Otway Estate
Winery and Brewery

10-30 Hoveys Road
Barongarook, Victoria 3249
Australia
POSTAL ADDRESS:
PO Box 353
Geelong 3220
Telephone: 61 3 5233 8400
Facsimile: 61 3 5233 8343

Order Form

For delivery within Australia

Name _____

Mailing Address: _____

State: _____ Postcode: _____ Telephone: _____

Email: _____

Delivery Instructions: _____

Prickly Moses Beer	Alc.%	Per Slab or case (750 ml)	Qty	Total
Otway Light (330 ml)	2.9%	$48.00		
Summer Ale (330 ml)	4.5%	$70.80		
Wheat (330 ml)	4.3%	$70.80		
Pilsner (330 ml)	4.8%	$70.80		
Otway Ale (330 ml)	4.9%	$70.80		
Red Ale (330 ml)	5.0%	$70.80		
Otway Stout (330 ml)	5.0%	$70.80		
Farmhouse Ale (750 ml)	6.5%	$96.00		
Saison (750 ml)	7.2%	$96.00		
Reserve (750 ml)	6.8%	$96.00		
Belgian Strong Ale (750 ml)	8.0%	$120.00		
Freight Charges (see reverse for rates per slab or case)				
	Total including freight			

**Minimum order - 1 slab or case

Tick type of payment method:

Cheque – payable to Otvin Pty Ltd
Visa MasterCard American Express

Cardholder Details: Mr / Mrs / Ms / Dr _____

Card Number: ☐☐☐☐ ☐☐☐☐ ☐☐☐☐ ☐☐☐☐ CCV: ☐☐☐

Expiry Date: ☐☐ / ☐☐ Signature: _____

Tasting Notes - Beer

Otway Light
This light ale displays all the malted barley flavours and characters of a rich, full bodied, full strength beer (2.9%).

Otway Pilsner
A golden lager which is hoppy, aromatic and pleasantly bitter. A light bohemian style pilsner, Otway Pilsner is subtly sweet, fragrant and complex. The use of Otway Estate's spring water imparts a mellow profile to the beer, especially the distinctive spicy floral Saaz hop used for bitterness. A satisfying, thirst quenching full strength lager (4.8%).

Prickly Moses Wheat Beer (Belgian Style White beer)
Very refreshing hazy deep golden coloured spiced wheat beer with a taste of lightly roasted malts and citrus fruits. The use of unmalted wheat in addition to the usual barley malt, imparts a quenching tartness with a slight nuttiness. The addition of orange and coriander seasoning, as well as noble hops, adds acidity and a faintly astringent dryness to the finish. A mid strength Belgian Style wheat beer (4.3%).

Summer Ale
A refreshing, clean , crisp, golden ale. Hints of tropical pineapple, passionfruit and citrus flavours and the dry finish, makes this the perfect summer ale (4.5%). *Silver medal, Australian International Beer Show 2008.*

Otway Ale
A medium bodied ale which is light amber in colour, derived from the use of caramel malts. A refreshing but appetizing beer with toffee and caramel flavours balanced nicely with a blend of traditional English hops for bittering and American hops for aroma. The all malt ale is warm fermented which adds some complexity to the beer and leads to a fruity aroma which compliments this particular style of beer (4.9%).

Red Ale
A medium to full bodied Irish Style Ale beer with a light reddish hue. A malt accented beer which starts with initial malt sweetness and finishes with a dryness from the addition of small quantities of roasted barley. Kent Golding hops provide the low hop bitterness and aroma which in keeping with this style. An easy drinking smooth beer (5.0%). *Bronze medal, Australian International Beer Show 2008.*

Otway Stout
CLASSIC. A dark, full bodied, dry stout. Rich, roasted flavours with toffee and caramel makes it the perfect choice during the cooler months (5%). *Bronze medal, Australian International Beer Show 2008.*

Farmhouse Ale
This golden ale is an unfiltered, rich, complex, malty ale with an outstanding bouquet. A distinctive yeasty note with a slightly spicy aroma and a warming, slightly alcoholic finish. Very smooth with a silky character. A unique styled beer inspired from the French and Belgium farmhouse styled beers. This Beer is one of 3 in the Otway Trilogy Series of French and Belgian Farmhouse Ales other in the Range include Reserve De Otway and Saison 2008. (6.3%)

Saison 2008
A Belgian Styled Saison, The use of a specific Saison yeast imparts typical tartness also underlying wine notes with one of the yeast strain in the mix having red wine origins. Golden in colour with a astringent dryness making this a refreshing Belgian Ale. Saison 2008 is Brewed with Pure Otway Rainwater. This Beer is one of 3 in the Otway Trilogy Series of French and Belgian Farmhouse Ales other in the Range include Reserve De Otway and Farmhouse Ale. (7.2%)

Reserve De Otway
A French style Biere De Garde with spice and toasted malt flavour and aromas. Amber in colour with hints of liquorice and chocolate compliment this balanced beer which finishes dry with a slight alcoholic warming on the palate. Reserve De Otway is Brewed with Pure Otway Rainwater. This Beer is one of 3 in the Otway Trilogy Series of French and Belgian Farmhouse Ales other in the Range include Saison 2008 and Farmhouse Ale. (6.8%)

Otway Strong Ale
Belgian style strong, dark ale – triple fermented, complex malty ale with subtle roast character. Smooth and lively beer which is infused with spices and matured in French oak barrels (8.5%). *Bronze medal, Australian International Beer Show 2008.*

Freight Charges: Per Slab

$9.00 (pink label)
Albury, Apollo Bay, Bendigo, Castlemaine, Colac, Echuca, Geelong, Heathcote, Kyneton, Lorne
Rochester, Shepparton, Wodonga, Melbourne CBD and suburbs

$12.00 (Red label)
Warrnambool, Portland, Hamilton, Mortlake, Adelaide City, Mount Gambier, Canberra, Wollongong, Sydney, Central Coast

$17.00 (Orange label – light green (VIC))
Rest of Victoria, Port Macquarie, Coffs Harbour, Brisbane, Launceston, Hobart
Northern Rivers, Gold Coast, Toowoomba, Sunshine Coast, Warrnambool,

$22.00 (Green label)
Perth, Cairns, Townsville, MacKay, Wide Bay, Capricorn Coast

All other deliveries outside the destinations listed need to be negotiated.

www.otwayestate.com.au
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