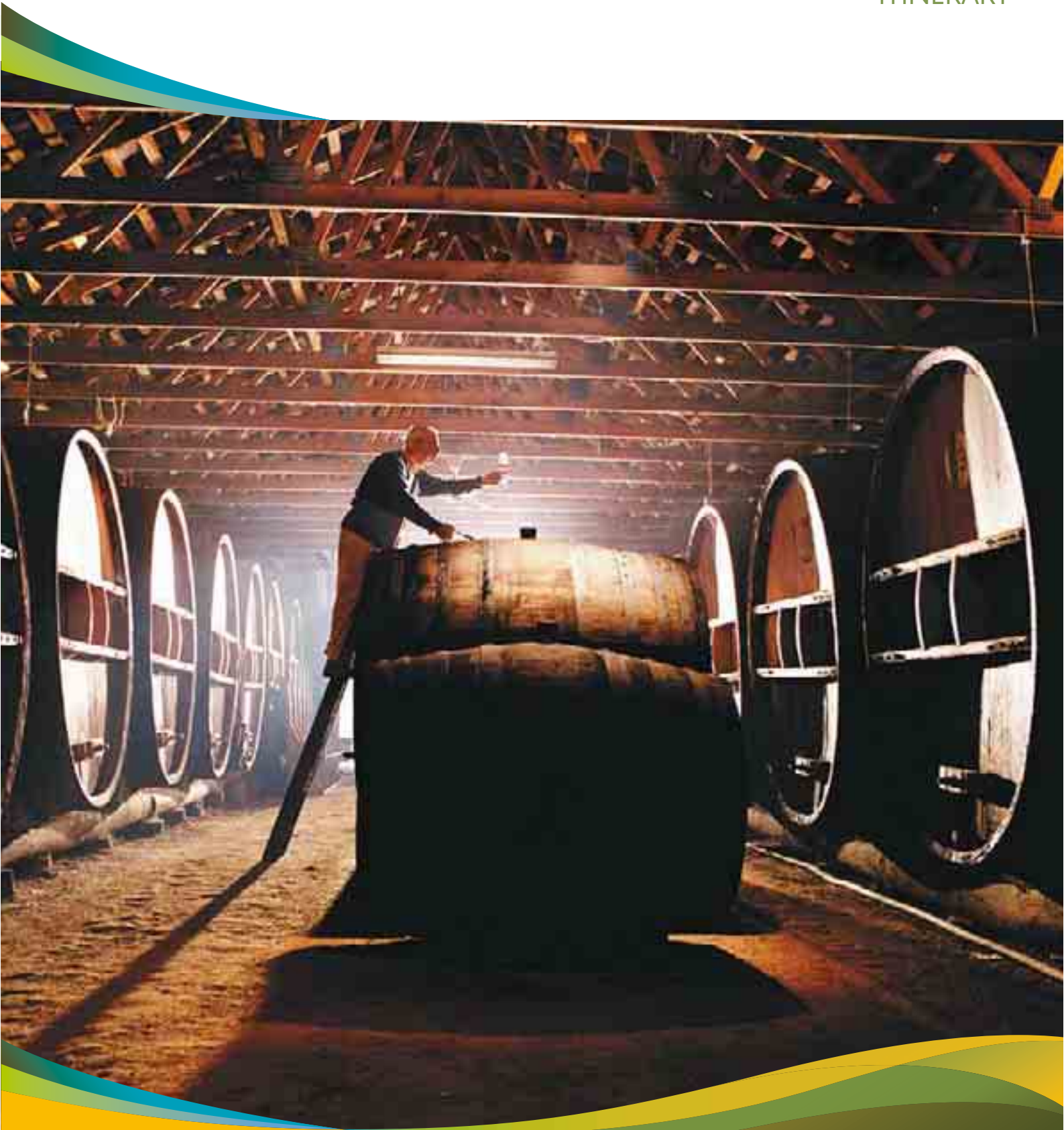


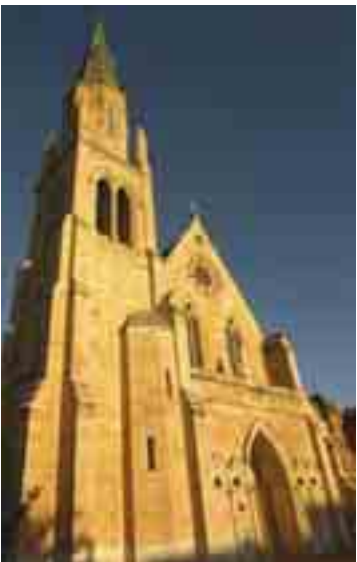
Mudgee

ITINERARY



New South Wales

There's no place like it



Mudgee

3 days and 2 nights

DAY 1: Sydney To Mudgee

Self-drive from Sydney

Today you may take a flight with Rex Airlines to Mudgee (1 hr) then rent a car.

OR

Drive from Sydney to Mudgee via Lithgow. (4½ hs)

Sydney to Blue Mountains
Blue Mountains to Mudgee

60km
210km

Mudgee's reputation for excellent local produce has enabled it to prosper. Famous for its honey and boutique wines, Mudgee proudly displays its wares for all to taste, ensuring a purchase or three soon after. The town's Victorian style is evident in its heritage-listed buildings, some dating back to the 1850s, and nearby national parks and nature reserves make this exciting part of the region truly special.

On approach to Mudgee from Sydney, you may like to visit the following wineries:

Broombee Organic Wines

Sydney Road, Appletree Flat, Mudgee NSW 2850

Phone: 02 6373 1314

Fax: 02 6373 1314

Email: broombee@winsoft.net.au

Website: www.geocities.com/broombeeov

Andrew Harris vineyard

Castlereagh Highway, Mudgee NSW 2850

Phone: 02 6373 1477

Fax: 02 6373 1296

Email: marketing@andrewharris.com.au

Website: www.andrewharris.com.au

Open: Daily 9am – 5pm.

Selection of more than 40 wines to taste. Families welcome, coaches by appointment.

Simon Gilbert Wines

15km from Mudgee along the Castlereagh Highway

Phone: 02 6373 1245

Email: simons@simongilbertwines.com.au

Website: www.simongilbertwines.com.au

NB: Tours are set for the last Sunday of each month at 11am.

Bookings preferred.

Enjoy wine-tasting while you take in the stunning views of Cudgegong River Valley. Enjoy wines deliciously vibrant to lightly oaked and full-flavoured. A taste for all to enjoy!

On arrival in Mudgee, may we suggest you stop at the local Visitor Information Centre.

Mudgee Visitor Information Centre.

84 Market Street, Mudgee NSW 2850

Phone: 02 63721020

Contact: Brian Hardiman, CEO

Email: brian.hardiman@mudgee.org

Website: www.mudgee.org

If you feel a little peckish and would enjoy a delicious treat, take afternoon tea at The Le Verre Patisserie.

Le Verre Patisserie

Cnr Market & Perry streets, Mudgee NSW

Phone: 02 6372 3417

Taste our mouth-watering French and Australian pastries made fresh on site every day – choose from fresh cream cakes and brioche, or try some of the tempting range of fresh gourmet breads. Morning and afternoon teas are our speciality. Sip on fragrant, freshly ground Brazilian coffee and watch life on Market St, as you relax at our Footpath Café. Dine in or take away.



Other gourmet delights and local shopping opportunities are:

High Valley Wine & Cheese Co.

137 Cassilis Road, Mudgee NSW 2850
Phone: 02 6372 1011
Fax: 02 6372 1033
Website: www.highvalley.com.au

Taste the range of premium wines from the Dunedoo Vineyard and the outstanding cheeses made on the premises. Relax and unwind indoors or in the courtyard café where lunch platters and wine are available all day, along with delicious homemade cakes and great tea and coffee.

Melrose Park Venison

Melrose Road, Mudgee NSW 2850
Phone: 02 6373 1233
Fax: 02 6373 1325
Website: www.melroseparkvenison.com.au

Buy venison, tastings, recipes available at the farm door. Fri – Mon, 9am – 5pm. Fresh, chilled and frozen cuts, gourmet venison sausages, venison prosciutto and smoked venison.

Mudgee Gourmet @ Heart Of Mudgee

Cnr Court & Short streets, Mudgee NSW 2850
Phone: 02 6372 3224
Fax: 02 6372 6860
Website: www.mudgeegourmet.com.au

An essential first stop for anyone interested in food. Huge range, tastings, recipes and tips on use, friendly service and local knowledge. Just 1½ blocks from Mudgee Visitor Centre.

Mudgee Antiques

84 Church Street, Mudgee NSW 2850
Phone: 02 6372 6222
Mobile: 0407 432 194
Contact: Jane & Randall Reed

Fine antique and estate jewellery, silver, furniture, porcelain and the interesting and unusual.

Oakfield Country Store

18 Sydney Road, Mudgee NSW 2850
Ph: 02 6372 9211, Fx: 02 6372 9311

Linger in the olive room, enjoy samples of award-winning Oakfield Estate extra-virgin olive oils, dipping oils, table olives and tapenades. Enjoy the chocolate samples in the chocolate den, be tempted in the cellar door with Colleagues Estate Wines.

Mudgee Honey Haven

Cnr Hill End Road & Gulgong Road, Mudgee NSW 2850
Phone: 02 6372 4478
Fax: 02 6372 2291

Biggest selection of local honeys, local gourmet produce, Mudgee's only mead tasting, putt-putt golf.

Check into your accommodation.

Suggestions for accommodation:

Lauralla Guest House & Grapevine Restaurant

Cnr Lewis & Mortimer Streets, Mudgee NSW 2850
Phone: 02 6372 4480
Fax: 02 6372 3320
Contact: Vinh Van Lam and Stuart Horrex
Email: greatgetaways@lauralla.com.au
Website: www.lauralla.com.au

Mudgee's only heritage Late Victorian-period guest house and restaurant. Located right in the heart of Mudgee and only minutes to the vineyards. The perfect place to relax, unwind, rediscover and renew. Six quaint and cosy guest rooms. All with private en-suite facilities.

Evanslea Bed & Breakfast

146 Market Street, Mudgee NSW 2850
Phone: 02 6372 4116
Fax: 02 6372 7925
Email: evanslea@hwy.com.au
Website: www.evanslea.com

Rural setting just 1.5 km from the town centre. This 1.6-hectare property features award-winning gardens and fronts onto the Cudgegong River. You can choose to stay in beautifully renovated stables or in the separate modern loft or garden rooms. All rooms have heating and airconditioning, tea and coffee facilities, queen-size beds and private facilities. Whether you choose to take a stroll through the gardens, a swim in the pool, a walk to the river or simply relax and enjoy a book or a CD from the extensive library, your stay at Lynchs will be memorable.



Cobb & Co. Court Boutique Hotel

Cnr Perry & Market streets, Mudgee NSW 2850

Phone: 02 6372 7245

Fax: 02 6372 7525

Email: info@cobbandcocourt.com.au

Website: www.thewineglass.com.au

Step through the archways of the Cobb & Co Court Mudgee, into another time of elegance and charm. Located in the centre of town, just a short stroll to the wineries, antique shops, galleries, retail stores and historic buildings, Cobb & Co Court offers the very best in accommodation and fine regional dining in the Wineglass Restaurant.

Dinner suggestion for this evening is:

Blue Wren Wines

433 Cassilis Road, Mudgee NSW 2850

Phone: 02 6372 6205, Fax: 02 6372 6206

Contact: James and Diana Anderson

Email: sales@bluewrenwines.com.au

Website: www.bluewrenwines.com.au

Blue Wren is an award-winning boutique winery with an award-winning Restaurant. Blue Wren Wines' first vintage in 1999 resulted in wine show success with trophies, gold, silver and bronze medals. The vineyard in Mudgee is at an elevation of 500 m; the soil and the long ripening period create fruit ideal for white and red wines with distinctive character and flavour, which are sought by discerning wine drinkers.

We invite you to visit, taste and purchase the wines of your choice, sit on the terrace and enjoy the view, sipping a short black or cappuccino, perhaps enjoy a delicious lunch or dinner in the restaurant serving modern Australian country fare, or browse through the gift shop.

Overnight: Mudgee



DAY TWO: Touring around Mudgee

Today spend the day exploring some of the fabulous vineyards that the Mudgee is renowned for.

Head west to:

Honey Mead at Honey Haven (refer to yesterday's suggestions)

Thistle Hill Vineyard, 74 McDonalds Road, Mudgee NSW 2850

Phone: 02 6373 3546

Fax: 02 6373 3540

Email: robersn@winsoft.net.au

Website: www.thistlehill.com.au

Thistle Hill Vineyard is an intimate family-owned winery nestled in a beautiful valley just 10 km from Mudgee. It owes its heritage to its original vigneron, David Robertson, a pioneer of organic viticulture. His vision of balance between the production of award-winning wines with sustainable agriculture is still upheld by his wife Lesley and two daughters, Lucy and Sally, all energetic enthusiasts and passionate lovers of wine. The Robertsons are strong advocates for sustainable farming and use no insecticides, herbicides, weedicides or synthetic fertilisers in the 10-hectare vineyard. As a result, Thistle Hill has been classified as organic by the National Association for Sustainable Agriculture Australia.

Travel back through the township of Mudgee onto Cassilis Road. All the following wineries are within a short drive of each other.

Frog Rock Wines

Edgell Lane, Mudgee NSW 2850

Phone: 02 6372 2408

Fax: 02 6372 6924

Email: info@frogrockwines.com

Website: www.frogrockwines.com

Open: 10am–5pm daily.

Established in 1970, the family owned and managed vineyard, Frog Rock is named after a local landmark near vineyards of the same name, and has received many accolades as a brand of distinction, quality and individuality.

Huntington Estate

Cassilis Road, Mudgee NSW 2850

Phone: 02 6373 3825

Fax: 02 6373 3730

Email: mail@huntingtonestate.com.au

Website: www.huntingtonestate.com.au

Open: Mon–Fri, 9am–5pm; Sat, 10am–5pm; Sun, 10am–3pm.

Established in 1969, Huntington Estate is one of the oldest vineyards and wineries in the Mudgee Valley. The Huntington Estate name has over the years become synonymous with high-quality, distinctive wines made at our family-owned vineyards. Mudgee's only 5-star rated winery is one of eleven 5 star wineries in NSW and in the top 10 per cent of wineries in Australia, according to the James Halliday's *2005 Wine Companion*.

Abercorn

Cassilis Road, Mudgee NSW 2850

Phone: 02 6373 3106

Fax: 02 6373 3108

Email: sales@abercornwine.com.au

Website: www.abercornwine.com.au

Open: Mon, Thu, Fri, Sat 10.30am–4.30 pm; Sun, 10.30am–3pm.

Abercorn has only old vines. The clone of Chardonnay in particular, is historic and can be traced back to the 1832 importation of cuttings to Sydney by industry pioneer James Busby. The Shiraz and Cabernet Sauvignon vines too are old, producing highly concentrated flavours. Soils are well-drained and yields are kept low. Previously, much of the vineyard's fruit was sold to other winemakers, however, since Tim and Connie Stevens took over the vineyard in 1996, all fruit is now sold under the Abercorn label and production will be limited to 5,000 cases each vintage.

Robert Stein Vineyard

Pipeclay Lane, Mudgee NSW 2850

Phone: 02 6373 3991

Fax: 02 6373 3709

Email: info@robertstein.com.au

Website: www.robertstein.com.au

Open: Daily 10am–4.30pm daily.

The Robert Stein Vineyard and cellar door are located just a short drive from the centre of Mudgee. With a winegrowing family lineage dating back to 1838, the 25-year-old vineyard produces award-winning reds, whites and fortifieds. As well as beautiful panoramic views of the Mudgee district, visitors can enjoy a vintage motorcycle display, cellar-door sales and a covered picnic area.

Botobolar

89 Botobolar Road, Mudgee NSW 2850

Phone: 02 6373 3840

Fax: 02 6373 3789

Email: botobolar@winsoft.net.au

Website: www.botobolar.com

Open: Mon–Sat, 10am–5pm; Sun, 10am–3pm.



Botobolar's 22-hectare vineyard, established in 1971, is Australia's oldest organic vineyard where the vines have always been grown organically without the use of pesticides, herbicides or chemical fertilizers. Growing grape vines organically in balance with the environment, not demanding too much from them or the soil, hand-picking and pruning, and creating handmade wines all combine to deliver to you, good value premium organic wines. Botobolar's organic dryland vineyard is famous for its rich and spicy Shiraz, chocolate and mint Cabernet Sauvignon, Busby-clone Chardonnay, and Marsanne varieties. This bit of earth delivers some of the best grapes in the district. Old vines – organically grown grapes that are hand picked, handmade wines equals great value.

Mansfield Wines

204 Eurunderree Lane, Mudgee NSW 2850

Phone: 02 6373 3871

Fax: 02 6373 3708

Email: mansfieldwines@hwy.com.au

Open: Thu–Tues, 10am–4.30pm; Sun, 10am–4pm.

Surprisingly different exotic grape varieties and wine styles you won't find anywhere else in Mudgee. Mansfield Wines is in the heart of Henry Lawson country and just 6 km north of the Clock Tower. In the tasting cellar you'll find a range of table and fortified wines, together with the winery's famous Mudgee Special. Families are invited to use the barbecue facilities in the Henry Lawson country cookout or picnic on the lawn beside the playgrounds.

Mansfield wines also has an animal nursery to keep children occupied while parents enjoy the winery.

Poets Corner Wines

Mudgee NSW 2850

Phone: 02 6373 2208

Fax: 02 6373 4464

Email: info@poetscornerwines.com

Website: www.poetscornerwines.com

Open: Mon–Sat, 10am–4.30pm; Sun, 10am–4pm.

Features some of Mudgee's most awarded wines such as Poet's Corner, Montrose and Henry Lawson. Historic museum.

Low Family Wines

Tinja Lane, Mudgee NSW 2850

Phone: 02 6372 0800

Fax: 02 6372 0811

Email: sales@lowewine.com.au

Website: www.lowewine.com.au

Open: 10am–5pm, Friday to Monday.

Lawson Hill Estate

574 Henry Lawson Drive, Mudgee NSW 2850

Phone: 02 6373 3953

Fax: 02 6373 3948

Email: lawsonhill@ozemail.com.au

Open: Sat, 10am–5pm; Sun and public holidays, 10am–3pm.

Other times by appointment.

Best view in Mudgee for cellar-door wine tasting on the childhood property of Henry Lawson. Accommodation available in the vineyard.

Miramar Wines

Henry Lawson Drive, Mudgee NSW 2850

Phone: 02 6373 3874

Fax: 02 6373 3854

Email: Miramar@hwy.com.au

Website: www.miramarwines.com.au

Open: Daily, 9am–5pm.

Estate-grown and produced wines. Miramar Wines is one of the Mudgee Valley's premium wineries. Producing its first vintage in 1977 from grapes planted in 1973–74, Miramar has accumulated more than 40 trophies, 95 gold and 500 other awards in wine shows throughout Australia and overseas, and has attracted critical acclaim from wine writers around the country. Included in the list of trophies are Best Rose, Best Chardonnay, Best White Wine of the Show (Semillon), Best Dessert Wine, Best Cabernet Sauvignon, Best Shiraz and Best Museum Wine (Riesling, Chardonnay, Semillon Cabernet Sauvignon, Shiraz). Miramar wines show an amazing ability to age well. Many of the aged wines (Museum classes) have been 20 years and older when awarded the Best Wine Trophy.

Dinner suggestion this evening:

Grapevine Restaurant at Lauralla Guesthouse.

Please refer to details in the suggested accommodation section.

Overnight: Mudgee.



DAY 3: Mudgee to Sydney via Rylstone

Depart Mudgee at your leisure via Lue Road to Rylstone. (35 km)

Rylstone is a wine region with great prospects. It's off the traditional wine-touring track, but is only three hours' drive from Sydney and a short distance from its wine-growing neighbours Mudgee (45 km north-west) and the Hunter Region (75 km north-east). However, the combined higher altitude and cooler climate of the region produces results startlingly different from the wines of neighbouring regions. Longer ripening periods and later harvesting of grapes produce classic cool-climate characteristics.

It's not only the winegrowers who have recognised the untapped potential of this area – growers of olives, blueberries, squabs and truffles are among the diverse group in the Rylstone area.

En route you may like to stop in at Creeks Edge Vineyard.

Creeks Edge Vineyard & Deli

Lue Road, Mudgee NSW
Phone: 02 6372 6186
Fax: 02 6372 6182
Opening Hours: Thu–Mon, 9am–5pm.

Creeks Edge Vineyard is a new development of one of Mudgee's oldest vineyards. Recently purchased from Orlando Wyndham by a partnership of American and Australian wine enthusiasts, the vineyard includes 36-year-old vines first planted by wine identity Brian McGuigan using cuttings from the famous Craigmoor Vineyard. Enjoy free wine tasting, lunch at our deli café and browse for a keepsake in the Old Wares Gallery. Our gourmet lunches showcase Mudgee produce for a true regional experience.

Rylstone Olive Press

Lue Road, Rylstone NSW 2849
Phone: 02 6379 1485
Fax: 02 6379 1632
Email: information@bentivoglio-olive-oil.com.au
Website: www.bentivoglio.com.au

During harvest, watch the pressing of olives into delicious olive oil. Taste olive oils and sample fresh local and regional produce. Function centre available for parties and conferences.

Louee Wines

Cox's Creek Road, Rylstone NSW 2849
Phone: 02 6379 1741
Fax: 02 8923 5362
Email: info@louee.com.au
Website: www.louee.com.au

Louee Wines are in the Rylstone district – an emerging region for fine wines and produce. Louee Wines have two vineyards – one at Rylstone at 620 m and the other, at an incredible 1100 m on Nullo Mountain, bordered by the Wollemi National Park. The height and unique microclimate of these vineyards (in particular, Nullo Mountain) produces the cooler-climate characteristics found in Louee Wines. They produce small quantities of handcrafted, premium wine from their own fruit – and wines are available only through the website, cellar door and selected distributors. Depending on the interpretation, 'Louee' is Aboriginal for 'place of plentiful water' or 'a chain of waterholes'.

May we suggest lunch today at:

Rylstone Food Store

47 Louee Street, Rylstone NSW 2849
Phone: 02 6379 0947
Email: eat@rylstonefoodstore.com.au
Website: www.rylstonefoodstore.com.au

The Rylstone Food Store opened in August 2003, providing weekend dining along with a range of bread, baking, pasta, preserves and other goodies made on site and available from the store during the day. The aim is to provide seasonal comfort-food using produce from local growers. The business is operated by Kim Currie, one of the pioneers behind the development of regional food and wine in Australia. For 15 years Kim has operated Regional Food & Wine Services, providing education, promotion and development in the field. We also have a range of our produce including freshly baked bread, jams, cookies and other delights. The Rylstone Food Store is open for dinner Friday and Saturday nights, breakfast on Saturday and Sunday, and for lunch on Sundays.

Continue your journey back to Sydney.

Rylstone to Sydney via Lithgow

235 km (3 hr 50 min)