




wine from left field

Tired of the same old Chardonnay and Shiraz? Take a walk on the wine side with the Granite Belt's new Alternative Wine Trail.

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You've heard of Sauvignon Blanc, Riesling and Pinot Noir – but what about Chenin Blanc, Malbec and Mourvedre? These are but three of the more unusual grapes that adventure-loving viticulturalists in the Stanthorpe region have turned into marvellously avant-garde wines, as part of the new Alternative Wine Trail in the Granite Belt.

Believed to be the first of its type in Australia, the trail showcases fourteen alternative wine grape varieties (see below) designed to appeal to the more curious of quaffers. With crisp, dry whites from Germany and France, and full-bodied reds from Italy and Spain, the trail includes a number of wines rarely seen outside boutique international vineyards.

With over 20 wineries from the Granite Belt's 50-strong contingent producing wines specifically for the trail, there's more than enough to fill a seriously indulgent – and deliciously offbeat – long weekend. But be warned: you may return with a penchant for some rather peculiar drops! 

For further information visit www.granitebeltwinecountry.com.au

AND A LITTLE MORE...

- Unlike many of its southern counterparts, Queensland's wine industry dates back as far as the 1860s.
- The Granite Belt is considered to be Queensland's premier wine region, with 35 per cent of the State's 1,500 hectares of wine grapes grown here.
- The most common varieties of wine grapes (totalling almost 65 per cent) grown in the Granite Belt are Shiraz, Cabernet Sauvignon, Chardonnay and Merlot.
- The Granite Belt is home to about 50 wine cellar doors, including the State's most awarded winemakers.
- The Queensland College of Wine Tourism, located in Stanthorpe, is the first of its type in the world.



STRANGE BUT BEAUTIFUL

You'd be hard pressed to find these daring drops at your local bottle-o! Feast your eyes on some of the boutique wines available along the Granite Belt's Alternative Wine Trail...

Barbera: a rich, robust red that goes well with hefty red meats.

Chenin Blanc: a crisp, dry white with hints of apple and pear.

Colombard: a full-bodied white, often blended with Chardonnay.

Durif: an immensely powerful red that suits strong, mature cheeses.

Gewurtztraminer: a spicy white that complements Thai or Indian cuisine.

Malbec: a rustic, full-bodied red with blackberry tones.

Marsanne: a peachy, honeyed white, similar to a strong Chardonnay.

Mourvedre: a rich, spicy red, originally used for Australian bulk wine in the 1960s.

Nebbiolo: a thick and complex Italian red, with hints of liquorice and violet.

Petit Verdot: a little-known red from Bourdeaux with slight banana flavours.

Pinot Gris: a sweet, buttery white that's becoming hugely popular in Australia.

Sylvaner: a sweet, dessert white, commonly grown in Germany.

Tempranillo: a sweet, plum-flavoured red, originating in Spain.

Viognier: a stunning white that tastes best when matured in oak barrels.

