My name’s Peter Orr. I’ve been a winemaker for 25 years. I’m currently at the Queensland College of Wine Tourism in Stanthorpe, Queensland. My job has two sides to it. One side is as a trainer, so I work with students who come from the local high schools and high schools all over Queensland. They get involved in the winemaking processes, a bit of wine chemistry as well. The other side of my job is obviously to make wine and to maintain the quality standards that are required and to make sure that the product that comes out of the winery here is fit for purpose.

Wine making sits firmly in the agri-business sector. Our raw products are grapes, which are obviously grown as an agricultural product. And we process those grapes to produce wine, which is a food product. So we go right through the supply chain of the agribusiness sector, from the production of the grapes to the end point of sale. A great day for me starts with grapes. Obviously it’s my job to turn grapes into wine. Crushing, pressing, being out there picking grapes. Any great day is a day in the winery for me. My wine label here at the college is called Banker Ridge. Visitors to the region— to the Granite Belt region here can visit the facility, visit the college here. Come in, taste our wines in the cellar door and also have a great lunch in the restaurant. I guess when people think of Queensland they think of sand, surf, sun, sea, beaches, all that sort of thing but we have a very unique region here in Queensland, right in the South East corner called the Granite Belt. We’re situated between 800 and 1000 meters high which makes us a lot cooler than even some of the more Southern wine regions. That means that we grow quality grapes in this region. But we only have a very small amount that are produced here. Our reputation is growing slowly, we just need to get people to think a little further North than what they normally do.