

OTWAY ESTATE Winery and Brewery

Prickly Moses Beer Club Newsletter - Winter 2009



Oktoberfest is coming back -
it's good fun with great beer &
food....plus loads of oompah

Estate calendar of events

Sunday Jazz, Aug.
16, 1:30-4:30pm, Taylor, Silk and
Blatt, free
Indoor Winter Markets,
Sunday, Aug. 30, 10am-2pm.
Sunday Jazz, Sept. 20,
1:30-4:30pm, GazJazz, free
Oktoberfest, Saturday, Oct. 3,
10am-6pm, \$55/\$10, kids free.
Anam Cara Caulfield Cup Day,
Saturday, Oct. 17, 11am-5pm
Sunday Jazz, Oct 18, Bert's
Boogie Band, 1:30-4:30pm
**Otways Tourism Photo
Competition exhibition**,
Saturday, Oct. 24, 10am-5pm
Melbourne Cup Lunch,
Tuesday, Nov. 3

On winning form

OTWAY Estate Winery and
Brewery has won the Geelong
Advertiser Business Excellence
Awards 2009 hospitality award,
sponsored by Scotchman's Hill.
The past year has been
fantastic, with the business
winning the 2008 Colac Otway
Manufacturing Business Award,
the Victorian Tourism Minister's
Award, plus the team won five
medals at the 2009 Australian
International Beer Awards.

NEWSFLASH! NEWSFLASH!
**Our Prickly Moses Beer Club
Gold members receive 10% off
cellar door sales.**

Otway Oktoberfest 2009

**IT'S back by popular demand - we're hosting
the second annual Otway Oktoberfest on
Saturday, October 3, from 10am-6pm.**

We're releasing a special Otway Oktoberfest
2009 beer, and the German Oompah band Alpine
Cocktail will get you in the swing. There will be
traditional games throughout the day and hearty
German fare. Try our house-made giant pretzels,
bratwurst, veal schnitzel rolls, braised pork
knuckles & dampfnuden, Black Forest cake and

strudel - delicious, authentic tastes of Oktoberfest.

An Oktoberfest pass is \$55, with 10% off for
Prickly Moses Beer Club Gold members. It
includes a stein, band entry and nine 'Oktokens' to
be exchanged for bus travel to and from Colac
Train Station, plus delicious food and beer. Kids
get in free. Adults can buy a \$10 ticket to watch
the band, take in the atmosphere and buy
Oktokens on the day.

Check out our website for Oktoberfest details.

Bière De Garde - a perfect winter ale

WE'RE at the forefront of the
craft brewing scene, and like
many new world breweries we've
embraced the Bière De Garde
style of ale originally from
Northern France - but we've
added our own twist.

Bière De Garde is all about malt
character. The dark versions
have complex flavours, and
lighter versions allow the hops to
come through a little more.

The mouth-feel of a Bière De
Garde is moderate to heavy and
the ABV is in the range of 6-8%.

Bière De Garde styles can be
brewed with lager or ale yeasts,
but under cooler fermentation.

Under the Prickly Moses label
we brew three Farmhouse Ales.
Sold individually, or in a
Farmhouse Trilogy. Our Saison is
a true Belgian Saison, made with
a traditional Saison yeast - its
characteristics include tartness
and astringent dryness.

We have taken the best

**Our brewer Luke Scott
believes 'weird beers' have got
it goin' on.**

attributes of both a Saison and a
Bière De Garde to create our
Farmhouse Ale, which is in the
class of a strong golden ale.

Reserve De Otway falls into the
darker range of Bière De Gardes,
and has a pronounced malt
character, with toasted and
caramel flavours. The hopping
rates are relatively low - just
enough to give an underlying
balance. The term Bière De
Garde translates as "beer of
keeping" and refers to the months
of long, cold conditioning.

We conditioned Reserve De
Otway for two months prior to
bottling it in Champagne bottles.
It will cellar well and the flavours
will develop with time.

In winter, nothing is better than
a warm fire, enjoying a hearty
meal and a Bière De Garde.

Learn to brew like a pro

PASSIONATE about beer?
Fascinated by the craft of
brewing? Otway Estate has a
dream weekend for you on
November 14 & 15.

We're offering our first brewing
course, led by award-winning
brewer Luke Scott.

"If you are a lover of beer, a
budding home brewer, or looking
for some technical experience to
further your skills, then this is the
course for you," Luke said.

"Our 11 Prickly Moses ales are
a diverse range to learn from,
and during the course we will
cover the different styles and the
years of experience that goes
into making them."

Numbers are limited. Call
Otway Estate to reserve a place.

**Residential Brewers'
Experience - \$1200**

- 2 day Intro to Brewing
- 2 nights in 4½ star spa cottage
- Day 1 evening meal at
Gellibrand River Hotel



- Day 2 three-course evening
meal at Otway Estate with food
& beer matching
- Breakfast at Otway Estate café
- A specialised tasting
- A Prickly Moses cap & limited
edition Brew Team shirt
- Two slabs of Prickly Moses
beer, brewed by you, delivered
to your door

Brewers' Experience - \$900

- 2 day Intro to Brewing
- See website for inclusions.
- Brewers' Course - \$600**
- 2 day Intro to Brewing
- See website for inclusions



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