

Margaret River



***Margaret River On Tour* presents the region's finest wine, food and travel purveyors in an immersive showcase in Singapore**

Singapore, 12 September 2018 – Sample fine wines, incredible produce, gourmet foods and learn about unique destination stays and other holiday experiences from Western Australia's Margaret River; as over 30 purveyors from the region come together for an all-encompassing showcase, *Margaret River On Tour*, happening from 8 to 12 October 2018 in Singapore.

Immerse in Margaret River's Best at *Seasons On The Hill*

Happening on 11 October 2018, *Seasons On The Hill* is the star showcase for *Margaret River On Tour*. Housed in a colonial, heritage bungalow, Labrador Park's Tamarind Hill restaurant will be transformed into an inviting Margaret River experience. Guests will be able to meet winemakers and sample wines from some of the region's most recognised vineyards such as *Vasse Felix*, *Cullen Wines* and *Moss Wood Wines*, in addition to discovering new vineyards such as *L.A.S. Vino*, *Oates Ends* and *Windows Estate*. Fine food producers like *Margaret River Nougat Company* and *Bahen & Co.* will also be there to present their specialties. Gourmands can expect to indulge in the culinary flair of celebrated West Australian chefs Evan Hayter and Tony Howell, who will be serving up dishes prepared with the region's freshest seasonal produce.

Additionally, guests can bring home their favourite Margaret River wines and other products from the region, or book their own Margaret River adventure on the spot with tour operators on-site.

"We are excited to be a part of *Margaret River On Tour* for the first time in Singapore. This event brings together a showcase of the region's best offerings, giving fans curated inspirations for an extraordinary holiday," says Michael Whyte of Howard Park Wines, an award-winning winery with over three decades of experience crafting outstanding boutique wines in the Margaret River region.



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The all-inclusive tickets for *Seasons on The Hill* are priced at \$68 per guest (not inclusive of ticketing fee), and can be purchased via www.margaretriverontour.com. This event will take place on 11 October 2018 from 6pm to 9.30pm at Tamarind Hill. A full list of participating vendors is available in Annex A.

Satellite Experiences from 8 to 12 October 2018

Also a part of *Margaret River on Tour*, the week of 8 to 12 October 2018 will see a number of city establishments host events that delve deeper into Margaret River's wine and gourmet offerings.

Wine Buff Wannabe – Margaret River Exposed is a friendly and social masterclass on Margaret River wines. Taking place at Monti, guests can sample 30 of the region's top rated wines from producers such as *Fraser Gallop Estate*, *McHenry Hohnen Vintners*, *Brown Hill Estate*, *Chapman Grove Wines*, *Amelia Park Wines*, *Arimia Estate* and *Larry Cherubino*. Learn what makes Margaret River unique and its wines so sought after, and how the region's terroir differs and impacts the wines. Discover the innovations that are occurring in the Margaret River wine scene, and meet the movers and shakers behind them. Guests will enjoy up to 30% off any wine purchases during the event, with complimentary next-day delivery.

This event is priced at \$40 nett per guest, and takes place on 8 October 2018 from 6.30pm to 8.30pm at Monti.

Liquid Gold – An Icon Chardonnay Degustation is an exclusive seven-course meal at Gunther's Restaurant. Chef Tony Howell will pair dishes created with Western Australian produce such as abalone to exquisite Chardonnays (which is one of the region's flagship varietals) from *Flametree Wines*, *Vasse Felix*, *Xanadu Wines*, *Woodlands Wines*, *Pierro Margaret River Vineyards* and *Cape Lodge*.

This event is priced at \$250++ per guest, and takes place on 9 October 2018, from 7.00pm to 10.30pm at Gunther's Restaurant.



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Sweet Tooth: A Sweet Wine Tasting is a decadent-dessert-degustation experience. Eight Margaret River wines from *Happs Wines*, *Cape Grace Wines* and *Bettenay Wines* will be paired with artfully plated dishes from the Queen of Desserts, Janice Wong of 2am:dessertbar. Look out for delicious, insta-worthy creations that will be paired with sweet wines ranging from off-dry right through to fortified.

This event is priced at \$140 nett per guest, and takes place on 12 October 2018 from 9.30pm to 11.30pm at 2am:dessertbar.

Pressed and Fermented at Salted and Hung offers a taste of Margaret River with chefs Drew Nocente of Salted and Hung and Evan Hayter of Arimia Estate. With a common passion for sustainably farmed produce and minimal waste fare, the chefs will be collaborating on a four-course menu with snacks. The menu will showcase produce from Chef Evan's farm in Margaret River – ethically raised pork and trout – as well as Wagyu beef from Margaret River. All dishes will also be paired with bold wines from *Arimia Estate*, *Cape Grace Wines* and *Woody Nook Wines*.

This event is priced at \$138++ per guest, and takes place on 12 October 2018 from 7.00pm to 10.30pm at Salted and Hung.

For bookings and the latest updates on the list of Satellite Experiences, go to www.margaretrivertour.com.

Win A Trip to Margaret River

From now till 14 October 2018, fans of Margaret River can also participate in an exciting lucky draw via www.margaretrivertour.com. The winner enjoys return air tickets for two to Perth Western Australia, a three-night stay at Smiths Beach Resort, daily breakfast and a dinner at Lamonts Smiths Beach Restaurant, and a Vasse Felix Epicurean Tour.

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About Margaret River

The spectacular Margaret River region in Australia's South West welcomes travellers from around the world like no other destination in Australia. A pleasant three-hour drive south of Perth, Western Australia's premier holiday region offers a unique range of pristine natural attractions, world class wineries and craft breweries, fine restaurants, handmade arts & crafts, unspoiled beaches, towering karri forests, ancient limestone caves and friendly locals.

A young and dynamic region after just 50 years of fine wine production Margaret River is internationally recognised for world class Chardonnay and Cabernet Sauvignon. A marked Mediterranean climate, Margaret River is surrounded by ocean on three sides giving a firm maritime influence. Strong seasonal consistency has allowed Margaret River wine's international reputation to flourish.

About Chef Evan Hayter

With classically-trained and Michelin starred background, Arimia's Head Chef Evan Hayter seeks to combine the finest Margaret River produce with refined technique. Arimia has embarked on an expansive, hands-on regenerative program taking into account all aspects of the farm, and is growing and rearing more and more of the food that makes its way from the property to the plate. The smallest food miles, the highest quality and a genuine, true and honest Margaret River expression is what he strives to provide.



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About Chef Tony Howell

Affectionately known as Chef Tone, Tony Howell is Tourism Australia's ambassador, as the Western Australian face of 'Restaurant Australia'. He has appeared on numerous television cooking shows, hosted Channel 7's hit lifestyle program Fresh TV, and was a guest chef on MasterChef Australia 2011. Having lived in Margaret River for over two decades, Tony is passionate about local, sustainable and seasonal produce. His vision is to spread the word about Western Australia's exceptional produce through an uncompromising approach to food.

