.30pm.

Please arrive 15min earlier (other times by appointment, min 10 adults)

Cost: \$15 per adult, children under 12 free

Numbers limited, booking essential

DECEMBER - BOOK YOUR CHRISTMAS FUNCTION AT SINCLAIRS GULLY

SUMMER TWILIGHT TASTINGS - 7 JAN – 4 FEB 2011

The blacks are back! Experience the thrill of black cockatoos flying through the candlebark forest at sunset, while enjoying an Adelaide Hills regional cheese platter. Listen to the sounds of Sinclair's Gully as the sun sets and the candlebark trees a light. Experience the Australian bush as never before...

When; Every Friday from 7th January- 4th February 5pm -9pm.

Cost: Wine for sale by the glass or bottle (from \$5/\$20). Platters for 2 (\$35)

Bookings essential. Ph 83901995 or email wine@sinclairsgully.com

CRUSH 11 - ADELAIDE HILLS WINE FESTIVAL - January 21-23 2011

CRUSH TWILIGHT TASTINGS – FRI 21st JAN & SAT 22nd JAN 2011 5-9pm.

CRUSH GRAZING DAY - Sunday 24th January 2011

Enjoy a glass of wine under the magnificent candlebark gums in the Hill's only eco certified cellar door, while listening to the **melodic tones of Andy Robb**.

Food: Regional gourmet cheese platters for 2 (\$35), trio of bremer café dips (\$15).

Indulgent home made tarts served with cream (\$9). Hand made truffles by Cocolat.

Wine: From \$5 per glass, \$20 a bottle.

Time: 12:00pm – 6:00pm, musician playing from 1-5pm

ADDRESS: Colonial Drive, Norton Summit SA 5136 (3 kms from Scenic Hotel intersection)

Phone 08 83901995 Email wine@sinclairsgully.com Web www.sinclairsgully.com

FRIDAY FRINGE FESTIVITIES IN SINCLAIR'S GULLY 18 FEB – 4 MARCH 2011

Discover the wonder of Sinclair's Gully on a balmy summers evening with glass in hand. Experience the thrill of black cockatoos flying through the candlebark forest at sunset, while enjoying an Adelaide Hills regional cheese platter. **Listen to KELLY's melodic tones** as the sun sets and the candlebark trees a light in the Hills multi award winning eco certified cellar door.

When: Friday evenings 5 – 9pm, 26 Feb to 12 March 2010. Kelly will be singing from 7-8.30pm

Cost: \$5 cover charge, wine for sale by the glass or bottle (from \$5/\$20). Platters for 2 (\$35)

Bookings essential. Ph 83901995 or email wine@sinclairsgully.com

FRINGE- PHANTOM IN THE FOREST - 3 Saturdays 19 Feb to 5 March

An evening like no other.....Classically trained singer Kathy, will perform a collection of heartfelt pieces including Memories & Nessun Dorma, in one of natures most spectacular amphitheatres. Towering candlebark forest. Black cockatoos at dusk. Just breathtaking. Don't miss THE MUSIC OF THE NIGHT

Cost: \$25 per person. Wine from \$5 glass/\$20 bottle. Numbers limited, booking essential

When: 7pm Saturday 19 February to Saturday 5 March 2011 inclusive.

Pre-show drinks at 7pm. Show starts at 8pm .

Duration approx 1 hour with ½ intermission

Bookings on 83901995 or email wine@sinclairsgully.com