

# *'One of Australia's most exciting and underrated wine regions'* WINE AUSTRALIA



We are Australia's highest altitude wine region and with a climate similar to France's Rhone Valley we produce elegant cool-climate wines.

Our winemakers are admired for their expressions of Shiraz, Chardonnay and other loved mainstream varieties, but it's our Strange Bird Wines that have wine lovers describing us as 'full of surprises' and 'unlike anywhere else'.

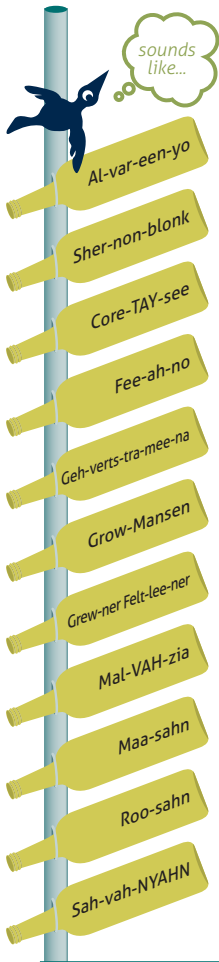
While other wine regions are known for one or two signature grapes, here on the Granite Belt it's our 'non-signature' that defines us and allows us

to experiment, bend the rules and surprise even the most adventurous of wine lovers.

Strange Birds is what we call our many alternative (or emerging) wine varieties. These exciting wines are lesser known and rarer to find in Australia (as a rule we only call it a Strange Bird if it represents less than 1% of Australia's vines).

We're small wineries, with boutique sized production, meaning our wines are rarely found in bottleshops, so come meet us and taste with us in our cellar doors.

[illegible]



**ALVARINHO** *serve with* Seafood, poultry *origin:* Portugal (known as Albarino in Spain)  
*character* Aromatic, peaches & apricots, usually light

**CHENIN BLANC** *serve with* Light creamy chicken and fish *origin* Central Loire Valley of France  
*character* Steely green apple flavours, light, fresh, crisp styles or sweeter peach & pineapple

**CORTESE** *serve with* Seafood *origin* Piedmont region of Italy *character* Dry, light & cirtusy

**FIANO** *serve with* Seafood, poultry, pork or veal *origin* Campania, south of Rome, around Naples  
*character* Fresh and lively with hints of spice

**GEWURTZTRAMINER** *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

**GROS & 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

**GRUNER VELTLINER** *serve with* Spicy dishes, Asian dishes, seafood & salad *origin* Austria  
*character* Renowned food wine, dry & full bodied, peppery perfume & minerally citrus & spicy flavours

**MALVASIA** *serve with* Risotto & pasta dishes *origin* Croatia, northern Italy, ancient Greece  
*character* Dry and aromatic

**MARSANNE** *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

**ROUSSANNE** *serve with* Chicken, pork, veal, pate *origin* Northern Rhone Valley of France  
*character* Pear, floral, herbal tea with age

**SAVAGNIN** *serve with* Seafood, creamy sauces, chicken, Asian & spicy foods *origin* Jura region of France  
*character* Capable of citrus and floral characters, or exotic tropical flavours

Sil-var-na

Ver-del-oh

Ver-men-tee-no

Vee-on-yay

**SYLVANER** *serve with* (sweeter styles) Blue cheese, creme brulee *origin* Germany, also Alsace France, Switzerland & Italy *character* Light, dry, neutral, white wine. Late harvest styles rich & luscious

**VERDELHO** *serve with* Seafood and light meats *origin* Portugal *character* Intense flavours with hints of lime and honeysuckle

**VERMENTINO** *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

**VIOGNIER** *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

#### COMING VARIETIES:

**WHITES:** Pinot Bianco; Pecorino; Gargenaga; Verdejo

**REDS:** Colorino; Falanghina; Gamay; Lagrein; Maturana Tinta; Mencia; Prieto Picudo; Refosco del Penduncolo; Touriga Nacional

strangebird  
**RED WINES**



Bar-bear-ah

Kahr-meh-nehr

Doo-riff

Gratz-ee-ar-no

Mahl-bek

Mohn-DEUHZ nwar

**BARBERA** *serve with* Pizza & antipasto *origin* Piedmont region of Italy *character* Fruity light cherry to weighty sour-cherry, rounded, plummy, low acid & tannins

**CAMENERE** *serve with* Venison *origin* Bordeaux, France. Chile *character* Herbaceous, red berries, tomato, black pepper through to blackberry, chocolate & soy sauce

**DURIF** *serve with* Game & red meat dishes *origin* SE France (little remains) *character* Rich fruit & licorice flavours, robust & concentrated, high tannins & alcohol

**GRACIANO** *serve with* All red meat dishes especially Spanish & Italian, grilled venison and lamb tajines *origin* Rioja and Navarra regions of Spain *character* Intense aromatic properties and good acidity, powerful finish of blackberry and vanilla

**MALBEC** *serve with* Grilled game, red meats & pasta *origin* SW France, but widely grown in Argentina *character* Dark purple colour, perfumed damson & violet aromas, blackberry flavour

**MONDEUSE NOIRE** *serve with* Rack of lamb *origin* Eastern France *character* Well structured, aromatic, tannic & deeply coloured with a bitter cherry flavour

Monty-pull-chano

Moor-vedrr

Neb-ee-oh-lo

Neh-roe dah-avoe-lah

Per-tee ver-doe

Pee-no-taagh

Sag-ran-teenoo

Sahn-joe-vay-zay

Sap-a-ra-vee

Tan-nat

Temp-ra-nee-oh

Tin-tow cow

**MONTEPULCIANO** *serve with* Grilled meat, lamb, Bolognese sauce & pasta *origin* Central Italy *character* Pepper & spice, soft tannins, often enjoyed young, but ages well

**MOURVEDRE** *serve with* Game meat & duck dishes *origin* Spain around Cataluna & Valencia. Widely planted in south-east France *character* Also known as Mataro. When young hints of herbs & blackberries, ages to leather & game

**NEBBIOLO** *serve with* Hearty meat dishes, spiced beef casserole & salami *origin* Piedmont region of Italy *character* Aromas of roses & tar, violets, leather & dried fruits, complex with high tannins & acid

**NERO D'AVOLA** *serve with* Hearty meat dishes, spiced beef casserole & salami *origin* Avola region of Sicily *character* Spicy, savoury aromas with dark berries. Rich, full palate, firm tannins

**PETIT VERDOT** *serve with* Lamb shanks & beef casseroles *origin* Bordeaux, France *character* Intense colour, fragrant aroma of violets, black fruit & firm tannic structure

**PINOTAGE** *serve with* Red meats, duck & venison *origin* South Africa *character* Rich with red berry bramble & savoury flavours

**SAGRANTINO** *serve with* Pizza, pasta, truffles *origin* Central Italy *character* Full bodied, fruity, spicy

**SANGIOVESE** *serve with* Pizza Margarita, Italian-style pork, veal or chicken *origin* Italy, in Latin 'Blood of Jove' grape *character* Fresh, fruity flavours of strawberry with a little spice

**SAPERAVI** *serve with* Rich meat dishes *origin* Georgia, former Soviet Union *character* Richly coloured, high acid wine suitable for extended aging

**TANNAT** *serve with* Red meats, game, cassoulet *origin* Madiran, SW France *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

**TINTO CAO** *serve with* Rich, hearty meat dishes *origin* Dao & Douro regions of Northern Portugal *character* Deeply coloured full bodied red with aromas of wild flowers & red fruits