



PICK N' SIP

Experience Margaret River Iike a winemaker

"All great wines start in the vineyard"

It makes sense then, that if you really want to understand how great wine is made, that you get out amongst the vines. Join wine and travel journalist Cassandra Charlick, and one of Margaret River's highest accoladed winemakers in this intimate and intensive four-day winemaking immersion during Margaret River's white vintage season.

Join us for an experience like no other, a true vintage immersion where you'll get the real deal when it comes to winemaking life during harvest. You'll get your hands messy picking grapes, you'll learn what winemakers look for in a great wine, and how they make it. From perfect ripeness, picking technique, how to preserve grape freshness, right through to all the action in the winery - you'll get it all. Of course, there will be plenty of time to relax and enjoy great wine too, as well as lazy sun-drenched vintage lunches amongst the vines, and a surprise morning adventure on two wheels soaking up the region's terroir and wine-making history.



BOOK NOW

February 2023



This five-day food and wine immersion is curated and hosted by an expert team led by wine and travel journalist and TV presenter Cassandra Charlick and tourism expert Stepan Libricky.

Cassandra writes for Halliday magazine, The Wine Magazine, Ray Jordan, Wine Pilot, Delicious., Escape magazine and many more publications. She's a reviewer for the WA Good Food Guide and presenter on Channel Nine's Our State on a Plate. With over 20 years of experience, Stepan's career includes hotel operations, immersive wine tourism, and tourism product development for names such as Hilton Hotels (Europe and across Australia), Xanadu Wines and Leeuwin Estate.

You'll be privy to insider wine travel tips, behind-the-scenes insider knowledge, and a side of Margaret River that you've never seen before, no matter how many times you've holidayed here - or how many bottles of Margs Chardy you've sipped.

BOOK NOW



PICK N' SIP

Experience Margaret River like a winemaker

Our Pick n' Sip immersive winemaking retreat includes the following:

- 4 nights boutique accommodation in either twin share or double. Twin share includes a king bed and private ensuite per person.
- All meals and beverages.
- A private chef (with an Australian Good Food Guide hat and in the WA top 50 restaurants three years running) for the entirety of your stay, carefully curating each dish to pair with the wine you'll be exploring.
- Two days of vineyard and winery immersion with one of the region's highest accoladed and ground-breaking winemakers (and an extremely fun guy to learn about wine from), Dylan Arvidson of LS Merchants. Young Gun of Wine 2020 finalist and 2022 Halliday Wine Companion Awards Best New Winery runner up.
- An afternoon and lunch with Sasha and Ben MacDonald, owners, farmers and winemakers of Glenarty Road. Glenarty Road recently won Western Australia's top Regional Restaurant of the Year in the WA Good Food Guide Award.
- All transfers from arrival through until departure.
- Plenty more wine filled surprises.

BOOK NOW







DAY 1

Travel towards Margaret River at your leisure.

12:00pm check in. Arrive at your little slice of paradise that you'll be calling home for the next four nights. Tanah Marah is one of Margaret River's best-kept secrets and the luxury chalets often get booked out well in advance by return guests who have discovered the tranquil luxury retreat just minutes from the centre of town.





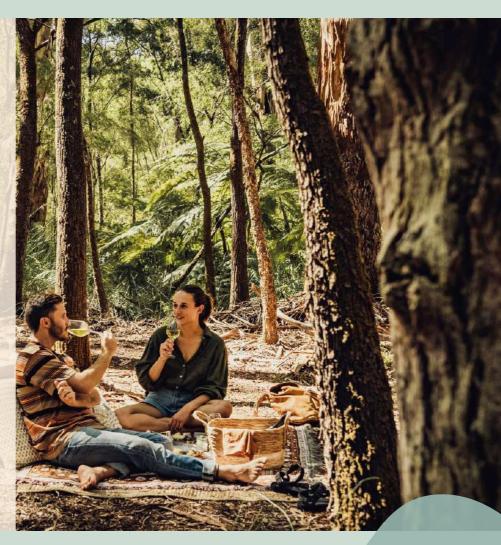
DVA 1 CONL,D

Settle in and relax before heading out for an afternoon to get acquainted with the estate and the Curtin family, taking a private tour with the family of the 340 acres Tanah Marah is situated on.

Meet Linda and Lucy Curtin at the main reception lodge to enjoy family heirloom recipes to graze on and refresh on craft-made beverages. They will then guide you on a walk through the native South West forest, where you will learn about the fauna and flora of the region whilst taking in the ancient towering karri and jarrah trees.

Margaret River's agricultural history is a fascinating one, including the original industries of Margaret river - forestry and dairy. After winding your way through the majesty of the trails, you'll find your way to the 'secret spot' where a secluded picnic will be prepared with three courses of locally sourced artisan produce for you to indulge in.

Make sure you bring your bathers and sunscreen for one of life's simplest pleasures to enjoy!



The evening is yours to enjoy as you please. Enjoy a complimentary bottle of wine and in-house supper at your leisure as you watch the sunset over the lake and the sounds of mother nature.

Stargazing and sipping wine is what tonight is all about.





We start the morning early with the soft light of the dawn in the stillness of the vineyards at LS Merchants to see where the magic of making wine starts. You'll be fuelled by a hearty artisan breakfast on the go and freshly brewed coffee in the vineyard. Join award-winning winemaker Dylan Arvidson as we get our hands busy with harvesting vintage.

You'll learn how the vines are cared for throughout the year and the different cycles of the growing season. All great wine starts in the vineyard, and today you'll learn what to look for and why Margaret River is perfect for a number of the world's most loved varietals.





DAY 2 CONT'D

The afternoon is yours to spend at leisure. If you're keen to work up a sweat before dinner, make use of the private 9 hole golf course or tennis courts just a short stroll from your chalet.

Or for those that would like to get back in touch with nature, take a self-guided walk of the property - there are over 7km of trails to explore. A savoury afternoon tea is served for those that are feeling peckish before dinner.





Enjoy canapes as the sun slowly sets over the lake, and you settle in for a two-course late summer-inspired feast by chef Mel. Wines have been carefully selected, and this evening Cassandra will take you on a tour of some of the alternative winemakers of Margaret River.





DAY 3

VW

There's no need to set the alarm this morning, as you'll enjoy an in-room breakfast starring fresh seasonal fruits and bircher house-made muesli and natural yoghurt.

At the respectable hour of 8:45 am we'll head off to the winery to join Dylan in the next stage of winemaking. Once the grapes have reached the winery, the winemaker's choice in process and technique begins.

Join Dylan for an in-depth journey through the winery and help with important elements such as batonnage, racking, testing sugar levels, destemming and sorting.

Taste freshly pressed juice and the first ferments, and continue to piece together the stages of production towards the final bottle.





DAY 3 CONT'D

PM

Following a morning in the winery, we'll head out to the vineyard under a shady grove for a harvest-style, gourmet picnic lunch. After some time lazing in the sun-dappled vines, we'll head back to Tanah Marah for leisure time before the evening's activities.



It's time to dress up and enjoy an elegant black-tie degustation to celebrate the fruit of your labour. As the late afternoon settles into evening,

Dylan will join us for a private tasting of eight wines across the LS Merchants portfolio. Tasting will be accompanied by Mel's snacks. Rare and back vintages will take the centre stage as they are

perfectly paired to chef Mel's multi course dinner, set under the stars.





DAY 4

Enjoy an in-room breakfast basket at Tanah Marah before a surprise morning of adventuring towards the south of the region where an adventure on two wheels with two of Margaret River's most experienced and informative outdoor guides will await.

See the beautiful South West forest like you've never seen it before, and learn about the history of this land and why years of evolution transformed the landscape into one of the world's biodiversity hotspots.

You'll also gain a deeper understanding why these are the perfect conditions for growing grapes. You'll refuel with morning tea and coffee amongst the beauty of Boranup Forest before we head further south towards the subregion of Karridale.



DAY 4 CONT'D

Slightly cooler and with a gentle sea spray from the Great Southern Ocean, the vineyards of Glenarty Road Farm produce some wonderful examples of southern Margaret River wine. Join fifth-generation farmer Ben and his winemaker-wife Sasha as they take you on a private tour of their farm and a guided tasting amongst the vines.

This is the ultimate paddock to plate and vineyard to glass experience: taste produce and sip as you visit sites, vineyard blocks and farm fields.

Glenarty Road was the recipient of the 2021 WA Good Food Guide Regional Restaurant of the Year award, and so you can be certain that today's progressive lunch of kitchen garden produce, house-made charcuterie and cheeses will be something special.



After so much action during the day you'll be wanting to put your feet up this evening, so settle in for a delicious yet simple private dinner with paired wine in the comfort of your chalet. After a long hot shower, you don't even need to get out of your robe for dinner this evening!

The ultimate luxury.



Continue to enjoy your breakfast supplies provided earlier at your pace and speed.

Enjoy the morning at Tanah Marah before a special farewell from your hosts and the team. If you'd like to continue your stay in Margaret River we would be more than happy to suggest additional itinerary options to compliment your Pick n' Sip experience.

