

For immediate release Monday 26 August 2019

Q: How many craft breweries does it take to devise a new #Rule 47 IPA?

A: The High Country Brewery Trail - NOW NINE region-wide

High Country brewers cook up new Rule #47 ale

Rule #47

Drink Tripels, don't ride triples.

Life is short, don't waste it on bad beer.

<http://www.velominati.com/therules/>

Eight craft breweries now officially make up the High Country Brewery Trail with two newcomers joining the ever-expanding fold - Mitta Mitta Brewing Co and Billson's Brewery Beechworth.

The whole gang is heading to the brewery trail's most north-easterly point - **Mitta Mitta - this Tuesday 27 August from 10am for the annual collaborative brew day to cook up their signature #Rule 47 beer.**



This year's brew will be **Kveik Red IPA**, featuring a Norwegian farmhouse strain of yeast (Kveik), Voyager Craft Malt from a single origin small batch craft house and hops from the Ovens Valley's Rostrevor Gardens.

Brew day hosts, Tim Cabelka and best mate Alec Pennington, with partners Jen and Chris, launched their sensational craft brewery in beautiful Mitta Mitta last year, successfully building the business from scratch following a tree change from the Mornington Peninsula.

They'll be joined by fellow newcomer to the trail, Nathan Cowan, who has transformed the historic Billson's Brewery in Beechworth into a thriving producer of traditional cordials, sodas and tonics, gin, whisky and now, beer, for the first time since the 1880s when Billson's was the biggest supplier of beer in the North East.

The latest additions to the High Country Brewery Trail join **Black Dog Brewery** in Taminick, **Blizzard Brewery** in Dinner Plain, **Bridge Road Brewers** in Beechworth, **Bright Brewery**, **King River Brewing** in the King Valley and **Rutherglen Brewery** - offering visitors a sensational way to explore the stunning scenery, gourmet flavours and lip-smacking beers of the whole region.

feast
HIGH COUNTRY

See following pages more information about each of the High Country Brewery Trail breweries.

Media contact for more information, images or interviews with High Country Brewery Trail brewers:

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THE HIGH COUNTRY BREWERY TRAIL

NEW IN 2019

Mitta Mitta Brewing Co

Brewers/Founders - Tim Cabelka & Alec Pennington

1639 Mitta North Rd, Mitta Mitta

mittabrewing.com.au

0499 600 914

Open Friday 2-10pm, Sat 11am-10pm, Sun 11am-5pm.

Located in the stunning Mitta Valley along the Mitta Mitta River, this new kid on the block is well worth a visit.

The lush valley is the perfect location, and owners Tim and Alec have lovingly hand-built the entire operation from what was just a paddock when they bought it.

Now brewing with hops grown on site, and serving their core range plus seasonal favourites (with even a delicious full-flavoured mid-strength if you're the designated driver), tasty bar food and woodfired pizzas.

Sit back and enjoy the stunning views on a sunny day - it doesn't get much better around here.

NEW IN 2019

Billson's Brewery Beechworth

Owner - Nathan Cowan

29 Last St, Beechworth

Billsons.com.au

03 5728 1304

Open 9am-5pm daily

You have to take your hat off to Nathan and Felicity Cowan, Billson's fearless custodians who are on a mission to restore this historic Beechworth brewery which dates back to 1865. This is a story of a comeback, a return to quality and the revival of craftsmanship.

After buying the business in 2017, they've worked tirelessly to create quality beers as part of their extensive range of small-batch sodas, cordials, gin, spring water and tonic.

The brewery is a must-see, with much of the building's heritage preserved and a seriously cool setup that includes tasting room, speakeasy bar, cafe and even a barbershop!

Once the leading supplier of beer in Victoria's North East, Billson's is again producing premium craft beers after an almost 70 year brewing hiatus, including lager, Golden Ale, Pale Ale and Porter.

Billson's Speakeasy Bar is reminiscent of a bygone area located in the original Billson's Cellar. It oozes glamorous, low-key atmosphere with comfortable Chesterfield couches, wine barrels and dimmed lights. Billson's crafted beers are on tap as well as a curated selection of local wines and liquors (spirits), cocktails and liqueurs. The bar menu offering snacks and locally sourced charcuterie & cheese boards. Open Friday, Saturday and Sunday from 12pm to 5pm,

King River Brewing, The King Valley
Nathan & Breanna Munt

www.kingriverbrewing.com.au
4515 Wangaratta-Whitfield Road
King Valley
0430 115 167

The brewery produces high quality and well-balanced, full-flavoured beer from natural processes with drinkability favoured over being too fastidious about beer styles or using chemicals to increase head retention.

This may sound like a given with most craft beers in Australia however King River beer styles are unique, easy to drink and full of flavour. With a gentle nod to our location we focus on both farmhouse and easy drinking styles of beers. Something for everyone.

King River Brewing is in the heartland of first, second and third generation Italian and European immigrant farmlands. The King Valley has a wonderful history of hop farms, dairy farms, independently owned wineries, produce and livestock businesses and King River Brewing is proud to be part of the local enterprise. The brewery is wholly owned by husband and wife team Nathan and Brianna Munt.

The rustic, friendly and comfortable tasting room is built inside an old tobacco kiln on site. The brewery itself is housed inside an old tobacco grading shed which is right next to the tap room. The tap room decor features tobacco bales branded with the local family names from the region, providing some history and insight into the post-war King Valley tobacco business. Available on the six rotating taps are the latest brews, straight from the brewery!

The mighty King River runs at the back of the property, whose pristine waters are fed from the Alpine snow fields above. The farm belongs to Brianna's father, Walter Sartori, a second generation Italian from the Trentino Alto-Adige region in Northern Italy. Wally is an ex-tobacco farmer and viticulturist now prominent in the local wine industry. If you're lucky, Wally might be around to regale with stories of the history of King Valley and the hard working farmers who helped make this region so special with their local offerings of traditional Italian food and wine (and son-in-law beer).

Black Dog Brewery, Taminick
Owner & Brewer, James Booth

www.blackdogbrewery.com.au
03 5766 2282
0408 577 916
info@blackdogbrewery.com.au

Launched in 2011 by James Booth, Black Dog Brewery is a craft brewery located at Taminick Cellars winery in the heart of Glenrowan Wine region at the foot of the Warby Ranges in North East Victoria.

Black Dog Brewery's beers are hand crafted from premium malted barley, hops and yeast strains with pure Warby Range water. Hand crafted small batch brews made using traditional techniques and no preservatives ensure each beer is of the highest quality, the way beers are meant to be.

Black Dog brews are available on tap on Saturday and Sundays in the 100 year old cellar door building at Taminick Cellars, or pick up some of their packaged product to takeaway Thursday to Monday 12pm to 5pm.

Brewer, James Booth, is also the winemaker for Taminick Cellars. He is the fourth generation of Booth winemakers to have owned and operated Taminick Cellars since 1904.

James has always had a strong interest in science, especially chemistry and microbiology. He completed his wine science degree in 2008 through Charles Sturt University in Wagga Wagga, New South Wales.

At age 18, his interest in beer developed when he started brewing with beer kits. Before long, he began experimenting with recipes before moving on to using all raw ingredients of malted barley and hops. He completed his brewing certificate ran by the University of Ballarat in 2014.

Blizzard Brewery, Dinner Plain

Owner, Mark Hubbard

www.blizzardbrewing.com

0417 335 548

info@blizzardbrewing.com

At 1550 metres above sea level, Blizzard Brewing Company is Australia's highest altitude brewery.

Founder Mark Hubbard, crafts his beer using the pristine water of the Victorian High Country aquifers, fed each year by the snows that fall in Dinner Plain and nearby Mount Hotham.

"When you go to a vineyard you can taste the influences of the environment on the wine. That's what I'm mostly excited about in our beer; we're brewing with the freshest water available to any brewer in Australia," said Hubbard.

And it is more than just the water that reflects the taste of the High Country. Hubbard said the brewery sources its hops from nearby Myrtleford, and also produces an aromatic beer with a hint of lavender from Harrietville.

Blizzard Brewing Company beers will be available at licensed venues throughout Dinner Plain, Hotham and Falls Creek. But the brewery will also be an attraction in its own right offering **brewery tours and side** dishes, including cheese platters from the Milawa Cheese Company and smoked mountain trout from Harrietville; and of course, beer

"The Brandy Creek Kolsch will be very popular after a big day out on the slopes because it's very approachable and doesn't have too much bitterness in it," Mr Hubbard said.

"But for those who do like a hoppy taste, the Powder Pale Ale will be something they'll go for."

As for his favourite, it's the Avalanche Amber Ale: "It's smooth and delicious," he says.

Bridge Road Brewers, Beechworth
Founder & Head Brewer, Ben Kraus

www.bridgeroadbrewers.com.au

03 5728 2703

0422 929 235

info@bridgeroadbrewers.com.au

Bridge Road Brewers - it's a Beechworth thing

Conceived by Ben Kraus in his dad's back shed in 2005, Bridge Road Brewers has grown to become one of Australia's best craft breweries. We prefer to create 100% of our beer from scratch, using our own production equipment, on our own site in our beautiful home town of Beechworth.

Experience unique hand crafted beers whilst they are being brewed under your nose. The brewery, the bar and its pizza kitchen are all located in a 150 year old Coach House and stables. The Coach House is located behind Tanswells Commercial Hotel, in the heart of picturesque Beechworth. The laneway entrance, leads into the brewery's large beer garden and children's play area.

The brewery offers at least eight different ales for tasting, and each of those has at least one international beer award to its name. There's even a great list of local wines, recommended by the brewer, who was more intimately involved in their production before being turned away from the dark side.

Bridge Road Brewers offer Brewery Tours every Saturday at 11:00am. Get an insider's view into the workings of one of Australia's leading craft brewers.

Learn the craft of brewing, and get behind the scenes to see for yourself what it takes to run a brewery. The tour includes a step by step tasting with your guide of four beers from their range.

Bright Brewery, Bright
Owner & Founder, Scott Brandon

www.brightbrewery.com.au
121 Great Alpine Rd, Bright
03 57 551 301
info@brightbrewery.com.au

Bright Brewery uses fresh mountain water, quality ingredients and craft brewing techniques to brew an award-winning range of Mountain Crafted beers.

Located on Great Alpine Road in the heart of Bright, overlooking the Ovens River, surrounded by parks and mountains, it's a great place for a beer and a bite.

Relax with a beer outside on the Hop Terrace, or at the bar looking into the Brewhouse as the brewers craft the beers you drink. Get comfy on one of the couches while you unleash the kids in the adventure playground beside the brewery.

Bright Brewery provides a full lunch and dinner menu, which changes with the seasons, and also offers local wine, cider and locally roasted coffee to enjoy with your meal.

There's live music every Sunday afternoon to rounds out the perfect weekend, plus free wifi for catching up with your online community while you kick back with a beer.

Every Monday, Friday and Saturday at 3:00pm the Tour-and-Tasting program is an opportunity to see behind the scenes in the Brewhouse. You can even be a Brewer For A Day!

Bright Brewery was started by Scott Brandon and his wife Fiona Reddaway. Bright Brewery was born of a love affair, and blossomed into the brewery it is today.

This is the second reincarnation of Bright Brewery. The first Bright Brewery was founded during the Gold Rush in 1876. It won numerous awards and was famous for its Ale, Porter and fruit cordials. It continued until 1916 when it had to close its doors. Almost 90 years later, Scott and Fiona brought Bright Brewery back to life.

Scott says: "The size of a micro brewery means we are able to make more specialised beers than the large industrial breweries. We are able to have fun experimenting with different flavors. We are particularly lucky in Bright as we have pristine mountain water and are located in a valley renowned for its hop growing.

"All this adds up to being able to make great beer."

Rutherglen Brewery, Rutherglen
Fiona Myers

www.rutherglenbrewery.com
121b Main Street, Rutherglen
rutherglenbrewery@gmail.com
0260329765
0400832061

Rutherglen Brewery is located on the Murray Valley Highway in Rutherglen, three hours drive from Melbourne. It is in close proximity to the snowfields, the mighty Murray River and the Murray to the mountains rail trail, a region studded with brilliant food producers, history, wine and now beer.

The beers at Rutherglen Brewery are lovingly hand-crafted in small batches on site, with full bodied flavours and hop profiling to reflect seasonality.

Rutherglen Brewery is a true nano brewery and features six of its own beers on tap. The team's passion and drive for perfection shines through everything they do, from their house made bread, butter and feta to their gourmet pizza, and of course their beer and cider.

Come and enjoy a beer and a pizza in the heritage building or beautiful beer garden, listen to some cool tunes and chill out in the casual and relaxed atmosphere.

Rutherglen Brewery caters for groups, are dog and cycle friendly.

