





TO PERK UP // De Groot Coffee - Port Elliot

Four hundred years ago coffee was hauled across the globe in hulking sailboats, and losing half the crew along the way wasn't unheard of. Luckily, things are a tad easier today.

But the craving for good coffee hasn't changed. With nearly 30 years of combined experience in the coffee industry, De Groot Co. have dedicated the last few years to the pursuit of quality coffee.

De Groot Coffee Co. grew out of our insatiable love for coffee, and from their desire to deliver truly good coffee to the people who share this love. Their major focus is on single origin coffee, this means coffee that is sourced from one specific location in order to provide a flavour that is as unique as it is delicious.

Check out De Groots digs in Port Elliot or enjoy their coffee throughout many renowned coffee shops in Adelaide

> Shed 5, Factory 9, Cnr Hill St & Waterport Rd, Port Elliot, SA 5212



TO EAT // Small World Bakery

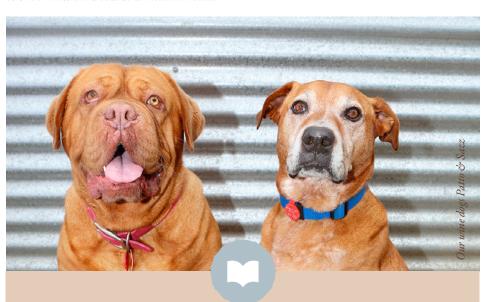
For all those that like a little artisan crush, Small World Bakery are the forerunners. They have commenced sourcing a variety of older wheats and other heritage grains such as Einkorn, Emmer, Spelt and Khorsan. Only a minute amount of these seeds are available and plantings are in Langhorne Creek, but it will take several years until sufficient volume is ready to produce flour to use in their bread production.

In the meantime they have ordered and have under construction a 40" American Stone Mill---the first to be commissioned outside of North America.

As they expand the area of grain and growth their job is to also encourage other growers into producing these fantastic grains.

The best part is you can order your bread online. It is delivered to the Adelaide CBD for free..so jump on now. Dare I say 'Raisin Rye' out loud;-).

- > smallworldbakery.com.au
- > facebook.com/SmallWorldBakery



TO READ // Wine Dogs Australia 5

"It's a delightful book, simple but ingenious in concept and content."

- Mike Jaensch, Winestate Magazine

Anyone who visits a winery can't help but notice the omnipresent dog – as much a part of the place as the winemaker or the cellar hand. This fifth edition of Wine Dogs Australia is a large-format book and features over 150 wineries from around the country with stunning portraits of their loyal pooches.

Along the way, the mutts and pure breds are interspersed with short essays by Australian wine writers.

You will treasure this glossy coffee table book and have a few giggles as you flip the pages. Wine dogs Australia 5 will be released in September for purchase online or in participating wineries and cellar doors.

> winedogs.com

RRP \$35.00



TO EXPERIENCE // Ferment the Festival

Ferment the Festival will showcase some of Australia's finest cheese makers and artisan producers of fermented foods and beverages over four fabulous days.

Ferment the Festival is the progression of the decade long and critically acclaimed cheesefest. Director, cheesemaker and South Australian premium food and wine ambassador, Kris Lloyd is the driving force behind the successful festival and now brings her next distinctive foodie experience to South Australia. Visitors to Ferment the Festival will be able to indulge in all things fermented – which surprisingly covers a wide variety of foods and beverages.

WHEN & WHERE
Thursday 19 – Sunday 22 Cctober 2017

Ferment the Festival will be held in the picturesque Rundle Park, Kadlitpina. Located on the corner of East Terrace and Rundle Street in the heart of Adelaide and the secure area can accommodate up to 10,0000 visitors at any one time.

- > fermentthefestival.com.au
- > facebook.com/fermentthefestival





TO STAY //

The Top Shed at Blewitt Springs

Located in the beautiful McLaren Vale wine region, The Top Shed is a converted ensuite shed on our 2.5 acre property in Blewitt Springs.

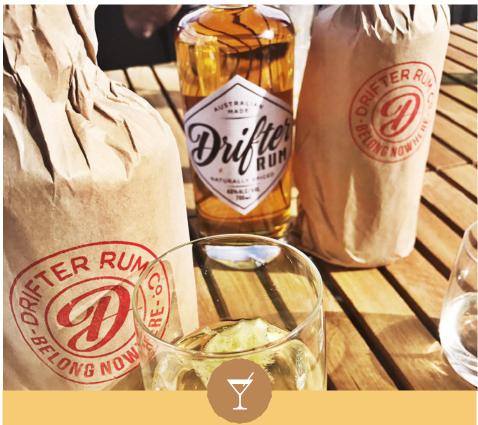
It's the perfect space for solo travellers visiting the region on business, or a couple wanting to get away to the McLaren Vale wine region for some privacy without the price tag.

Many overseas and local guests are mesmerized by a mob of kangaroo's grazing at the end of the day. A real wild life show.

- > book now with airbnb
- > facebook.com//thetopshedatblewittsprings







TO DRINK // Drifter Rum

I love to see people following their dreams whilst enjoying the good things in life too. The last time I saw this renowned Fleurieu surfer Luke Horlin-Smith, I'm sure it was Year 12 prom. In fact it was a scruffy blond melting pot of 'surfer boys' with coat hanger shoulders singing a Kate Bush song on the stage. (Babooshka rings a bell?). Fast forward several years and here is Luke Horlin-Smith and a couple of his design buddies -Aaron Woods and Sam Altorfer from Woodscannon Design Studios producing the Drifter Spiced Rum.

The mod design and simplicity of this distill with just a hint of cinnamon kicks Barcadi's butt. Produced in the southern Fleurieu, I'm sure the medicinal effect warms the cockles of the surfing heart. There are whispers that a distillery build is in the making. Check out facey and instagram to see where they are selling and pouring. A recent Drifter cocktail was observed and maybe sampled from 'The Gallery' Adelaide. Drifters Rum with Gosling Dry Ginger and dehydrated apple! Oh yeah! Be a purchaser of this small bottle run whilst stocks last.

> facebook.com/drifterrum

Nicky Connolly Oliver's Taranga Vineyards



Favourite hiding spot?

On the Heysen Trail

- Deep Creek National Park

Favourite place to eat?

Delicious breaky and coffee at

Coffee Factory, Port Noarlunga



OTHER LINKS //

- > mclarenvale.info
- > daytrippa.com.au/mclaren-vale
- > instagram.com/thefruitfulpursuit

Stay tuned, the Oliver's Taranga team will share more of our favourite places in Summer!

- > 246 Seaview Road, McLaren Vale SA 5171
- > oliverstaranga.com













