

26 October 2007

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Spring Fever – Week Six on the Granite Belt

With five weeks of spring wine and food celebrations under the belt, fresh new season cherries are making a welcome appearance on the Granite Belt.

Local orchardists boast cherries provide a useful shot of vitamins, minerals and the all important anti-oxidants to sustain festival goers over the last few laps of this annual wine celebration.

Festival visitors to the Queensland wine capital can stock up at various cherry farm shops in between these events next weekend:

FRIDAY 2 November

- 7pm **Music Night**– Whiskey Gully Wines 4683 5100

SATURDAY 3

- 9-10.30am **Sparkling Winemaker's Breakfast** - Severn Brae Estate 4683 5292
- From 7pm **Beverley Spring Degustation Banquet** – Whiskey Gully Wines 4683 5100

SUNDAY 4

- 9-10.30am **Sparkling Winemaker's Breakfast** - Severn Brae Estate 4683 5292
- From 11am **Sunday Music in the Vineyard** – Lucas Estate 4683 6365

Visit, celebrate and educate your palate.

For accommodation bookings or full event information see
www.granitebeltwinecountry.com.au or phone 1800 SO COOL

Expect to be surprised!

ENDS

1. The history of the Queensland wine industry dates back to the 1860s - and like all good wines it has developed with age.
2. 35% of Queensland's 1500 hectares of wine grapes are in the state's premier wine region - the Granite Belt.
3. 64% of Granite Belt plantings are of Shiraz, Cabernet Sauvignon, Chardonnay and Merlot with an increasing number of plantings of alternative grape varieties proving popular. Verdelho, Viognier, Tempranillo and Durif are rising stars.
4. The Granite Belt is home to approximately 50 wine cellar doors, the state's most awarded winemakers, plus the Queensland College of Wine Tourism - the first of its type in the world.