

like...

Al-var-een-y

Sher-non-blonk

Kall-lum-bai

Core-TAY-see

Fee-ah-no

Fron-teh-narc gree

Seh-verts-tra-mee-na

Grow-Mansen

ew-ner Felt-lee-ner

Mal-VAH-zia

Maa-sahn

Roo-sahn

Sil-var-na

Ver-del-oh

Ver-men-tee-no

Vee-on-yay

Sah-vah-NYAHN

granite belt » Emerging Wine Varieties

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

Granite Belt Wine Country is distinguished by its elevation, making it Australia's highest wine region and Queensland's 'coolest' location, producing 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 the grapes are grown on the Granite Belt and 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.

White Wines ALVARINHO serve with Seafood, poultry origin: Portugal (known as Albarino in Spain)

character Aromatic, peaches and 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 and pineapple

COLOMBARD serve with Seafood, chicken, salads origin France character Light body, low tannins, tart green apples, melon and peach and almond

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

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

FRONTENAC GRIS serve with Seafood or poultry origin Minnesota, America; developed by the university character dominant aromas of tropical fruit and citrus and can be produced as a dry or sweet wine

GEWURTZTRAMINER serve with Indian and Thai origin Alto Adige, northern Italy, but widely known from Alsace, France character Highly aromatic rose petal, musk and lychee, spicy and fruity rather than complex

GROS AND PETIT MANSENG serve with Asian dishes, seafood origin SW France, Jurancon and 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 and salad origin Austria character Renowned food wine, dry and full bodied, peppery perfume and minerally citrus and spicy flavours

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

MARSANNE serve with Pork and veal, lobster in cream sauce origin Northern Rhone Valley of France character Mineral edge, citrus and peach when young, rich honeysuckle and 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 and spicy foods origin Jura region of France character Capable of citrus and floral characters, or exotic tropical flavours

SYLVANER serve with (sweeter styles) Blue cheese, areme brulee origin Germany, also Alsace France, Switzerland and Italy character Light, dry, neutral, white wine. Late harvest styles rich and 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, candided peel and spice, rich and complex

Red Wines

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

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

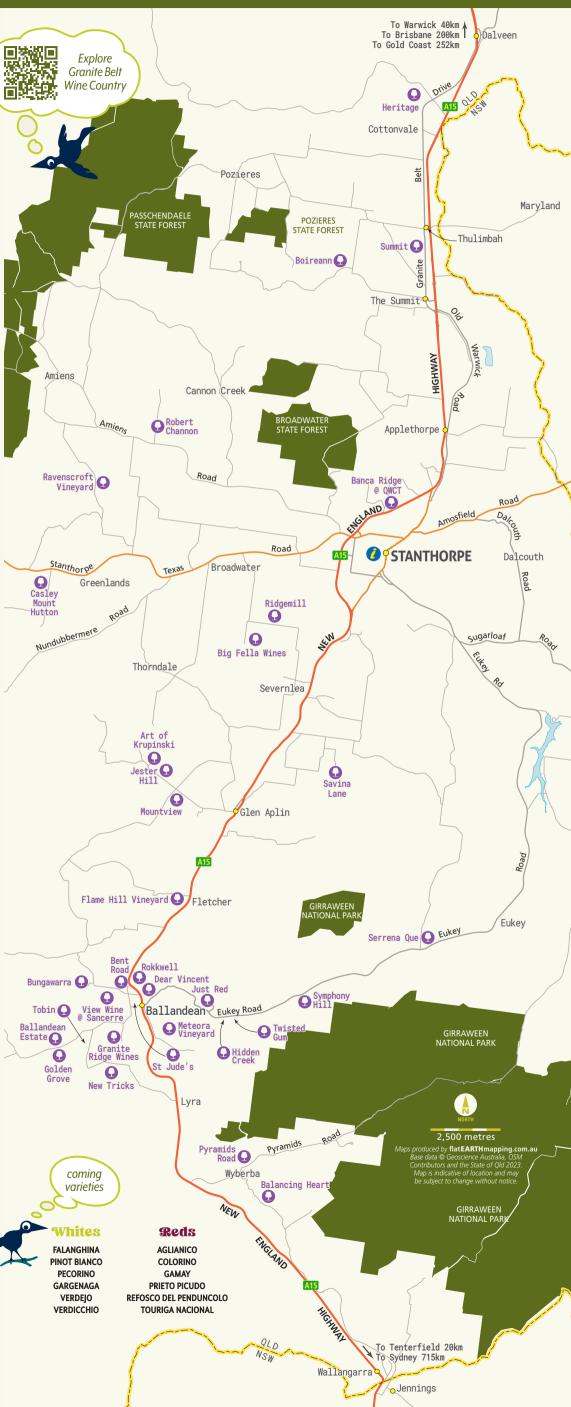
DURIF serve with Game and red meat dishes origin SE France (little remains) character Rich fruit and licorice flavours, robust and concentrated, high tannins and alcohol

GRACIANO serve with All red meat dishes especially Spanish and 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 and pasta origin SW France, but widely grown in Argentina character Dark purple colour, perfumed damson and violet aromas, blackberry flavour

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

MONTEPULCIANO serve with Grilled meat, lamb, Bolognese sauce and pasta origin Central Italy character Pepper and spice, soft





tannins, often enjoyed young, but ages well

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

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

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

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

PINOTAGE serve with Red meats, duck and venison origin South Africa character Rich with red berry bramble and 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 and smoked sausages origin Spain, regions of Rioja and Ribera del Duero character Medium bodied, lush texture. Black cherry fruits with savoury characters

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

	strange bird white varieties	strange bird red varieties	recognised whites recognised reds
granite belt Strange Bird Wines	ARNEIS ALVARINHO/ALBARINO CHENIN BLANC COLOMBARD CORTESE FRONTENAC GRIS GEWURTZTRAMINER GEWURTZTRAMINER MALVASIA MALVASIA MALVASIA MALVASIA MALVASIA MALVASIA MALVASIA MALVASIA MALVASIA MALVASIA MALVASIA MALVASIA MALVASIA MARSANNE SAVAGNIN SAVAGNIN SAVAGNIN VERDELHO VERDELHO VERDELHO VERDICCHIO VERMENTINO VIOGNIER	AGLIANICO BARBERA CARMENERE DURIF CARMENERE DURIF GRACIANO GRACIANO LAGREIN MALBEC MATURANA TINTA MALBEC MATURANA TINTA MOURVEDRE MOURVEDRE MOURVEDRE MOURVEDRE MOURVEDRE MOURVEDRE MOURVEDRE MOURVEDRE MOURVEDRE MOURVEDRE NEBBIOLO NEBBIOLO NEBBIOLO NEBBIOLO NEBBIOLO NEBBIOLO NEBBIOLO SAGRANTINO SAGRANTINO SAGRANTINO SARGIOVESE SAPERAVI TANNAT TEMPRANILLO TENDEGO TINTA CAO TINTA CAO	CHARDONNAY FRONTINAC GRIS MUSCAT MUSCAT PINOT GRIS/GRIGIO RIESLING SAUVIGNON BLANC SAUVIGNON BLANC CABERNET SAUVIGNON CABERNET SAUVIGNON CABERNET FRANC GRENACHE MERLOT MUSCAT MUSCAT BLACK MUSCAT PINOT NOIR SHIRAZ
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BALANCING HEART VINEYARD			
BALLANDEAN ESTATE			
BANCA RIDGE @ QCWT			• • • •
BENT ROAD WINERY			
BOIREANN WINERY			
BIG FELLA WINES			•
BUNGAWARRA WINES			
CASLEY MOUNT HUTTON WINERY			
CASTLE GLEN AUSTRALIA			
DEAR VINCENT WINES			
FLAMEHILL VINEYARD	<u> </u>		
GOLDEN GROVE ESTATE			
GRANITE RIDGE WINES			
HERITAGE ESTATE			
HIDDEN CREEK WINERY			• •
JESTER HILL WINES			
JUST RED WINES			
METEORA ESTATE VINEYARD			
MOUNTVIEW WINES			
NEW TRICKS			
PYRAMIDS ROAD WINES			
RAVENSCROFT VINEYARD			• •
RIDGEMILL ESTATE			• • • • •
ROBERT CHANNON WINES			
ROKKWELL			•
SAVINA LANE WINES			•
SERRENA QUE ESTATE			•
SUMMIT ESTATE WINES			• • •
SYMPHONY HILL WINES			
TOBIN WINES			
TWISTED GUM WINES			
VIEW WINE BY SANCERRE ESTATE			••••

OPEN SEVEN DAYS Balancing Heart Vineyard

Ballandean Estate Bungawarra Wines Castle Glen Heritage Estate Jester Hill Wines Just Red Wines Pyramids Road Wines **Ridgemill Estate** Symphony Hill Wines Tobin Wines

WEEKENDS (INC FRIDAY) Bent Road Winery **Big Fella Wines** Casley Mount Hutton Winery Dear Vincent Wines (inc Thursday) Mountview Wines Ravenscroft Vineyard Serrena Que Estate WEEKENDS

Hidden Creek Winery Twisted Gum Wines

THURSDAY-TUESDAY Golden Grove Estate TUESDAY-SATURDAY Banca Ridge @ QQCT Flamehill Vineyard FRIDAY-TUESDAY

Robert Channon Wines

THURSDAY-MONDAY

Summit Estate Wines

SEE WEBSITE FOR DETAILS Art of Krupinski Meteora Estate Vineyard New Tricks View Wine by Sancerre Estate BY APPOINTMENT ONLY rokkwell Savina Lane Wines

Opening hours may change depending on season. See relevant websites to confirm opening hours for each vineyard.

Note that some vineyards may offer visits by appointment in addition to the opening days listed here.



This map is brought to you by Granite Belt Wine & Tourism, a local not-for-profit association with dedicated wine and tourism enthusiasts. We are supported by local business members and Southern Downs Regional Council to promote Granite Belt Wine Country. Care has been taken to ensure the information contained is accurate, but like life, it can change without notice.

Granite Belt wine country

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