

OTWAY ESTATE Winery and Brewery

Newsletter - Winter 2010

Our beer is up with the world's best

IT'S OFFICIAL, Otway Estate's beers are world class, a fact confirmed at the Australian International Beer Awards where the brewery scooped six medals for its nine entries.

The awards, held in Melbourne on May 20, were contested by 243 brewers of commercial and boutique beers from 40 countries.

The event is the largest annual beer awards in the world, where judges had to choose the best from 1170 entries.

Otway Estate's brewer Luke Scott, pictured right, was thrilled with winning four bronzes and two silver medals at the showcase for premium beer and brewing excellence in the Asia Pacific Region.

The Prickly Moses Otway Stout and Reserve De Otway both won silver medals.

The Prickly Moses Organic Lager, wood-aged Strong Ale, Farmhouse Ale and Summer Ale all won bronze medals.

Estate Winery and Brewery manager Mick Cashman said the award results were seen in the media all over the world, generating positive attention.

Otway Estate had entered the awards for the past three years and this year's six medals was their most successful.

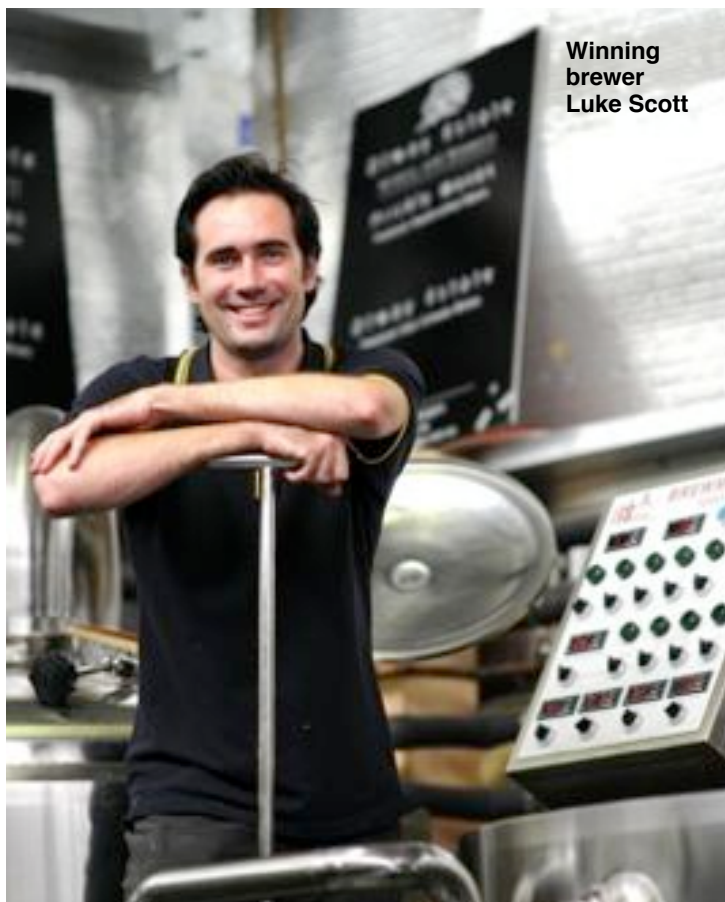
"It's great industry recognition and gives us the opportunity to let people know that we're doing a good job," Mick said.

Prickly Moses beers are now sold, bottled and on tap, through more than 150 outlets.

Mick said the exponential growth of Prickly Moses sales had prompted Otway Estate to employ a second brewer.

"We've just bought another 125,000 litre water tank and two new 1,000 litre cellar vessels so that we can increase our brewing capacity to meet market demand," Mick added.

The brewery is preparing for the day when demand requires their beers, brewed from Otways rainwater, to go into production seven days a week.



Winning brewer
Luke Scott

Calendar of events

Port Arlington National Celtic Festival, June 11-14, tastings
Werribee Great Southern Food & Wine Festival, June 13&14, tastings

Sunday Jazz with Romajanco, @ the Estate, June 20, 1:30pm, free

Club Kilsyth, Food, Wine & Beer Expo, June 22, tastings
Put Victoria on Your Table - The Art of the Roast, @ the Estate, Saturday, June 26, three courses \$45

Sydney Good Food & Wine Show, July 16-18, tastings
Sunday Jazz with GazJazz @ the Estate, Sunday, July 18, 1:30pm, free

Steak Night, Saturday, July 31, @ the Estate, three course meal
Corangamarah Art Show Prize, Saturday, August 7, tickets available from Colac Area Health

Sunday Jazz with Hot Club Swing @ the Estate, August 15, 1:30pm, free

Ballarat Bridal Expo, Sunday, August 22

Taste of Melbourne, August 26-29, tastings

Seafood Night, @ the Estate, Saturday, August 28, three delicious courses

What beer lovers say about Prickly Moses:

My reasons for liking Prickly Moses beers are:

1. Packaging is outstanding - I love how you can peel the entire label off the bottle as a souvenir of your conquest.

2. It is brewed locally and not by a foreign-owned or multinational corporation - you're 100% fair dinkum Victorian.

3. The range of flavours mirrors the variety of landscapes and people that reside in them in South West Victoria - there's something for everyone.

- Richard.

Prickly Moses beer is so pure, clean & fresh, it tastes like the Otways! I love it.

- Wendy.

To me, the thing that makes Prickly Moses beers great is their balance. Your Saison is a perfect example and a particular favourite at our house.

My wife and I love it for the deep amber colour and creamy head, the rich malt character, the yeast-driven flavours, the warming alcohol and the restrained bitterness. It is a perfectly balanced beer - every element comes together in a way that makes it a sheer joy to drink.

- Stewart.

Prickly Moses is such a great beer because it is clean, crisp and inventive.

- Michelle.



Sunday Jazz at Otway Estate is the perfect way to enjoy a delicious lunch and free jazz performance - it will get you in the groove for a relaxed week ahead.



10-30 Hoveys Road, Barongarook,
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A prized conceit

HUNDREDS of works by Australian artists are being scrutinised by judges in preparation for the annual Corangamarah Art Prize, with the winner being announced at Otway Estate on Saturday, August 7.

Inaugurated in 2006, the Corangamarah Art Prize was conceived to provide the newly built Corangamarah Residential Care in Colac with colour and life.

The notion of developing a collection of art was extended to creating a narrative of our time; weaving a story around present-day issues that provoke discussion and can be enjoyed.

The acquisitive Corangamarah Art Prize is growing to be an exciting opportunity for artists, and the local community. Australian Artists are invited to submit an artwork which has been inspired by a contemporary issue or event, demonstrated through the Prize theme "conceit" - "a concept; that which is conceived, imagined or formed in the mind. An idea, thought, image, a personal opinion".

Artists can interpret the event in any medium of two dimensional format.

The best 40-plus works will be exhibited at Otway Estate from August 8-15.

Tickets to the art prize announcement are \$20 and are available from Colac Area Health's reception.

Can you resist the Art of the Roast?

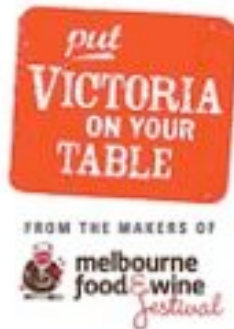
OTWAY Estate's Duncan Green is joining chefs across the State to Put Victoria on Your Table, celebrating the Art of the Roast Collection.

Succulent loin of Otway Pork will be served on Saturday, June 26, and is one of 50 events across Victoria promoting the bounty of regional produce.

Estate chef Duncan Green is extending the Art of the Roast theme to all three courses, with the starter featuring hand-made Apostle Whey Cheese, the locally reared pork loin with crackling for main course, and dessert will be friands made from Estate-grown oranges, chocolate mousse and fruit-based sauces.

"Each dish will have a roasted element to it," said Duncan. "Accompanying the main course we will have a home-grown jerusalem artichoke and apple crumble, slow-roasted spuds and salads."

The passionate chef is also planning to share his knowledge with foodies who love dining out but also enjoy preparing great meals at home. Duncan will emerge from the kitchen between courses to give a short talk on sauces.



"After the starter I will talk about vinaigrettes - balsamic, lemon and mustard, plus emulsions including aioli, mayonnaise and hollandaise," Duncan said.

"After main course we will have a talk about stocks - brown and blonde; sauces - garlic, pepper and mushroom; jus made from beef and duck; and red wine reductions. After dessert we'll chat about citrus syrups, and coulis made from kiwi fruit and cooked berries."

The Art of the Roast dinner is \$45. Duncan has also planned two more

themed winter dinners.

Steaks of chicken, fish, beef and even a vegetarian steak will be offered in a three-course menu for the Estate's Steak Night on Saturday, July 31.

Local mussels, scallops, prawns, oysters and cured fish will be the star ingredients of the Seafood Night themed dinner on Saturday, August 28. Each of the three course themed dinners are available with an option to have a matched wine or beer with each course. Bookings are essential. Call Otway Estate on 5233 8400.

Ooh la la, we're going French with our 2010 chardonnay

WINEMAKER Ian Deacon is returning to Otway Estate to produce a fully oaked, French traditional style, barrel-fermented and matured chardonnay which will be due for release in February 2011.

Production manager Hamish Spalding predicted the 2010 vintage would make excellent wine.

"The 2010 chardonnay is fantastic - the bunch weights were very light but they had large berries with intense flavours," Hamish said.

"We had a good solid vintage in 2010 and we've pressed off a little bit of chardonnay to make a vintage sparkling brut and we'll be producing chardonnay, semillon, semillon sauvignon blanc and pinot table wines.

"They will be released at Christmas time

and into the New Year," Hamish added.

Otway Estate has just released its 2009 pinot at the cellar door, but due to the drought it is a limited release with just 140 dozen bottles available at \$29 a bottle.

Hamish said good autumn rains at Barongarook had improved water storages, which was good news for wine production and the brewery where all the estate's beers are made from rainwater.

"The vines aren't that rain dependent, but the rain will make the property look great, and we need good supplies of water for our brewing," Hamish said.

"We will be pruning the vines in June, July, August and September and we usually have our bud burst at the start of October."

Right: Winemaker Ian Deacon



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