

VICTORIA'S HIGH



COUNTRY

BREWERY



TRAIL



*Experience the unique breweries that
make up Victoria's High Country*



CRAFT BREWERS' MAP / FROTHY FACTS / BREWING WORKSHOPS & EVENTS

www.highcountrybrewerytrail.com.au



GUIDE TO:

Victoria's High Country BREWERY TRAIL

Extending from the river to the mountains, Victoria's High Country Brewery Trail weaves a scenic path to some truly lip-smacking hand-crafted beers. Each of the four breweries exudes its own personality and style, just like each of their brews. Taste the difference in our local craft beers, made with passion, the best ingredients, and the pristine waters of Victoria's High Country.

See close up where the beers are brewed, and learn what goes into crafting a unique beer. You might even learn a secret or two from talking to the brewers themselves. Family friendly, our breweries have great outdoor areas for that beer in the sun.

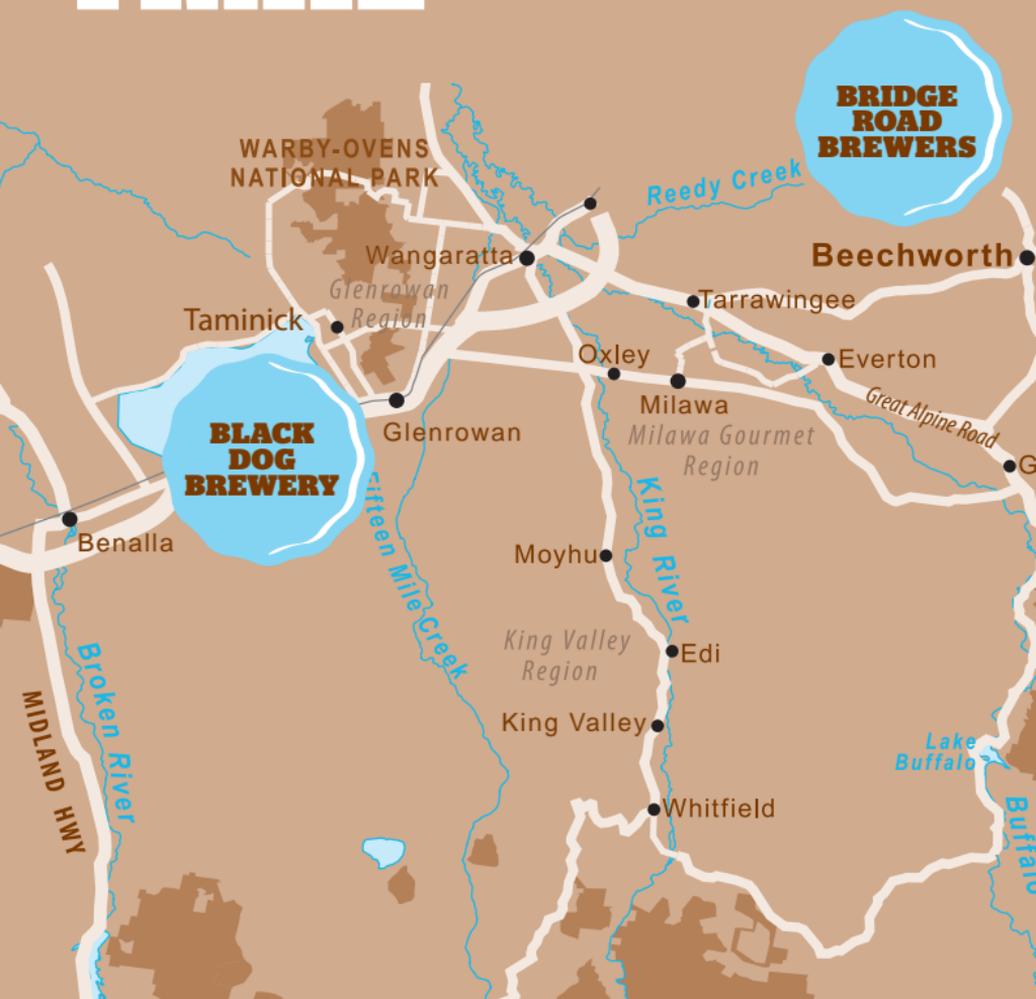
The High Country has long been renowned for its outstanding natural beauty and fresh air, not to mention laying claim to some of Australia's finest gourmet producers, most acclaimed restaurateurs and internationally recognised winemakers.

Now there's another great way to round out a High Country day of savouring local fare, touring wineries, hitting the Rail Trail for a leisurely cycle or feeling the exhilaration of a downhill mountain bike track (as you'll find many of our thrill-seeking brewers do!) – and that's kicking back with a cool ale to drink it all in.





VICTORIA'S HIGH COUNTRY BREWERY TRAIL



THE BREWER'S FAVOURITE MOUNTAIN BIKE RIDES

JAMES BOOTH

from The Black Dog Brewery

Friends track, a single track loop that starts at Wenhams campsite located in the Warby Ovens National Park. It is an intermediate track with some good up and down sections.

PETE HULL

from Sweetwater Brewing Company

The Survey Track, Mount Beauty. Great 5km of single track that can be ridden as fast or slow as you like. Ride it up and down, ride the road up and the track down or get dropped off at the start... and only 1km from the end to a cold beer at the Sweetwater Brewing Company.

SCOTT BRANDON

from Bright Brewery

The Roger Packham single track – more fun than you can poke a stick at. It's an intermediate skill level single track with no big climbs. I love that the first permanent signed track in the Bright Mountain bike trail network is just a cruisey single track away from a beer at Bright Brewery.

BEN KRAUS

from Bridge Road Brewery

Beechworth Mountain Bike Park. It's right on my doorstep, exceptionally well built and maintained, and provides 8km of technical single track with plenty of up and down! The Beechworth Chain gang runs regular group rides and a local operator also offers downhill shuttles if you're not into pedalling.





Taking the usual brewer's path, James Booth started brewing kit beers after turning 18 and as his interest escalated he progressed into full grain brewing. James is the fourth generation of winemaking at Taminick Cellars and studied oenology. He completed his wine science degree at Charles Sturt University Wagga. The winemaker for nine vintages, he saw the demand for well-brewed beers growing and decided to put his skills to work as a brewer.

Frothy Facts



Black Dog Brewery is named after Macca, the cellar's resident black dog with the red collar. Each beer label visually depicts the character of the black dog himself as the individual beer names suggest.



Taminick

BLACK DOG BREWERY

Black Dog Brewery is a craft brewery located at Taminick Cellars winery near Glenrowan in North East Victoria. Our 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 ensures each beer is of the highest quality, the way beers are meant to be. There are four beers in the initial range, Lazy Dog Ale, Howling Pale Ale, Leader of the Pack India Pale Ale and Dead Dog Stout. Limited release specialty beers will also be unleashed to tantalise the tastebuds of the beer connoisseur.

BREW LENGTH	1,000L
BREWHOUSE	Lainox Italy
TYPE	4 vessel
COMPOSITION	Mash/Kettle, Lauter, Whirlpool and Hot Liquor Tank
KETTLE/BOIL POWER SOURCE	Steam
FERMENTER CAPACITY	10,000L
BRITE CAPACITY	2,000L
WATER SOURCE	Warby Range water
NUMBER OF REGULAR BREWS	4
BOTTLE/KEG FACILITY	Both bottles and kegs

OPENING HOURS

THUR to MON 11-5pm

Check brewery website for further details

339 Booth Road
Taminick via GLENROWAN

03 5766 2282

www.blackdogbrewery.com.au



Beechworth

BRIDGE ROAD BREWERS

Bridge Road Brewers is one of Australia's leading craft breweries, located in the region's most picturesque town. Conceived by Ben Kraus in 2004/05, in his Dad's back shed, this Beechworth brewery is more than worth a visit. Bridge Road Brewers has countless awards under its belt and a beer list to quench even the most avid beer hunter's thirst. 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 hidden down a laneway off Ford Street in the heart of beautiful Beechworth. Bridge Road Brewers is almost as well known for its beer as it is for pizzeria and restaurant, with 10 beer taps and a solid local wine & cider list. The brewery has both indoor and outdoor seating and a large outdoor play area for children. Bookings are recommended with lunch 7 days and dinner Fri, Sat and Sun. Brewery Tours, Saturdays 11.00am.

BREW LENGTH	2,500L
BREW HOUSE	PBST California
TYPE/MAKE UP	3 vessel
COMPOSITION	Mash/Lauter, Kettle and Whirlpool
KETTLE/BOIL POWER SOURCE	Steam
FERMENTER CAPACITY	30,000L
BRITE BEER CAPACITY	10,000L
ANNUAL PRODUCTION	450,000L
WATER SOURCE	Beechworth Town water (Spring fed Lake Kerford)
NUMBER OF REGULAR BREWS	10
BOTTLE/KEG FACILITY	Both bottles and kegs



OPENING HOURS

MON & TUE 11am-4pm
WED & THUR 11am-5pm
FRI, SAT & SUN 11am-10pm

LUNCH 7 DAYS 12-3pm
DINNER FRI - SUN
from 6pm

📍 Old Coach House, Ford St
BEECHWORTH

☎ 03 5728 2703

www.bridgeroadbrewers.com.au



The key ingredient to much of the success of Bridge Road Brewers and its beer is silver duct tape. Keep your eye out for it when visiting.



At 21, Ben Kraus headed to Europe to learn more about the art of making wine. Somewhere along the way, he got distracted on the ski slopes of Austria and ended up working at Tiroler Bier, a traditional microbrewery in Innsbruck, and returned to Australia a brewer.

Ben wasted no time in establishing Bridge Road Brewers in 2005. He now enjoys the backing of brewer Steve Mathews, originally from the UK with a brewing history at Mac's of New Zealand and True South in Black Rock (Melbourne).





Scott Brandon, father of three, avid telemark skier, road cyclist, mountain biker and founding owner of Bright Brewery loves to live, play and work in the Alpine Valleys. Scott's passion for craft beer was sparked whilst travelling in North America and witnessing their craft beer revolution, Scott and his dynamic wife Fiona have built Bright Brewery into a multi-award winning destination. His passion for the alpine environment is reflected in each of the beers made at Bright Brewery. Reports that Scott bikes and skis with beer in his CamelBak are unproven.

Frothy Facts



In the warmer months, look out for hop vines (bines) climbing up The Hop Terrace. The flowers (cones) are used in brewing for bittering and aroma.



Bright

BRIGHT BREWERY

Bright Brewery is located on the Great Alpine Road right in the heart of Bright. We overlook the Ovens River which flows from the surrounding peaks. Once famous for its gold deposits, the Ovens now lends its cool and fresh alpine water for our Mountain Crafted beer and to the hop farm located on its banks just out of Bright.

We live for the outdoors; the native environment provides a natural playground for a wide array of recreational pursuits including riding, skiing and paragliding. Embracing the purity of our setting our beer is brewed by hand, one batch at a time, unpasteurised and free from artificial preservatives.

Explore our beers and seasonal brews across our 24 taps, indulge in delicious beer-matched meals, locally roasted coffee and local wines whilst watching the brewing action unfold right next to the bar.

Tours every Monday, Friday & Saturday at 3pm.

BREW LENGTH	1,200L
BREW HOUSE	Biering (Germany)
TYPE/MAKE UP	3 vessel
COMPOSITION	Mash, HLT, Kettle/Whirlpool
KETTLE/BOIL POWER SOURCE	Steam
FERMENTER CAPACITY	13,200L
ANNUAL PRODUCTION	100,000L
WATER SOURCE	Ovens River
NUMBER OF REGULAR BREWS	6 plus seasonal beers
BOTTLE/KEG FACILITY	Both bottles and kegs

OPENING HOURS

MON - SUN

11am till evening 7 days

121 Great Alpine Road,
BRIGHT

03 5755 1301

www.brightbrewery.com.au



Mount
Beauty

SWEETWATER BREWING COMPANY

Sweetwater Brewing Company is based in the beautiful town of Mount Beauty where the Kiewa River emerges from steep mountain valleys. Kiewa is the word meaning 'sweet water' in the language of the original indigenous visitors to the region and we have 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 we brew. We aim to produce beers where the flavours of the malt, hops and yeast are allowed to shine through and enhance our mountain water.

The Sweetwater Brewery provides a great location to enjoy our beers in an Australian Alps inspired beer hall with views to the summit of Mount Bogong, the highest mountain in Victoria and the spiritual heart of the Victorian High Country. Whatever brings you to the High Country, relaxation or adventure, you will love Sweetwater Brewing Company Brewery and beers.

BREW LENGTH	250L
BREW HOUSE	'Sweetwater Custom'
TYPE/MAKE UP	3 vessel
COMPOSITION	Hot Liquor Tun, Mash Lauter Tun and Kettle
KETTLE/BOIL POWER SOURCE	Electric
FERMENTER CAPACITY	3 x 500L
ANNUAL PRODUCTION	Approx 25,000L
WATER SOURCE	Kiewa River
NUMBER OF REGULAR BREWS	6
BOTTLE/KEG FACILITY	Both bottles and kegs



OPENING HOURS

Fri – Sun 1-6pm

(Check website for additional seasonal hours)

211 Kiewa Valley Highway
TAWONGA SOUTH

03 5754 1881

www.sweetwaterbrewing.com.au



Owner and Head Brewer, Peter Hull, was a qualified Food Technologist with a successful career in Food Operations Management prior to stepping off the corporate roundabout with his wife Leanne and moving to Mount Beauty to 'Live the Dream'. Establishing and building the brewery himself, Pete has called on all of his knowledge, skills and experience to establish the business and create a range of beers that are enjoyed by locals and visitors. He is particularly proud of the fact that all of our beers have been made by himself in our own brewery.

At Sweetwater the water of the Kiewa is more than just our name, - we ski it as snow, fish and swim in it and make it into great beer.

Frothy Facts





HIGH COUNTRY HOPS

Rostrevor Hop Gardens



WHAT ARE HOPS? *(Humulus lupulus)*

Hops (*Humulus lupulus*) are a dioecious (which means there are girl and boy hop plants), perennial plant. In beer, hops provide bitterness to balance the sweetness of malt sugars, as well as flavors, aromas and resins that increase head retention, and antiseptics to retard spoilage. Often referred to as a "vine", hops are actually a "bine", using a strong stem and stiff hairs to climb rather than tendrils and suckers to attach.

The crop requires long summer days and frosty winters which means they are perfect for our High Country climate.

It is the female plant that has the all-important green cones which produce lupulin rather than pollen and this is used to add bitterness, aroma and flavour to beer.

During the growing season the hop bines will grow 15-20 cm per day and are grown to 6 metres. The plant commences flowering in January and the cones are harvested in March.



www.hops.com.au

Fresh or Wet Hops – Fresh hops are green, unprocessed cones, often added to the beer within hours of harvest. Wet hops give beers an intense, bright hop flavor and aroma. However, because they lack the concentration that comes with drying, a much larger volume is needed to achieve the same result as from dried hops. The additional vegetative matter can lend beer a grassy character and results in greater wort loss for the brewer.



HISTORY of ROSTREVOR

Chinese settlers commenced growing hops in the Ovens Valley in the early 1890's in the foothills of Mount Buffalo at Eurobin.

The Panlook brothers started growing hops around that time and named their farm Rostrevor Hop Gardens in 1920. The homestead at the entrance to the farm, which you can see as you cycle past the gardens on the Murry to Mountains Rail Trail, was built in the early 1900's and is now used as the farm office.

In the early years of hop growing up to 600 workers were needed to pick the hops by hand. A special train would bring workers to Rostrevor from Melbourne for the hop harvest in March.

HOPS IN THE HIGH COUNTRY

Hop Products Australia is a large employer of both permanent and casual staff within the Ovens Valley and are an integral part of our community. At the harvest period in March up to 130 people are employed and shifts are worked both day and night, six days per week.

One great advantage of brewers operating in hop growing areas is the opportunity to make a wet hop beer. Something that Bridge Road Brewers and Bright Brewery have both been doing for a number of years with their seasonal releases such as The Harvest and M.I.A India Pale Ale.



THE DIRTY DOZEN

Shred the trails of the High Country and take on The Dirty Dozen, 12 iconic mountain bike trails, handpicked by local riders and located across the alpine peaks and valleys of Victoria's High Country. WWW.THEDIRTYDOZEN.COM.AU

• MT BULLER • FALLS CREEK • BRIGHT • BEECHWORTH • MOUNT BEAUTY

Spectacular terrain, stunning alpine views and a cool summer climate combine to create the ultimate biking escape. Downhill, cross-country, enduro AND the Australian Alpine Epic - Australia's first IMBA Epic trail at Mount Buller - are all on offer across a multitude of trails.

Rides for hardcore riders through to beginners and families are located across the High Country's legendary towns and villages. The Dirty Dozen features 12 of the region's best mountain bike trails

selected by local riders, while magnificent bike parks challenge and teach riders of all levels.

After a hard day of riding sit down and enjoy a well-earned beer from one of the High Country Brewery Trail's craft breweries.







BREWING WORKSHOPS & EVENTS

Exciting events throughout the year inspire and educate about beer. From Bright Brewery's Brewer For A Day to the Black Dog's legendary Hop vs Grape Dinner and Bridge Road's Hop Festival there's always an exciting event happening.

To see what's coming up go to:
www.highcountrybrewerytrail.com.au





NORTHEAST HOPS TRAIL

- Fine Beer Appreciation Tours.

Join North East Coachlines each Saturday from late September to June exploring the micro breweries of North East Victoria.

We start the day crossing the Warby Ranges to Black Dog Brewery where James Booth specializes in small batch hand crafted beer from premium malted barley, hops and yeast strains with pure Warby Range water. Late morning we climb to historic Beechworth. Explore the local streets, where legends such as Ned Kelly and Robert O'Hara Burke once roamed, prior to our second tasting and our included lunch stop at Bridge Road Brewers, renowned for their hospitality and great pizza's.

Leaving Beechworth we traverse the Stanley range, littered with fruit orchards before dropping into the Ovens Valley, passing Mt Buffalo to the picturesque town of Bright to enjoy Bright Brewery. Time for tastings along with a private guided inspection of the brewery and process to create great ales.

Our last venue for the day is Sweetwater Brewing located at Mt Beauty, at the base of Falls Creek Alpine Resort, with the east and west Kiewa Rivers meeting and providing alpine fresh mountain water; you'll enjoy the ales on offer.

Early evening we return to Beechworth via Yackandandah, dropping you off at your accommodation, prior to arriving in Wangaratta for those staying in town.

TOUR LENGTH
OPERATES
TOUR TYPE
INCLUDES
PICK UP LOCATIONS

Full Day
Each Saturday, September to late May
Small Group max 20 guests
Tastings at each venue & lunch spread
Various motels in Wangaratta & Beechworth

TOUR PRICE
HOW TO BOOK
WEB ADDRESS
PHONE

\$129 per person
Online or Visitor Information Centres
www.NorthEastCoachlines.com.au
1300 781 221



BRIGHT
BREWERY



**BRIDGE
ROAD
BREWERS**
BEECHWORTH

