

participating wineries

ballandean estate wines [fiano, malbec, nebbiolo, saperavi, sylvaner, viognier]
354 sundown rd ballandean ph: 07 4684 1226
www.ballandeanestate.com

boireann winery [barbera, mourvedre, nebbiolo, sangiovese, tannat] 26 donnelly's castle rd the summit ph: 07 4683 2194
www.boireannwines.com

bungawarra wines [gewurztraminer, malbec]
181 bents rd ballandean ph: 07 4684 1128
www.bungawarrawines.com.au

casley mount hutton winery [chenin blanc, verdelho, viognier] texas rd stanthorpe ph: 07 4683 6316
www.casleywines.com

golden grove estate [barbera, durif, malbec, mourvedre, nero d'avola, tempranillo, vermentino]
337 sundown rd ballandean ph: 4684 1291
www.goldengroveestate.com.au

granite ridge wines [petit verdot, tempranillo, verdelho]
157 sundown rd ballandean ph: 07 4684 1263
www.graniteridgewines.com.au

harrington glen estate [viognier, petit verdot, verdelho]
88 townsend rd glen aplin ph: 07 4683 4388
www.harringtonglenwines.com.au

heritage wines [fiano, frontignac, marsanne, mourvedre, savagnin, tempranillo, verdelho, viognier]
747 granite belt dr cottonvale ph: 07 4685 2197
www.heritagewines.com.au

hidden creek wines [cabernet franc, petit verdot, tempranillo, verdelho, viognier] 2271 eukey rd ballandean ph: 07 4684 1383
www.hiddencreek.com.au

jester hill wines [petit verdot, sangiovese]
292 mt stirling rd glen aplin ph: 07 4683 4380
www.jesterhillwines.com

lucas estate [cabernet franc, petit verdot, tempranillo, verdelho]
329 donges rd severnlea ph: 07 4683 6365
www.lucasestate.com.au

moonrise estate [petit verdot, tempranillo, verdelho]
47 clark lane, severnlea ph: 07 4683 6203
www.moonriseestate.com.au

pyramids road wines [mourvedre, verdelho]
25 wyberba lane, wyberba via ballandean ph: 07 4684 5151
www.pyramidsroad.com.au

queensland college of wine tourism/banca ridge [marsanne, petit verdot, tempranillo, verdelho, viognier]
22 caves rd, stanthorpe ph: 07 4685 5050
www.qcwt.com.au www.bancaridge.com.au

ravenscroft wines [gewurztraminer, pinotage, petit verdot, tempranillo, verdelho]
274 spring creek road, greenlands ph: 07 4683 3252
www.ravenscroftwines.com.au

ridgemill estate [jacquez, saperavi, tempranillo, verdelho] 218 donges rd, severnlea ph: 07 4683 5211
www.ridgemillestate.com

robert channon wines [petit verdot, verdelho]
bradley lane off amiens rd, stanthorpe ph: 07 4683 3260
www.robertchannonwines.com

rumbalara estate wines [tempranillo, viognier]
137 fletcher rd, ballandean ph: 07 4684 1206
www.rumbalarawines.com.au

savina lane wines [fiano, graciano, tempranillo, viognier] 90 savina lane, severnlea ph: 07 4683 5377

sirromet wines [nebbiolo, petit verdot, verdelho, viognier] mount cotton rd, mt cotton ph: 07 3206 2999
www.sirromet.com

summit estate wines [malbec, marsanne, mourvedre, petit verdot, tannat, tempranillo, verdelho, viognier]
291 granite belt dr, thulimbah ph: 07 4683 2011
www.summitestate.com.au

symphony hill wines [gewurztraminer, petit verdot, tempranillo, verdelho, viognier]
2017 eukey rd, ballandean ph: 07 4684 1388
www.symphonyhill.com.au

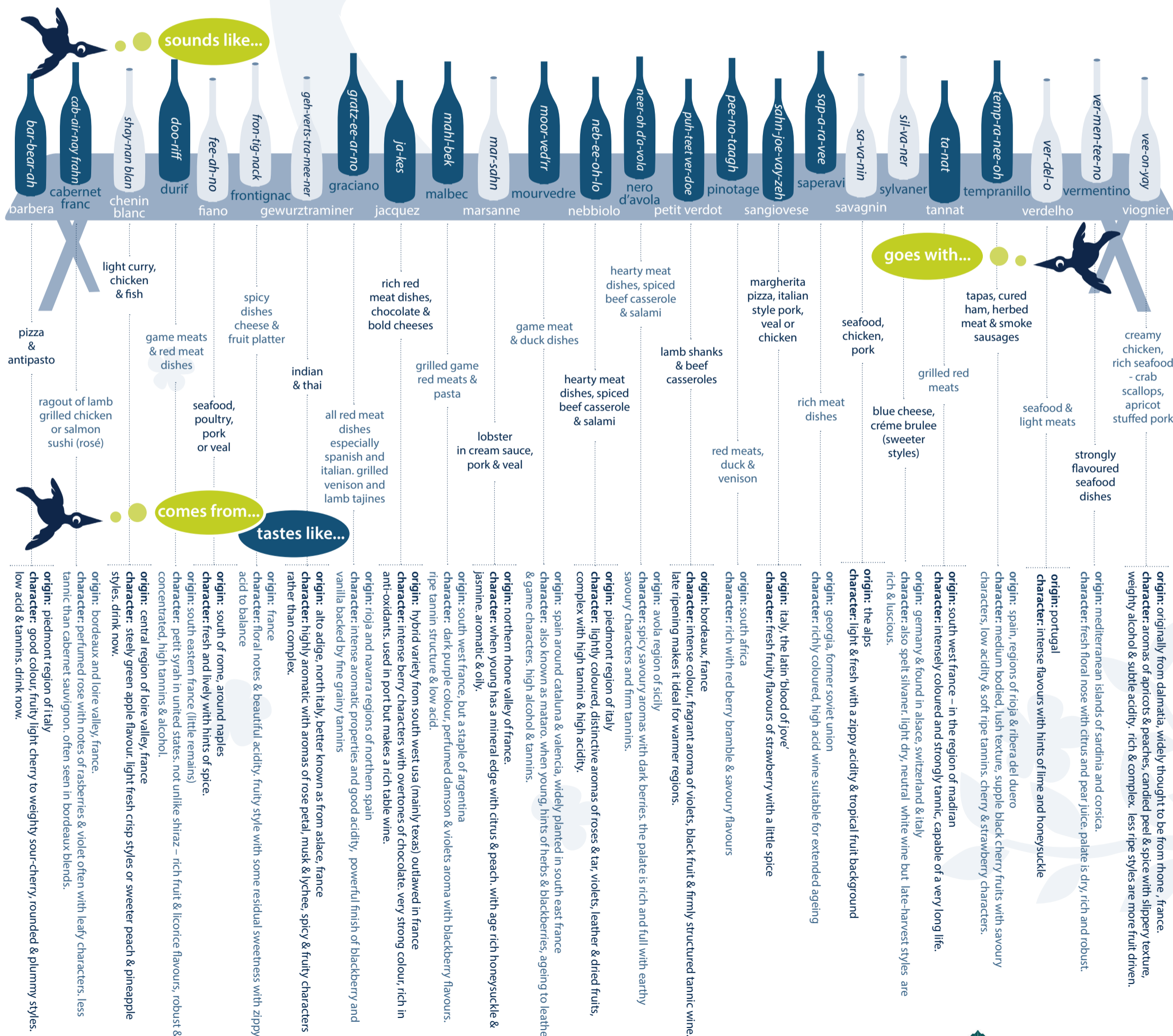
tobin wines [tempranillo, verdelho]
cnr sundown & ricca rd, ballandean ph: 07 4684 1235
www.tobinwines.com.au



strange bird

the granite belt
alternative wine trail

www.strangebirdwines.com.au



sounds like...

barbera: bar-bear-ah
cabernet franc: cab-ah-ray-frahn
chenin blanc: shy-nan bian
durif: doo-riff
fiano: fee-ah-no
frontignac: fron-tig-nack
gewurztraminer: geh-verts-tia-mee-ner
graciano: gratz-ee-ah-no
jacquez: ja-kes
malbec: mahi-bek
marsanne: mar-sahn
mourvedre: moor-ved-fr
nebbiolo: neb-ee-oh-lo
nero d'avola: neo-oh-da-vola
petit verdot: puh-teeet-ver-doe
sangiovese: pee-no-taagh
saperavi: sap-ah-ri-vee
savagnin: sa-va-nin
sylvaner: sil-va-ner
tannat: ta-nat
tempranillo: temp-ra-nee-oh
verdelho: ver-del-o
vermentino: ver-men-tee-no
viognier: vee-on-yoy

comes from...

tastes like...

goes with...

origin: originally from dalmatia, widely thought to be from thone, france.
character: aromas of apricots & peaches, candied peel & spice with slippery texture, weighty alcohol & subtle acidity. rich & complex. less ripe styles are more fruit driven.

origin: mediterranean islands of sardinia and corsica.
character: fresh floral nose with citrus and pear juice, palate is dry, rich and robust.

origin: portugal
character: intense flavours with hints of lime and honeysuckle

origin: spain, regions of rioja & ribera del duero
character: medium bodied, lush texture, supple black cherry fruits with savoury characters, low acidity & soft ripe tannins. cherry & strawberry characters.

origin: germany & found in alsace, switzerland & italy
character: also spelt silvaner, light dry, neutral white wine but late-harvest styles are rich & luscious.

origin: the alps
character: light & fresh with a zippy acidity & tropical fruit background

origin: georgia, former soviet union
character: richly coloured, high acid wine suitable for extended ageing

origin: italy, the latin 'blood of jove'
character: fresh fruity flavours of strawberry with a little spice

origin: south africa
character: rich with red berry bramble & savoury flavours

origin: bordeaux, france
character: intense colour, fragrant aroma of violets, black fruit & firmly structured tannic wine. late ripening makes it ideal for warmer regions.

origin: avola region of sicily
character: spicy savoury aromas with dark berries, the palate is rich and full with earthy savoury characters and firm tannins.

origin: piedmont region of italy
character: lightly coloured, distinctive aromas of roses & tar, violets, leather & dried fruits, complex with high tannin & high acidity.

origin: spain around cataluna & valencia, widely planted in south east france
character: also known as mataro, when young, hints of herbs & blackberries, ageing to leather & game characters. high alcohol & tannins.

origin: northern rhone valley of france.
character: when young has a mineral edge with citrus & peach, with age rich honeysuckle & jasmine, aromatic & oily.

origin: south west france, but a staple of argentina
character: dark purple colour, perfumed damson & violets aroma with blackberry flavours, ripe tannin structure & low acid.

origin: hybrid variety from south west usa (mainly texas) outlived in france
character: intense berry characters with overtones of chocolate, very strong colour, rich in anti-oxidants, used in port but makes a rich table wine.

origin: rioja and navarra regions of northern spain
character: intense aromatic properties and good acidity, powerful finish of blackberry and vanilla backed by fine grainy tannins

origin: alto adige, north italy, better known as from alsace, france
character: highly aromatic with aromas of rose petal, musk & lychee, spicy & fruity characters rather than complex.

origin: france
character: floral notes & beautiful acidity, fruity style with some residual sweetness with zippy acid to balance

origin: south of rome, around naples
character: fresh and lively with hints of spice.

origin: south eastern france (little remains)
character: petit syrah in united states, not unlike shiraz - rich fruit & licorice flavours, robust & concentrated, high tannins & alcohol.

origin: central region of loire valley, france
character: steely green apple flavour, light fresh crisp styles or sweeter peach & pineapple styles, drink now.

origin: bordeaux and loire valley, france.
character: perfumed rose with notes of raspberries & violet often with leafy characters, less tannic than cabernet sauvignon, often seen in bordeaux blends.

origin: piedmont region of italy
character: good colour, fruity light cherry to weighty sour-cherry, rounded & plummy styles, low acid & tannins, drink now.

origin: india & thailand
character: rich red meat dishes, chocolate & bold cheeses

origin: game meat & duck dishes

origin: hearty meat dishes, spiced beef casserole & salami

origin: margherita pizza, italian style pork, veal or chicken

origin: seafood, chicken, pork

origin: rich meat dishes

origin: blue cheese, crème brulee (sweeter styles)

origin: grilled red meats

origin: seafood & light meats

origin: creamy chicken, rich seafood - crab, scallops, apricot stuffed pork

origin: strongly flavoured seafood dishes

origin: light curry, chicken & fish

origin: pizza & antipasto

origin: ragout of lamb, grilled chicken or salmon, sushi (rosé)

origin: game meats & red meat dishes

origin: seafood, poultry, pork or veal

origin: all red meat dishes especially spanish and italian, grilled venison and lamb tajines

origin: grilled game, red meats & pasta

origin: lobster in cream sauce, pork & veal

origin: hearty meat dishes, spiced beef casserole & salami

origin: lamb shanks & beef casseroles

origin: red meats, duck & venison

For more details on wineries & tours of the granite belt go to www.granitebeltwinecountry.com.au



strangebird

granite belt alternative wine trail

*sings a different song,
lights the way,
explores broader horizons...*

Looking for something beyond Chardonnay and Shiraz?

Unique to Australia, StrangeBird is the quirky moniker that identifies the alternative wine varieties produced on the Granite Belt.

Pursuing the Strange Bird trail will give you a chance to dip into a bottle of Viognier or Mourvedre; learn how to pronounce Gewürztraminer or discuss the perfect food match for a bottle of Tempranillo.

The Granite Belt is a premium boutique wine region. Wine has been produced here for generations, with the first vines planted by an Italian Catholic priest more than 100 years ago. Bless you Father!

The Granite Belt is a versatile growing region with a unique terrior, due to varying elevation ranging from 700m to 1200m above sea level - creating some of the highest altitude wines in Australia. Apart from more traditional styles, the region is quickly gaining recognition as Australia's favourite for alternative wine varieties.

To be considered alternative a variety must represent not more than 1% of the total bearing vines in Australia as defined by the Australian Wine and Brandy Corporation (ABWC). Tagged the 'next generation of wine', alternative varieties have been popular in leading European wine regions for generations, and are emerging in popularity because of their ability to match perfectly with food.

On the Strange Bird wine trail you will not be short of choice. Elevate your taste, discover a sense of adventure and educate your palate. Follow the trail, take a detour, adopt a strange bird and take it home today ...



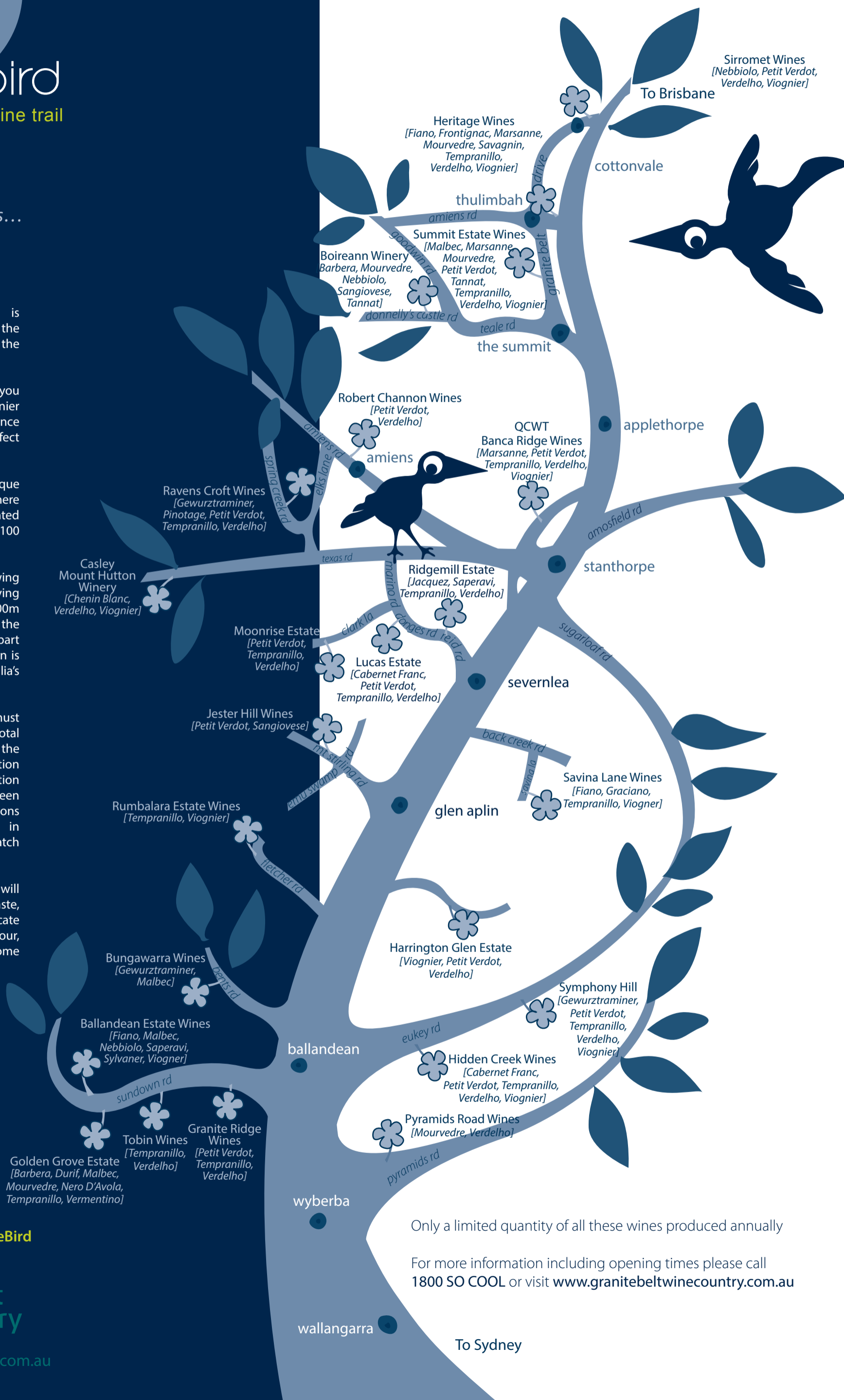
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granite belt wine country

www.granitebeltwinecountry.com.au



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