Welcome to the Swan Valley

Distilling has been a tradition in the Swan Valley for close to a century, with grapes distilled into spirit commercially at Valancia in Caversham and at Houghton in Middle Swan from the early 1900s. New arrivals from Europe to the Swan Valley also brought with them the tradition and skill of distilling spirits. Many had home stills, with the distilling of grapes into rakia and grappa part of their way of life. On occasion, a loud explosion would echo across the valley as the stills exploded, sending pots flying through ceilings and families running for cover.

Today, distillation in the Swan Valley is a fine art with dedicated distillers handcrafting a wide range of spirits including gin, vodka, brandy, limoncello and rum.

This trail will provide you with an insight into the world of the Swan Valley’s dedicated distillers who are passionately crafting world-class spirits, both in the traditional style and with cutting edge innovation. Did you know that spirits have zero carbohydrates, are vegan friendly, and some are gluten free? It is no wonder chefs, foodies and mixologists are seeking out the small batch award-winning spirits produced and available right here in the Swan Valley.

Choosing to explore this trail supports the local artisans who craft small batch spirits, each with their own distinctive character and style.

Meet the makers of these spirits. Taste, touch, smell and hear the stories of the botanicals that create unique flavours and at some cellars, go behind the scenes to view the distillation process. The Swan Valley Distillery Trail is the only one of its kind in Australia where visitors can experience five distinct and very different award-winning distilleries in less than a day.

Location of the Swan Valley

The Swan Valley is located a short 25 minute drive from the Perth CBD and 20 minutes from Perth Airport. One of the best ways to explore the Swan Valley Distillery Trail is to drive.

Should you require a hire car, collection points are conveniently located at Perth Airport and a variety of Perth CBD locations. You might like to consider booking a ride share service or taxi to transport you around the area.

If chartering a bus for larger groups, please contact the venues for full information.

About WA Food & Wine Trails

Western Australia is blessed with a huge range of memorable food and drink experiences. The WA Food & Wine Trails provide a sample of what is available across the state. Make sure you look out for them on your travels.

Produced with the support of Tourism WA
**Gin:**
- Gin is one of the broadest categories of spirits with all of the styles and brands.
- After juniper, gin tends to be flavoured with botanicals, herbal, spice, floral, fruit flavours or a combination. It is most commonly consumed mixed with tonic water.

**Vodka:**
- Vodka is a clear distilled alcoholic beverage originating in Poland and Russia, traditionally made by distilling potatoes or cereal grains which have been fermented. Many modern vodkas now use fruits and sugars as the base. Vodka is mostly consumed neat, but can also be used in a wide range of cocktails and mixed drinks.

**Rum:**
- Rum is made by fermenting and then distilling, sugarcane molasses or sugarcane juice. The distillate, a clear liquid, is usually aged in oak barrels. Rums are produced in various grades with light rums mostly used in cocktails, whereas golden, dark and premium rums are typically consumed straight or with a small amount of mixer.

**Brandy:**
- Brandy is a spirit made by distilling fermented fruit juice. Most often, and traditionally, the fruit is grapes but apples, peaches and apricots are also sometimes used to flavour the brandy.
- Barrels or casks, often made of oak (sometimes charred), play a big role in determining the final brandy flavour profile. Many styles spend a minimum of three years in barrels prior to bottling, whereas high quality brandy can be matured in oak between 10 and 50 years.

**Limoncello:**
- Limoncello is an Italian liqueur made from the zest of lemons, sugar, water and alcohol, usually vodka or grappa. It should be served chilled in a small glass and sipped either before dinner as an aperitif or after as a digestif.

**Eau de Vie:**
- ‘The water of life’ is a clear, colourless brandy produced by fermentation and double distillation, with no oak maturation, and which can be made from a range of fruits.

**Aquavit:**
- Aquavit is a distilled spirit, traditionally produced in Scandinavia, using caraway, dill and fennel. Served neat as a digestif sipped after a meal.

**Liqueurs:**
- Liqueurs can be made by distilling any fruit matter that contains sugar for fermentation. This base spirit can then be sweetened and flavoured with natural oils and spices. As trade routes opened up, a variety of spices and other ingredients, including ginger, orange, cinnamon, cardamom, aniseed, vanilla and chocolate, began to complement the base spirit of many liqueurs.
- Liqueurs are the descendants of herbal medicines, often made by monks and used as remedies for ailments.

**Fortified Wines:**
- Fortified wines are partially fermented grape juice made from very ripe Muscat, Verdelho, Shiraz or Pedro Ximenez with neutral or brandy spirit added to stop the fermentation process. By “fortifying” the grape juice with spirit, the wine retains its lush sweetness and grape characters. Added complexity from barrel aging, or cellaring, produces rich and flavoursome wines that make for delicious drinking with cheese or dessert.

**The Swan Valley Distillery Trail**

- **Discover the location of the Swan Valley Distillery Trail businesses here.**

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**Swan Valley Visitor Centre**
- For visitor information, maps, souvenirs, accommodation and tour bookings:
  - Guildford Courthouse
  - Comen Street and Swan Streets, Guildford
  - Open 7 days, 9am - 4pm
  - 08 9207 8199
  - swanvalley.wa.gov.au
  - @theswanvalley / @theswanvalley