



The Mudgee Fine Foods Incorporated FARM WALKS focus on the grass roots level of production, where participants meet the farmers and learn how their produce is grown. Sometimes there is the chance to pick your own and taste the difference fresh, ethically and locally grown makes! We will visit two farms on the third Sunday of the month from March through to November.

This month's Farm Walk is on **Sunday 21st October 2018**

ROTH FAMILY ORCHARD – 108 Eurunderee, Mudgee

Cherry blossom bloom is a magical time of year and if the weather Gods are kind we will experience firsthand the last of these beautiful blooms and the first tiny cherries starting to form.

Many have visited this farm in cherry season when the orchard opens for pick-your-own. This is a chance to see the cherry trees in bloom.

There are five cherry varieties grown - Sambas, Rons, Vans, Black Star and Simone. The Roth family sell their famous cherries in late November - early December in the three weeks they're in season - so definitely get in quick at the Farmers' Markets for those! Learn all about cherry growing and pollination and see the bees hard at it in the orchard carrying out the vital work of pollinating the fruit.

The Roth Family Orchard is located in the Eurunderee region of Mudgee, first planted in 2008 and 2009 it is irrigated from Pipeclay Creek which is just upstream of where Adam and Katerina Roth planted Mudgee's first wine grapes in 1858 and grew orchard fruits and fresh vegetables, supplying the Gulgong gold rush.

VINIFERA WINES – 174 Henry Lawson Drive, Mudgee

Spring is here, and the vines are at the beginning of bud burst out in the vineyard, with some varieties presenting full leaves while others showing small buds still waiting to open.

Nestled in the 'magic triangle' on the outskirts of Mudgee, Vinifera is a proudly family-owned and Certified Organic vineyard established over 20 years ago. It is an award-winning vineyard specialising in Spanish varietals such as Tempranillo, Gamacha as well as luscious dessert wines. The Cellar Door has now expanded to house plenty of local food produce and the famous Mudgee Hampers.

Visitors will get a chance to taste the wines out in the vineyard while they learn about the vines they come from and how we are preparing for the 2019 Vintage.

DETAILS

CONTACT: Julie Watt – Farm Walks Coordinator. farmwalks@mudgeefinefoods.com.au or 0412 222 442.

TIMES: Meet at 9.00 am at the Mudgee Visitors Centre, 84 Market St, MUDGEE. Usually finished by 12 - 12.30 pm.

REQUIREMENTS: Own vehicle or arrange to share, covered shoes, hat, sunscreen and water.

TICKETS: \$15 per person or \$35 per family (2 adults & a few children) extra children \$5 each.

Tickets can be purchased in person at either of our Farmers' or Makers' Markets or via the Mudgee Visitors Centre at 84 Market Street, 02 6372 1020 or on-line at either www.mudgeefinefoods.com.au or www.visitmudgeeregion.com.au/whats-on/farm-walks If you 'like us' on Instagram and Facebook we can keep you up to date with future events ☺