



TUSCANY & PIEDMONT 2020

'THE HEART OF ITALIAN WINE' WITH MICHAEL TREMBATH



Tuscany and Piedmont

May/June 2020

'The Heart of Italian Wine'

Join renowned Melbourne wine importer, Michael Trembath, on this incredible tour. Only 20 places available.

Michael has been importing some of Italy's greatest wines since 1985, the last 25 years as co-owner and director of Trembath & Taylor. Apart from living in Italy for two and a half years in the early '90's, Michael has made numerous return trips - more than 50 - passionately working with the country's leading winemakers. During this time, he has developed a deep interest in the regional foods of Italy, as well as the local culture.

All this will be revealed on this tour!

'The Heart of Italian Wine' covers the two truly great regions of Italian wine - Tuscany and Piedmont. In so doing, we are exposed primarily to Italy's two iconic grape varieties - Sangiovese and Nebbiolo - through in-depth tasting visits at Michael's wineries, as well as lunches and dinners at both wineries and restaurants specializing in regional cuisine.

But 'The Heart of Italian Wine' is much, much more. We visit Siena, San Gimignano, Lucca, Florence, Genova and Torino, in each case soaking up the history and learning why each city/region is unique, whilst taking in the local specialties that make up the gastronomic paradise that is Italy.



Michael Trembath

Michael is from Melbourne and is a former Dux of the Roseworthy College Wine Marketing course. Following extensive experience in the retail trade in the early 1980s, Michael joined W. J. Seabrook where he became a shareholder and partner, fulfilling the role of Sales and Marketing Director. During this period, he worked with some of the leading wine producers in Italy, developing a keen interest in quality Italian wine.

In 1992, Michael went to live and work in Milan, spending two years with the leading shippers of Italian wine, Neil and Maria Empson.

He then returned to Australia to start his own Italian wine distribution and marketing company - Trembath & Taylor Pty Ltd - together with his business partners Virginia Taylor and latterly, Matt Paul. The portfolio includes such leading Italian producers as Bollini, Pieropan, Marcarini, Jermann, Felsina and Umani Ronchi and the company operates nationally, delivering daily to fine wine retailers and restaurants and online at www.vinoitaliano.com.au.

Michael maintains close contact with these producers and the industry in general through regular travel; in 2017 he made his 46th trip to Italy.

Michael is well-known in hospitality circles through his work with Slow Food, the Melbourne Food and Wine Festival, GUSTO, various educational institutions and numerous trade and corporate presentations.

A keen golfer, Michael is also a principal of Golf and Wine in Italy, a company specializing in tours that combine his two main interests.

Elizabeth Toubos

Elizabeth is a cook and gardener. She ran her own business making chocolates and cakes for all occasions for 23 years and retired in 2014. Earlier this year Elizabeth and Michael moved to Yea to live their long awaited dream of living in the country. Elizabeth now manages the property using Permaculture principals and biodynamic methods. They hope to soon host guests at their property for education days and 'Paddock to Plate' lunches.

It was in 1995 that Elizabeth discovered her obsession for Italy during a 4-month European holiday. "The moment I arrived in Italy I knew that the country would become a big part of my life. When I got to Rome I immediately threw a coin over my shoulder into the Trevi Fountain as a guarantee of my return." Return she did on many occasions over the years!

Fate sealed her Italian obsession when she met her life partner Michael Trembath. They travel to Italy regularly, searching out new undiscovered places and hosting gourmet food and wine tours for small groups.



Day 1 – Sunday 24th May 2020

ROME arrival and on to TUSCANY – Castelnuovo Berardenga

Our meeting point is Rome Fiumicino Airport where we transfer to our accommodation in Tuscany. Alternatively, you may choose to meet us at our hotel. Take time to rest or explore before our welcome dinner. During the dinner you will meet your host Michael Trembath and his partner Elizabeth Toumbos who will give you some insight on what to expect during the tour.



Day 2 – Monday 25th May 2020

TUSCANY - Gaiole and Siena

A day of vinous history. We visit Marco Ricasoli-Firidolfi at the Rocca di Montegrossi winery, located in Monti in Chianti (Gaiole), long considered one of Tuscany's Grand Crus. Rocca di Montegrossi is named after the historic fortress (La Rocca) built by Marco's ancestor, Geremia, during the Longobard period (600 – 800AD). Marco is part of the Ricasoli family that wrote the story of Chianti Classico, creating the 'formula' for the wine we know today at the site of what is now his San Marcellino vineyard.

We taste basically where Chianti was invented!

Going on to Siena, we have lunch and free time to walk the Campo and circling lanes. It seems to echo more in the absence of the thundering hooves of the Palio.

This evening over dinner we experience a range of wines from the affiliated properties of our hotel - Borgo Scopeto own vineyards in Chianti, Montalcino and further afield.



Day 3 – Tuesday 26th May 2020

TUSCANY - San Gimignano

It's not all about wine (or is it?)

This morning we head to San Gimignano the 'Medieval Manhattan', so named because of the towers built during the Renaissance, the remnants of many which still remain today. We will have the opportunity to visit the 'commune' (city offices) and see the amazing 3-D model of the town as it was some 500+ years ago.

San Gimignano is famous for more than the towers, however. The local white wine - Vernaccia di San Gimignano, is delicious and was Italy's first DOC White in 1964, literally setting the industry on its quality drive - and the gelateria in the main 'piazza' is reputed to be Italy's best.

Following the morning's walking tour (and early gelato?), we go on to Poggio Alloro, a nearby Agriturismo, for lunch. The concept of Agriturismo - a working farm, the name coming from a combination of 'agriculture' and 'tourism' - is something that has revived the Italian country-economy over the last 40 years or so.

Poggio Alloro produces wine, olive oil, pasta, meat, cured meats, saffron and honey and, not surprisingly cook books! Lunch will be from their own produce.



Day 4 – Wednesday 27th May 2020

TUSCANY - Radda and Panzano

Winewise, this could be as good as Tuscany gets.

Today we tour the picturesque rolling Tuscan hills, visiting the wineries Poggerino in Radda and Candialle in Panzano.

Piero Lanza at Poggerino is in the vanguard of the 'new wave' of Chianti producers and rightly regarded as one of the area's best producers. Working alongside his sister Benedetta, their attention borders on the fanatical, with biodynamic farming, strict clonal selection, nitrogenous covers crops, extensive canopy management and natural yeasts, all to ensure the wines have the best possible combination of concentration, acidity and ripe tannins.

Nearby Candialle is nestled below the historic village of Panzano in Chianti in the Conca d'Oro, the valley of the 'Golden Shell', long considered Tuscany's grand cru. The soil composition, high in Galestro - a marl-like soil - with a small amount of Albarese limestone, is a combination of Tuscany's finest and gives great aromaticity to the wines. Proprietors Josephin and Jarkko take a holistic approach to their 'agroecosystem', working their 10 hectares organically.

Lunch today fits the organic theme as well, as we stop at Le Panzanelle at Lucarelli, where the food is genuinely 'locavore'; home-made and home-grown.



Day 5 – Thursday 28th May 2020

TUSCANY – Florence

This morning we depart for Florence, the medieval jewel and capital of Tuscany.

Florence is home to many masterpieces of Renaissance art and architecture. One of its most iconic sights is the Duomo, a cathedral with a terracotta-filled dome engineered by Brunelleschi and a bell tower by Giotto. Giotto was the first artist to ever draw a perfect circle freehand and Brunelleschi achieved what was previously thought impossible - a virtually round dome.

We have time at leisure to fully explore the city's delights - the Galleria dell'Accademia with Michelangelo's 'David' sculpture, the Uffizi Gallery with Botticelli's 'The Birth of Venus' and Da Vinci's 'Annunciation', or Florence's famous leather goods in the markets - it's up to you.

Our only commitments for the day are to meet at Cibreo Trattoria for a light lunch before returning to our hotel and going on to Felsina for an early evening degustation, followed by dinner. This promises to be a real highlight in more ways than one - Felsina produce a range of top-quality wines, but they also recently won the accolade of best producer of Extra Virgin Olive Oil. We will add a visit to the 'frantoio' (olive mill) to our itinerary - four varieties of olives are grown biodynamically - as well as adding the oils to our tasting experience!



Day 6 – Friday 29th May 2020

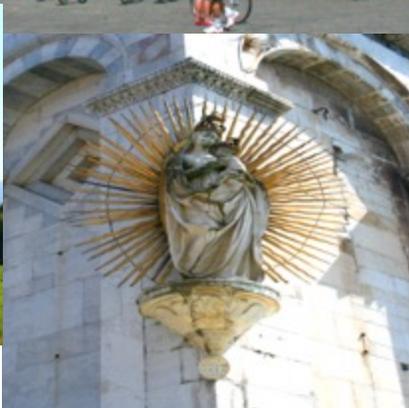
TUSCANY – Maremma and Montalcino

South of Siena, one heads towards the town of Grosseto and on to the Maremma and Tuscany's southern coast. On the way, one can take the Strada del Vino di Montecucco, which wends through the Maremman hills, past Etruscan ruins and climbs Monte Amiata. Montecucco is a new-ish wine area to watch and today we visit the leading producer, ColleMassari.

The property includes 110 hectares of vineyards, 60 of olive groves and 400 of mixed crops, all farmed on organic principles (guaranteed and certified by ICEA) and winemaking is carried out in the architectural award-winning four story gravity feed winery. Whilst Sangiovese is very much at home here, the favourable conditions allow for other varieties - it's Tuscany, but not as you know it! We will take lunch here as well.

The afternoon sees us visiting the famed citadel of Montalcino, home to the statuesque wine, Brunello di Montalcino. Montalcino itself is a walled city crowned by its imposing fortress, so secure that this town withstood all invaders and walking through the town, one senses an imperious nature - much like the wine!

Brunello is a wine of elegance, deep fruit, strength and structure and one of the leading exponents is Andrea Costanti, who we will meet at his eponymous winery.



Day 7 – Saturday 30th May 2020

LIGURIA – Genova

Today we re-locate to Genova (Genoa) via Lucca.

Lucca is well-known for the well-preserved Renaissance walls encircling its historic city centre and its cobblestone streets. Broad, tree-lined pathways along the tops of these massive ramparts are popular for cycling and we can stroll parts thereof prior to lunch at leisure.

We go on to Genova in the afternoon, arriving at our hotel, the Grand Hotel Savoia in the port area/old town early evening, in time to freshen up for dinner.

Genova, the capital of Italy's Liguria region is known for its central role in maritime trade over many centuries and has countless seafood restaurants hidden amongst its byzantine lanes - not surprisingly, where we're going for dinner!



Day 8 – Sunday 31st May 2020

LIGURIA – Genova

A day in Genova promises fascination. On obvious display, there is Europe's largest aquarium, the Biosphere, Eataly and Christopher Columbus' house. Genova flies under the general tourist radar, so the museums are less crowded and it's easy to visit the Palazzo Reale with its Caravaggios, Rubens and Veronese artworks. The palaces are amazing and one can get lost on 'Le Strade Nuove' in the Palazzo Bianco or Palazzo Rosso for a whole day (Palazzo Rosso features a room of Stradivarius violins, each owned or played by famous musicians).

But today, we have a guide who will expose the city's secrets with a walking tour through the old town, featuring some exquisite street food along the way. Hidden away down the myriad lanes ('carruggi') are artigianale producers in all manner of industries. The Antica Farmacia di Sant'Anna has been dispensing herbal teas and creams, lotions and fragrances, since 1650; the confectioner, Pietro Romanengo Fu Stefano has been delighting locals with candies, preserves and cordials for 250 years and the Pasticceria Liquoreria Marescotti has maintained their recipe for their almond cookies – Amaretti di Voltaggio - a secret since 1780.

Continuing the local theme, tonight we dine in one of Genova's traditional restaurants - Da Rina. Rina has been serving locals fresh seafood, antipasti 'non -marinato' and Pigato, the local white wine, since 1946, from premises housed in the old city wall.



Day 9 – Monday 1st June 2020

LIGURIA – Genova

A day at leisure and time to visit the sights and museums of Genova, or to re-visit and shop the artisans of chocolate/leather/jewellery/gold.

Genova still has plenty to offer:- Lunch in Piazza De Ferrari or Piazza Matteotti, the cathedral of San Lorenzo, the Maritime Museum, Forte Begato, the Museum of Oriental Art or the Castello d'Albertis with its curious Museum of World Cultures.

Be sure to build up a thirst because this evening we are to be treated to a mixed aperitivo session with drinks expert Vittorio Zoppi. Vito is skilled in all things herbal and spice - amari, digestivi, aperitivi - and we will explore Genova's (and Italy's) passion with these strange and wonderful drinks, including a few of Vito's own recipes and bottlings. Did you know that Genova's very own amaro - Camatti - is a cure for sea-sickness? Of course it is!



Day 10 – Tuesday 2nd June 2020

PIEDMONT – La Morra

Today we travel to Piedmont and the castled town of Serralunga d'Alba, where Il Boscareto Resort and Spa will be home for the remainder of our trip.

En-route, we go to the hilltop town of La Morra for lunch, prior to visiting the Marcarini winery, located in the town's old walls. This is the first of our forays into Barolo, the King of Italian wine and the world's most exact expression of the grape variety, Nebbiolo. Over the next few days, we will visit most of the Barolo communes to develop our understanding of this noble wine and why it differs from locale to locale and producer to producer. We will even visit Barbaresco - the Queen to the King - to get an even fuller understanding of the grape.

Marcarini is an historic estate dating back to the mid-1800 and was the first in the area to designate single vineyards on its labels beginning in the early 1950s. Their range of classic Piedmontese wines offers both typicity and value. The single vineyard La Morra Barolos are from the two celebrated crus of Brunate and La Serra - one firmer and one softer, inviting a lively debate on favouritism - but no debate on quality!

Something else Piedmont is famous for is its Fassona beef, the very lean meat generally BBQ'd rare/medium rare. This evening we will try this delicacy 'tagliata style' on the terrace of our hotel (more Barolo, anyone?)



Day 11 – Wednesday 3rd June 2020

PIEDMONT – Alba

The Barolo zone is part of the Langhe in the province of Cuneo and it is an UNESCO Human Heritage zone. The town of Alba is regarded as the 'capital' of the area - it's definitely the 'wine capital' - and is famous for its white truffle and peaches, as well as wine. Alba has a lovely walking precinct and it is to this we proceed this morning for a little shopping and coffee, prior to going on to the nearby Poderi Colla winery.

The Colla family has a rich history of winemaking in Piedmont, dating back to 1703. Beppe Colla was one of the founding fathers of the Alba DOCs in the 1960s, mapping the vineyards, which was the blueprint until just a few years ago. For us, a visit to Poderi Colla means lunch and a look at the full suite of Piedmontese red varietals - Dolcetto, Barbera, Nebbiolo (both Barolo and Barbaresco) - and we have invited a special guest who produces a Nebbiolo *methode traditionnelle* (Champagne style) - to 'kick start' the day!

Tonight's dinner is a shared table of regional specialties at the nearby Osteria Da Gemma.



Day 12 – Thursday 4th June 2020

PIEDMONT – Barolo

Barolo the wine takes its name from the charming town of Barolo in the very heartland of the region.

The morning's main activity is a tour and tasting with Chiara Boschis at E. Pira e Figli. Beginning as one of just two female winemakers in the Langhe when she took over the winery in 1981, it is no exaggeration to say that Chiara's determination, charm and style has inspired not just a generation of women in wine, but winemakers and all lovers of beautifully crafted Nebbiolo alike. Her wines (organically certified) marry superb aromatics with lush textures that are, above all, a delight to drink.

We take lunch and a taste a range of other-than-Nebbiolo wines nearby in a classic locanda (inn) that actually sits in the Cannubi cru.

The gardeners amongst the group will love this afternoon's detour to Sale San Giovanni. Close to Barolo is Piedmont's 'little Provence' - a sleepy village of 180 happy souls and almost as many acres of lavender. Between June and July the fields turn to vibrant shades of purple, making it one of the most stunning summertime landscapes in Italy. We will immerse ourselves, not only in lavender, but other aromatic herbs and botanicals and gain an insight into the locally grown Einkorn, the world's oldest grain variety, known to have existed for at least 12,000 years.

Tonight is an easy, light dinner in the centre of Serralunga at the aptly named Vinoteca Centro Storico.



Day 13 – Friday 5th June 2020

PIEDMONT – Torino

No visit to Piedmont would be complete without a visit to its beautiful baroque capital city, Torino (Turin), so we journey there today.

Torino has had a rich and colourful history from the days of the House of Savoy (mid 1500s – 1706) to when it became the first capital of the unified Italy from 1861 to 1865.

Torino may be better known for its industry, as it was the centre of Italy's automobile industry for many years and is still the headquarters for Fiat and Lancia. Sport has featured prominently, with Torino hosting the 2006 Winter Olympics and the powerful football team, Juventus, calls Torino home.

For us, our visit to Torino will be at leisure to enjoy its many art galleries, restaurants, churches, palaces, opera houses, piazzas and parks; plus museums. Torino is home to:-

- The Egyptian Museum. Second only in size and number of artifacts to the Cairo museum.
- The Mole Antoniella and the National Cinema Museum
- The Automobile Museum, which (predictably?) houses the world's largest collection of rare automobiles (Torino has been 'twinned' with Detroit since the 1990s)
- The Museum of Ancient Art and the fascinating Royal Armory Museum.

Torino's cathedral of Saint John the Baptist has the Shroud of Turin on display and Leonardo Da Vinci's self portrait can be viewed in the Biblioteca Reale.



Day 14 – Saturday 6th June 2020

PIEDMONT – Monforte d'Alba

Back to wine and the village of Monforte d'Alba. Monforte is the highest and southernmost part of the Barolo region, which promotes a fascinating style of wine - these could be the most aromatic of all Barolos. Certainly the wine at our first visit - Bricco Giubellini - is extremely heady. This is Barolo's highest vineyard at 530 metres above sea level, just 5 metres within the DOCG allowed height. We look straight on to the alps from the tasting room!

We follow with a tour, tasting and lunch at Conterno Fantino, one of the appellations' best producers. Conterno Fantino is the coming together of two of Piedmont's great wine families, each bringing an incredible level of expertise in their field. Claudio Conterno is widely regarded as one of the region's leading viticulturists, whilst his partner, Guido Fantino (now retired) is acknowledged by all as a master winemaker. Since those two joined forces in 1982, both men's families have entered the business and built it up to what it is today.

Tonight, our last night, means a farewell dinner and we have invited a special guest to help celebrate the occasion.

Tomorrow we will be taking those that are departing Italy to Milan's Malpensa Airport, an easy 2 hours drive away.



Tour overview

- Tuscany and Piedmont 14 days/14 nights
- Tour dates: 24th May to 7th June 2020
- Tour size: 15 to 20 guests
- Tour cost: AUD\$15,450 per person twin share (LAND ONLY)
- Single supplement: \$3,500 (double room for single use)

Tour inclusions

- 14 nights accommodation in quality 5 star hotels
- All breakfasts, lunches and dinners (excluding lunches on day 7,9 & 13)
- All land transfers listed in the itinerary
- All taxes, service charges, admission fees, guides and tips
- Transfers from Rome Fiumicino Airport to our hotel on Day 1 and from Serralunga d'Alba to Milan Malpensa Airport on 7th June
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Exclusions

- Flights and travel insurance

Booking Form

To secure your booking, complete the booking form and email to ciocolatabella@gmail.com or post to Ciocolata Bella, Po Box 237, Yea, Vic, 3717.

Enquiries

For all enquires contact Elizabeth Toumbos
Ciocolata Bella
Tel: 0412 720590
Email: ciocolatabella@gmail.com
Web: www.ciocolatabella.com.au
ABN: 67 134 062 329



Terms & Conditions

1. The Operator

'Tuscany & Piedmont 2020' is operated by Golf and Wine in Italy Pty Ltd trading as Cioccolata Bella ABN 67 134 062 329 . The contract is with the operator and bookings are subject to the following conditions:

2. Bookings

To make a booking, fill out the booking form and forward to Cioccolata Bella by email cioccolatabella@gmail.com or post to PO Box 237, Yea, Vic, 3717.

Bookings must include a non-refundable deposit of AUD\$2000 per person per tour or full payment if travel is due to commence within 120 days (4 months). This payment is deemed to be confirmation that the Client has read and accepts the Terms & Conditions.

A booking is confirmed once the operator has confirmed acceptance by issuing a Booking Confirmation. Upon issue of a Booking Confirmation a contract between the Operator and the Client comes into existence.

The Operator reserves the right to decline any booking at their discretion.

The contract is between the Operator and the Client, being all persons named on the booking as travelling or intending to travel with the the Operator. The person making the booking (which is subject to these terms) warrants that he/she has full authority to do so on behalf of all persons named, and confirms that all such persons are fully aware of and accept these conditions.

The contract, including all matters arising from it, are governed by the laws of Victoria, Australia. Only the Operator has the authority to vary or omit any of these terms or promise any discount or refund.

3. Tour Prices

Prices may be subject to change in the event of significant currency fluctuations or the introduction of new taxes, up until final payment is received. Prices are set in Australian dollars (AUD). Payments in other currencies will be calculated according to the exchange rate at the time of the payment.

Occasionally, the Operator makes an honest mistake in our advertised tour prices, inclusions and booking conditions. The Operator reserves the right to correct such errors and will advise clients at the time of booking or as soon as reasonably possible.

In the event of a price increase, whether because of a currency fluctuation, increase in taxes or a correction in advertised prices, the Operator will advise the Client who will have the option of accepting the amended prices, inclusions and booking conditions or withdrawing from the tour and receiving a full refund of all monies paid.

Once final payment is received, all prices will be guaranteed and no surcharges will apply.

4. Flights and transfers

All flights and transfers to and from the pick up and departure points as advised in the brochure are the responsibility of the Client. The Operator accepts no responsibility for the Clients travel arrangements other than the travel arrangements mentioned in the brochure.

5. Payment

Final payment is due 120 days (4 months) before the first day of the tour. Failure to make your final payment by the due date may result in cancellation of your booking and loss of deposit.

The Operator reserves the right to charge a late payment fee in the event of late booking and/or payment to cover additional communication and other expenses



Terms & Conditions

6. Tour Numbers

Unless otherwise stated, all guided group tours are based on a minimum number of 15 participants plus tour hosts and a maximum of 20 participants plus tour hosts .

Where minimum numbers have not been achieved on a given departure the tour may be cancelled in accordance with clause 9b.

7. Changes

7a. Changes by the Client

Because of additional communication and other expenses, we reserve the right to charge an appropriate administration fee per amendment to the original booking. While every reasonable effort will be made to accommodate changes and additional requests their availability cannot be guaranteed.

7b. Changes by the Operator

While the Operator will use its best endeavors to operate all tours as advertised, by entering into the contract the Client accepts that it may prove necessary or advisable to vary or modify a tour or its contents due to prevailing local conditions.

The Operator reserves the right at any time to cancel or change any of the facilities, services or prices described (including transport, accommodation or other arrangements) and to substitute alternative arrangements of comparable monetary value without compensation and accepts no liability for loss of enjoyment as a result of these changes.

If a service or facility becomes unavailable due to circumstances of force majeure and no alternative arrangement of comparable monetary value is available the Operator will substitute the best alternative available and will refund the Client for any cost saving or charge the Client for any additional costs incurred.

If a major change is known to the Operator, the Client will be advised at the time of booking. If a major change becomes necessary the Operator will inform the Client as soon as reasonably possible if there is time before departure.

While the specific definition of a major change will depend on the individual tour and circumstances a major change may be broadly defined as cancellation of the tour, change of start or end city or omission of a major component. When a major change is made the Client will have the choice of accepting the change of arrangements, purchasing another available tour or cancelling the tour and obtaining a full refund.

Force majeure means any event which the Operator or its suppliers can not, even with all due care, foresee or avoid. Such events may include war, threat of war, riot, civil strife, industrial dispute, epidemics, health risks, terrorist activity, natural or nuclear disaster, fire or adverse weather conditions, technical or maintenance problems with transport, changes imposed by cancellation or rescheduling of travel arrangements by a main charterer, or other similar events beyond the control of the Operator. The Operator is not liable for any penalty charges associated with 'supersaver' type connecting rail or airfares, in the event of a change to a holiday departure time, date or airport.



Terms & Conditions

8. Substitution of Client

If any member of the party is prevented from travelling because of the death, injury or serious illness of the passenger, close relative or friend, redundancy or jury service, it may be possible to transfer the booking to another suitable person (acceptable to the Operator) provided that written notice is given at least one calendar month prior to departure. An administration fee of \$100 + GST per person will be levied plus any costs imposed by the Operator's suppliers.

9. Cancellation

9a Cancellation by the Client

The Client may cancel the booking at any time by notice in writing only. Cancellation charges will be applied as shown below calculated from the day written notification is received by the Operator.

Days of notice; 120 days or more – Loss of deposit

Days of notice; Less than 120 days – 100% of holiday package price

The above cancellation charges include applicable GST. If the reason for cancellation is covered by the Clients Travel Insurance Policy, the Client may be able to reclaim these charges.

9b. Cancellation by the Operator

The Operator reserves the right to cancel a tour for any reason. A full refund of monies paid for tour costs will be the full extent of the Operator's liability. No other compensation will be paid in the event of cancellation by the Operator.

10. Passports, Visas and Vaccinations

It is the responsibility of the Client to be in possession of a valid passport, visa permits, inoculations and preventative medicines as may be required for the duration of the tour. Information about these matters or related items is given in good faith but without responsibility on the part of the Operator.

11. Travel Insurance

It is a condition of travel that you are covered by comprehensive travel insurance. You must provide the Operator, no later than 30 days prior to commencement of travel: a copy of your travel insurance policy (or details of master policy,) the emergency telephone number of your insurance company and a next of kin emergency contact.

12. Age, Fitness and Participation

While our tours do not require a special level of fitness, all people participating in the tours must possess a reasonable level of mobility, including the ability to:

Negotiate airports and railway stations without wheelchair assistance

Use combined shower/bath facilities (it is impossible to guarantee walk-in shower facilities)

Undertake walking tours of 3-4 hours duration, including using stairs, walking over cobblestones, gravel paths and other uneven surfaces.

Stand for long periods in museums and other sites.

Embark / disembark coaches, trains and other methods of transportation without assistance.

Handle your own luggage.

If you (or the Operator) have any doubts about your ability to participate in your chosen tour, you may be required to have a doctor's appraisal. This would require a doctor to read the itinerary of your chosen tour and provide you with a written confirmation of your ability to participate.



Terms & Conditions

13. Local Laws

All participants of tours operated by the Operator are expected to obey the laws and regulations of the countries visited and any failure to do so will relieve the Operator of all obligations that they may otherwise have under these booking conditions.

14. Illness or Disability

Anyone suffering from illness or disability or undergoing treatment for any physical or medical condition must declare the true nature of such condition at the time of booking and make arrangements for the provision of any medication or other treatment which may be required during the tour. Failure to make such disclosure will constitute a breach of these booking conditions and result in such persons being excluded from the tour in which case all monies paid will be forfeit.

15. If You Have a Complaint

If the Client has a complaint about any of the tour arrangements the Client must bring it to the attention of the tour leader or other representative of the tour at the time so that they may use their best endeavours to rectify the situation. It is only if the Operator is made aware of any problems that there will be the opportunity to put things right.

16. Limitation of Liability

1. Our holiday packages include the services of independent providers, such as hoteliers, airlines, cruise companies and other operators, who are not agents, servants or employees of the Operator. Although we take care in selecting the independent service providers, and the optional excursions conducted by some independent service providers, the Operator is not responsible for the conduct of the independent service providers, their servants and agents or for any ramifications of that conduct. Optional excursions may, depending on your holiday package, include activities such as climbing, exploring, bike riding, swimming and snorkelling. You accept and assume the risk involved with these activities.

2. If, in the opinion of any representative of the Operator, your mental or physical condition, or general behaviour is such as to affect your own health and safety, render you incapable to care for yourself, cause you to become a hazard to yourself or other guests or result in you becoming objectionable to other guests or staff, you will not be permitted to embark or continue on the whole or any part of the holiday package. Harassment of any kind toward crew, contracted suppliers or other guests may result in immediate removal from the tour. The Operator is not liable to you for any costs associated with such decision and you will not be refunded for any part of the holiday package.

3. The Operator accepts no responsibility for any death, injury, illness, loss (including loss of enjoyment), damage, detention, delay (including mechanical breakdown) beyond its control.

4. Any term, condition or warranty express or implied by statute or otherwise in respect of the holiday packages contained in this brochure are excluded to the full extent permitted by law. Nothing in these booking conditions excludes, restricts or modifies the application of the Competition and Consumer Act 2010 (Cth) as amended, consolidated, supplemented or replaced.

5. To the full extent permitted by law, the Operator's liability arising under or in connection with these booking conditions:

(a) is limited to the resupply of the products or services or the payment of the cost of resupply of the products or services to you; and

(b) excludes liability for any indirect or consequential losses suffered by you or any third party, howsoever caused, including but not limited to pure economic loss or any special, extraordinary or punitive damage to you or any other party.