



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 citrusy
- 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 mineral 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, creme 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
- VIIGNIER** *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 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



