



Banca Ridge Wines



Estate Wines

The Estate Wines are grown and produced by Stanthorpe State High School students under the guidance of our professional winemaker. The vineyard was planted in 2000.

The Estate series includes:

- Marsanne
- Merlot
- Passito
- Fossickers White
- Dolce 50
- Tin Miners Red

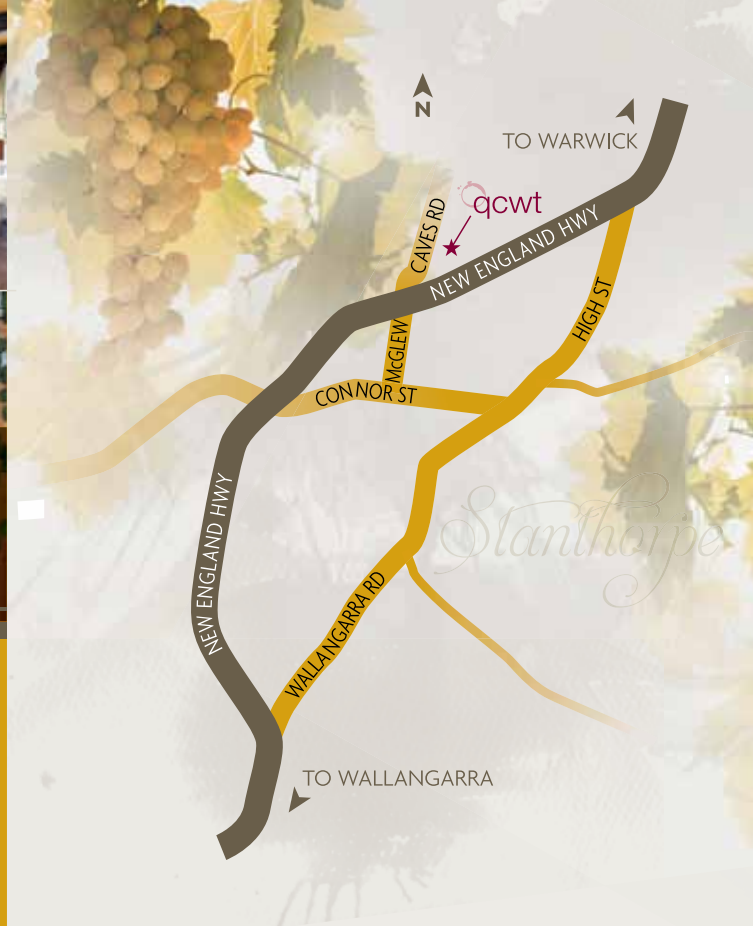
Gateway Series

The Gateway Series is produced by students from the Gateway Schools 'Young Winemakers' program at QCWT. Under industry guidance, students pick, crush, ferment, bottle and label these wines.

The series includes:

- Semillon
- Rosè
- Shiraz
- Verdelho
- Cabernet Sauvignon
- Riesling
- Petit Verdot
- Tempranillo
- Chardonnay
- Sparkling Chardonnay Pinot Noir
- Viognier

To order please phone (07) 4685 5050 or visit our website www.bancaridge.com.au



Contact Us

For more information about our venue and services please contact us on the details below.

Or take a drive through the beautiful Granite Belt region and visit us for a tour of our facilities.



Phone (07) 4685 5050
Email qcwt@usq.edu.au

22 Caves Road Stanthorpe
PO Box 318 Stanthorpe Q 4380

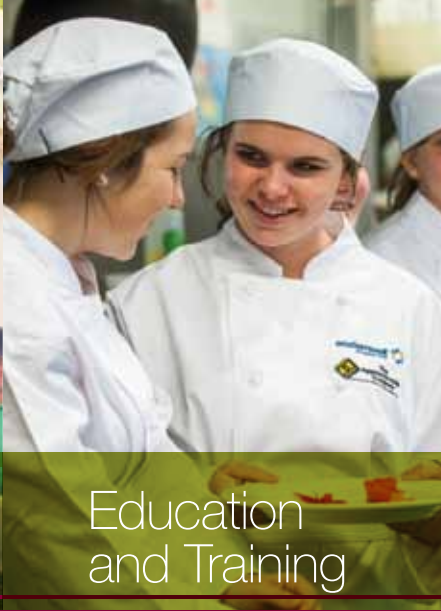
www.qcwt.com.au



Queensland College of Wine Tourism

Varias Restaurant & Function Centre
Banca Ridge Cellar Door & Winery





Queensland College of Wine Tourism (QCWT)

Education and Training

Cellar Door, Restaurant and Function Centre

The College provides specialist education and training facilities for the Queensland wine tourism industry. As a shared campus for USQ, SQIT, Stanthorpe SHS and the hub for 17 affiliated secondary schools, the College is the venue for education and training from secondary to tertiary levels in...

The University of Southern Queensland provides tertiary education and research programs for the Queensland wine industry. The USQ Student Hub at QCWT provides a range of enrolment and support services as well as face-to-face delivery of its entry level programs.



The Southern Queensland Institute of TAFE (SQIT) has its Stanthorpe campus at QCWT and offers courses from Certificate to Diploma levels.

Stanthorpe State High School is recognised nationally for excellence in vocational education. Students access College facilities on a daily basis, completing national industry certificates in Wine Industry Operations, Hospitality and Tourism.

WSET



The College is an Approved Programme Provider for the Wine and Spirit Education Trust in London (WSET). These qualifications are delivered and recognised internationally in 60+ countries, and are becoming increasingly sought after in Australia as the standard for sommeliers and others working in the wine and liquor sales or service industries.

Industry Training

The College is a Wine and Spirit Education Trust (WSET) Approved Program Provider. WSET is the leading international wine education authority, with WSET Level 1 and 2 awards contributing to professional sommelier qualifications.

The College also offers nationally accredited industry training through its partnership with the Southern Queensland Institute of TAFE. This includes:

Certificate 2 in Wine Operations

- Short courses, e.g.
 - Wine Knowledge and Appreciation
 - Cellar Door Training
 - Vine Pruning
 - Hospitality Training

A range of fee-for-service programs are also offered, including:

- Wine Master Classes
- Front-of-House Training
- Cookery Training
- Winemaker for a Weekend

School Programs

As the hub for the Wine Tourism Gateway Schools program, www.qcwt.com.au/schools_prog.html the College provides a range of Industry 'Headstart' programs for secondary students, including:

- Young Winemakers
- Wine Chemistry
- Young Chefs
- College and Industry Tours
- Young Hosts
- Kids at QCWT
- Young Scientist

For enquires please contact our Education and Training Manager, phone (07) 4685 5050 or email: qcwt@usq.edu.au

Banca Ridge Cellar Door

Let our tourism students lead you through tastings of the full range of Banca Ridge wines. Our cellar door also showcases award winning Queensland wines.

Varias Restaurant & Function Centre

Varias Restaurant provides a daily lunch menu prepared and served by hospitality students under industry supervision. Our feature dish is the 'Medley of Mains', a tasting plate served with selected Banca Ridge wines. In winter, dine in front of the open fire or on warmer days enjoy dining on the deck overlooking the spring fed dam and vineyard.

Our beautiful, contemporary grounds and function rooms offer a unique ambience and the perfect location for a wedding, business function or conference. Our team will provide a high level of service and cover all the details. For further information please contact us by phone or email.

The cellar door and restaurant is open to the public from 9.00am to 4.00pm, 7 days a week.

For enquires and bookings please contact our Restaurant and Function Manager, phone (07) 4685 5050 or email qcwt@usq.edu.au

www.varias.com.au