



# TOURISM

*I am pleased to introduce Alex Camatta, Tasting Room Manager, Shaw + Smith*

**BN:** Welcome Alex, please can we have a snapshot of your early years, where you were born, went to school, your early plans and aspirations?

**AC:** I was born in Adelaide and grew up in the foothills, attending school at Cabra Dominican College in Cumberland Park.

As a child I spent a lot of time with my Italian grandparents. They were classic Italian gardeners, not an ornamental plant in sight! The utmost importance was placed on the family meal and home grown produce. I remember stopping by the roadside on long drives to collect wild artichokes, at the time I was mortified but these days foraging is very on trend.

I believe it was this upbringing and a love of entertaining which eventually led to me studying Tourism and Events at Adelaide TAFE. After graduating, my first professional role was as an Events Coordinator however I quickly learned that my true passion was food, and later down the track, wine.

Exploring my interest in wine led me to work several vintages, two in the Barossa Valley and one in Germany's Rheinhessen region. The wine industry provides plenty of opportunity to travel and wine folk are always keen to show you a good time.

These days I am proud to call the Hills home. I have been working in the region for almost five years and started with Shaw + Smith in 2019.

**BN:** Please can you elaborate on your recent experience developments at Shaw + Smith?

**AC:** In addition to our well known seated wine flights, and Friday Table, we have recently introduced a new tour - the Balhannah Tour.

The Balhannah Tour caters for guests wanting a more personal, in-depth look at Shaw + Smith and includes a comprehensive tour of the winery and vineyard at Balhannah, followed by a tasting including current release wines as well as the limited single site wines, accompanied by a South Australian produce plate.

The tour is available on Friday and Saturday,



10-12pm and bookings are essential.

**BN:** If you have visiting friends or relatives and you want to give them a memorable Adelaide Hills day, what do you recommend?

**AC:** Travel to the Hills via Greenhill Road, a slightly longer route but the scenery is worth it. Your first fuel stop should be Uraidla Republic for great coffee, at this time of year you shouldn't resist one of their hot cross buns. The best in the Hills, if not Adelaide!

Depending on the season, the Jurlique Farm Tour or strawberry picking at Beerenberg are wonderful experiences and a chance to enjoy the fresh country air. Pair this with a few winery visits and long lunch and it's hard to go wrong. The Stanley Bridge Tavern in Verdun is my favorite Hills pub, the food is always excellent and the wine list doesn't disappoint.

I like to end a day of wine tasting with a palate-cleansing gin. Ambleside Distillery stay open slightly later than the wineries so you won't miss out on any wine time.

**BN:** What do you think is the most significant tourism opportunity waiting to be realised in the Adelaide Hills?

**AC:** I believe more accommodation options

would contribute significantly to the future of tourism in the Adelaide Hills. While we boast plenty of charming BnBs and there are exciting things happening over at Mount Lofty House, providing international guests with more options would encourage them to stay a little longer, rather than make a day trip.

**BN:** Please share any other key interests/activities that might surprise us!

**AC:** I am somewhat of an op-shop addict. While studying I would often boost my income by selling vintage clothing at markets around Adelaide. These days, I find myself looking more for vintage pieces for my home but I still enjoy the thrill of a good quality vintage find!

Warehouse at Woodside is one of my favourite places to pick up unique, pre-loved homewares in the Hills.

**BN:** What advice would you give a young person in respect to finding the right career and to have an enriching life?

**AC:** Be curious, try everything and find what it is you enjoy. Chances are that's what you'll be great at.

*Thanks Alex for giving us the opportunity to get to know you and Shaw & Smith better. So much more than your 'iconic'*