



SCENIC RIM DISTILLED

A guide for thirsty travellers



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Climate and geography dictate most agricultural pursuits. Both are hard to fool.

Grape vines fail in wet and vigorous soils and prefer the rain shadow of the Great Divide.

Recently I have travelled around the visually-stunning Scenic Rim region, tasting the wines, liqueurs, craft beers and coffee which are produced here.

It has been an enlightening experience and I have discovered a burgeoning industry emerging in this fertile, volcanic region at the base of the Great Dividing Range.

The Scenic Rim is a vast location covering 4248 sq km and the change in climate and typography of the growing regions is referenced in the aroma, taste and body of the local drinks.

As I visited the region's many beverage producers I expected new experiences and was not disappointed. I was impressed to discover several gems to drink.


High class chardonnay sold from Tamborine, grown on the Granite Belt, is among some of the best in this country, and indeed rivals premier cru Burgundy. Not far

behind at the higher extremes are some platinum standard cabernet sauvignon, shiraz and petit verdot.

Verdelho is the region's eternal love child. Grown in any Queensland vineyard it just expresses so well. Wherever it is found the verdelho grape makes excellent white wines for everyday locavore drinking.

Of great significance for red drinkers was my discovery of mouth-enhancing, jaw dropping bottles of shiraz, mourvedre and durif grown in the warmer Scenic Rim climes. These are the bolder style of reds showing much similarity to the earthy, plummy and gratifying red varietals of Bandol and Languedoc along the French Riviera. And one treasure was to find this style of round, rich red offered exclusively to B&B tourists staying under the cliffs of the imposing Mount Barney in the southern border area and grown on the same property.

Craft brewing is expanding in the Scenic Rim, and the beer quality and innovation continues to rise. Micro-lot beer is actually as compelling an experience as premium varietal wine tasting. Beer diversity: mid-strength, lager, IPA,



APA, other ales and stouts are made with confounding ingenuity and intuitive composition. One Ipswich brewer uses Kalbar carrots to create a unique, earthy Belgium-style saison. Also compelling, is how small brewers have developed their combined fermentation and café product with a visitor-led focus.

Tamborine Mountain is home to both a coffee plantation and a distillery-liqueur producer, who draws on the bounty of local, indigenous ingredients which flourish on this volcanic plateau. At 550m above sea level the mountain is one of the lowest altitudes where coffee trees will grow, but the proof is in the drinking at this organic coffee plantation. The trees, with their oily leaves, obviously enjoy deep red volcanic, free-draining soils. Another distillery on a shiraz vineyard at Peak Crossing is capturing the growing interest in artisan spirit making.

The Scenic Rim's wine producers are selling wines with two personalities - warm and cool.

Visitors will encounter wines with two speed textures; the fast and racy are light-medium bodied from the Granite Belt origin, while the obtuse and rounded are medium-full bodied

from the western Scenic Rim. Both styles are perfectly acceptable.

The Scenic Rim's cellar doors revealed sommeliers, staff and winemakers who are all passionate and highly-educated in their taste presentations. Take your time exploring this diverse region. Sip an artisan local beer, liqueur, spirit, coffee, or wine, in many charming places set within the stunning landscape.

Peter Scudamore-Smith MW

Founder and director of Uncorked and Cultivated, Peter holds the prestigious Master of Wine award – recognised as the highest achievement in the global wine community – and is the second person in Australia to be awarded this honour.



A Guide for thirsty Travellers WINES

WINE STYLE	CLIMATE	BRAND	SECOND NAMING	YEAR	RATING OUT OF 100	PALATE STRENGTH
Sparkling	cool	Sarabah	Brut Reserve	NV	90	*
Sparkling	warm	O'Reillys	Lona Semillon	2014	87	*
Sparkling Rose	warm	O'Reillys	Lona Blush	2015	87	***
Sauvignon or SSB or SBS	cool	Witches Falls	Coinoculated Sauvignon Blanc	2016	90	**
Sauvignon or SSB or SBS	cool	Witches Falls	Wild ferment Sauvignon Blanc	2016	90	***
Sauvignon or SSB or SBS	cool	Mason Wines	Semillon Sauvignon Blanc	2016	89	*
Sauvignon or SSB or SBS	warm	Cedar Creek	Semillon Sauvignon Blanc	2015	89	*
Sauvignon or SSB or SBS	cool	Mason Wines	Sauvignon Blanc	2016	89	*
Sauvignon or SSB or SBS	cool	O'Reillys	Semillon Sauvignon Blanc Platypus Play	2016	88	*
Colombard	cool	Sarabah		2008	88	***
Verdelho	cool	Witches Falls	Cofermented	2016	92	**
Verdelho	cool	Mt Tamborine		2016	92	**
Verdelho	cool	Witches Falls	Wild ferment	2016	90	****
Verdelho	warm	Normanby		2016	90	*
Verdelho	cool	Heritage Estate		2016	89	***
Verdelho	cool	Mason Wines		2016	88	****
Verdelho	warm	Cedar Creek		2016	87	***
Verdelho	warm	O'Reillys	Vince - estate grown	2015	86	****
Vermentino	warm	The Overflow Estate 1895		2016	90	***
Chardonnay	cool	Mason Wines	Cellar Collection	2015	95	***

PALATE STRENGTH DEFINITION:

One * light, simple or delicate flavours; best for cocktails

Two ** mild flavoured drink, lost with strong flavours

Three *** modest drink, some intensity, pair carefully

Four **** strong flavoured drink, medium body+, weighty food

Five ***** full flavour, full body, often bitter, strongest foods



TASTE DESCRIPTION	FOOD PAIRING
pinot, chardonnay, chenin, colombard, third disgorgement, fruity, aromatic, very bubbly, biscuity yeast, dry style, sugar 10 g/l, 12.2%	flaky, crunchy hard cheese, for example Towri sheep pecorino
pale, lemon, vanillin, lanolin, wax, sweet limes, very tangy, sugar 35 g/l, light bodied, 11.7%	creamy, dry style cheese, old cheddar, from Pure Artisan Cheese
beautiful pale, strawberry pink, rose petal, nice aromatics, fruity, bright, light, drying to sweetness, sugar 15 g/L, 12.3%	hummus, salsa, Elite Meat smoked meats, wild mushrooms
very wild, lemon fruit, taut, interesting mouth texture, uncommon style 12.9%	steamed mussels, cockles or Aratula freshwater crayfish tails, lemon jest dressing
pale, wild yeast, taut palate, wild aroma, cinnamon style oak, seed spices, 13.1%	smoked pink fish, lemon pepper or myrtle garnish, wasabi cream
equal blend, very green, cut grass, very lean, taut, racy, lots of acidity 12.5%	oven roasted king prawn, lemon pepper butter
cut grass and lemon fruit style, light body, fleck of smoke, taut, 12.1%	warm marinated Rathlogán Grove Olive mix
first edition of straight sauvignon, cut grass, more tannin, more dryness, more weight, no oak, has good extract, 13%	baked trout or white flesh fish, lime butter and Lime Caviar Company finger limes
pale, nectarine style, lean, racy, light bodied, good sauvignon intensity, 80% semillon, 13%	calamari, baby squid or cuttle fish, crumbs, lime mayonnaise, chicory salad
pale gold, honey, brulee, aged white, rare to see this, palate honied, light bodied, rich flavours, sugar 30 g/L, 12.1%	north or west african flavours, likes hot sauces, chili or native pepper
very pale, green, lovely aromatic, passionfruit, slight oyster shell complexity, very pristine, fruit sweet, excellent 12.8%	cold shellfish, crumbly cheese, Scenic Rim 4Real feta
very pale, lemon, lime, passionfruit, rich and fruit sweet, delicious, tingly palate, 13.0%	whole baked snapper, dill, labneh, Scenic Rim Olives olive oil
lots of colour, funky, textural, pressings, long taste, lees, has flavour weight, 13%	BBQ freshwater crayfish, cherry tomatoes and zucchini slice
very pale green, nice tropical, light body, austere, riesling style direction 12.0%	whole bbq prawns, Beaudesert pumpkin, baby squash
very pale, quite perfumed, great flavour yet restrained, melon, good persistence, totally dry, good crunch, 12.5%	shellfish pasta, egg noodles, spanner crab meat, sweet chilli
pale, full flavoured, extract, power, not rich, chunky, more mouth than nose, tropical 14%	steamed crab wontons, water chestnut, spring onion
pale colour, nose of honey dew verdelho fruit, medium-sweet palate, medium bodied 12.4%	steamed mussels, Elite Meats chorizo, spiced tomato salsa
pale, honey style, pungent in fruit, full bodied, little lean, dry, very powerful style, 12.1%	honey soy chicken drumsticks, coconut rice
pale, passionfruit, estery yeast, green skin fruits, nectarine, has texture, unwooded 13%	beer battered red or spangled emperor, Tamborine Mountain salad greens, evoo, Lime Caviar Company finger lime dressing
very pale, citrus, complex oak, oyster shell, lees fun, stylish, nice and taut, length, oak under, acid long, textural, 13%	warm smoked trout fillet, apple salsa, balsamic, dill mayonnaise

WINE STYLE	CLIMATE	BRAND	SECOND NAMING	YEAR	RATING OUT OF 100	PALATE STRENGTH
Chardonnay	cool	Heritage Estate	Single Vineyard	2015	94	***
Chardonnay	cool	Witches Falls	Wild Ferment	2015	93	****
Chardonnay	cool	Mount Tamborine	Miracle Unwooded	2016	92	***
Chardonnay	cool	Sarabah		2005	91	****
Chardonnay	cool	Mason Wines	Unwooded	2015	90	**
Chardonnay	cool	Sarabah	Unwooded	2008	90	***
Chardonnay	cool	Kooroomba		2016	90	***
Fiano	cool	Heritage Estate	Vintage Reserve	2016	89	***
Fiano	warm	The Overflow Estate 1895		2016	88	***
Viognier	cool	Witches Falls	Wild Ferment	2016	92	*****
Viognier	warm	Albert River Wines		2013	90	****
Rose	warm	Bunjurgen Estate	Murrumpi (koala)	2016	90	***
Rose	cool	Mt Tamborine		2016	88	***
Rose	cool	Mason Wines		2015	86	**
Rose	warm	Sarabah		2013	86	****
Rose	warm	Cedar Creek	In the Pink	2014	86	***
Pinot Noir	cool	Witches Falls	Wild Ferment	2016	89	**
Shiraz Mourvedre Grenache	cool	Heritage Estate		2016	93	***
Shiraz Mourvedre Grenache	warm	Barney Creek	Ruby	NV	90	****
Monastrell [Mourvedre]	cool	Witches Falls	Wild Ferment	2015	90	***
Mourvedre	warm	Paradine Estate		2009	90	*****
Chambourcin Merlot	warm & cool	O'Reillys	Bernard Reserve Selection Estate	2015	90	***
Tempranillo	cool	O'Reillys	Tom Reserve Selection	2015	89	***
Merlot	cool	O'Reillys	Mr Mick	2014	90	***
Merlot	cool	Mason Wines		2015	90	***

TASTE DESCRIPTION	FOOD PAIRING
great green, goldish flecks, slight peach, biscuity lees, very bright, good green herbal end, taut acidity, nice limey finish, very compact, tight acid, after flavour, length 13%	whole brined, baked spanish mackerel steak; cucumber, capsicum, cherry tomato salsa, citrus dressing
pale green, restraint, closed, oak taut, nice, mint, lime, powdery, excellent oak, warmth, length, fine, young, 13.2%	whiting fillet and egg plant stack, butter beans, Kalfresh carrot twirls, smoked roe, oyster and dill sauce
nice and pale, spice, fruity, good spine, crunchy, round, mouth filling, 13.0%	ginger steamed whiting fillets
green, pale gold, honey, apricot, powerful aromas, very rich and savoury, long in lime, taut, brulee, 18 months oak, 12.7%	white fish hot pot with selection of Jack's Tamborine Village mushrooms
lees, austere, Chablis-type, mouthfeel, age is a positive, lean, taut, crispy, citrus, lime, slight, light bodied, vibrant, fresh 13%	spanner crab & prawn panko crumbed Canungra potato cakes, lime aioli, pomegranate, rocket
pale, green, honey, melon, brulee, powerful flavours, rich and taut, trails flavour 14%	panko crumbed whiting fillets, capers, mixed leaves, tartare
very pale, apples, unwooded, great roundness, soft, delicious, slight flabby then taut, 13.5%	risotto, mushrooms, fennel
very pale, green, oyster shell, funky notes, French oak, integrated, quite tight, drying, little gangly, taut acidity, 12.8%	char sui Young Farmers pork, steamed rice with peas and Kalbar green beans
pale, nectarine, sweat, lead pencil, earthy, dus, taut and drying palate, bright, texture good, undergrowth, unwooded 12%	mozzarella selection, Peak Veg heirloom tomatoes, lime juice dressing
expressive, full, bitters important for texture, in sync, warm, nice, vibrant, lemony, bright acid, 13.5%	vioignier, ginger and garlic steamed mussels
deep glistening green, luminous, apricot and nectarine, touch of pine, full flavoured, warm, big flavour 12.8%	Valley Pride Beetroot risotto, rocket, pumpkin, feta
orange-pink, perfume and passionfruit, fruity, medium body, sweet fruit, high acid, lots red fruits, delicious, fine bodied, harvested on Valentines Day 12.5%	prosciutto, air dried beef, chorizo selection, marinated mushrooms, Arthur Clive's ciabatta toast
cherry red-violet, fresh and crunchy, rose petals, nice flowers, rich and round, very varietal cabernet 100%, warm; big, 13.5%	mushroom & feta arancini balls, caramelised tomato, chilli sauce
orange, pink, pale, apricot blush, strawberry, from shiraz and merlot, quite austere, taut; 13%	Thai green curry Ayton chicken thighs, flat noodles, baby roast eggplant, Fassifern Valley Produce tomatoes, Thai basil
orange, russet, fleck of pink, from merlot, serious smelling style, cardamom, exotic spice, rich, full bodied, astringent, 11%	crab and ginger wontons, baby bok choy, broth, tofu
pale pink, spice and honey, nice red fruits, grassy, supple, high sweetness, round; 13.2%	chilli crab cakes, poached mushrooms, mussels, coriander, sesame
aromatic, very varietal, perfume, sap, spice, supple, cinnamon oak, light bodied, 13.2%	whole roast duck, soy, garlic and anise baste, steamed rice
cherry red, very spicy, rich, cedar-rich oak, cracking wine, soft, round, stratospheric red fruits, lighter body, 50%/25%/25%, 14%	confit duck leg, blistered cherry tomatoes, beetroot, wine sauce
medium red, oak vanilla, dusty, stewed plum, biggest wine, shows real depth, leaf, dust, cedar, candy, very integrated, 12.6%	slow bake Winsome Valley Produce lamb shoulder, parsnip puree, Fassifern carrot coulis, roast Canungra Dutch creams
of Spanish origin, smells a trifle Spanish, dry dust, funky smells, very soft, warming finish makes it engaging, 13.2%	charred lamb backstrap, garlic, pepper, fresh oregano marinade, roast vegetable salad, rosemary, native pepper dressing
ruby-red colour, grassy, then big and rich, fatness too, drying but smart, 12.8%	sirloin, Just Veg. carrot sticks, garlic desiree mash, smoked celery chips, jus
light cherry, perfumed, floral, juicy, inky, soft, plush, sweet fruit, nice weight, long, warm, estate + Granite Belt blend, 12.5%	beef rolls, eggplant puree, peppercorn stuffing
medium cherry, light body, low oak, sappy, oak aging nuances, supple, drying, spicy, savoury, to salivate for, good fruit. 12.5%	chunky beef pie, vegetable lasagne
light cherry colour, happy, spicy, aromatic, smells Granite Belt, very soft, drying, fruity, just good style, correct, easy, 12.9%	rare roast beef, antipasti vegetables, DJ's tomato chutney
crunchy, vibrant, easy, soft, 100%, expressive, fruity, accessible, quite light bodied, crunchy oak, pine flavour, oak good, easy sell, 13.5%	crumbed Ayton chicken, shredded cheddar, jalapenos, tortilla crisps, smokey Tamborine Mountain avocado

WINE STYLE	CLIMATE	BRAND	SECOND NAMING	YEAR	RATING OUT OF 100	PALATE STRENGTH
Merlot	cool	Witches Falls		2013	89	**
Merlot	warm	Normanby		2014	88	***
Merlot	warm	Albert River Wines		2012	88	***
Merlot	warm	Sarabah		2013	87	***
Garnacha [Grenache]	cool	Witches Falls	Wild Ferment	2016	92	***
Syrah[Shiraz]	cool	Witches Falls	Prophecy	2014	95	***
Shiraz	cool	Mount Tamborine	Black	2013	92	***
Shiraz	cool	Heritage Estate	Limited Selection	2015	90	***
Shiraz	warm	Barney Creek	Beds and Reds BCV	2012	90	****
Shiraz	cool	Kooroomba		2015	90	***
Shiraz	warm	Normanby	Chauvel	2014	90	****
Shiraz	warm	Flinders Peak	The Peak	2012	90	***
Shiraz	warm	Albert River Wines		2012	89	****
Shiraz	cool	Mason Wines	Cellar Collection	2014	89	***
Shiraz	cool	Mason Wines		2015	88	***
Shiraz	warm	Cedar Creek	Syrah	2014	88	***
Shiraz	warm	Flinders Peak	Certific Organic	2007	88	***
Shiraz	cool	O'Reillys	Shane	2014	87	***
Cabernet Sauvignon	cool	Witches Falls		2015	94	***
Cabernet Sauvignon	cool	O'Reillys	Viola	2015	93	***
Cabernet Sauvignon	cool	Mt Tamborine		2014	92	***
Cabernet Sauvignon	warm	Paradine Estate		2014	92	****
Cabernet Sauvignon	warm	Albert River Wines		2012	90	****
Cabernet Sauvignon	cool	Witches Falls	Prophecy	2014	90	****
Cabernet Sauvignon	warm	Sarabah		2013	90	****
Cabernet Sauvignon	cool	Mason Wines	Cellar Collection	2014	89	***
Cabernet Merlot	warm	Cedar Creek	Claret Ash	2016	88	***

TASTE DESCRIPTION	FOOD PAIRING
chunky smells, complex, crunchy, red fruits, easy, good wine, drying, fruity, 13.9%	Peking duck salad, hoisin, grapefruit
cherry, brick, earthy, currants, sweet plums, juicy, easy, warm, greenish oak, 14.2%	lamb backstrap, Jerusalem artichoke, black cardamom; jus
cherry red, earth, plummy, juicy but drying, blend of merlots, chocolate & stemmy, 12.2%	wagyu sausage, pumpkin mash
medium-red brown, old oak barrels, some volatility, quite rich and astringent, taut, drying 12.8%	duck pancakes, cucumber, coriander, hoisin
light colour, cherry, bright, lifted, very soft, textural, yummy, easy but serious 14.6%	crunchy potato lentil balls, 4Real Haloumi, spinach and marinated feta, chargrilled Turkish bread
wildness of fruit, perfume, attitude, earthiness, lovely palate, elegance, length, red fruits, delicate, aroma, lifts the palate, 13.6%	flaked pan fried salmon, crispy capers, pickled baby cucumber, red onion, croutons, vinaigrette
medium-light coloured, black fruits, intense flavour, a brute, really structured, spicy, so young too, bright and warm, 14.4%	chicken parmigiana, crumbed breast, schnitzel, napoli sauce, rocket salad
light to medium colour, spice, little more drying, lengthy, warming alcohol, very fine tannin, 13.9%	rump, steamed greens, tempura oysters, miso butter, jus
full flavoured, shiraz depth, integrated, soft, quite mature, soft, nice warmth, red fruit, 13.5%	beef shiraz casserole, vegetables
lightish colour, purple, boiled lolly, sweet essence, low oak, soft, easy, prunes, spicy, 13.5%	Winsome Valley lamb breast, parmesan polenta, caponata, mint, pine nuts, lamb jus
cherry-purple, mix of oaks, some charry, smoke, sweet flavours, very soft and warm style, 14%	kangaroo, parsley, saltbush
red-ruby, light density, ripe jam and prune, sweet essence fruits, medium bodied, fine boned, great texture, 13%	meatballs, smoked tahini, tomato relish
red-purple, medium density, leafy, stemmy, rich and round, juicy, full bodied, earthy, full on flavour, 12%	sweet corn tortellini
very youthful, just young, piney oak, higher acid, lean and taut, 13.5%	baked cobia, brown butter sauce
medium cherry, succulent, very ripe, jam, low oak, uncomplicated, soft and plain, 13.5%	spice rubbed fillet, Rathloghan dukkah potatoes, corn puree
cherry-red, medium colour, bright, sweet spices, clever concealed oak, soft and round, easy, 14.8%	Lillydale rib-eye fillet, mushrooms, roast black garlic
light-medium colour, earth, grass, plum, easy palate, light bodied, drying now, savoury, 12%	moroccan rissoles, beurre blanc, Fassifern onions
medium red, spicy perfume, fruit sweet, light body, soft, not complex, light oak & old oak, easy to drink 14.1%	A creekside barbeque of steak, sausages, chicken skewers, sliced onions and sweet corn on the cob
bright cherry purple, very concentrated, rich, good backbone, long, great, fruit really fine, fruits, tobacco herbs, 13.5%	warm pork fillet, apple cider marinade, char grilled zucchini, carrot, egg plant
bright, purple, attractive, fresh, good aromatics, herbs, juicy, correct, minty, spicy, big fruit, low oak, great fruit flavour, 12.8%	Towri Cheese-Black sheep savoury rind (sheep), crackers and fresh baked bread, homestead chutney
medium, tobacco, herbs, green, black olive, backbone, juicy, choppy, blackcurrant, big, black fruit, needs time, 14.4%	grilled angus burger, rosemary-salted sweet potato, beetroot crisps, chard, onion jam
purple, cherry, deep and black, red fruits, black fruits, spearmint, dried herbs, American oak sweetness, crunch, 12.4%	Tommerups veal scaloppini, butter, lemon, garlic, parsley
medium red, rich, chocolate style red, leafy too, tannic, a boomer, 14%	rib eye, green peppercorn salsa, steamed vegetable stack
smoky oak, medium colour, cedar, closed, breathe, spicy fruit, muted, tobacco, closed, lengthy, evolving, needs time, 13.4%	spiced bean burger, avocado, tomato salsa, sour cream, Witches Chase feta, mixed leaves
cherry, red, browns, fresh, custardy oak, bold, and brash, drying tannin to chew, 12.8%	radicchio & parmesan risotto balls
deep purple, high ripeness, junky, juicy, light body, short on finish, higher acid, leafy 14%	oven roasted pumpkin arancini, passata with melted cheese, spinach and marinated feta
medium red-purple, youth, sweet fruits, leaf and chocolate, soft and easy palate, round, 51%/49% 13.6%	The Butcher Co spicy bbq sausages, onion jam

WINE STYLE	CLIMATE	BRAND	SECOND NAMING	YEAR	RATING OUT OF 100	PALATE STRENGTH
Cabernet Sauvignon	warm	Kooroomba		2015	88	***
Cabernet Sauvignon	cool	Mason Wines		2015	86	**
Shiraz Cabernet Sauvignon	cool	Mt Tamborine	The Alchemist	2013	94	***
Shiraz Cabernet Merlot	cool	Heritage Estate	Rabbit Fence Red	2016	89	***
Petit Verdot	cool	Mason Wines	Cellar Collection	2014	93	****
Petit Verdot	warm	Barney Creek		2014	90	*****
Petit Verdot	cool	Mason Wines		2015	88	***
Durif	warm	Normandy		2014	90	*****
Durif	warm	Paradine Estate		2010	90	****
Durif	warm	Paradine Estate		2009	86	***
Sparkling Chambourcin	warm	O'Reillys	Karma	2014	89	***
Semillon Verdelho	cool	Witches Falls	Botrytis	2015	90	***
Sauvignon Blanc Muscat Blanc	cool	Heritage Estate	Petite Blanc	2015	88	**
Brown Muscat	cool	Witches Falls	Moscato	2016	88	**
Brown Muscat	warm	Cedar Creek Estate	A Splash of Pink Moscato	2015	86	***
Chambourcin Merlot	warm	Cedar Creek Estate	Revelation Red	NV	88	***
Shiraz Cabernet	warm	Albert River	Poinciana	NV	86	***
Shiraz Cabernet	warm	Albert River	Shearing Shed Red	NV	85	**
Petit Verdot	warm	Barney Creek	Roma's Red	2012	85	**
Fortified	warm	Barney Creek	Leo's Block The Entertainer	NV	92	****
Fortified	warm	Bunjurgen	The Famous Bunyip Tawny	2009	89	****
Fortified	warm	Bunjurgen	Coochin Valley Secret Cherry	2014	88	***
Fortified	warm	Paradine Estate	Liqueur Velvet	2010	87	***
Verjuice	warm	Bunjurgen	Sparkling	2016	90	**
Verjuice	warm	Bunjurgen		2016	90	**

TASTE DESCRIPTION	FOOD PAIRING
blackish-red in glass, medium colour, some purples, sweet entry, mint, tannin, hot and drying, stewed fruit finish, warming 13.5%	Young Farmers sirloin, roast potatoes, garlic, parmesan butter, beef jus
light purple, light wine, some grassiness, slight brettomyces 13%	soft shell taco, chicken, haloumi, mixed leaves, salsa, mayonaise
medium colour, crunchy on nose, vibrant, drying, astringent, oak aromatic, fruit strong, square, 60%/40%, outstanding 14.4%	cajun chicken maryland, leaves, organic avocado & minted yoghurt dressing
very funky, fresh oak, good delivery, cracking spicy fruit from shiraz, red fruits merlot, not drying, 60%/20%/20%, excellent 13.5%	rabbit galantine, wild mushrooms, leek and white bean cassoulet, house bacon
deepest colour, brooding, lot of oak, intense, blue/black, length, structure, slippery, fruit+oak, weight, alcohol in balance, 13.5%	Butcher Co Pork Belly, cabbage, mushrooms, wild rice, pork broth
deep blue, purple, big colour, plummy, rich' deep, deep, strong, blue violet, monster, very big and fruity, very rich, 14%	duck maryland, Valley Pride Beetroot; Kalfresh carrot bake; spiced jus
very cherry-red, very firm, lot of sweet oak, big body, astringent, backbone, black fruits, modern red wine 13%	slow cooked Young Farmers free range pork rack; smoky BBQ bourbon glaze
chocolate, deep colour, big and sweet, rich, taut, monster, vibrant palate, big, 14.9%	Carabeen beef fillet; smoked potato; whole blackened onion; chipolte sauce
purple, red, bruiser, black fruit, weight, big and dry, 12.6%	braised brisket; smoked parsnip; bacon sauce
russet-red, stems, serious, earth, soft and easy, light, straight forward, 12.1%	double lamb cutlets; pumpkin puree; rosemary butter
cherry, vibrant purple, lovely sweet aromatics, not yeasty, zippy fresh, acidity, drying, slight brett, very effervescent, sugar 35 g/L, 12.3%	rosemary baked turkey; spiced plum jam; chambourcin jus
pale green, golden, green tea from skins, lemon from noble rot, very taut, dry balance, unwooded, semillon and verdelho blend, 13.4%	Local Cheese Selection - Pure Artisan, Towri, 4Real and Witches Chase
yellow, some gold, white currants and rose petals, very rich, muscaty, sugar 30 g/L, 12.5%	cherry ice cream; toasted coconut; chocolate and cherry syrup
pale orange-pink, barley sugar, honey, drying finish from tannins, austere, sugar 70 g/l 8.5%,	sichuan hotpot; basmati rice
orange-brown, brulee sugar, delicious sweetness, round and yummy, sumptuous sugars 50 g/l, 11.2%	baked harissa chicken legs; mixed cherry tomatoes; chick peas; Towri feta
deep purple, young wine, earthy, red berry jam, hits the sweet tooth, sugar 50 g/l, 12.8%	butterflied quail; baked squash; chimichurri sauce
pale red, cherry juice, chocolate and nougat, rich and sweet, weight, sugar 50 g/l, 12.0%	Thai beef salad
cherry-pink, grape juice style, leafy, drying, sweetness is balanced, sugars 30 g/l, 13.4%	Sichuan beef noodle soup; pickled mustard greens; oyster mushrooms
light colours, tawny and browning, aged, dusty, rich and sweet, sugar 50 g/L, 13.3%	Portuguese piri piri chicken; leaves; blackened shallots
tawny, rich nose, rancio, honey, sweet petit verdot blended over years, excellent, sugar 100 g/l, 17.5%	Towri Blue Ewe cheese
tawny-red, lovely, honied, very rancio, taut acid, from chambourcin and shiraz, earthy, leafy, brulee, delicious, sugar 150 g/l, 16.5%	cinnamon and cumin roasted Greenlee macadamias
red, slight pink, earthy, very mellow in sweetness, made from chambourcin, sugars 100 g/l, 16.5%	Naughty Little Kids Gelati or butterscotch pudding
cherry-russet colours, fading, mint, made from chambourcin and cabernet, very dry, sugars 70 g/l, 18.5%	caramel tarts
innovative drink from verjuice level shiraz, plus local natural mineral water, 0%, 300 ml	pour over pure ice; add lemon or finger lime
early harvest shiraz shows mouth zipping natural acidity, and pink juice	cooking ingredient; deglaze cooking juices when pan frying

A Guide for thirsty Travellers BEER



STYLE	BRAND	SECOND BRAND	PROCESS TIPS	ALC %
Light	Fortitude Brewing		high temp mash, neutral yeast, crystal malt, hence full colour; extra Oz hops, type Enigma later in the boil to dry hop	2.8
Mid Strength	Scenic Rim	Shazza	Ella hops, mainstream malt, delayed hopping also, backed off with wheat use	3.5
Lager	Fortitude Brewing	Charger	low temp ferment 12-14oC, fresh NZ hops, 50/50 Oz and German malts, 100% malt	4.4
Lager	Scenic Rim	Digga's	Belgian style liquid yeast, significant hopping, fruity yeast	4.5
Lager	Fortitude Brewing	Noisy Minor Bete Noir Dark Lager	German Schwarz malts from roasted grains, develops the chocolate	5
Lager	Fortitude Brewing	German Hefeweizen Noisy Minor Small Batch	Inventive with 50% wheat, few malts used but good ones, base ale malt plus wheat, Czech hops	5
Ale	Fortitude Brewing	Drifter Australian Pale Ale	Oz Cascade hops, single hop, plus wheat, 100% Oz ingredients	4.4
Ale	Beard & Brau	Margo Mid Strength	Uses Cascade hop flowers, 100% Australian malt	3.5
Ale	Scenic Rim	Fat Man Maroon Ale	Starts with crystal malt, darkens the final colour, 20% additional hops	4.5
Ale	Four Hearts Brewing	Wabbit Saison	Carrot juice 16% fermented; German hops; mild Oz and German malt	5
Steam Ale	Beard & Brau	Red Tail	Uses a Scottish ale yeast, English hops and rarer Amarillo (US), calcium in rain water is adjusted	5.1
Golden Ale	Beard & Brau	Golden Paw	Traditionally ferments in bottle (colours gold), common in California as Steam Ale or Bear Beer, lager yeast at high temp	4.5
Ale	Fortitude Brewing	Golden Ale	Cascade, Citra hops	4.4



RATING OUT OF 100	PALATE STRENGTH	TASTE DESCRIPTION	FOOD PAIRING
87	**	mouthful, hard to make, has non fermentables for texture, aggressive US hops, closer to ale than a lager, a good result	beer for everyone; needs Greenlee roasted macadamias, best seasoned, warmed and native peppered, if hungry, veggie pizza
89	**	good, and rich, weighty, creamy in the mouth, mild bitters	sweetish and mild, drink very cold, served with mild cheeses (Witches Chase, Scenic Rim 4 Real) and local breads
87	***	big on sulphide, diacetyl also as in butter, caramel, quite firm and frothy, nice flavours and softness	very flavoured beer, sour cream or hummus dips antipasti vegetables, Scenic Rim Olive Oil
90	***	lots of spice, darker German style lager beer, honeyed, caramelising flavours, hop effect sweetens it off, old style	calls for spinach, bacon, mushroom or cheese pie, flaky pastry or mushy peas
90	****	roasted malts give the brulee, dry, light hops but evident, just dark, 6 months old, soft	serious beer, serious plates, try warm bratwurst, tons of sweet mustard, sauerkraut & burnt Fassifern onions
91	***	spicy yeast, keeps it dry, has texture as unfiltered, should be cloudy, settles, hops work through the palate	not a bird's drink; brunch-suggest Jack's mushrooms, Ayton Farm eggs, bernaïse sauce, Arthur Clives chunky spelt bread
87	**	pale, wheaten aromas, lemon and tartness from hops, lean, straight beer	needs risotto, use beer not wine, lemon myrtle, fresh peas, Elite Meat's smoky bacon & pork chipolatas
90	**	Tap beer only, 20-30 IBUS, 100% strong yeast, mild, not teasing; bright, mid sweetness	mild ale, drink plenty, roast spatchcock, rosemary stuffing, Brauer farm greens, jus
90	***	Old fashioned ale, unfermentables give texture, roast is still light, red fruits dominate, nice bitters	Look out for the bitterness; cloud it with sweetness; Canungra potato or fish croquettes, sweet mustards
90	**	Mild and fresh, good subtle carrot earthiness, middle weight, texture, bitters are mild	Spiced Kalfresh carrot soup, Scenic Rim Olives' garlic olive oil infused croutons, Fassifern roast pumpkin wedges, sour cream
95	****	English pale ale/amber, very amber colour, crimson-red, yeast have aromatics, black malts, bitterness high, 45 IBU	venison or pork jowl sliders; spiced Fassifern carrot and sweet potato fries; balsamic jus
91	***	pear, lychee, fruits, a good session beer, very dry, all Oz malt, most Oz hops, little bit German, 35 IBU, Hybrid beer	The Butcher Co pork loin chops; smoked, roast kidney beans, bacon sauce; soya & green peas in miso dressing
88	**	Texture sits in the middle with a lot of malt, quite bitter, soft	Robust beer; try braised brisket; mini Fassifern onions, bacon lardons, Scenic Rim Organics kale, sweet potato & leek mash

STYLE	BRAND	SECOND BRAND	PROCESS TIPS	ALC %
Ale	Fortitude Brewing	Interceptor US Pale Ale Small Batch	Lots of dark German malt, excellent hopping, Citra, Mosaic, Equinox, 2 months old	5
Ale	Fortitude Brewing	Through the Gate NZ IPA	Uses NZ hops, Riwaka, Sauvignon, also dry hopped, good CO2 capture, adds to the cloudiness	6.4
Ale	Beard & Brau	Indian Mastiff English IPA	Hopped for 90 minutes-so 90 IBU, ingenious efforts on the hops (US Warrior) and malt range	9
Farmhouse Ale	Beard & Brau	Bon Chiens (good dog)	lees-aged beer, fine gas in the mouth, made July 2016, magnesium in rain water is adjusted, French Spalt hops	7.9
Imperial Red Ale	Beard & Brau	Double Red	re-uses Bon Chiens yeast, bottle ferment, continuous hops, big mix of malts, uses in-house candied sugars, in bottle 8 months	6.2
Stout	Beard & Brau	Black Snout Milk Stout	Lots of effort, UK Sars hops, second use Red Tail yeast, lots of roasted barley, red and chocolate grains, stepped mash	5.5

A Guide for *thirsty* Travellers


SPIRITS & LIQUEURS

STYLE	CLIMATE TYPE	BRAND	SECOND NAMING	YEAR	RATING OUT OF 100	PALATE STRENGTH
Gin	warm	Flinders Peak	Gin 140	NV	92	***
Pink Gin	warm	Tamborine Mountain Distillery	Lilly Pilly	NV	95	****
Vodka	warm	Tamborine Mountain Distillery	Lemon Myrtle	NV	91	***
Liqueur	warm	Tamborine Mountain Distillery	Wattle Toffee	NV	90	***
Liqueur	warm	Tamborine Mountain Distillery	Wild Forest Plum	NV	88	***
Liqueur	warm	Tamborine Mountain Distillery	Quandong & Gentian Bitters	NV	91	****
Liqueur	warm	Tamborine Mountain Distillery	The Australian Herbal	NV	90	**
Liqueur	warm	Tamborine Mountain Distillery	Limoncello	2017	93	***

RATING OUT OF 100	PALATE STRENGTH	TASTE DESCRIPTION	FOOD PAIRING
90	****	Made bigger, bolder and better, going overboard, many hops, has unfermentable bits to give texture, sweet and bitter,	Triple burger, The Butcher Co's mild, pork and ham patties; roast fennel & capsicum; burnt onion mayonnaise
90	*****	Next level of US APA, dark and cloudy, unfiltered, all about texture, weight dominant, very stong	Lasagne or cannelloni; vegetable stack; warm corn bread, braised red cabbage; green pepper oil
90	*****	Made for rajahs, strong, bitter, butter, confection, sweet, v dry, sweaty, huge malt, bitters, unctuous	Tommerups veal shanks; roast marrow; Peak Veggie Patch's tomato ragu; wilted spinach, green beans, Rathloggan Olive Oil
92	*****	Honey nose, autolysis, savoury, freshness, mild, clean bitterness, then sweet over, orange peels, candied sugar, subtle	So rich it needs farmyard food; big bold curried pork, ragu beef or creamed smoked trout pies; mash and Just Veg carrot sticks
90	*****	biere de garde, sweet smelling, molasses, lots of malt, lots hops, big mix, sugars, innovative, funk (autolysis), sweet, stouty, long bitter, 62 IBU, bottle conditioned	Red beer - then try for some spices; red, green or yellow Thai curries; fish or Ayton Farm's poultry; basmati, hot and sour sauces
94	****	An old tonic, perfectly flat on pour, baked and burnt cream, brulee, light brew, subtle, sweet, baked bread and butter pudding, usually low, subtle, 35 IBU ashy, 12 months old	For rock oyster lovers, have 12; or try pork neck, stuffed free range chicken, mixed roast veggies, braised Range View kohlrabi & speck

COFFEE

CLIMATE TYPE	BRAND	SECOND NAMING	YEAR	RATING OUT OF 100	PALATE STRENGTH	TASTE DESCRIPTION	FOOD PAIRING
warm	Green Lane	House Blend	NV	90	***	mixed varieties [3] of 600 trees; local grown is 20% of blend; good lemon/orange acidity; mild roast flavour; nuttiness; excellent after-palate; best with full cream milk [4 Real]	lamingtons; nougat; chocolate croissants or Anzac biscuits



TASTE DESCRIPTION	FOOD PAIRING
juniper, coriander, fresh orange, lemon peel, cinnamon, star anise, clove, nutmeg, liquorice root, fresh turmeric, callistemon flower, rose petal, sumac. Batch #01 -absolute innovation in a Holstein Hybrid Copperpot still, clean white spirit from organic shiraz, then spiced up 40.3%	gin + tonic, soda, dry artisan mineral waters, organic finger lime pearls, Scenic Rim Olives green olive, or make a martini
juniper, lilly pilli, angelica gives this a lovely aromatic and pink appeal, lots of soft florals then juniper pepperiness, full flavoured, lovely neutral spirit, firm dryness 40%	martini time, this just needs excellent artisan Australian vermouth, lime rind and a fat green olive
naturally cloudy white spirit, unfiltered, aroma of eucalyptus, solely from myrtle leaf, drying drink finishes bitter, powerful flavours 40%	vodka + artisan soda or tonic, or dash lemon syrup, vodka martini
superb roast effects, baked wattle seeds and pecans give nuttiness, extra yum for home made caramel syrup, for dessert lovers, 20%	old fashioned cocktails - plain vodka + wattle toffee liqueur, toffee, egg, serve with toasted wattle seeds or wattle toffee martini, top with chocolate bar
cloudy, uses tropical davidson plums, super red fruit, jam notes, wild aromas, pepper, very fruity then a big jab of natural acidity, unsweetened 20%	berry fruit pannacotta ingredient, plum cocktails (silvovitz), martini, schnapps cocktail, poultry sauces, add hot water in winter
pale orange drink from purple flesh bush fruits, smells peach-like, lovely fruit sweets, after palate a deal of intended bitterness, amazing combo 20%	cake or icing ingredient, ice creams and sorbets, pink cocktails
green, colour of eucalyptus foliage, lemon and aniseed myrtle, native peppermint used, smells and tastes of the Australian bush, nutty, light syrup, minty from the menthols, frightfully traditional warming drink, 35%	herbal health uses or add an ice cube, mix with brandy, sour cocktails, honey cocktails, sparkling wine cocktails
cloudy yellow-green, fresh lemons on nose, and lemongrass, zippy and vibrant lemon oil, lemon zest too, sweetened for ultimate satisfaction, a citrus lovers' delight 24%	drink from the freezer, in martinis, vodka and bitters cocktails, sangria, shots, add an ice cube, trifles or pannacotta

WINERIES, BREWERIES & DISTILLERIES



Albert River Wines

Open 7 days for lunch and Friday and Saturday nights for dinner, the Albert River Wines Vineyard Restaurant features an Italian Fusion Menu. The Albert River Winery is a much sought after location for weddings and functions with a range of venues including garden gazebos, a restored chapel, historic homesteads or amongst the vines. The Cellar Door Sales and Tasting Rooms are located in the former Auchenflower House Billiard Room, a famous Brisbane landmark and iconic Queenslander, home to three former Queensland Premiers.

Address: 869 Mundoolun Connection Road, Tamborine

Contact: 5543 6622, www.albertriverwines.com.au

Barney Creek Vineyard

From exploring the mountains and National Parks, to relaxing with a glass of wine in the comfort of your cottage, no matter how you wish to enjoy your time, Barney Creek Vineyard Cottages offers it all.

Address: 198 Seindensspinner Road, Mt Barney

Contact: 5544 3285, www.barneycreekcottages.com

Beard and Brau Farmhouse Brewery

Beard and Brau is a Queensland farmhouse brewery on an actual farm. Featuring a range of six core beers, several experimental brews and many one-off seasonal releases, Beard & Brau highlight the use of local ingredients, from honey to orange blossom, tart mulberries to stinging nettles. The beers, like the brewery's name and logo, have a dog related theme: Golden Paw, Red Tail, Black Snout and Bon Chiens farmhouse ale, for example, in honour of their pet Schnauzers. The Bearded Dragon Boutique Hotel has the Beard and Brau brews on tap and you can check their website to see where you can try their beers.

Contact: 5543 6888, www.beardandbrau.com.au

Bunjurgan Estate

At Bunjurgan Estate Vineyard you'll be warmly welcomed by owner David McMaugh who produces a variety of wine styles including rose and chambourcin verjuice and port made solely from grapes grown on the property. Wine tastings are conducted in a very relaxed and informal manner outdoors an open fire on cold days and in summer in the shade of the Jacaranda tree or even in the Barrel Room at 15 to 18 degrees Celsius on the very hot days!

Address: 121 Brent Road, Boonah

Contact: 5463 0270, www.bunjurganestatevineyard.com.au

Cedar Creek Estate

Cedar Creek Estate offers a complete range of white, red and fortified wines, as well as stocking a variety of wines from eight of Queensland's premier wineries. With lunch and Devonshire tea available daily in a variety of settings and not forgetting the Glow Worm Caves, things to do are never in short supply.

Address: 104-144 Hartley Road, Tamborine Mountain

Contact: 5545 1666, www.cedarcreekestate.com.au

Flinders Peak Winery

Flinders Peak Winery is so much more than a winery. As well as producing their own wines on site, they also make a range of spirits including gin and vodka using a Holstein hybrid copper still. Tastings and sales are available at the cellar door and weddings, functions and groups of all kinds can also be catered for. Stay in one of their 21 fully appointed air-conditioned villas at the vineyard.

Address: 1544 Boonah Ipswich Road, Peak Crossing

Contact: 0434 031 165, www.flinderspeakwinery.com.au

Fortitude Brewing Company

The Brewery is a must visit when on Tamborine Mountain. At one end of Gallery Walk, the Brewery has a great selection of boutique beers including the Fortitude Brewing Company range of beers brewed on site. You can order a pizza at the bar or a great selection of meals at the bistro. Try a cheese platter from the award winning Witches Chase Cheese Company matched with a beer tasting paddle from the bar.

Address: 165 Long Rd, North Tamborine

Contact: 5545 4273, www.fortitudebrewing.com.au

Green Lane Coffee Plantation

Call in for a coffee right where the coffee is grown. Green Lane Coffee Plantation on Tamborine Mountain has a café where you can enjoy a coffee made from the coffee beans grown with love on their plantation. You can take some of their coffee home too.

Address: 64 Alpine Terrace, Tamborine Mountain

Contact: 5545 3856, <https://www.greenlanecoffee.com/>

Heritage Estate Wines

For over 27 years, Heritage Estate Wines has been producing award winning wines with an exquisite taste and consistency. Having won many prestigious awards for their wines in 2015, Heritage Estate Wines received a 5 star rating in James Halliday's 2016 Australian Wine Companion. They were also named as one of the Ten Dark Horse wineries of 2016.

Address: Cnr The Shelf & Bartle Roads, Tamborine Mountain

Contact: 5545 3144, www.heritagewines.com.au





Kooroomba Vineyards & Lavender Farm

The Kooroomba Vineyard & Lavender Farm is ideally located at Mt Alford around one hour from Brisbane and 90 minutes from the Gold Coast. The property consists of a cellar door, restaurant, and lavender shop overlooking six acres of vineyards and fields of lavender with magnificent views of the Scenic Rim Mountains. The cellar door and restaurant are open daily from Wednesday to Sunday and the venue is available for weddings, events and functions.

Address: 196 FM Bells Road, Mt Alford

Contact: 5463 0022, www.kooroomba.com

Mason Wines

Our boutique winery aims to produce an extensive range of top quality wines for the discerning palate. Alongside a keen interest in fine wines Mason Wines shares a passion for locally grown seasonal produce and an interest in freshly prepared quality food sourced ethically. Visit Eden Restaurant on Tamborine Mountain to 'Sample the Seasons'. Indulge in Australian Modern cuisine complimented by Mason's fine wines. Wine tasting at the cellar door and accommodation on the estate is also available.

Address: 32 Hartley Road, North Tamborine

Contact: 5545 2000, www.masonwines.com.au

Mt Tamborine Vineyards and Winery

With cellar door, restaurant, and catering for weddings, functions and events, the Mt Tamborine Vineyard and Winery has everything you need conveniently located right in the middle of the famous Gallery Walk on Tamborine Mountain.

Address: 128 Long Road, Eagle Heights

Contact: 5545 3066, www.mtvw.com.au

Normanby Wines

You will find Normanby Wines at major events and festivals around the Scenic Rim and Ipswich area. You can also order their wines by phone or online.

Address: Online/Mail orders only

Contact: 5467 1214, www.normanbywines.com.au

O'Reilly's Canungra Valley Vineyards

If you are heading up to O'Reilly's Rainforest Retreat, or exploring the beauty of the Canungra Valley, stop in at O'Reilly's Canungra Valley Vineyards. Enjoy a sample of our finest wines at the cellar door, stay for lunch, or purchase a gourmet picnic basket and stretch out by the creek with a bottle of bubbles. Consider becoming a wine club member and enjoy hands-on vineyard experiences, such as grape harvests and pruning days.

Address: 852 Lamington National Park Road, Canungra

Contact: 5543 4011, www.oreillys.com.au

Paradine Estate

Paradine Estate Wines is nestled at the top of the hill at Harrisville village, overlooking the working vines and beautiful surrounds of the Scenic Rim. Taste exquisite wines in the 'Old Barn Cellar' door that has been lovingly restored with 360 degrees views. Relax on the wonderful verandah or amongst the vines and enjoy country style hospitality, the views, the great wines and the delightful platters. Take advantage of the ever developing gardens, lawns, walks, quiet areas, and function facilities for your next private function.

Address: 38 North Street, Harrisville

Contact: 5467 1120, <https://www.facebook.com/ParadineEstateWines/>

Sarabah Estate

Every Saturday and Sunday, Sarabah Estate Vineyard welcomes visitors onto their gorgeous grounds at the foothills of Lamington National park to enjoy the views, taste their wines and dine on the delicious dishes, created using farm fresh ingredients from local suppliers. Caudan Street Kitchen offers visitors a relaxed dining experience using the finest local produce in a modern European style with mauritian influences.

Address: 46 Rymera Road, Canungra

Contact: 5543 4746, www.sarabahwines.com.au

Scenic Rim Brewery

Scenic Rim Brewery & Café is a small family owned, Australian brewery located at Mt Alford in southeast Queensland's Scenic Rim region. As the name suggests, the Scenic Rim is known for its natural assets. With fresh air, clear water and natural ingredients, we can't think of a better place to brew beer.

Address: 898 Reckumpilla Street, Mt Alford

Contact: 5463 0412, www.scenicrimbrewery.com.au



Tamborine Mountain Distillery

Australia's most internationally-awarded distillery and liquor brand is a family business operating on Tamborine Mountain. From humble beginnings in 1998, the distillery now produces over 80 products. The incredible range of fruit that is grown on Tamborine Mountain is a wonderful resource for the Wards to draw from to produce their variety of Liqueurs and Schnapps. The Distillery also receives a considerable diversity of fruit from other growers which they turn into beautiful smooth, Schnapps, Liqueurs, Fruit Brandy, Gins and Vodkas.

Address: 87-91 Beacon Rd, Tamborine Mountain

Contact: 5545 3452, www.tamborinemountaindistillery.com.au

The Overflow Estate 1895

The Overflow 1895 is an historic grazing property with 12 kilometres of water frontage to picturesque Wyralong Dam. In 2010, The Overflow Estate 1895 vineyard was established. Vermentino, Fiano, Tempranillo and Montepulciano varieties are grown on the three acre holding with 2,500 vines.

Contact: 0402 793 889, www.theoverflowestate1895.com.au

Witches Falls Winery

Located on Tamborine Mountain, Witches Falls Winery prides itself on creating wines that you will love to drink, and which draw you into their world. Producing three distinctive ranges of wines, Granite Belt, Wild Ferment and Prophecy, each providing a unique look at different styles and practices in both viticulture and winemaking. After enjoying a tasting at the intimate cellar door, take advantage of the picnic rugs available and relax and relax with a glass of wine in the picturesque gardens.

Address: 79 Main Western Road, North Tamborine

Contact: 5545 2609, www.witchesfalls.com.au



Marinated sevillano olives

Here, I have marinated the olives with aromats and let them sit for a couple of weeks in the fridge. Marinated olives are a welcome addition to a weekend platter or can be enjoyed as an accompaniment to drinks.

3 golden beetroot, leaves removed and
400 g Rathlogan Grove sevillano table
olives,

drained and rinsed

1 teaspoon coriander seeds

1 teaspoon fennel seeds

1 star anise

1 cinnamon stick

1 teaspoon black pepper corns

2 bay leaves

1 orange, strips of skin peeled with a
peeler and

white pith removed

1 lemon, strips of skin peeled with a
peeler and

white pith removed

2 teaspoons preserved lemon, finely
diced (optional)

1 long red chilli, split lengthwise,
seeds removed

Rathlogan Grove rosemary and garlic
infused

extra virgin olive oil

garden thyme

Place all the ingredients except the oil in a bowl and
toss together. Pack the olive mix into a jar and cover
with oil. Seal and refrigerate for 2 weeks before using.
Garnish with garden thyme to serve.

This recipe is from

EAT LOCAL

Food, Farming and Conversation in the Scenic Rim
by Brenda Fawdon & Christine Sharp

To buy the book, or to find out more, visit
eatlocalweek.com.au

