



PIALLIGO
estate
WINES

Newsletter

www.pialligoestate.com.au Issue 18 Spring 2007

DATES FOR YOUR DIARY

New Spring Menu
From 6 September

Defence Tasting
Thursday 20 September

Pialligo Estate Open Nights
Thursday 20 & Thursday 27
September

Literary Lunch
Friday 21 September

Flowers at Pialligo
Friday 27 September –
Monday 1 October

Italian Weekend
Saturday 13 & Sunday
14 October

Days of Wine, Roses and all
that Jazz Festival
Saturday 3 – Sunday
4 November

Melbourne Cup Day Lunch
Tuesday 6 November
From 1.30pm

Sally Milner & John Nutt

18 Kallaroo Road, Pialligo ACT 2609, Australia

Phone: 02 6247 6060 Café: 02 6262 6692

Email: info@pialligoestate.com.au

Dear Friends,

It has been quiet in the vineyard over Winter, as we complete our pruning (a lengthy task) and await our first leaf burst. We look forward to this with such anticipation each year!

In contrast, in the Cellar Door we have had so many changes in the past few months, it is hard for us to keep up. Our extensions to the café and cellar door and new landscaping are almost complete, and we have a new chef to prepare an exciting new Spring Menu.

We're looking forward to seeing all our regular customers and friends to show them what we've been doing. We'd particularly like to see you at one of our 'launch' parties, where we will also be releasing new wine vintages. Please come and have a drink on us, look around and taste some of our new, award-winning wines.

Looking forward to seeing you.

Sally, John, Jessica, Jane and Tony

EXTENSION UPDATE

It's done – well almost!

After seven months of hard work and patience, our extensions are nearing completion. The walls are painted, the water is running, the floor is polished and we have moved into the extensions while the original building is renovated.

The completed building will feature a spacious inside dining area, as well as an extended patio with views of the heritage rose garden, the vineyard, Parliament House and the Telstra Tower in the distance.

LITERARY LUNCH WITH PETER TIMMS

On Friday 21 September, we will be playing host to a literary lunch with renowned arts and garden writer Peter Timms, who will be available to sign books after a 2 course lunch, a few glasses of wine and a chat about his latest book, *Australia's Quarter Acre, a history of the suburban garden*. Just \$65 per person. Bookings at www.opengarden.org.au or phone 02 6943 2522

OPENING PARTIES (YES, 2!)

We've decided we've waited long enough. Although there are still some very minor works to be completed, we have decided to 'open' the new building!

So, we are inviting our regular customers and friends (yes, that's you!) to join us for drinks and canapes on either Thursday 20 September or Thursday 27 September, from 5.00–7.00 pm.

Please come and have a drink on us, see the new space we have created, and join with us in a low key celebration (no speeches!). Please let us know if you are coming so we can ensure a good supply of refreshments: Ph: 6247 6060

NEW WINE RELEASES

On these same nights of Thursday 20 September and Thursday 27 September we will release our new season's wines. We will be offering them at a discount of **25% off the listed prices**, shown below, on the night only. However, there is an order form attached to this newsletter which will allow you to order at those prices if you are unable to attend. This offer closes on 28 September.

	<u>List prices</u>		
	Bottle	6-pack	Dozen
2007 Rosé	\$20.00	\$110	\$200
2007 Pinot Grigio	\$22.00	\$120	\$220
2007 Riesling	\$20.00	\$110	\$200
2006 Sangiovese	\$25.00	\$140	\$250
2005 Shiraz Viognier	\$20.00	\$110	\$200

BUY AT 25% OFF THESE PRICES.

STOCK UP NOW FOR CHRISTMAS!

We hope to see you 5.00pm–7.00pm Thursday 20 September or Thursday 27 September

FROM THE CAFÉ

Spring has arrived and so has the new menu, designed by our new chef Tony. It is filled with delectable dishes for you to enjoy while dining in our stylish new cellar door and café, or among the bright colours of our soon-to-be blooming heritage rose garden.

Tony is also offering a delicious brunch menu on Saturdays and Sundays.

Please reserve your table to avoid disappointment. 6262 6692

PIALLIGO ESTATE OLIVE OIL AND RED WINE VINEGAR

Our Estate grown olives were harvested in April. Most have been pressed for oil, while we have picked a small quantity, and some have also been used to make tapenade. The oil is on sale now in the Cellar Door for \$10.00 including a free Red Wine Vinegar.

STOP PRESS: WATCH FOR THE RESULTS OF THE ROYAL-CANBERRA EXTRA VIRGIN OLIVE OIL SHOW!
(UNFORTUNATELY THE RESULTS ARE EMBARGOED!)

LOOKING FOR A VENUE FOR YOUR CHRISTMAS PARTY?



Are you looking for somewhere to host your Christmas party this year? Well, Pialligo Estate has everything you need. Our 2 or 3 course set menu served with our award winning wines is sure to fit the bill. Remember to book early to avoid disappointment!

MELBOURNE CUP



Will you back a winner this year? If you are having lunch at Pialligo Estate, you have already won!

Lunch will begin at 1.30pm, and you will be able to watch the race in style.

To book your group table call Jane on 6262 6692.

FLOWERS-A-PLenty IN CANBERRA FOR SPRING



Pialligo Estate is all about flowers on the October long weekend from Friday 28 September – Monday 1 October, so come and visit our cellar door and café where there will be beautiful bunches of flowers on display and for sale. The cellar door and café will be open all weekend for wine tastings and lunch. For bookings: 6262 6692

Join Pialligo Estate Wines at the Tulip Top Gardens, on the Federal Highway (near Macs Reef Rd) for free tastings on the October long weekend. Tastings will be held each day of the weekend from 11am – 3pm. For more information on Tulip Top Gardens visit their website www.tuliptopgardens.com.au

EXTRA SPECIAL PRICE

We have released the 2005 Cabernet Sauvignon, and its on special! This is a Cellar Door only special so come in for a visit and pick up some outstanding wines.

1 bottle \$20.00

2 bottles \$25.00

6 pack \$75.00

12 pack \$140



DEFENCE TASTING

On Thursday 20 September Jessica will be at the Defence Bottle Shop at Russell from 4pm–5:30pm. All Defence personnel are welcome to attend this tasting and purchase at great prices.

ITALIAN WEEKEND

Saturday 13 and Sunday 14 October

Pialligo Estate comes alive with the spirit of Italy when we open the doors for a weekend of Italian festivities and indulgent eating, Saturday 13 and Sunday 14 October. Join us for a long lunch 12.30 – 3pm each day. This feast will feature fresh pasta dishes, meats, seafood, vegetables, delicious desserts. **All this for \$70.00 per person.**

Enjoy Italian inspired activities throughout the weekend!

Join our pasta-making classes with accomplished queen of the cucina Teresa Zarlenga.

Bocce tournament. Come with your team or join one here.

Be serenaded by live Italian music.

RECENT WINE AWARDS

We are pleased to report that James Halliday, in his latest edition of his *Australian Wine Companion* has again rated our winery highly—4 stars!!

In the recent *Winewise* Magazine Small Winemakers judging, our 2005 Sangiovese was awarded a Bronze Medal.

The NSW Small Winemakers Show recognised us with:

Silver for our 2007 Riesling

Bronze for our 2007 Pinot Grigio

Bronze for our 2007 Chardonnay

Our other entries also rated well.

Liquid
Geography™



CANBERRA DISTRICT WINE

Pialligo Estate

Activity Guide

Saturday 3 November

10am – 9pm Vineyard platters served

10am – 1pm Bocce Competition

1pm – 4pm Palermo Express Trio

3pm – 4pm Vineyard Treasure Hunt

Sunday 4 November

10am – 5pm Vineyard platters served

10am – 1pm Bocce competition

1pm – 4pm Palermo Express Trio

3pm – 4pm Vineyard Treasure Hunt



Jamie and his crew will be serving freshly brewed espresso coffees from 10am. Buy one from his van to accompany your brunch or dessert platter.

DAYS OF WINE, ROSES AND ALL THAT JAZZ!

Local Canberra District wineries are again hosting the Days of Wine Roses and all that Jazz Festival on Saturday 3 and Sunday 4 November. This year we have something special from the café, as we test our new kitchen, and will be serving food from 10am until 9pm. Come and be the first to try our brand new brunch platter, or come a little later for your Antipasto, Pialligo Taste or Cheese platters, which will be served into the evening on Saturday. A delightful Assiette of desserts will also be on offer all day.



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Come along to hear the smooth sounds of the Palermo Express Trio (1pm – 4pm each day). Sit among the heritage roses while enjoying

lunch and one of Canberra's most soulful and celebrated jazz groups. With more than twenty years experience in jazz performance the Palermo trio will impress!

Join us for the 3rd annual Bocce competition (10am – 1pm daily). Bring along a team, or join one here to win great wine prizes. Pialligo rules apply.

Each afternoon, you can participate in our first Vineyard Treasure Hunt (3pm – 4pm daily). Test your skills, and win prizes.

On Saturday only settle back until 9pm with a Vineyard platter, a bottle of wine, and watch the sun set across the city and hills.



PIALLIGO

Spring Menu

Entrées

Salad of orange, beetroot, watercress, green beans, goats' curd with Pialligo Estate red wine vinegar and olive oil dressing \$15.00

Smoked trout pâté with lemon aspen mayonnaise, rocket salad and large croutons \$16.00

Pan fried garlic prawns with a Pialligo Estate Chardonnay, herb and cream sauce with a side of rice \$16.00

Mains

Roasted butternut pumpkin risotto with sage (grilled chicken optional), toasted pine nuts and parmesan \$18.00(\$20.00)

Seared market fish with a mango, lime, chilli salsa and mesclun \$20.00

Saddle of lamb coated with Pialligo Estate rosemary pesto, bush tomato coulis, crisp greens and potatoes \$22.00

Spaghetti Alla Gamberi - prawns, chilli, garlic and herb tomato sauce \$18.00

Food to Share - Platters for minimum of 2

Antipasto - grilled cap mushrooms, eggplant, soft and cheddar cheese, cold meats, smoked tomatoes, Pialligo Estate olives, smoked trout, served with salad of mesclun, capsicum, bread and crackers for 2 \$36.00

Pialligo Taste Platter - Pialligo Estate olives, dip, smoked trout pâté, Pialligo Estate chutney or chilli jam, risotto, smoked salmon, cold meats, frittata served with salad of mesclun, capsicum, bread and crackers for 2 \$40.00

Sides

Fresh crusty Italian bread with Pialligo Estate dukkah and olive oil
\$7.00

Selection of house made dips and Turkish bread
\$15.00

Salad of mesclun, tomato, capsicum, olives, fetta and lebanese cucumber with Pialligo Estate red wine vinegar and olive oil dressing
\$11.00

Cheese platter - an assortment of cheeses and biscuits served with our Pialligo Preserve of the week
\$18.00

Desserts - all \$9.50 - please see our specials board

PIALLIGO *estate*

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ORDER FORM – SPECIAL PRICES 20 & 27 SEPTEMBER 2007 ONLY OFFER CLOSSES 28 SEPTEMBER 2007

	Bottle	6-pack	Dozen	Quantity	Total \$
2007 Rose	\$20	\$110	\$200		
2007 Pinot Grigio	\$22	\$120	\$220		
2007 Riesling	\$20	\$110	\$200		
2006 Sangiovese	\$25	\$140	\$250		
2005 Shiraz Viognier	\$20	\$100	\$200		

Sub- Total \$

Less 25%.....

FREE DELIVERY ACT, OTHER STATES \$20.00 PER CASE

Total \$.....

Name:.....

Address:.....

.....Postcode.....

Telephone (FOR DELIVERY):

Email.....

Please attach a cheque for total above or give credit card details below:

Credit card number.....

CCV (check number).....

Expiry Date / /

Signature.....