

OTWAY ESTATE Winery and Brewery

Newsletter - Spring 2009



It's time
to party!

ESTATE chef Duncan Green is wishing everyone a 'very gourmet Christmas' and has developed sensational party menus for people who want to celebrate with friends, family or colleagues.

Duncan has created two and three-course options for Christmas party lunches and dinners, priced from \$40.

Among the entree options are Mexican Seafood Salad; Shaw River Buffalo Feta and Candied Onion Filo Tart with Rocket Pesto and 2001 Otway Estate Pinot Noir Reduction; Crisped Prosciutto served with a Salad of Herb Bread, Rocket, Pear and Fennel, with Lime Mayonnaise.

So, now that we've whet your appetite, it's only fair to warn you

that choosing a main course is not going to be easy. For traditionalists there's Turkey Breast with Sweet Potato Rosti, Bacon and Sage Sautéed Broccolini and a Chardonnay, Garlic and Cream Sauce.

Meat lovers will enjoy a Roasted Medium Rare Rump steak served with Chat Potatoes, Oregano Tomato, and Balsamic Beetroot and Beef Jus.

There's a strong hint of Christmas Mediterranean-style with the Olive-rubbed Lamb served with Green Pea and Parmesan Polenta, Snow Peas and Anchovy Aioli.

There's a European influence with Crumbed Pork Fillet with Figs, Fresh Rocket, Lemon, slow roasted Pumpkin, and

Pomegranate Molasses. The vegetarian option is the traditional Indonesian dish Gado Gado - with assorted seasonal vegetables, served with Fried Tofu, a Vegetable Spring roll and satay sauce.

Duncan's to-die-for Christmas desserts are Plum Pudding with Brandy Anglaise; White Chocolate Mousse with Mixed Berries and Hazelnut Praline; Lemon Curd Tart; and Fresh Fruit Salad with Cream and a Coulis of Kiwi Fruit, Lime and Five-Spice.

The two and three-course options include tea and coffee, house-made bread, and a bon-bon for each guest. To discover more about our flexible party options call 5233 8400.

Celebrating a golden wine

OTWAY Estate has scooped its first gold medal for its 2008 Semillon Sauvignon Blanc.

Australian guru of wine James Halliday described it as an "adventurous and successful style", and considered it to be 'excellent' value for its \$20 price tag.

"There's plenty going on here - hints of lemon and stone-fruit together with some lees-derived complexity and texture," Mr Halliday said.

The win, at the 2009 Winewise Small Vigneron Awards, was a thrill for Otway Estate Winery & Brewery owners and staff, thanks to winemaker Matt di Sciascio, who created the winning taste during his first vintage with the estate.

In his own words Mr di Sciascio, pictured left, describes the gold medal winner as tasting of "fragrant lemon meringue and tropical pineapple with a clean, crisp finish".

The award winning wine is now available exclusively from the cellar door for \$20 a bottle or \$222 a case.

Stocks are limited.



Calendar of events

Otways in Focus Photographic Exhibition, open until Sunday, Nov 22

Toast to the Coast, Bellbrae Estate, Saturday & Sunday, Oct 31 & Nov 1, Prickly Moses tastings

Volcanic Festival Camperdown, Sunday, Nov 1, Prickly Moses tastings

St Kilda Veg Out Market, Saturday, Nov 7, Prickly Moses tastings

Winchelsea Festival, Sunday, Nov 8, Prickly Moses tastings

Flemington Twilight Market, Saturday, Nov 14, Prickly Moses tastings

Sunday Jazz, Nov 15, Gaz Jazz, Trad Jazz, 1:30-4:30pm, free

Flemington Market, Sunday, Nov 22, Prickly Moses tastings

Queenscliff Market, Sunday, Nov 29, Prickly Moses tastings

Werribee Harvest Picnic, Sunday, Nov 29, Prickly Moses tastings

St Kilda Veg Out Market, Saturday, Dec 5, Prickly Moses tastings

Flemington Market, Sunday, Dec 20, Prickly Moses tastings

Sunday Jazz, Dec 20, Hot Club Swing, French Gypsy Jazz, 1:30-4:30pm, free

Queenscliff Market, Sunday, Dec 27, Prickly Moses tastings

Sunday Jazz, Jan 17, The Hornets, Blues, 1:30-4:30pm, free

Sunday Jazz, Feb 21, Swing It, Neo Swing and Jump Blues, 1:30-4:30pm, free

Don't miss our free jazz Sundays - they're cool!



10-30 Hoveys Road, Barongarook,
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Picture courtesy of the Colac Herald

WINNERS: The Otway Estate team accept the 2009 Powercor Colac Otway Business Award for Excellence. Pictured are Georgina Wheeler, Aaron White, Carolyn Milverton, Powercor's Robert Learey, Rosie Heaton-Harris, Janine Rose, Luke Scott and Duncan Green.

Estate team claim award for excellence

OTWAY Estate has just claimed the 2009 Powercor Colac Otway Business Award for Excellence to cap off an amazing year of wins.

The Estate also won the Tourism Hospitality Services Award announced in Colac at the Powercor awards on October 24.

Apart from the gold medal win for the 2008 Semillon Sauvignon Blanc, the Estate recently won the Geelong Advertiser Business Excellence Awards 2009 hospitality category.

Late last year Otway Estate won the 2008 Colac Otway Manufacturing Business Award, the Victorian Tourism Minister's Award, and made the finals for best café in the 2008 Golden Plate Awards.

This year Otway Estate was also the proud winner of five medals at the 2009 Australian International Beer Awards.

Since 1996, when the current owners took over the business, the property has been planted with additional vines; adult retreat style accommodation has been added; and in 2006 the multi-million dollar café, gallery and reception centre was opened.

Since then the micro-brewery has opened, and the Prickly Moses range of ales has proven so popular production has increased from 2000 litres a month to over 3000 litres a week.

Business partner Janine Rose said the Otway Estate team's hard work and dedication had paid dividends, netting them the string of awards.

Ms Rose said the Geelong Advertiser Business Excellence Award judges were impressed with the passion Otway Estate's employees showed for the

business. The judges complimented Otway Estate on the variety of events it hosted each year, including the Oktoberfest, a series of winter markets, a wedding expo, and monthly Sunday jazz afternoons.

They were also impressed by the new beer club, which offers members advice on the Estate's latest beers and brewing traditions.

"It's been a really exciting year for Otway Estate, and we're looking forward to another great year in 2010 with our wedding bookings looking very strong throughout spring, summer and autumn, and our new spring menu now released," Ms Rose said.

The company's plans for 2010 include taking Prickly Moses interstate to Queensland and New South Wales.

Snap happy

THE INSPIRING handiwork of more than 90 shutterbugs is on show at Otway Estate in the Otways in Focus Photography Competition.

The Otways Tourism initiative includes more than 570 images.

Organising Committee chairman Mr Rex Brown said: "We were absolutely delighted with the amount of entries and the quality of entries that were submitted.

"The photographs highlight the great diversity in the Otways region and certainly bring that diversity to life."

Competition entry conditions required submitted photographs to be taken within the boundaries of Colac Otway Shire.

Otways Tourism Executive Officer, Darren Chirgwin said "Imagery is so critical in tourism as it is always important to have current images that can promote and best tell a story about your region.

Images can be quite powerful with their message and used in a number of marketing executions."

The free exhibition is on display at Otway Estate until November 22.

Opening times

OTWAY Estate's café serves coffee and cake seven days, with the full menu available at lunch times from 11am-3pm Thursday to Monday.

Come and try chef Duncan Green's (pictured below) delicious new menu, which sings of spring and the fresh-grown flavours of the Otways' finest.

Cellar Door/Coffee & Cake: 7 days, 10am-5pm

Café/Restaurant: 11am-3pm full menu, Thursday to Monday. We're open seven days a week for lunch during the school holidays and open every public holiday.

Saturday & Sunday: Breakfast available all day.

Restaurant: Open Friday and Saturdays, bookings essential. Group bookings available seven days & nights by prior arrangement.



Special offer

HUNDREDS of people raved about our Oktoberfest, and many want to continue enjoying the Vienna Style Lager we brewed specially for this fun-filled event.

Due to popular demand we're making a special offer on the Prickly Moses Oktoberfest Lager to our newsletter subscribers.

Made with the finest malts and hops from the Bavarian region of Germany and pure Otways rainwater, it is available for \$66 per case, which includes 15 500ml bottles.

This lager has a rich, malty palate, with a balanced hop bitterness and aroma, with a red hue. The beer is brewed and bottled in traditional German bottles and is our Spring seasonal release beer.



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