

THE INSIDERS BAROSSA VALLEY

SAL JOHNSON
ARTISANS OF BAROSSA

ENJOY: The Barossa Valley, 60km northeast of Adelaide, is one of the world's great wine-producing regions, with more than 150 wineries and 80 cellar doors. It's a wonderland of wine tastings, great for a day trip or stay-over at one of the many accommodation spots. Expect to see the big names, such as Penfolds and Seppelt. But try, too, an amazing range of wines at Artisans of Barossa, home to six small winemakers — Hobbs of Barossa Ranges, John Duval Wines, Massena, Schwarz Wine Co, Sons of Eden and Spinifex.



The property is set above the vineyards on the outskirts of Tanunda. Grab a glass of your favourite variety, order a plate from in-house eatery Harvest Kitchen and pull up a chair on the deck to watch the sun set over the western horizon; barossa.com; artisansofbarossa.com.

EAT: The Barossa also punches above its weight when it comes to dining; one of the latest additions to the scene is the stunning restaurant at the new home of St Hugo wines at Rowland Flat. With the inimitable and much-loved Mark McNamara crafting exquisite dishes that celebrate the best of the Barossa, it is already a "must do"; sthugo.com/restaurant.

SHOP: For food lovers, you can't go past the Barossa Farmers Market at Angaston. Held every Saturday morning in the sheds behind iconic dining institution Vintners Bar & Grill, the market is a great opportunity to taste your way through the unique culinary culture of the Barossa. It promises "real food from the homes and farms" of the region. I love spectacular stone fruit in the summer months, but every season has its joys. In winter keep an eye out for new-season olive oil; barossafarmersmarket.com.au.

EXPLORE: The Bethany to Angaston Trail is a great way to spend a day (or two) discovering my little corner of the Barossa. The trail winds its way from the historic settlement of Bethany, home to the iconic Turkey Flat Vineyards and Bethany Wines, through the woods at Vine Vale and up over the hills into Angaston. In this rural village with a great heritage walk, call in at Barossa Valley Cheese Co for varieties made from cow's and goat's milk; Casa Carboni for a slice of Italy; and Australia's oldest family-owned winery at Yalumba; bethanyangastontrail.com.

Sal Johnson is the sales and marketing manager of Artisans of Barossa. Originally trained as a chef, she has worked in the wine industry for the past 16 years in Australia and Britain, and has lived in the Barossa for six years. More: artisansofbarossa.com.

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Book private villa stays in Sri Lanka with India Unbound, most with pools, on-site chefs and up to five bedrooms; combine with a tailored itinerary, including wildlife safaris; indiaunbound.com.au.



Brisbane's Emporium Hotel is the only property in Queensland, and one of just five in Australia, to achieve EarthCheck Gold Status for best eco practices; a sister hotel at South Bank opens next year; emporiumhotels.com.au.



Marriott International has redesigned its app for Marriott Rewards members, including enhanced check-in and out facilities; available in five languages for iOS devices with Android version to follow; marriott.com.



Captain Cook Cruises has harbour voyages on several vessels to view Vivid Sydney from May 26-June 17; one-hour cruises from \$39 or dinner-and-drinks options from \$75; captaincook.com.au.

HOME & AWAY



Hotel Henriette isn't the most central of Paris hotels. As a committed right banker, on a recent trip I decide to discover the Rive Gauche. I checked my Metro map and the hotel seemed well served by three stations nearby (and so it is) but catching a cab to the hotel from one in the 1st arrondissement, after about 15 minutes I realised it was quite a way. And at a glance the 13th doesn't throw up any particular charms but Hotel Henriette makes up for it in a design-led boutique-property kind of way. Think: graphic painted plywood features and flea-market finds arranged in Instagram-friendly vignettes. There's a tiny courtyard strung with festive lights and a sweet breakfast room offering a simple spread of yoghurts, baguettes and jams, cold meats and cereals; boiled eggs can be ordered as the only hot offerings. Guestrooms, importantly, are super comfortable. The beds are big and the linen colourful and cosy, there's a tiny desk and cupboard, and the bathroom is newly renovated. And it's not going to put a major dent in your credit card, leaving you to do that with your shopping. More: hotelhenriette.com.

GLYNISTRALL-NASH

ACCESSORY

VICTORINOX
ETHERIUS GLOBAL
CARRY-ON, \$519

Victorinox has added pale matte gold, silver, and rose gold metallic shades to its Etherius collection. The ultra-light cabin case is made from scratch-resistant polycarbonate with airport security-approved combination lock, and an expandable section for added space. Also in two larger sizes. More: victorinox.com.

SHARON FOWLER



T & I LOVES



It's a dismal day outside on Sydney Harbour so there's no place better to be than the Queens Room of the art-deco wonder Queen Mary 2 for afternoon tea, the British institution first served for Anna Maria Russell, the Seventh Duchess of Bedford, in the 1840s and a daily event on Cunard ships for 150 years. It was a 4pm tide-me-over served for the duchess to curb her "sinking feeling" between the aristocracy's two main meals — breakfast mid-morning and a late dinner. High tea was a 6pm meal for the workers so they could get to bed then back down the mines in the morning. Let's leave that to social historians as here come the white-gloved QM2 waiters with silver trays. There is a selection of finger sandwiches — egg mayonnaise, tomato, ham and mustard, and the essential cucumber. Following are fresh scones with clotted cream and strawberry jam. And the cakes, what a visual joy and taste sensation. The tea, Twinings Traditional Afternoon, is a blend of Assam, Kenyan and Ceylon leaves. Musicians entertain in this elegant ballroom and two professional dancers take to the floor. I want to stay forever. More: cunardline.com.au.

GRAHAM ERBACHER

IN THE HOME

NEUE BLVD AMOUR MONOGRAM
SLEEPWEAR SET, \$150

Just the ticket for winter lounging, this long-sleeved pyjama set in nautical navy with white piping is made from 100 per cent cotton. Add your initials to your order and choose a monogram in classic serif or script font. More: neueblvd.com.au.



SHARON FOWLER

ON THE ROAD

ILES FORMULA DISCOVERY PACK,
12 SACHETS, \$42

This compact starter pack contains four sets of Iles Formula's signature shampoo, conditioner and finishing serum, each in 30ml sachets, plus a conditioning distribution comb. Iles Formula's three-step system, conceived by celebrity stylist Wendy Iles, contains silk protein to repair damaged hair and promote glossiness. More: salonbabyhair.com.



SUSAN KUROSAWA

Green peace in deepest England



SNAP
DECISIONS

SUSAN
KUROSAWA

Garden tourism is all the go. Green-thumbed travellers dig it, as it were, and there seems to be nothing more convivial than pottering about grand estates in, say, Britain, or gazing on raked-pebble pockets of perfection in the temple grounds of Kyoto, Japan's great repository of culture.

I am not a gardener, aside from my collection of succulents, which live in little pots all in a row. Caring for them involves me staring intently at each in turn and willing it not to die. It has worked well thus far. But when I travel I like to get more involved in matters of gardening and have developed a late-in-life passion for the work of that most visionary of landscapers, Capability Brown. Last year, British gardeners and many an international visitor, including me, got excited about the tricentenary of his birth and flocked on special open days to many of the estates where his vistas can be enjoyed and strolled upon, such as at Stowe House in Buckinghamshire (pictured).

The Brits are very solid in their thinking about the weather and always seem prepared with brollies and

wellington boots and those special sticks that pop open to become little seats to sit upon. I had thought it was summer so wore a sun frock and sandals and fancied there might be an ice cream van. Someone offered me a slice of lemon drizzle cake, which seemed appropriate.

In the course of covering a respectable slice of the Capability Brown trail, I read about things such as the ha-ha, a deep trench designed to keep stock at bay, and so named, my guide told me, because these recesses were so well hidden that a hapless passer-by would blurt out "Ha-ha!" before falling in. Dare I say that sounds unlikely, and goodness knows what the plunging cattle and sheep cried out. You could quiz me, too, on crinkle-crinkle walls and flowery meads, parterres and rills.

And because I have visited the Garden Museum in London's Lambeth I can also identify Victorian and Edwardian implements such as a cucumber straightener but when I told my constant gardener husband about it all he could say was something that didn't sound much like ha-ha.

Follow on Instagram: @susankurosawa