

## MOORILLA

### 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

#### 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](#)

#### Tasmanian Wine and Oysters \$150 per person\*

World-class oysters & cool climate wines.

[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](http://ULTIMATEWINERYEXPERIENCES.COM.AU)

### VISIT US

Open Wednesday - Monday 9.30am - 5pm  
(excluding Christmas Day & Good Friday)

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[ultimatewineryexperiences.com.au](http://ultimatewineryexperiences.com.au)

\*price quoted is in Australian dollars, per person, valid for travel 1 April 2018 - 31 March 2019 and subject to minimum numbers & booking terms & conditions.