

the granite belt alternative wine trail



strangebird

Capture a Strangebird today

www.granitebeltwinecountry.com.au

Beyond chardonnay. Beyond shiraz. (Although both do brilliantly here), there are the Granite Belts magnificent alternative varietal wines. Our Strange Birds. Pursue the strange birds and discover wines you've never tasted. Wines that delight the senses and quench your desire for something new and exciting.

To be called an alternative variety must represent not more than 1% of the total bearing vines in Australia as defined by the Australian Wine and Brandy Corporation. Enjoyed in Europe for generations these alternative varieties are now emerging as Australian favourites due to their ability to match perfectly with food. Capture a Strange Bird and take it home today.

INTRODUCING OUR strangebird WHITE WINES

sounds like...

Alvarinho	Chenin Blanc	Fiano	Gewurztraminer	Marsanne	Petit Manseng	Roussane	Sylvaner	Verdelho	Vermentino	Viognier
Al-va-reen-yo	Shee-non-blank	Fee-ah-no	Geh-verts-tra-mee-na	Maa-sahn	Pet-it Manseng	Roussane	Sil-va-na	Ver-del-oh	Ver-men-tee-no	Vee-on-yay

goes with...

comes from...

tastes like...

- Alvarinho:** Serve with: Creamy chicken, rich seafood, crab, scallops, apricot stuffed pork. Origin: Dalmatia taken by ancient Romans to Rhone Valley France. Character: Aromas of apricot and peach, candied peel and spice, rich & complex.
- Chenin Blanc:** Serve with: Strongly flavoured seafood dishes. Origin: Mediterranean islands of Sardinia and Corsica. Character: Fresh floral nose with citrus and pear juice. Dry, rich and robust.
- Fiano:** Serve with: Seafood and light meats. Origin: Portugal. Character: Intense flavours with hints of lime and honeysuckle.
- Gewurztraminer:** Serve with: (sweeter styles): Blue cheese, crème brûlée. Origin: Germany, also Alsace France, Switzerland & Italy. Character: Light dry neutral white wine. Late harvest styles rich & luscious.
- Marsanne:** Serve with: Chicken, pork, veal, pale. Origin: France, Northern Rhone Valley. Character: Pear, floral, herbal tea with age.
- Petit Manseng:** Serve with: Asian dishes, seafood. Origin: SW France, Jurancon & the Pacherenc du Vic-Bilh. Character: Aromatic, can be produced as a crisp, fruity dry wine or late harvest dessert wine.
- Roussane:** Serve with: Pork & veal, lobster in cream sauce. Origin: northern Rhone Valley of France. Character: Mineral edge, citrus & peach when young, rich honeysuckle & jasmine when aged.
- Sylvaner:** Serve with: Indian and Thai. Origin: Alto Adige, northern Italy, but widely known from Alsace, France. Character: Highly aromatic, rose petal, musk & lychee, spicy & fruity rather than complex.
- Verdelho:** Serve with: Seafood, poultry, pork or veal. Origin: Campania, south of Rome, around Naples. Character: Fresh and lively with hints of spice.
- Vermentino:** Serve with: Light creamy chicken and fish. Origin: Central Loire Valley, France. Character: Steely green apple flavours, light, fresh, crisp styles or sweeter peach & pineapple.
- Viognier:** Serve with: Seafood, poultry. Origin: Portugal (known as Alvarinho in Spain). Character: Aromatic, peaches and apricots, usually light.

THE GRANITE BELT WINE REGION ITS A DIFFERENT COUNTRY!

Not far to the south-west of Brisbane, lies an elevated region of dramatic beauty. The Granite Belt. Its part of Queensland and yet its a different country, with log fires in winter and mild, low humidity summers. Due to the longer growing season, award-winning wines of elegance and complexity are produced. Wines as individual as a fingerprint.

The wineries of the Granite Belt offer a personal, unhurried wine experience. At our friendly cellar doors you may meet the people who hand-craft the regions remarkable wines or grow the luscious fruit. And taste superb alternative varietals our Strange Birds as well as many award-winning mainstream wines such as chardonnay, sauvignon blanc, merlot and shiraz.

Plan your voyage to a different country some time soon.

INTRODUCING OUR strangebird RED WINES

sounds like...

Barbera	Durif	Graciano	Malbec	Montepulciano	Mourvedre	Nebbiolo	Nero d'Avola	Petit Verdot	Pinotage	Sagrantino	Sangiovese	Saperavi	Tannat	Tempranillo
Bar-beer-ah	Doo-riff	Gratz-ee-ar-no	Mahl-bek	Monty-pull-eh-no	Moor-vedr	Neb-ee-oh-lo	Nero d'Avola	Per-tee-ver-doe	Pee-no-taagh	Sag-ran-teeno	Sahn-joe-vay-zay	Sap-a-ra-vee	Tan-nat	Temp-ra-nee-oh

goes with...

comes from...

tastes like...

- Barbera:** Serve with: Pizza and Antipasto. Origin: Piedmont region of Italy. Character: Fruity light cherry to weighty sour-cherry, rounded, plummy, low acid & tannins.
- Durif:** Serve with: Game & red meat dishes. Origin: South-eastern France (little remains). Character: Rich fruit & licorice flavours, robust & concentrated, high tannins & alcohol.
- Graciano:** Serve with: Grilled game, red meats & pasta. Origin: South-west of France, but widely grown in Argentina. Character: Dark purple colour, perfumed damson & violet aromas, blackberry flavours.
- Malbec:** Serve with: All red meat dishes especially Spanish and Italian, grilled venison and lamb taglins. Origin: Spain, Rioja and Navarra regions. Character: Intense aromatic properties and good acidity, powerful finish of blackberry and vanilla.
- Montepulciano:** Serve with: Game & red meat dishes. Origin: Central Italy. Character: Pepper & spice, soft tannins, often enjoyed young, but ages well.
- Mourvedre:** Serve with: Grilled game, red meats & pasta. Origin: South-west of France, but widely grown in Argentina. Character: Dark purple colour, perfumed damson & violet aromas, blackberry flavours.
- Nebbiolo:** Serve with: Game meat and duck dishes. Origin: Spain around Catalonia & Valencia, widely planted in south-east France. Character: Also known as Malato. When young hints of herbs & blackberries, ages to leather & game.
- Nero d'Avola:** Serve with: Grilled meat, lamb, Bolognese sauce and pasta. Origin: Central Italy. Character: Pepper & spice, soft tannins, often enjoyed young, but ages well.
- Petit Verdot:** Serve with: Heavy meat dishes, spiced beef casserole & salami. Origin: Piedmont region of Italy. Character: Aromas of roses & tar, violets, leather & dried fruits, complex with high tannins & acidity.
- Pinotage:** Serve with: Game meat and duck dishes. Origin: South Africa. Character: Rich with red berry bramble & savoury flavours.
- Sagrantino:** Serve with: Lamb shanks & beef casseroles. Origin: Bordeaux, France. Character: Intense colour, fragrant aroma of violets, black fruit & firm tannic structure.
- Sangiovese:** Serve with: Heavy meat dishes, spiced beef casserole & salami. Origin: Avola region of Sicily. Character: Spicy savoury aromas with dark berries. Rich, full palate, firm tannins.
- Saperavi:** Serve with: Heavy meat dishes, spiced beef casserole & salami. Origin: Georgia, former Soviet Union. Character: Richly coloured and strongly tannic, capable of very long life.
- Tannat:** Serve with: Rich meat dishes. Origin: South-west France, Madiran. Character: Intensely coloured and strongly tannic, capable of very long life.
- Tempranillo:** Serve with: Tapas, cured ham, herbed meat & smoked sausages. Origin: Spain, regions of Rioja & Ribera del Duero. Character: Medium bodied, lush texture. Black cherry fruits with savoury characters.

GRANITE BELT WINE TRAIL MAP

THE GRANITE BELT IS A SCENIC THREE-HOUR DRIVE SOUTH-WEST OF BRISBANE. ITS PART OF QUEENSLAND AND YET ITS A DIFFERENT COUNTRY!



www.granitebeltwinecountry.com.au

THE GRANITE BELT WINE REGION IS KNOWN FOR:
Cool climate wines - Alternative Varieties
A boutique wine experience & unique terroir

OPENING HOURS
These times are generally correct, however occasionally wineries may need to close for vineyard/winery management or other reasons, during advertised opening times. They don't want to disappoint you, so to be sure they are open, just give them a call to check.

LEGEND
 Winery location
 Strange Bird wineries
 Café or restaurant
 Accommodation available



THE GRANITE BELT WINERIES

We have listed some of our Strange Bird Alternative Varieties below but there are many more to try. We are also known for our outstanding mainstream varieties such as cool climate shiraz, merlot & cabernet sauvignon, luscious chardonnay, semillon, sauvignon blanc and sparkling wines. You will need more than a weekend to sample them all.

A-Z CELLAR DOORS

-  **30 Balancing Rock Wines** 221 Old Wallangarra Road, Wyberba (0407 127 902)
- *Petit Verdot, Sagrantino, Verdelho, Viognier*
- Open Fri-Mon 10-4pm, 7 days school & pub hols. www.balancingrockwines.com.au
-  **23 Ballandean Estate Wines**, 354 Sundown Rd, Ballandean (07) 4684 1226
- *Durif, Fiano, Nebbiolo, Saperavi, Shiraz, Sylvaner, Viognier*
- Open 7 days 9-5pm www.ballandeanestate.com
-  **4 Boireann Winery** 26 Donnellys Castle Rd, The Summit (07) 4683 2194
- *Barbara, Cabernet Merlot, Nebbiolo, Sangiovese, Shiraz, Shiraz Viognier, Tannat*
- Open Fri-Mon 10-4pm www.boireannwinery.com.au
-  **19 Bungawarra Wines** 181 Bents Rd, Ballandean (07) 4684 1128
- *Cabernet Sauvignon, Chardonnay, Gewurtztraminer, Malbec, Muscat, Semillon, Shiraz*
- Open 7 days 10-4pm www.bungawarrawines.com.au
-  **8 Casley Mount Hutton Winery** 94 Mt Hutton Rd, Stanthorpe (07) 4683 6316
- *Chenin Blanc, Cabernet Sauvignon, Merlot, Sauvignon Blanc, Shiraz, Verdelho, Viognier*
- Open Fri-Mon 9.30-4.30pm & pub hols www.casleywines.com
-  **31 Girraween Estate** 41 Hickling Lane, Wyberba (07) 4684 3186
- *Cabernet Sauvignon, Chardonnay, Petit Verdot, Sauvignon Blanc, Shiraz*
- Open Sat-Sun & public holidays 10-5pm www.girraweenestate.com.au
-  **22 Golden Grove Estate** 337 Sundown Rd, Ballandean (07) 4684 1291
- *Barbara, Durif, Malbec, Mourvedre, Nero d'Avola, Tempranillo, Vermentino*
- Open Sat 9-5pm Sun-Friday 9-4pm www.goldengroveestate.com.au
-  **20 Granite Ridge Wines** 157 Sundown Rd, Ballandean (07) 4684 1263
- *Cabernet Sauvignon, Chardonnay, Petit Verdot, Sauvignon Blanc, Shiraz, Tempranillo, Verdelho* - Open 7 days 9-5pm www.graniteridgewines.com.au
-  **1 Heritage Wines of Stanthorpe** Granite Belt Drv, cnr School Rd, Cottonvale (07) 4685 2197
- *Chardonnay, Fiano, Marsanne, Pinot Gris, Shiraz, Tempranillo, Verdelho*
- Open Mon-Fri 10-4pm Sat-Sun 9-5pm www.heritagewines.com.au
-  **25 Hidden Creek Winery & Café** 2271 Eukey Rd, Ballandean (07) 4684 1383
- *Cabernet Merlot, Cabernet Sauvignon, Chardonnay, Merlot, Shiraz, Shiraz Viognier, Verdelho* - Open Mon & Fri 11-3pm, Sat-Sun 10-4pm www.hiddencreek.com.au
-  **14 Jester Hill Wines** 292 Mount Stirling Rd, Glen Aplin (07) 4683 4380
- *Cabernet Sauvignon, Chardonnay, Petit Verdot, Roussanne, Sangiovese, Shiraz, Verdelho* - Open 7 days 10-5pm www.jesterhillwines.com.au
-  **24 Just Red Wines** 2370 Eukey Rd, Ballandean (07) 4684 1322
- *Cabernet Sauvignon, Merlot, Cabernet Merlot, Shiraz, Shiraz Viognier, Tannat*
- Open 7 days 10-5pm Closed September www.justred.com.au
-  **16 Masons Cellar Door Café Deli** 27850 New England Hwy, Ballandean (07) 4684 1341
- *Cabernet Sauvignon, Chardonnay, Merlot, Petit Verdot, Sauvignon Blanc, Shiraz, Verdelho*
- Open Fri-Mon 10-5pm www.masonwines.com.au
-  **29 Pyramids Road Wines** 25 Wyberba Lane, Wyberba (07) 4684 5151
- *Cabernet Sauvignon, Chardonnay, Merlot, Mourvedre, Petit Verdot, Shiraz, Verdelho*
- Open 7 days 10-4.30pm www.pyramidsroad.com.au
-  **7 Qld College of Wine Tourism** 22 Caves Rd, Stanthorpe (07) 4685 5050
- *Chardonnay, Marsanne, Merlot, Petit Verdot, Tempranillo, Verdelho, Viognier*
- Open 7 days 9-4pm (closed public holidays) www.qcwt.com.au
-  **6 Ravens Croft Wines** 274 Spring Creek Rd, Stanthorpe (07) 4683 3252
- *Chardonnay, Petit Verdot, Pinotage, Pinot Grigio, Tempranillo, Verdelho*
- Open Fri-Sun & long weekends 10.30-4.30pm www.ravenscroftwines.com.au
-  **9 Ridgemill Estate** 218 Donges Rd, Stanthorpe (07) 4683 5211
- *Chardonnay, Riesling, Saperavi, Shiraz, Tempranillo, Viognier*
- Open Mon-Sat 10-5pm Sun 10-3pm www.ridgemillestate.com
-  **5 Robert Channon Wines** Bradley lane off Amiens Rd, Amiens (07) 4683 3260
- *Cabernet Sauvignon, Chardonnay, Malbec, Pinot Gris, Pinot Noir, Shiraz, Verdelho*
- Open Mon, Tues, Fri 11-4pm Sat-Sun 10-5pm www.robertchannonwines.com
-  **17 Rumbalara Estate Wines** 137 Fletcher Rd, Glen Aplin (07) 4684 1206
- *Cabernet Sauvignon, Chardonnay, Merlot, Shiraz, Verdelho, Viognier*
- Open 7 days 10-5pm www.rumbalarawines.com.au
-  **12 Savina Lane Wines** 61 Savina Lane, Severnlea (07) 4683 5258
- *Fiano, Graciano, Montepulciano, Petit Manseng, Shiraz, Tempranillo, Viognier*
- Open Sat-Sun 10-4pm - www.savinalanewines.com.au
-  **3 Summit Estate** 291 Granite Belt Drv, Thulimbah (07) 4683 2011
- *Chardonnay, Malbec, Marsanne, Petit Verdot, Shiraz, Tempranillo, Verdelho*
- Open Fri-Sat 10-8pm check website for other times www.summitestate.com.au
-  **27 Symphony Hill Wines** 2017 Eukey Rd, Ballandean (07) 4684 1388
- *Alvarinho, Fiano, Gewurtztraminer, Montepulciano, Nero d'Avola, Pinor Noir, Saperavi* - Open 7 days 10-4pm www.symphonyhill.com.au
-  **21 Tobin Wines** Ricca Rd, Ballandean (07) 4684 1235
- *Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc, Semillon, Tempranillo, Verdelho* - Open 7 days 10-5pm www.tobinwines.com.au
-  **26 Twisted Gum Wines** 2253 Eukey Rd, Ballandean (07) 4684 1282
- *Black Muscat, Cabernet Sauvignon, Chardonnay, Semillon, Shiraz, Verdelho*
- Open Sat-Sun 10-4pm www.twistedgum.com.au
-  **18 View Wines** 60 Zambelli Rd, Ballandean (07) 4684 1139
- *Alvarinho, Merlot, Petit Manseng, Semillon, Sauvignon Blanc, SSB*
- Please phone for further details www.sancerreestate.com.au
-  **11 Whiskey Gully Wines** 25 Turner Rd, Severnlea (07) 4683 5100
- *Black Muscat, Cabernet Sauvignon, Chardonnay, Colombard, Malbec, Shiraz*
- Open 10-5pm Fri-Tues or by appointment www.whiskeygullywines.com.au