

High Country brewers celebrate expanded region-wide trail

TOURISM NORTH EAST

Rule #47

Drink Tripels, don't ride triples.

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

<http://www.velominati.com/the-rules/>

Three new micro-breweries crafting on-site and serving up a sensational range of handmade ales have joined the four founding members of Victoria's famous High Country Brewery Trail, now extending the length and breadth of the region.

Newcomers, **Social Bandit Brewing Company** in **Mansfield**, **Blizzard Brewery** in **Dinner Plain** and the **Rutherglen Brewery**, together with four established, award-winning High Country craft brewers, the **Bright Brewery**, **Black Dog Brewery** in **Taminick**, **Bridge Road Brewers** in **Beechworth** and **Sweetwater Brewing Company** in **Mount Beauty**, will now offer visitors the chance to explore the stunning scenery, gourmet flavours and lip-smacking beers of the whole region.



To celebrate the new-look trail, all seven brewers will converge on Blizzard Brewery - the only brewery in Australia above the snowline - this Wednesday 21 September, to cook up a commemorative Belgian Ale under their established High Country Brewery Trail label, Rule #47. For the first time, the event will be the focus of a Facebook Live session at 12.30pm when Australian Brews News hosts a live Q&A from Blizzard with two of the High Country brewers, Ben Kraus from @Bridge Road Brewers and James Booth from @Black Dog Brewery.

This year is the fourth annual collaborative brew day for the High Country brewers, and for the first time, the Rule #47 brew will be sold in cans (pictured) rather than bottles, as well as on tap at each of the microbreweries around the region.

The High Country Brewery Trail now meanders from Mansfield at the foot of Mt Buller through the picturesque Goulburn Valley to the foot of the Warby Ranges, along the King and Ovens valleys beyond, climbing the Alpine peaks to Dinner Plain, descending to the Kiewa Valley and across the Murray River plains to Rutherglen. It offers a perfect way to explore the entire High Country region. Along the way, stop off at fantastic wineries, cafes and restaurants dishing up fresh, locally sourced fare, cycle the Rail Trails or join the brewers hitting a downhill run. And at the end of the day, kick back with a cool, locally crafted ale.

Media contact for more information, images or interviews with High Country Brewery Trail brewers: Sue Coultie, PR Manager, Tourism North East
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SEE BELOW MORE INFORMATION ABOUT EACH OF THE HIGH COUNTRY BREWERS

THE HIGH COUNTRY BREWERY TRAIL

NEW ADDITION:

Rutherglen Brewery, Rutherglen

Gavin Swalwell & 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.

NEW ADDITION

Social Bandit, Mansfield

Jeff & Jeanette Whyte

0488 030 820

(03) 5775 3281

jeanettewhyte1@gmail.com

223 Mt Buller Rd, Mansfield

A must-do when in Mansfield, visit Social Bandit Brewing Co for tasty pizza, refreshing beers and a friendly casual atmosphere.

A family owned brewing company located on the edge of Mansfield township. Drop in to say hi and grab a beer or tasting tray. Pizza all day with a couple of other snacks such as the Ploughman's Lunch, regional wine, delicious Amore coffee and local ciders.

Taste Social Bandit Brewing Co's amazing crafted beers including the popular Sooky la la, Black & Tan English ale and the popular Heff, a traditional German Hefeweizen - a damn fine drop.

Guided tours available at 1:30pm.

NEW ADDITION

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.

Crafting these ingredients together is head brewer Christopher Haren, from Rogue Wave Brewing in Aireys Inlet on the Great Ocean Road.

Blizzard Brewing Company beers are 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

Sweetwater Brewing Company, Mount Beauty

Owner & Head Brewer, Peter Hull

www.sweetwaterbrewing.com.au

03 5754 1881

info@sweetwaterbrewing.com.au

211 Kiewa Valley Highway, Tawonga South

In the heart of the Victorian High Country, the town of Mount Beauty sits at the base of Mount Bogong where the Kiewa River emerges from steep mountain valleys.

The Kiewa takes its name from the word for 'sweet water' in the language of the original indigenous visitors to the region. Sweetwater Brewing Company, established by owner-brewer, Pete Hull eight years ago, adopted this name in recognition of the history of the area and the important part that the pure clear mountain water plays in the beer they brew.

Visit the brewery and enjoy Sweetwater's great beers fresh from the brewhouse in the beer hall inspired Brewery Bar.

With stunning views to Mount Bogong, the decor celebrates the Victorian Alps, providing the perfect place to relax with a beer or two from Sweetwater's on tap selection along with a food selection that complements the beer and highlights local regional produce.

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."

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.