

Tour 11

Granite Belt Tour - Food, Wine and Natural Beauty

Temperate horticulture in tropical Queensland

Three day Australian tour
(Sunday 24 to Tuesday 26 August 2014)

Tour Cost:

\$1,000 (pp twin share; \$1,100pp with single supplement)

Tour Leaders: David Oag and Clinton McGrath

The Granite Belt is a unique, richly diverse and naturally beautiful region offering regionally distinct food and wine, only 2½ hour's drive from Brisbane. The high altitude and granite sand soils, in combination with summer dominant rainfall and cold winters, supports a temperate horticulture industry specialising in apples, wine grapes, summer vegetables and berry crops. The diversity of seasonal produce supports a gourmet food industry and excellent regional dining. Granite Belt wineries (50+) are at the forefront of pioneering many non-traditional varieties in Australia and offer a personal experience to visitors. A visit to a vineyard, the opportunity to taste award-winning local wines, experience a berry farm in spring, taste some of the many berry products available, tour an apple orchard and packing shed, and visit a local vegetable farm, all with a scenic backdrop, can be part of your Granite Belt experience.



Photographs by: Southern Downs Regional Council, Joyce Bryant



Itinerary

Day 1: Sunday 24 August 2014

Depart Brisbane with a rest stop either Aratula or Warwick before an outdoors Ozzie barbecue at Donnelly's Castle. After lunch, visit a strawberry farm to inspect recently planted runners, and possibly a fresh fruit tasting of Sunshine Coast strawberries. Then a visit to the Applethorpe Research Station to inspect canopy management field trials for high density apple orchard systems. *(Photograph by Joyce Bryant).*

Tonight, enjoy dinner at either Annas Restaurant for a homestyle Italian smorgsboard, or the Barrelroom Café (Ballandean Estate winery), also for Italian food.

Overnight Stanthorpe, Meals included: Breakfast/Lunch/Dinner.



Day 2: Monday 25 August 2014

This morning, inspect Hailnet structures, and coloured nets before visiting an apple packing shed featuring laser grader and mechanised carton handling/palletising at Pozieres. We may then see peplin harvest or parsley production, depending on availability. *(Photograph by Southern Downs Regional Council).*

Enjoy a two course lunch at the Granite Belt Dairy, plus tasting of locally made cheeses.

After lunch, visit a winegrape vineyard at Glen Aplin where vineyard management practices are for a summer rainfall climate, followed by wine tasting at Golden Grove Estate, Ballandean. Finally, a visit to the beautiful Girraween National Park for some late afternoon kangaroo spotting.

This evening, dinner will be at either Varias or Shiraz Restaurant to taste local Mallow lamb and/or Sweetwater beef.

Overnight Stanthorpe, Meals included: Breakfast/Lunch/Dinner.



Day 3: Tuesday 26 August 2014 return to Brisbane (tour ends)

This morning, visit Harlett Farms specialising in vegetables, perhaps seeing celery being harvested or Wombok being planted. The next stop is the Bramble Patch at Glen Aplin where you have the opportunity of tasting berry products, including jams, pastes, coulis,

savoury sauces, chutney, fortified berry wines and vincotta together with the option of a berry ice cream or coffee. The next stop is a lavender farm (to be confirmed).
(Photograph by Corey Rossiter).

Lunch will be at either at Patty's on McGregor, with warming soup, pie & salad or the Spring Creek mountain café at Killarney. After lunch, we return to Brisbane, arriving at about 5pm. Delegates should make their own accommodation arrangements for tonight.

Meals included: Breakfast/Lunch.

