

JOSEF CHROMY

REGION

Tasmania

Tasmania's food and wine experiences spring from its pristine water and pure air and the skill of its growers and makers. As well as its stunning wines, it produces famous cheeses, premium beef, honey, and some of Australia's best boutique beers.

Australia's southern island is widely recognised as the home of premium sparkling wine production in Australia. Its mild summers and long autumn days are similar to the climates of famous European wine regions. The vineyard soils are formed from ancient sandstones and mudstones and also from more recent river sediments and igneous rocks of volcanic origin.

Tasmania has seven wine growing areas - in the north the Tamar Valley and the North East areas in the north, the East Coast, the North West and the Derwent Valley, Coal River Valley and Huon/Channel areas in the south.

WINERY

Josef Chromy

Josef Chromy Wines is named after its founder octogenarian Josef Chromy. Renowned in the Tasmanian food and wine industry, he has a remarkable life story of coming to Australia from Europe in the 1950s with nothing. Josef Chromy

Wine Varieties

Pinot Noir, Chardonnay, Riesling, Pinot Gris and Sauvignon Blanc.

Wines is the culmination of Joe's experience in the Tamar Valley, which shines through in the quality of the wines, food and hospitality offered at his cellar door and restaurant.

The restaurant matches the best local regional produce with award-winning wines for unique à la carte lunches, sit down dinners, BBQs in the gardens and harvest brunches during vintage.

EXPERIENCES

Go Behind The Label

\$140 per person*

An informative experience filled with flavour.

[Learn More](#)

Fly Fishing at Josef Chromy

\$250 per person*

A unique fly fishing, wine and lunch experience.

[Learn More](#)



The Art of Sparkling \$235 per person*

Go behind the scenes at Josef Chromy winery to learn how traditional method Sparkling wine is made.

Guests will witness disgorging the sparkling wine to remove the yeast, then work with the winemaking team to choose and add the liquor, the final step in sparkling wine making.

Each participant will produce a bottle of sparkling to their own taste and conclude with a 2 course lunch matched with wine.

BOOK NOW



Also in Tasmania...

Moorilla is the newest winery built on Tasmania's oldest vineyard.

The cellar door presents cool climate wines that reflect their terroir and a dedication to the highest quality agriculture and craftsmanship.

Moorilla sits on a peninsula that juts into the Derwent River, 12 kilometres north of the city of Hobart. Mt. Wellington rises above an amphitheater of surrounding hills.

VISIT US

Open daily 10am - 5pm
(excluding Christmas Day)

370 Relbia Road, Relbia, TAS 7258

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wine@josefchromy.com.au

ultimatewineryexperiences.com.au

Go beyond the cellar door

ULTIMATEWINERYEXPERIENCES.COM.AU

*price quoted is in Australian dollars, per person, valid for travel 1 April 2019 - 31 March 2020 and subject to minimum numbers & booking terms & conditions.

MOORILLA

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WINERY

Moorilla

Moorilla offers a rare and exciting combination of wine, food, art, and luxury accommodation.

Small quantities of boutique cool-climate wines are produced on the estate, which shares a site with the

Wine Varieties

Chardonnay, Pinot noir, Riesling, Sauvignon blanc, Cabernet Merlot, Syrah

infamous and thought-provoking Museum of Old and New Art (MONA), which houses Australia's largest private art collection.

You can stay overnight in the high-tech and luxurious MONA Pavilions, which are named after Australian architects and artists. And there are an array of dining choices on site, from the French-inspired cuisine of The Source Restaurant, shared plates in the Moorilla Wine Bar and more casual MONA café.

EXPERIENCES

Moorilla Wine Meets MONA Art \$165 per person*

Wine, art, taste and interpret.

[Learn More](#)

Moorilla Decanted \$450 per person*

Taste premium wines during a private tasting.

[Learn More](#)



Posh-As Day at MONA \$379 per person*

Travel by ferry in style from Hobart in the super exclusive Posh Pit.

Enjoy a self-guided exploration of MONA before your private behind-the-scenes tour of the winery and vineyard. The tour includes a tailored tasting of Moorilla's Praxis and Muse Series in the fancy underground Barrel Room.

Then, enjoy a two course lunch at The Source Restaurant, with matched wines before your return to Hobart.

BOOK NOW



Also in Tasmania...

[Josef Chromy Wines](#) cellar door and restaurant is a stunning location to experience superb Tasmanian wines and fine cuisine made with fresh local produce.

Set among old English gardens and stands of 100-year-old oak trees, and overlooking a picturesque lake, winery and a 61-hectare vineyard, the property is a 15-minute drive south of Launceston.

Go beyond the cellar door

ULTIMATEWINERYEXPERIENCES.COM.AU

VISIT US

Open Wednesday - Monday 9.30am - 5pm
Daily in January
(closed Christmas Day)

655 Main Road, Berriedale, TAS 7011

+61 3 62 77 99 78

bookings@mona.net.au

ultimatewineryexperiences.com.au

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