

Spring Gems of the Southern Forests

5 Days/4 Nights

4 November 2024

Inclusions

- Complimentary transfers from Mandurah
- Guide - Multi Award Winning local - **Peter Casonato**
- Escorted by Travel with Me Director - **Annette Porter**
- 4 nights accommodation in central Pemberton
- All Meals/All Touring/Fully Escorted
- Exclusive tour through Bannister Downs Dairy
- Dinner with Wine Maker, Mark Aitken, at his cellar door at Woodgate Wines/Catered by Chef Joe Ditri
- A private tour through Southern Forests Tea Plantation
- Cheese making (and more) class at Lost Lake Winery
- A guided wildflower and art walk through Understory Art & Nature walk.
- A long table lunch at stunning Silkwood Winery
- Meet farmer Paul, at Smashastrawb and eat/pick your own strawberries
- Visit an Avocado farm and pick your own Avos
- A pizza night at the home of one of our favorite local families, the Peos family - farmers and winemakers in Manjimup for more than 90 years.
- Private 6 course dining experience with well known local chef, Joe Ditri, featuring local produce of the Southern Forests
- More Hidden Gems

Price from \$2962pp Twin Share/from \$3274 Solo



Itinerary

Day 1 ARRIVE PEMBERTON

Catch our courtesy transfers from Mandurah train station or drive to Pemberton for a 2.30pm check-in and meet Pete and Annette for a quick intro.

Your journey will take you through wonderful small towns and undulating countryside to arrive in Pemberton in the early afternoon. You will have time to settle into your accommodation and freshen up before we head out for our welcome dinner and an opportunity to get to know your fellow travellers.

DAY 2 EXPLORE MANJIMUP

After breakfast this morning we will explore the Manjimup area and visit some of the local farms where you will meet some of the characters that farm the region. You will hear their stories and feel their passion for the area and their produce. Their forward thinking farming practices will amaze you. Avocados are on the list this morning.

Lunch today at Tall Timbers Restaurant, a regular feature on all of our Gems Experiences, Great food and a fabulous variety of local wines.

After lunch we are off to Three Ryans to check out their seasonal produce. Three Ryans is a family farm that is leading the world in regenerative agriculture, a conservation and rehabilitation approach to food and farming systems.

Dinner tonight will be with Winemaker Mark Aitken, at his cellar door at Woodgate Winery. Fully catered for by Chef Joe Ditri

DAY 3 NORTHCLIFFE

After a hot breakfast, we head off for a scenic drive to the small timber town of Northcliffe. An earlier start today but it will be a magical day as we discover wildflowers and enjoy a guided nature and art walk at Understory in this historic town.

We have arranged a private tour at Bannister Downs Farm, a family owned, ethically run dairy providing milk to Western Australia. Cows here are treated like family and are milked only 10 metres from the processing facility. Watch the girls bring themselves into be milked at this state of the art facility, The Creamery.

A fish and chip lunch here at the Northcliffe Workers Club and then off for a scenic drive to discover one of the areas newest Gems, Southern Forests organic Green Tea.

A short break back at our motel before our dinner which will be at the home of one of our favorite local families, the Peos family – farmers and winemakers in Manjimup for more than 90 years.

Please remember that we are visiting working farms and not tourist sites therefore itinerary changes may occur due to their work commitments

DAY 4 CHEESE MAKING WORKSHOP AND FINAL FEATURE DINNER

We commence the day with a fully cooked breakfast before heading out to tour some more countryside and pop into a local strawberry farm. You will not believe how amazing the berries taste straight from the source. Next, we head to Lost Lake Winery in Pemberton where we will enjoy a cheese making workshop using milk sourced from Bannister Downs Dairy.

A light lunch here in this beautiful location before heading out to the Vineyard with Ash to learn about his wines and some other very interesting projects going on at the estate. Purchase wines here for our evening farewell dinner.

A short break at the hotel before glamping up for our private, 6 course, dining experience at Two Little Black Birds with Chef Joe Ditri. Tonight's dinner will showcase the local produce from the farms we have visited this week.

DAY 5 MANJIMUP BACK TO MANDURAH STATION

A surprise Gem this morning before a later breakfast at Two Little Blackbirds. Then a visit to the regions newest foodie attraction, Hound & Hunter. A Deli and test kitchen and opportunity to sample some of the truffle inspired produce, maybe even take some home with you. A quick stop then at the Heritage Park and visitors centre for some last minute purchases, and where our time together ends. Your complimentary transfer will collect you from the Manjimup Visitors Centre and take you back to Mandurah Station.

Fitness Level

Please note that this tour involves walking across some farmland which will be a mixture of terrains and will vary dependant on weather conditions. Clients must be able to get on/off the bus unaided, manage own luggage and occasionally be able to stand up for up to 30 minutes at a time.

Contact Annette 0402 31 0044

annette@travelwithme.com.au

travelwithme.com.au/southern-forests-experiences

Based on departure 4 November 2024

- **Subject to minimum numbers of 10 and max of 14 participants only**
- **Deposit of \$300 due within 7 days of confirmation**
- **Final payment due 45 days prior to departure**
- **Itinerary and pricing are subject to availability and subject to change without notice**
- **Cancellation and Amendment fees will apply and can be up to 100%**
- **Please ask your travel consultant for a competitive Travel Insurance quote**



Peter Casonato



Annette Porter