

P R E S S R E L E A S E

Orion's Tasmania Food & Wine voyages - with up to 50% savings

In contrast to the reputation Orion has for remote area expeditions – Antarctica and the Russian Far East being about as far from mainstream tourism as is possible – there is another, softer side, the cruising side, featuring occasional voyages to parts of the world renowned for both environment and outstanding local produce. Tasmania being a prime example.

From convict outpost to gourmet heaven, a balancing act of amazing seascapes, colonial convict history, exquisite foods and fine wines – with savings available up to 50%

On **Orion's two 5 night Tasmania Food & Wine voyages during November 2011** enjoy some of the world's finest seafood and shellfish, olives and oils, chocolates, cheeses, meats, wines – even fine single malt whisky – on a voyage more relaxed, less expeditionary; an exploration of flavours, aromas, textures and colours.

Travel with guest food and wine lecturers chef Ross O'Meara, whose hunger for food knowledge has led him to Michelin starred restaurants (although these days he is more likely found in South Bruny tending to his rare breed pigs, goats and sheep), or Bruny Island cheese maker and judge Nick Haddow, depending on the voyage selected.

To whet the palette and impart his thoughts on all things vinous (on both voyages) is highly awarded and applauded Tasmanian wine maker and wine judge Andrew Hood. He will be joined by Bill Lark, from Tasmanian Lark Distillery, whose Centenary malt whisky was awarded "Best Other Single Malt Whisky (no age)" in the "World Whisky Awards". Stand by for an introduction to the nuances of malt mash and smoky peat!

Shore side with Orion's specialist expedition team in Freycinet, Launceston and Flinders Island allows time to explore quaint towns, historic sites (including Port Arthur convict settlement) and picturesque farm lands producing some of Tasmania's freshest and finest foods.

Taste freshly shucked oysters at Coles Bay, truffles and fudge at Anvers confectionary and cheeses at Ashgrove Cheese Farm. In Tasmania there is never a winery far away and this voyage reveals some outstanding examples including Josef Chromy, Coombend, Spring Vale and Milton Vineyards, and in the Coal River Valley, acclaimed for its Pinot Noir, Chardonnay, Riesling and Sauvignon Blanc, enjoy wine tastings at Puddleduck and Meadowbank vineyards.

In addition to exploring the penal settlement at Port Arthur, isolated Flinders Island and a walk through Cataract Gorge, guests new to Orion will be relieved to know that there is plenty of opportunity to work out in the gym onboard, take a sauna or join the morning exercise class to balance any gourmet excesses.

Bon Appetite

Tasmania Food & Wine voyages

5 night Orion **Tasmania Food and Wine** voyages alternate between Hobart and Launceston, including Port Arthur, Freycinet -Wineglass Bay and Coles Bay – and Flinders Island.

Two 5 night voyages – 7 November to 12 November and 26 November to 1 December 2011

Fares: 5 night fares from \$3,715 per person for an Ocean Suite

Junior Suites begin from \$5,125 per person

All prices twin share

Prices subject to up to 50% reduction depending on availability

Details of *Tasmania Food & Wine* voyage itineraries available at http://www.orionexpeditions.com/expeditions/australianislands/voyage_summary

Further information on Orion Expedition Cruises can be obtained by visiting the website www.orionexpeditions.com

For reservations or to obtain a brochure of 2011 or 2012 voyages call Orion Expedition Cruises: 61-2 9033 8777 (Sydney callers) 1300 361 012 (regional and interstate) / 0800 444 462 (New Zealand) or see your travel agent.

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