



granite belt  
wine country  
STANTHORPE, QUEENSLAND

# FOOD MEDIA KIT



*elevated taste*

# graze the granite belt



The Granite Belt is a premium food destination surrounded by award winning wineries, stunning national parks and prehistoric granite formations. Located on the Queensland and New South Wales border, it's only a 3 hour drive from Brisbane and the Gold Coast or a 30-minute flight. Steeped in European culture and abound with fresh produce, the Granite Belt will delight foodies.

## LIFE BY THE SEASONS

Sitting high on the Great Dividing Range, more than 1000m above sea level, creates a region of four seasons and a climate a world away from Queensland counterparts. It can even snow. The seasons guide life in the Granite Belt and the produce it reaps.

## SMALL BUT DIVERSE

Stretching just 60kms from north to south and roughly half as wide, the Granite Belt is small but diverse. Dotted along the New England Highway are our villages and hamlets, with Stanthorpe, the main central town. To north are Applethorpe, Amiens, Pozieres, Thulimbah, Cottonvale, The Summit and Dalveen. To south lies Severnlea, Glen Aplin, Ballandean and the border township of Wallangarra. The Granite Belt area covers approximately 2,500 square kilometres and has a population of more than 10,000.

## HISTORY - FROM TIN TO FRUIT

Stanthorpe is the only town on the Downs which owes its birth to minerals, and not agriculture. A mining rush in 1872 gave Stanthorpe its name: stannum is Latin for tin and thorp is English for village. It brought people from many countries, and for a time was the largest alluvial tin mining and mineral field in Queensland. This soon declined, and the fruit and vegetable industry for which the Granite Belt is famous for today, was born through forced economic diversification after tin prices fell.

The four season climate has attracted a multi-cultural community to settle here. Food traditions have been passed through generations of families from Great Britain, Italy, Germany, Spain, The Netherlands and more. Such diverse ethnicity has influenced what is grown in the region. This translates into an appreciation of freshness and the combinations of flavours, the age-old art of food preserving for out-of-season consumption and the farming practices employed.

## PRODUCE

A massive fruit and veggie patch, the Granite Belt has been one of Australia's leading fruit and vegetable producers since the 1860s. Stanthorpe apples find their way into almost every home in Queensland!

The rich and well-draining granite soils provide excellent growing conditions not only for apples, but also pears, table grapes, berries, stone fruit, olives, persimmons and figs, and an array of vegetables. As a food producing area, the Granite Belt is unique in Australia for its northerly latitude, combined with its elevation. This produces intense flavour in apples, pears and stone fruit.

The region enjoys four distinct seasons, and as such the season you visit will determine what fresh produce is available. We celebrate Nude Food. It's not rude – Nude Food is showing food as nature intended, in region and season. Lana – the leaf girl – is our mascot, representing a diverse range of Nude Foodies on the Granite Belt. Allow her to guide you on a self-drive experience of regional flavours.

The region also has a reputation for quality wild game-meat, lamb and beef.

## FACTS

- Agriculture is the largest employer in the area, which boasts a vibrant and diverse horticultural sector. In this part of Queensland, production sector is expected to experience an average annual growth rate of approximately 8.0% per annum. Annually it produces approximately \$130 million in fruit and vegetables.

### FACTS cont...

- As of 2008, Queensland was the third largest producer of apples in Australia, with 35,486 tonnes and 1,571 hectares. (source: www.apal.org.au). More than 99 per cent of the state's apples are grown in the Stanthorpe region. Traditionally, Australia's first apples of the year come from the Granite Belt, with harvest beginning in February.
- 2006 Statistics from the ABS noted that the region had 1772Ha of vegetables. The region's vegetable production is concentrated in the summer months taking advantage of the unique climate when other Queensland production areas are too hot and humid. In fact, the region produces most of Queensland salad vegetables in the summer salad season.
- The region is situated within three hours from the major population centres of Queensland, resulting in low food miles in comparison to some other production regions.
- The use of Integrated Pest Management is widely practiced resulting in low use of chemical sprays and an ideal environment for the growing of clean, organic produce.

### GROWING CONDITIONS

Altitude: 600 – 1500 metres - the orchards of the Granite Belt are amongst the highest in Australia.

Seasonal temperatures (Celsius): Spring: 5.1 – 25.2; Summer: 14.1 – 27.4; Autumn: 9.5 – 24.9; Winter: 0.9 – 16.2.  
(Bureau of Meteorology)

Soil: The two principal soil types are highly permeable, granite speckled sandy, grey-black soil with the other a light brownish grey. The sandy, decomposed granite soils are generally well drained and naturally acidic.

Rainfall: Approximately 750mm per annum which falls mostly during the summer hail storm season. Most crops are watered from drip or trickle irrigation from on-farm water storage to manage the precious resource. In fact, the Granite Belt's apple, grape and vegetable producers are recognised as among the highest value adding industries in the entire Murray Darling basin for the small amount of water used.

Risk Management: To prevent damage during the annual hailstorm season and to assist with the ripening process, protective canopies are used extensively over orchards and increasingly over small crops.

### SEASONAL PRODUCE

While growing conditions vary from year to year, as a general rule the harvesting seasons for the following commercially grown produce are as follows:

Spring: many varieties of Berries, Cherries and early Stone Fruit, plus Baby Leaf Salad, Beans, Broccoli, Brussel Sprouts, Cabbage, Chinese Cabbage, Cauliflower, Celery, Honey, Lavender, Leeks, Lettuce, Parsley, Peas, Mushrooms, Shallots, Silverbeet, Spinach, Squash, Tomatoes and Zucchini.

Summer: Berries, Apples, Grapes, Nashis, Pears, Rockmelon, Stone Fruits plus Beans, Broccoli, Brussel Sprouts, Cabbage, Capsicum, Cauliflower, Celery, Chinese Cabbage, Cucumber, Eggplant, Figs, Herbs, Honey, Leeks, Lettuce, Onions, Parsley, Peas, Snow Peas, Sugar Snaps, Mushrooms, Pumpkin, Shallots, Silverbeet, Spinach, Squash, Sweet Corn, Tomatoes, Zucchini.

Autumn: Apples, Apricots, Figs, Nashis, Pears, Grapes, Olives, Persimmon, Stone Fruits, Grapes (wine and table grapes) plus Beans, Broccoli, Brussel Sprouts, Cabbage, Capsicum, Cauliflower, Celery, Chinese Cabbage, Cucumber, Eggplant, Leeks, Lettuce, Parsley, Peas, Snow Peas, Sugar Snaps, Mushrooms, Pears, Pumpkin, Shallots, Silverbeet, Spinach, Squash, Tomatoes and Zucchini.

Winter: Broccoli, Brussel Sprouts, Cabbage, Cauliflower, Celery, Leeks and Mushrooms.

There is more... while not yet produced on a commercial scale, the region is a proven area for Almonds, Carrots, Chestnuts and Prickly Pears. Keen foodies will find wild Asparagus, wild Fennel and Saffron.

## PANTRY

Produce is used by the region's talented producers, chefs, bakers and makers to create tantalising gourmet delights. Our delicious products are made in the region using only the highest quality local ingredients. Many products are gluten free and contain no preservatives. You won't be disappointed - our makers and bakers reap numerous food awards each year.

## SAVOURY DELIGHTS

Breads, chutney, cheese, marinated vegetables, fruit pastes, vinegars, pestos and olives are a mere pinch of the savoury staples created in the region. They are perfect for a prelude, casual meal or ploughman's picnic.

The Granite Belt is home to one of the largest vinegar producers in Australia. A brand new, state of the art vinegar making facility purpose built for high quality vinegar making allows the production of both ultra modern and highly traditional vinegar making methods.

## CARNIVORE CAPERS

Local butchers and abattoirs provide an important role in making fresh meats readily available, and organic and specialty farmers are providing a superior product. Steeped in European heritage, you will also find traditionally cured meats such as double smoked ham and salami.

## VEGETARIAN AND ORGANIC

Go organic! The Granite Belt is dedicated to the best farming practices with many offering organic produce. There is organic tofu made in the region that would cover the most stringent of carnivores! Or try our tender and flavoursome organic lamb.

## SWEET TREATS

Chocolates, jams, honey, ice cream, coulis, syrups, biscuits, fudge and a range of Italian treats are some of the sweets available. What about marinated vanilla figs or peaches in Chardonnay syrup?

Our delis and providores are the perfect place to stock up. You will also find a range of speciality international produce.

## PLATE

From a degustation lunch overlooking vines or a picnic by the creek, there's a culinary experience to suit everyone. The Granite Belt offers all cuisines from Thai, Chinese to Italian, French and German, and of course, the best in modern Australian. Make sure you book as some venues aren't open every day!

Lunch at a winery is one of our most popular experiences. During our Brass Monkey Season (winter) many of our restaurants and cafes offer Christmas in Winter - turkey and pudding or experience Granite Belt game-meat and succulent duck.

## CAFES + RESTAURANTS

Eating out is one of the special things to do on the Granite Belt. Our eating experiences are diverse - take a tradition high tea, or have you ever tried an ice-cream hamburger? From rustic venues in sheds, restaurants with old fashion charm to funky bistros, there is a dining experience to suit all tastes and budgets. One thing they all have in common is good country hospitality.

## COOKING CLASSES

From Italian, to Sri Lankan curries, and number of our food operators offer cooking classes to the public. And at the end of the day you will be rewarded with a fabulous meal.

## EVENTS + MARKETS

Every week, there is an array of food events on in the Granite Belt. From the intimacy and indulgence of a seven course degustation, to the family friendly Apple and Grape Harvest Festival that attracts thousands - don't miss out on a opportunity to celebrate food in the Granite Belt. For further information see our events calendar at [www.granitebeltwinecountry.com.au](http://www.granitebeltwinecountry.com.au)

Source fresh produce and pantry items at the Stanthorpe Markets in the Mountain, held every second Sunday. Or the Border Railway Market is held on the third Sunday of each month at the historic Wallangarra Railway Station, on the Queensland-New South Wales Border, just a short drive south of Stanthorpe.

## INTERESTING FACTS

Rachael Bermingham and Kim McCosker, the talented duo behind the famous 4 Ingredients cook books, were born and raised in Stanthorpe.

## MEDIA RESOURCES

Working co-operatively with industry and our regional tourism association, we aim to provide you with whatever you need to review and report on the Granite Belt. Please contact us to be included on our news distribution list and/or to discuss/access these resources:

- Image library
- News items
- Journalist famils. of the area
- Calendar of events
- Photo/film shoots or broadcasts
- Talent for interviews.

## MARKETING

T: +61 7 4681 0411 or +61 417 620 571 E: [marketing@granitebeltwinecountry.com.au](mailto:marketing@granitebeltwinecountry.com.au)  
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## STANTHORPE VISITOR INFORMATION CENTRE

GBWT also operates the accredited Stanthorpe Visitor Information Centre, providing practical advice to make your visit a great travel experience. Open daily from 9am - 5pm, our friendly visitor consultants can assist you with accommodation and tour bookings, as well as further information on the Granite Belt.

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