

A LITTLE BIT OF BROKE

Celebrating the 20th anniversary of this much-loved festival in our bicentennial year, get a taste for the Hunter Valley's wine and food trail less travelled. Join us 15-17 March 2024 and immerse yourself in all things Broke-Fordwich across 16 great venues in one fabulous weekend.



A Little Bit of Broke!

Back in an all-new format, this festival style weekend lets you explore the wine trail less travelled.

Discover incredible wine, food, farm gate produce, experiences and accommodation in a picturesque corner of the Hunter Valley.

Grab your festival Starter Kit from just \$35 and add experiences, events and dining. Tickets, itineraries, transport and program at brokefordwich.com.au

PROGRAM + TICKETS



THE FESTIVAL “HOW TO”

Friday 15th to Sunday 17th March 2024

It's a weekend to discover incredible wine, food, farm gate produce, events, live music, experiences and accommodation

- 1 Grab your gang and a **Festival Kit** which includes your festival entry, a take home Riedel tasting glass, map, program and either 4 (\$35) or 8 (\$50) tasting tokens which can be redeemed for a tasting at your choice of cellar doors.
- 2 Add dining, experiences, events, workshops – see Bookable Add-Ons for a taste of what's on offer.
- 3 Decide if you want to take the shuttle bus around the festival locations and whether you'd like to book for one (\$25pp) or two days (\$40pp).
- 4 Start planning your itinerary – see full details at brokefordwich.com.au



MARGAN WINES & RESTAURANT



Saturday 16th March, 10.00am – 5.00pm

Sunday 17th March, 10.00am – 5.00pm

Margan are regional leaders so it's a must-do stop on your festival itinerary. Relax in the courtyard and cellar door and sample a selection of sustainably farmed wines while selecting from the 'small plates' menu. For outstanding farm to table dining, book a table in the acclaimed Restaurant. Learn a little on a one-hour guided tour of the vineyard, kitchen garden and winery, including a flight of five premium wines. And don't miss the Dining Under the Stars event on the Friday evening – details & tickets: <https://margan1.rezdy.com/581499/dining-under-the-stars>



HUNTER LAVENDER FARM



Saturday 16th March, 10.00am – 5.00pm

Sunday 17th March, 10.00am – 5.00pm

Take a break from the everyday and make your way to Hunter Lavender Farm – a family-run farm, who grow, distil and process lavender using traditional methods and ecologically sustainable practices to deliver premium-quality, all-natural lavender products straight from their farm to your home. Discover their genuine passion for lavender and bees at A Little Bit of Broke, indulge in a memorable lavender sensory experience whilst enjoying the stunning countryside scenery.



MOUNT BROKE WINES & RESTAURANT



Mount Broke Vineyard Delights

Saturday 16th March, 10.30am – 5.00pm

Sunday 17th March, 10.30am – 5.00pm

Experience the pure joy of wine tasting, paired with delectable pasta dishes and wood-fired pizza while taking in the stunning view of the Hunter Valley and a picturesque outlook over the Brokenback Range's sandstone escarpments. Meet Phil, the passionate mind behind Mount Broke Wines, dedicated to creating an atmosphere that's best appreciated in person. A celebration of wine and culinary delights, all against the fabulous Hunter Valley backdrop.



STARLINE ALPACAS & FARMSTAY



Alpaca Farm Experience

Saturday 16th March, 10.00am – 3.00pm

Sunday 17th March, 10.00am – 3.00pm

Join us for a day filled with farm adventures and animal encounters. Take a leisurely stroll through our scenic farm and meet, and even feed, our friendly farm animals. While you're here, be captivated by the incredible art of Whip Cracking, explore unique market stalls, witness the art of weaving at live demonstrations, and gain insights into the world of alpaca fibre and wool.



1813

Veronton in the Vines



Saturday 16th March, 10.00am – 6.00pm

Sunday 17th March, 10.00am – 3.00pm

Join us for Veronton in the Vines at the 1813 cellar door on Tinonee Vineyard Estate. Enjoy five 30mL tastings of our estate grown wines paired with five Veronton dumplings (vegan options available) and a small gift for \$25 per person. Elevate your experience – add a spring roll for \$10. Relax and enjoy this perfect pairing among the vines, no bookings required.



WHISPERING BROOK

Wonders of Whispering Brook



Saturday 16th March, 10.30am – 5.00pm

Sunday 17th March, 10.30am – 5.00pm

Discover our passion and learn the secrets of artisan winemaking and olive oil production at Whispering Brook. Indulge in our unique Portuguese inspired wines and experience the flavours and aromas when paired with sensational local artisan chocolates. We will also be offering special wine tasting events over the weekend at set times. Cheese and antipasto packs can be pre-ordered at <https://www.whispering-brook.com/Experiences> and Pizzas will be available on Sunday only.



TALITS ESTATE

Tastes of Talits



Saturday 16th March, 10.00am – 5.00pm

Sunday 17th March, 10.00am – 5.00pm

Come and explore Talits Estate, blending modern flair with French-inspired elegance. We'll be offering tastings of our award-winning wines, including chardonnay, rosé, sparkling wines and a variety of reds. Enjoy the scenic lake view with a glass of wine or draught beer, complemented by locally sourced cheeses, charcuterie, and homemade cakes.



KAWAL ROCK DISTILLERY
Cocktails & Jazz @ Kawal Rock



Saturday 16th March, 10.00am – 5.00pm

Sunday 17th March, 10.00am – 5.00pm

Experience the unique charm and immersive experience of Kawal Rock Vineyard. Sip on \$15 cocktails and refreshing \$10 G&Ts, sample our range of wines and savour a diverse array of flavours from food trucks, all while enjoying the soulful tunes of a live jazz band.



MAGOONYS COFFEE HOUSE
Magoonys Coffee House
Collaboration

Saturday 16th March, 8.00am – 5.00pm

Sunday 17th March, 8.00am – 2.00pm

At the heart of Broke Village, Magoonys will be serving up some of the region's best coffee and cakes all weekend. We'll also be offering cheese and charcuterie platters, and will open on the Friday evening for Pizza, beer, wine and cheese. Our sister catering company Motty's will also serving delicious Italian spaghetti and meatballs over the weekend. Pop by, you won't go hungry!



THE LITTLE WINE COMPANY
A Little Masterclass

Saturday 16th March, 10.00am – 5.00pm

Sunday 17th March, 10.00am – 5.00pm

Immerse yourself in Italian varieties with a winemaker-led Masterclass where you'll taste 6 beautiful wines matched with 6 individual food pairings. Winemaker Suzanne Little, along with husband and fellow winemaker Ian have been trailblazers of alternative grape varieties in the Hunter Valley. Join Suzanne for a fun and informative hour, chatting about all things Italian including Pecorino, Vermentino, Pinot Grigio, Sangiovese and Barbera.



HONEY WINES AUSTRALIA
Sweet Sips: A Mead Exploration



Saturday 16th March, 10.00am – 5.00pm

Sunday 17th March, 10.00am – 5.00pm

Nestled in the heart of Broke, we're a family-run business inviting you to discover the ancient art of mead-making, also known as honey wine, often referred to as the "drink of the Vikings". For just 2 tokens, embark on a flavourful journey with 6 mead tastings and as a sweet bonus, tantalise your tastebuds with a honey tasting – unlocking the essence of this golden elixir.



WINMARK WINES
& ART GALLERY
Winmark Chardonnay & Seafood
Experience



Saturday 16th March, 10.00am – 7.00pm

Sunday 17th March, 10.00am – 5.00pm

Winmark Wines is not just a premium Chardonnay producer, but a remarkable destination of Wine & Art. Discover Winmark Wines & enjoy a delicious Seafood Platter matched perfectly with a glass of our extraordinary Chardonnay. Or Chardonnay in hand, meander through our fabulous sculpture park & art gallery. Join us for Sunset Vibes at Winmark Saturday night, enjoying a stunning sunset with music, Chardonnay, Cheese platters & seafood.



GREENWAY WINES
Signature Greenway Experience



Saturday 16th March, 10.00am – 5.00pm

Sunday 17th March, 10.00am – 5.00pm

Celebrate in country style gardens at the iconic Red Barn Cellar Door. Try our signature range of Italian inspired wines, or a chilled glass of Frosé or simply enjoy a shared antipasto picnic and take it all in. We'll have live music in the afternoons! Be sure to book your seat in our Studio Kitchen as Chef Nathan Cooper shares the tips of his trade, and demonstrates his perfect Crispy Skin Barramundi and caramelised cauliflower dish. Sip, listen, participate, and later enjoy your seafood meal, paired perfectly with our wine.



RIVERFLATS ESTATE
& BARE NATURE S'KIN
Embrace Artisanal Creations



Saturday 16th March, 10.00am – 5.00pm

Sunday 17th March, 10.00am – 5.00pm

Indulge yourself in free samplings of locally made body scrubs, foot scrubs, and moisturising creams. Delight your palate with tastings of hot olive, olive oil, and exquisite gourmet condiments including caramelised soys and vinegars. Join us for a collaborative journey into nature's embrace and artisanal creations.



CAEL'S GATE WINES
Cael's Gate Wine Affair



Saturday 16th March, 10.00am – 5.00pm

Sunday 17th March, 10.00am – 5.00pm

We're a family-owned and operated boutique winery, crafting award-winning wines since 2016. Join us for a day filled with exceptional wines, delicious grazing boxes and live music from 11am – 2pm in a warm and welcoming ambiance, where you can relax, sip and relish. Come and experience the passion we pour into every bottle. It's sure to be an affair to remember!



KRINKLEWOOD WINES
Biodynamic Wine, Food & Fun



Saturday 16th March, 10.00am – 5.00pm

Sunday 17th March, 10.00am – 5.00pm

We are kicking off for A Little Bit of Broke at Krinklewood with the flavours of authentic wood-fired pizzas, heavenly gelato, and exquisite biodynamic wines crafted on-site by our acclaimed Italian winemaker, Valentina Moresco. Immerse yourself in the enchanting European ambiance of our estate, basking in the irresistible allure of Italy.

A LITTLE BIT OF BRoKE

BOOKABLE ADD-ONS

A LITTLE BIT OF MARGAN

Go behind the scenes of a working vineyard and winery. Learn a little on a one-hour guided tour of the sustainably farmed vineyard, Restaurant kitchen garden & orchard and Margan winery. Sample wines straight from the tank and enjoy a tasting flight of premium wines.

Session Times: 10.30 am & 12.30 pm, 90 minutes duration

Price: \$30.00 per person

THE LITTLE WINE COMPANY

Immerse yourself in Italian varieties with a winemaker-led Masterclass. Join Suzanne for a fun and informative hour while we chat about all things Italian including Pecorino, Vermentino, Pinot Grigio, Sangiovese and Barbera. You will be presented with six beautiful wines matched with six individual food pairings.

Session Times: Saturday 11am & 2pm, Sunday 11am – 1 hour duration **Price: \$45.00**

WINMARK WINES & ART GALLERY

Winmark Wines is not just a premium Chardonnay producer, but a remarkable destination of Wine & Art. Discover Winmark Wines and pre-book your delicious Seafood Platter matched perfectly with a glass of our extraordinary Chardonnay.

Session Times: anytime throughout both days
Price: \$45.00

GREENWAY WINES

We're in cahoots with our chef to offer cooking classes in the Red Barn Kitchen at 10.30am on Saturday and Sunday for \$90.00, while outside we're celebrating the last of vintage and summer with cold Frosé for adults and slushies for the kids.

Session Times: Saturday 10.30am, Sunday 10.30am – 1.5 hour duration **Price: \$90.00**

CAELS GATE WINES

Join us for a day filled with live music, delicious grazing boxes, live music from 11am – 2pm and a wide array of our exceptional wines. Come and experience the passion we pour into every bottle. It's sure to be an affair to remember!

Session Times: anytime throughout both days – all day duration
Price: \$35.00

WHISPERING BROOK

Indulge in our unique Portuguese wines and experience the flavours and aromas when paired with sensational local artisan chocolates.

Session Times: 10.30am, 12.00pm, 1.30pm & 3.00pm both days – 1 hour duration **Price: \$30.00**

LEAVE THE CAR AT HOME

The hop on hop off bus is back for 2024, circling Wollombi and Milbrodale Roads daily. Simply book your day shuttle when you book your Festival Kit.



THANK YOU TO OUR SPONSORS





A LITTLE BIT OF
BROKE



A Little Bit of Broke FAQ's

Q: Can I buy tickets on the day?

A: Festival Starter Kits and Festival Super Kits must be pre-booked but you can book right up until the day of the event, even from your mobile device at the event. Bear in mind some tastings sessions and Special Events may have sold out prior. Book online at <https://brokefordwich.com.au/a-little-bit-of-broke/>

Q: How do the tasting tokens work?

A: Purchase your Festival Starter or Festival Super Kit, - from just \$35 which includes your festival entry, a take home tasting glass, festival map and either 4 (Starter Kit) or 8 (Super Kit) to use at your chosen wineries. Each token can be redeemed at your chosen Cellar Door for a 60ml serve of wine.

Q: Can I buy additional tokens?

A: Yes, of course. Each venue will have additional tokens available for purchase in packs of 4 and 8 for your convenience.

Q: Where is the Festival Hub?

A: The Festival Hub is your starter point for A Little Bit of Broke and is located adjacent to the RFS at McNamara Park, Broke. Here's where you collect your Festival Kits, and also where the shuttle buses will be departing from!

Q: Can I just show up to any of the Special Events?

A: Every year, A Little Bit of Broke is extremely popular with wine and food lovers. We'd hate to see you disappointed so booking for Special Events and workshops that require a booking is always recommended.

Q: What wineries are involved?

A: Our incredible wineries include 1813, Margan Wines, Mount Broke Wines, Whispering Brook, Talits Estate, The Little Wine Company, Honey Wines Australia, Winmark Wines, Greenway Wines, Cael's Gate Wines, Krinklewood Wines & Kawal Rock Distillery.

Q: Will there be a shuttle bus to run between venues?

A: Absolutely! Simply pre-purchase a one or two-day shuttle pass at the same time you grab your Festival Kit (or go back to our website closer to the event and pre-purchase your shuttle if you decide to later). Regular shuttle bus transfers will leave from the event HUB and travel up and down Milbrodale Road and Wollombi Road.

Q: Is the event family friendly?

A: Yes, children are more than welcome at all of the locations. Under 18's will of course be unable to taste wine, or consume alcohol and will not require a Festival Kit.

Non-alcoholic beverages are available at most venues. Don't forget to check out Starline Alpacas for a great family experience, as well as Hunter Lavender Farm, Bare Natures'Kin & Riverflats Estate each with a variety of fun, hands on activities and products to suit both non and wine drinkers as well.



A LITTLE BIT OF
BROKE



A Little Bit of Broke FAQ's

Q: Do I have to make a lunch booking at one of the events in the program?

A: If you missed out on a ticketed food and wine event, or a booking at one of our restaurants don't worry! A variety of food will be available over the weekend at each of our participating cellar door and distillery venues. Pack a picnic rug and pull up a spot in the sunshine.

Q: I want to enjoy the entire weekend, where can I stay?

A: Lucky for you Broke has a huge range of accommodation options.

Check out the list here <https://brokefordwich.com.au/hunter-valley-accommodation/>

Q: I don't drink wine, should I still come?

A: Absolutely! You can take home your special festival tasting glass and either gift your tasting tokens or trade your them to others in your party!

Q: I still have questions, who can I speak to?

A: Please email events@kiscreative.com.au for any additional information you might require.