



Banca Ridge ^{Times} Vineyard

celebrating excellence in education, food & wine
CEO Welcome

The college was pleased to support the Sommerset Valley Grape and Wine Producers by contributing to the design, facilitation and delivery of cellar door training (see report below). This program resulted from an invitation to Tricia Evans (Wine Industry Development) and myself to the May meeting of the Association to discuss the professional development and training needs of the industry group. We are seeing the two day workshop as a trial program with a view to offering it in other regions.

I would like to take the opportunity to encourage industry members and supporters of both the OCWT and Stanthorpe High to attend the launch of two Banca Ridge Estate wines on the 14th of August. As well as celebrating the students' work in producing these wines, the event is a **fundraiser** for the group of students who will be undertaking the wine study tour to California in September. This is an outstanding opportunity for the students, made possible by Stanthorpe High's well established Banca Ridge Wine Tourism program.



QCWT Supports Cellar Door Training

CEO of the Queensland College of Wine Tourism, Mr John Neville and Symphony Hill Winemaker and Viticulturalist, Mr Mike Hayes recently offered their wine tourism expertise to the development and delivery of a special two day training program for 27 cellar door operators and staff from the Sommerset Valley and Sunshine Coast Hinterland regions.

Held at the Ocean View Estate winery at Mt Mee, the cellar door training program was a joint exercise between the Department of Employment, Economic Development and Industry (Wine Industry Division), Winemakers Federation of Australia, and the Sommerset Valley Grape and Wine Producers Association.

The first day of the program focused on wine knowledge and appreciation, with Mr Hayes delivering a practical and highly stimulating educational presentation on the subject of wine, ensuring attendees came away understanding the finer points of wine, significantly broadening their knowledge base and enabling them to view their own products in a far more knowledgeable light.

Day two featured speakers from the Winemakers Federation of Australia with a focus on cellar door customer service. Proving to have been extremely well received, the successful delivery of this program was made possible with the support of Thomas and Kate Hoenoff of Ocean View Estate Winery.

It is envisaged that all those cellar door operators and staff whom attended may now return to their establishments with an enhanced understanding of their products and how to present them, ultimately improving cellar door sales which is key to their success.

- Up Coming Events**
- 27th July
QPS Conference & Dinner
 - 28th July
Diggers Garden Club Annual Conference
 - 29th July
QPS Conference
SDRC Shiwa Dinner
ALMS Seminar
 - 30th July
ALMS Seminar
 - 31st July
ALMS Seminar
 - 2nd August
Health & Community Services Workforce Council Seminar
 - 3rd & 4th August
Australian Autism Education & Training Consortium Parent/Carer Workshop



Celebrate success with good food and wine



BANCA RIDGE WINE LAUNCH

6pm Saturday 14 August 2010

Queensland College of Wine Tourism

Winemaker's presentation and wine tasting of the new release Banca Ridge Estate wines

\$45pp (including food and wine)

RSVP: Wednesday 11 Aug

Tickets @ Stanthorpe High 4681 5813



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QCWT Offers Gateway to the Granite Belt

The Queensland College of Wine Tourism recently welcomed Sheldon College Director of Senior Schooling, Ms Diane Van der Meer, fellow educators and a large contingent of secondary students from the beautiful bay side of Brisbane for a comprehensive three day residential school.

Sheldon College, a private school adjacent to the Sirromet winery at Mt Cotton, has been a member of the Wine Tourism Gateway Schools Program since 2005 and the annual residential program at QCWT has been a cornerstone of their relationship with the College.

The students of Tourism and Chemistry from the QCWT Gateway School participated in a unique educational opportunity which took them from the confines of their classroom and into the heart of our wine making community.

Residing at the picturesque Storm King Dam, students spent three days meeting with wine industry experts and exploring Queensland's Premier Wine Tourism region.

Touring some of our region's boutique wineries, steeped in family tradition and history, students gained a greater understanding of the complexities of this valuable industry and its importance to our community.

Visits to popular destinations, including the Granite Belt Maze, Sutton's Juice Factory, Vincenzo's, Castle Glen Distillery, Bramble Patch, Pure Heaven and Anna's Restaurant were also thoroughly enjoyed, showcasing to our visitors the many and varied attractions of this wonderful part of the world.

Time at the College was well spent, with students discovering the processes of wine making, from the vineyard to the winery. Chemistry students felt at home in the QCWT laboratories, looking at wine making from a scientific point of view, whilst tourism students explored the Banca Ridge Vineyard, winery, kitchens and bistro from their unique perspective. Gaining competency in a new and relevant environment, our visiting students benefited immensely from this meaningful educational experience. The QCWT is proud to work in partnership with its Gateway Schools and the USQ to provide this brilliant learning opportunity and looks forward to welcome many more students for such an adventure in the future.



QCWT Young Chef's Impress

Parents and friends recently gathered at the QCWT for a lavish dinner, prepared and served by our latest Young Chefs master class.

Proving the Young Chefs Program's success, diners were astonished when presented with a magnificent three course meal, the culmination of student's theoretical and practical experiences under the direction of executive Chef Andrew Simpson. Students had spent the previous two days exploring the "paddock to plate" concept investigating our magnificent local produce, including visits to organic lamb producer Andrew Ferrier (Mallow Lamb) and Harslett Farms' impressive vegetable growing operation.

Through these visits, the students gained a new perspective and appreciation of the source of our food and the importance of beginning a meal with the very best of fare.

A day in the kitchen working as an effective team and applying their new found cooking skills resulted in the production of a truly amazing array of delectable savouries, mains and desserts.

Greeting their guests, each of the Young Chefs personally welcomed a full house for dinner, explaining each dish and it's origins before joining them for dinner.

Diners were delighted to indulge and thoroughly enjoyed incredible food, Banca Ridge wines and great company.

Exploring Australia's Impressive Wineries

Horizons were broadened for QCWT's enthusiastic Indigenous trainees as they embarked on an educational winery tour, beginning with wineries in the magnificent Hunter Valley before heading south to Canberra and the township of Griffith.

A highlight of their visit to the Hunter Valley was their tour of one of the oldest wineries in Australia, Tyrrell's Wines.

Students were delighted to walk amongst Tyrrell's 130 year old Shiraz vines growing in one of three extensive vineyards. They were also impressed to discover that whilst new technologies are employed, history has been preserved with wax lined concrete fermentation tanks still in use and an old tin shed kept as a valuable part of the operation, carefully insulated to control temperature as effectively as it's more modern neighbours.

Continuing their trek to chilly Canberra, students discovered a stark difference between Tyrrell's and their next winery, newly established, Eden Road Wines.

Operating for almost three years, Eden Road Wines was specifically built as a winery and as such is well laid out with an efficient and modern design. Producing a small quantity of premium wines and undertaking contract wine making for other wineries, Eden Wines was a pleasure to visit and most accommodating of its guests.

On the third day, trainees traveled to Casella's Wines in Griffith where they were truly amazed by the enormity of the winery which covered an astounding 50 acres. Processing 340,000 tonnes of grapes and employing 16 winemakers during their last vintage, the makers of the Yellow Tail Label had a larger than life presence in comparison with many of their counterparts.

Finally, trainees visited the Murrin Bridge Aboriginal Settlement where hosts took trainees on a tour of their carefully tended vineyards.

Examining vastly different operations in various parts of the country was an amazing and highly beneficial experience for our trainees and offered a new and varied perspective of the wine industry in Australia.



Bottling in the Winery with our Trainees

It's that time of the year when we're busily bottling our range of Banca Ridge wines and our QCWT trainees studying Certificate II in Food Processing (Wine) are featured here, working 'on the job' at the College, in a real industry setting.

This busy bottling season offers trainees a brilliant opportunity to further develop their skills in both bottling and labeling a variety of wine styles under the expert supervision of Mr Mike Hayes, Symphony Hill's Winemaker and Viticulturalist.