



# Banca Ridge <sup>Times</sup> Vineyard

celebrating excellence in education, food & wine

## Great Talent on Show at our Spring Food and Wine Masterclass



With winter almost a memory and the promise of spring in the air, the QCWT's Executive Chef Andrew Simpson has not only created an inspired new menu of the season, but welcomed a large and highly enthusiastic audience into his kitchen for a very special Spring Food and Wine Masterclass. Hot off the heels of his recent Weekend Masterclass at the Hilton Brisbane, where internationally recognised Chefs and Wine experts converged to share the finer points of their craft, Andrew's intimate Spring Masterclass offered a large gathering of food and wine lovers the opportunity to enjoy an energetic cooking demonstration, followed by a delightful three course meal, with wines to match. Andrew, with the support of talented apprentice chefs Tristan Pabst, Stephen Page, Sous Chef David Reeves and QCWT Sommelier, Gerard Gasparin, conducted a highly informative demonstration of the latest culinary methods used by industry professionals and amazed guests with an abundance of natural flare and skill.

Adding to the experience, the QCWT's specially designed training kitchen provided the perfect realm in which to share cooking tips and techniques, with a large back mirror displaying every intricate detail for all to clearly see. Andrew shared many fresh and exciting ideas in spring cooking throughout the evening, his culinary delights including American Buffalo Mignon with BBQ sauce and cornbread, Chilli prawns with stir fry rice, Tropical Tempura Crocodile with Mango Salsa, Apple Strudel and Saigon XO sauce.

Guests were then guided from the kitchen to our modern, relaxed bistro to enjoy a fabulous meal, perfectly matched wines and the great company of new friends.

Proving to be a wonderful opportunity to dine, whilst enhancing guests own culinary skills, our Spring Master Class was a great success and paves the way for many more Masterclasses to come.

*Below: Andrew Simpson, Stephen Page, David Reeves & Tristan Pabst*



## Wine Industry Trainees make excellent Progress

Students participating in Queensland College of Wine Tourism's unique and highly successful program for Indigenous trainees in the wine industry recently celebrated having reached their half way mark, in pursuit of a Certificate II in Food Processing (Wine).

Gathering together for a week long college block, trainees took part in a comprehensive program which reflected upon their practical skills training and theoretical studies and included two intensive days of TAFE workshops, field trips to Tobin Wines and Felsberg Winery (both of which are host employers) and the bottling of a magnificent chardonnay they had picked and crushed at the very beginning of their program.

Encouraging trainees to look forward to their future studies and employment prospects, presenters, Ms Michelle Schoonbeek of DEEDI and Ms Kirsty Dickinson of Skilling Solutions Qld provided information on the importance of supportive mentorship to their success and positive advice on career planning and future training options.

Of particular interest during this college block was the attendance of two very special guest speakers, local winemakers, Mr Tony Comino of Kominos Wines and Mrs Peter Orr of Felsberg Winery.

A highlight for our trainees was the attendance of Indigenous Leader, speaker and artist, Mr Michael Connolly who joined trainees in a celebratory dinner. Michael was most impressed by the trainees' depth of knowledge, technical skills and abilities to distinguish the subtle flavours of an array of stunning wines during a wine tasting. Working with the trainees throughout the final day of college block, Michael focused his presentation on leadership qualities and values, encouraging this fine group of trainees to become leaders within their own communities.

A day of sharing and developing strength and pride in their culture completed our trainees' highly informative week and it is with great enthusiasm that they now proceed to the second half of their twelve month program with the QCWT.

## WineMaker Weekends soon to begin!

Located in Stanthorpe, overlooking the carefully tended vines of the tranquil Banca Ridge Vineyard, the Queensland College of Wine Tourism offers excellence in fine dining, wine and education and is widely recognized as a lead centre for the Wine Tourism Industry. As a state of the art training facility, the College takes great pride in delivering unique educational programs, of which the "Winemaker for a Weekend" program is proving extremely popular as it is not only informative but highly interactive. From the selection and picking of the perfect grape, to the crushing and pressing process, preparation, fermentation and inoculation of the juice, guests of the College discover so much more about 'the finer things in life' as they participate in the production of their very own wine. They are also treated to many indulgences in between, including delightful lunches and banquet style evening meal, prepared by the QCWT's Executive Chef, with exquisite wines



to match. As the bottling and labelling process awaits later in the season, guests are invited to return for an additional weekend to take part in this exciting finale, and take home a half case of their very own wine, complete with customised label. They will also enjoy food and wine matching masterclasses conducted by QCWT's Executive Chef, a professional wine masterclass and be indulged in magnificent food and wine over lunch and dinner during their stay. For a unique weekend away in a truly beautiful part of the world, where you will find great company, genuine warmth, hospitality and



## Strings delight at the QCWT

QCWT's Banca Ridge Vineyard was alive with the sound of music last month as the Stanthorpe State High School's String Ensemble gathered to take part in an intensive all day workshop, culminating in an evening concert for proud family and friends.

The sweet notes of the ensembles' broad musical display swept across the landscape throughout the day and added to the enjoyment of the many visitors to the College Bistro and Cellar Door. Organised by SHS Music Coordinator, Mrs Narelle Negerevich, the intimate all day workshop was the first of its kind to be held in Stanthorpe. Combining with string players from Warwick and Pittsworth State High Schools, the workshop enabled string students to hone their skills in a collaborative environment, under the expert guidance of local Instrumental Music teachers. Although the workshop offered so much more than an opportunity to learn as an individual, it provided young students the chance to truly shine as a group as the entire string ensemble took to the stage to give a moving

performance of a series of pieces studied and rehearsed throughout the day. The private surrounds of the QCWT provided the perfect backdrop to this very special occasion as the need for a peaceful environment with good acoustics was met with spectacular results. As such, the College looks forward to the pleasure of welcoming back the SHS String Ensemble, for given the success of this, their first such venture, it is bound to return as a much anticipated event on the musical calendar.



Lazy Sunday Afternoon

Spring Spectacular!

17th October 2010

From 1pm @ QCWT

Bistro open for  
lunch from 11am

Great Food, Fine  
Wine & the relaxing sounds of  
'Bevi Aqua'

Bring a blanket & laze on the lawn



sheer enthusiasm for food and wine, you really must experience the Queensland College of Wine Tourism's "Winemaker for a Weekend" program. As there are limited numbers of weekends during vintage, early bookings are advised. **All enquiries are accommodated at the QCWT on 07 4685 5050.**

*Report from previous participant, "I just loved it & without exaggeration it is one of the best week ends of my life."*