



PIALLIGO
estate
WINES

Newsletter

www.pialligoestate.com.au Issue 24 Autumn 2009

Dates for your diary

<p>Canberra Day Long Weekend Saturday, Sunday and Monday, 7, 8 and 9 March Pialligo Harvest Celebration</p>
<p>Friday 13 March Deck Chair Cinema returns 6.30pm start for Priscilla, Queen of the Desert</p>
<p>Sunday 29 March Oriana Chorale in Choral Cabaret 6.30 for 7pm start</p>
<p>Wine Harvest Festival Friday, Saturday and Sunday 3, 4 and 5 April</p>
<p>Easter Long Weekend Closed Good Friday Open Saturday, Sunday and Monday 11, 12, 13 April</p>
<p>Anzac Day Saturday 25 April Early breakfast from 6am</p>
<p>Mothers Day Sunday 10 May Special lunch for Mum</p>

Sally Milner & John Nutt

**18 Kallaroo Road,
Pialligo ACT 2609, Australia**

Dear Friends,

Today we started picking our grapes—the Pinot Grigio! It is a little early, but the weather was so hot in early February, as you all know. The remaining varieties will follow over the next few weeks, with the Cabernet Sauvignon usually the last to be ripen. John is constantly collecting samples of grapes to check for sugar, pH and acid levels, to ensure we pick at just the right moment for maximum flavour and aroma.

Vintage is always a very exciting time, with pre-dawn starts to beat the heat of the day for the pickers, and to ensure the harvested grapes remain cool before they are crushed.

The vineyard does look lovely at this time of the year, with white bird net covering the entire area—a protection against currawongs, starlings and mynahs, who can strip the grapes in a few hours if there is no protection. But putting out and then removing the netting in a timely manner can be stressful.

The café is busy with lunches al fresco in this warm weather, or indoors if it is just too hot – yes, we are air conditioned! Weekend brunches are also proving popular—it's really beautiful here in the fresh morning air. And Tony and his kitchen team have been making jams and preserves from all the fresh fruit grown in Pialligo – to use throughout the year.

We do hope you will come out and see us soon, for a great long lunch, or for one of our events, such as the Deck Chair Cinema or Wine Harvest Festival.

Sally, John, Tony, Izzy and the team

PRISCILLA AT PIALLIGO

We have chosen to show the movie **Priscilla, Queen of the Desert**, now, not just because it is a great movie, but because at this time of the year we have our own 'Priscilla' in operation. She is our netting machine, and you will understand why she is called Priscilla when you see her with the nets streaming out behind. Unfortunately, there is no musical accompaniment!

WEEKDAY LUNCH SPECIALS

At the Café

\$40.00 SPECIAL

Choice of a small pasta or tapas; plus a choice from the grill

\$25.00 SPECIAL

Choice of small pasta or tapas; plus a dessert

Receive a free coffee with each special order

No other discounts apply

DECK CHAIR CINEMA

As long as the balmy weather continues, we will continue to hold our relaxing and casual Deck Chair Cinemas. Bring all your friends for a great night of fun!

All screenings including dinner \$60, children \$35

6.30pm start for a screening around 8pm. We have plenty of chairs but bring your own chairs and/or blankets for extra comfort.

Friday 13 March 2009: **Priscilla, Queen of the Desert** Rated (M)

This is the 1994 film that blitzed the box offices, both here and overseas, caused a near riot at the Cannes Film Festival, won an Academy Award for Best Costumes. It's over-the-top and with a great sound track of such modern classics as ABBA's **Mamma Mia**, The Village People's **Go West** and Gloria Gaynor's **I Will Survive**. It's also a road movie with attitude and the occasional frock.

In case you haven't seen it before, two drag queens (Tick/Mitzi and Adam/Felicia), played by Hugo Weaving and Guy Pearce, along with a transsexual, Bernadette, played by Terence Stamp, agree to perform a drag show in Alice Springs. They head out in their lavender-coloured bus dubbed Priscilla. The bus breaks down and is repaired by an open-minded Bob (Bill Hunter) who then joins them on their trip. The script, by Stephan Elliot, who also directed the film, is hilarious but also poignant.

THERE WILL BE A PRIZE ON THE NIGHT FOR THE BEST FROCK, IF YOU FEEL SO INCLINED!

CANBERRA DAY LONG WEEKEND AT PIALLIGO

On the Canberra Day Long Weekend—Saturday 7, Sunday 8 and Monday 9 March, we are open for tasting and lunches, as usual, but we are also joining with our neighbours in picturesque Pialligo to celebrate our various harvests—apples, pears, grapes, vegetables. Along the street you will be able see and do so much:



No 4 Beltana Grange Orchard—taste fresh apples, see an apple grader in operation and talk to Bert Hauptmann, a grower of 56 years' experience;

No 5 Kerrison's Orchard— join conducted tours and talks;

No 10 Pialligo Apples—organic apples, fresh juice and apple press in operation, Pialligo honey, apple variety display;

No 20 Tanbella Orchard—venture in and pick your own apples and pears;

No 22 Back to the Future —buy fresh organic vegetables and beautiful dahlias.

As well the nurseries are offering special discounts and gifts, while the cafés will be offering special 'fruity' food.

Here at Pialligo Estate we will have our wine tastings, but you can also taste the olive oil and olives. We also have a large range of house made jams and preserves. The café will have a special dessert menu featuring the fruits of Pialligo. You can join a tour of the olive grove and vineyard at 11am and 3.30pm each day—led by either Sally or John.



Book now for lunches on these days: 6262 6692

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While you are relaxing at Pialligo Estate during the harvest festival, why not get up a team to play bocce/pétanque. We have plenty of boules, and you can wind in and out of the rose garden as you play.

And take the time to wander down to the vineyard and olive grove and see the grapes and olives before they are picked. It is a leisurely 10-20 minute walk, and the Molonglo River is spectacularly wide at this point. (There may even be some water-skiers showing their skills!)

MERLOT JAM

Taste our house made Pialligo Estate Merlot Jam. Chef Tony says grape jam is very easy to make as the pectins seem to be particularly high—just add sugar and water

WINE HARVEST FESTIVAL

FRIDAY 3, SATURDAY 4 AND SUNDAY 5 APRIL

Again we are joining with the other wineries and vineyards in the Canberra District to celebrate our Harvest.

- Kick start your weekend by coming to Pialligo Estate on Friday evening from 5pm–7pm for tapas and drinks.
- On Saturday and Sunday we will again be offering a special festival menu with platters from \$20pp, including a brunch platter, an antipasto platter, a vegetarian platter, a seafood platter and a meat platter, as well as a dessert platter, plus various side salads and breads.
- While you sip wine and enjoy delicious food, you can listen to live music from 1pm–4pm each day.

Grape Picking and Foot Stomping—2 days only

Experience traditional wine making techniques. At 10am on Saturday and Sunday you can come along and pick grapes (bring your own scissors or secateurs) then at 10.30am join in foot stomping those same grapes (don't worry, we'll get you to wash your feet first), and then taste the delicious fresh juices you have created.

BRUNCH MENU

From 10am each Saturday and Sunday and Public Holidays, we serve a hearty breakfast/lunch. Enjoy the cooler morning air, and, yes, we do now have an espresso machine!!

Toasted muesli with yoghurt and strawberries	\$10
Croissant with Pialligo Estate preserves	\$7
Ham and cheese and tomato croissant	\$9.50
Omelette - three fillings	\$12
- four fillings	\$14
Eggs Benedict - toasted Turkish bread with ham, poached egg and hollandaise	\$14
Smoked salmon and egg Benedict	\$16
Egg and toast - poached, fried or scrambled	\$9
Sides of tomato, mushroom, bacon, smoked salmon, spinach, asparagus or sausage	\$3each
Big Breakfast - eggs your way with bacon, tomato, spinach, mushrooms and toast	\$16

ORIANA CHORALE

Presents a
CHORAL CABARET
 At Pialligo Estate

a night of fine music, wine and food

Sunday 29 March 2009

One of Canberra's leading choirs will present a range of songs old and new and to suit all tastes in this cabaret-style performance to be held at

Pialligo Estate on 29 March, 6.30 for 7pm.

The songs will range from Monteverdi to modern, with some interesting sketches and a little swing thrown in. There are romantic era songs full of pathos, a tongue-in-cheek Scandinavian polka, plus a little classic soul. Yes, even JS Bach looks in and is soon swinging.

A light but delectable supper will sustain body while Oriana attends to the soul. Drinks available by the bottle or by the glass.

Price: \$55; concessions \$48. Ph: 6262 6692

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ANZAC DAY

SATURDAY

25 April 2009

We will be holding an early breakfast from 6am on Saturday, so you can come straight from the dawn service.

We are only 5 minutes from the Australian War Memorial and we will warm you up with some hearty tucker.

We will also be serving lunch on this day for those of you who are attending the March.

Remember, we really are very close to the Memorial and Anzac Parade.

Please let us know if you are thinking of coming for breakfast: 6262 6692

EASTER LONG WEEKEND

Saturday 11, Sunday 12 and

Monday 13 April

(we are closed on Good Friday)

Bring your visiting friends and families to Pialligo Estate over Easter. We are open each day except Good Friday for brunches and lunches.

On

Saturday and Sunday at 2.30pm we will hold an Easter Egg hunt in the vineyard



MOTHER'S DAY LUNCH

SUNDAY 10 May 2009

We will again be preparing a special Mother's Day lunch. It will be a set price menu, but with several choices. We will provide more details on this later.