



PIALLIGO  
*estate*  
WINES

# Newsletter

[www.pialligoestate.com.au](http://www.pialligoestate.com.au) Issue 25 Winter 2009

## Dates for your diary

<b>Wednesday 8 – Sunday 19 July</b> Christmas in July lunches
<b>1 – 31 August</b> Fireside Festival Free Gluhwein tasters
<b>Saturday 8 August</b> Pialligo Progressive Lunch
<b>Saturday 15 and Sunday 16 August</b> 'All Things Olive'
<b>Thursday 20 August 5pm – 8pm</b> Five new wine releases *Be our guests*
<b>Saturday 29 and Sunday 30 August</b> Barry Barry Barry exhibition

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## Dear Friends,

Apologies for sending this, our winter newsletter, so late, but we were very busy with vintage, then our olive harvest, and then Sally and John went on a holiday... (see page 4). But we are all back on deck and enjoying these wonderful crisp winter days with hours of sunshine (even if there is a bit of fog in the morning!).

We have lots planned for the rest of Winter, celebrating Christmas in July and then, in August, as part of the Fireside Festival, we have lots of activities : free gluhwein; a repeat of the highly successful Pialligo Progressive Lunch; a weekend to celebrate 'All Things Olive'; the release of 5 new wines, and an exciting exhibition. The dates for all of these are listed to the left, and more details are contained in the newsletter.

Meanwhile, outside, Charlie and John are pruning both the olive grove and vineyard. This is a vital task as the pruning will help to determine the crop levels for next year.

Please come out and see us soon and enjoy a brisk stroll through the vineyard and olive grove, down to the river. It is a great time of the year!

*Sally, John, Tony, Izzy and the team at Pialligo Estate*

## THE FIRESIDE FESTIVAL

1 August – 31 August

As we are now part of the Poachers Way tourist and marketing group, we are involved in their annual Fireside Festival, which is held over the 4 weeks of August. The Pialligo Progressive Lunch, The Olive Weekend, and our Wine Release Night, as well as the Barry x 3 exhibition and associated events, are all officially part of these festivities, but we will also be offering:

### FREE GLUHWEIN TASTERS

Every day we are open - Warm, spiced gluhwein samplers for each and every guest during the month of August. Whether you are coming for a taste of wine, a cup of coffee, breakfast or a leisurely lunch, you can enjoy a warming drink to start. (Not compulsory, of course!)

### WINTER CAFE SPECIALS

Don't forget our other Winter Warming Specials in the Café.

#### Weekdays only:

Order your choice of tapas or small pasta and dessert for only \$28.00. Free coffee.

Order your choice of tapas or small pasta plus a meal from the grill, for only \$40.00. Free coffee.

Chef's Choice—3 course special daily: \$25.00

## CHRISTMAS IN JULY

Wednesday 8 July to Sunday 19 July (closed as usual Mondays and Tuesdays)

Two weeks of festivities! Enjoy a traditional Christmas lunch for \$40 per head.

Meat platters of roast lamb with mint sauce and gravy, turkey with cranberry sauce, honey glazed ham and mustard, accompanied by roasted winter vegetables.

Followed by Christmas pudding topped with warm custard and brandy butter.



This is the ideal time of the year to enjoy this hearty and warming Christmas fare. Why not arrange a group booking for a special celebration or simply a special working lunch.

**Bookings essential: 6262 6692**

## PIALLIGO PROGRESSIVE LUNCH

Saturday 8 August 2009

Join the cafés and restaurants of Pialligo in a celebration of this unique village, so close yet so far from the heart of Canberra.

Enjoy canapés and sparkling wine here at Pialligo Estate. Then stroll through the pots and plants at Rodney's, to the Garden Café for entrées; skip along the road to PodFood at Pialligo Plant Farm, see the art and gifts and have the main course; dawdle along (almost) replete to Tulips for dessert and tea/coffee. Then walk it off on the return to Pialligo Estate to pick up your car, or hitch a ride with some of our helpers.

\$95 per person (to be confirmed) including all wine.

**Bookings essential: 6262 6692**

**PIALLIGO** *estate*

## HOW TO GAUGE THE QUALITY OF OLIVE OIL

'Extra virgin olive oil' is obtained from the fruit of the olive tree by means that do not alter the oil at all. No solvents are used, no other oils are mixed with it, and it is not refined in any way. The olives are washed, crushed or milled and centrifuged, or pressed, but that is all. Ancient Greek olive groves were tended only by virgins, probably to ensure that the olives were not corrupted in any way, hence the name. Extra virgin olive oil must have free acidity levels of no more than 0.8 per cent. As it is so pure and untouched, this oil has the most health-giving properties (see below). Rarely seen in retail outlets, 'virgin olive oil' is a trade classification indicating oil that is slightly lower in quality than extra virgin olive oil containing free acidity levels of no more than 2% but still produced without refining.

'Refined olive oil' has been chemically treated to neutralise the acid content and the strong taste.

'Pure olive oil' is usually a blend of refined olive oil and virgin olive oil. It generally has a milder flavour. Oils labelled 'olive oil', 'pure olive oil' or '100% pure olive oil' are generally the lowest quality olive oil available on the shelves

Oils that are labelled 'light' are not, as commonly thought, actually lighter in fats. They are refined oil and consequently are light on flavour. They contain the same number of kilojoules as all other olive oils.

The vast majority of extra virgin olive oils produced throughout the world today, including in Australia, are made by crushing the olives and centrifuging the pastes rather than with simple presses. As such, the term 'cold pressed' is not completely accurate and the industry believes that it is more appropriate to refer to this oil as 'cold extracted'.

Olive oil that is 'cold extracted' is still extracted without the use of additional heat, which would increase the flow of oil, but reduce the quality.

Unlike wine, olive oil does not improve with age. It is always better to consume oil within 12 - 15 months of harvest.

## 'ALL THINGS OLIVE'

Saturday 15 and Sunday 16 August

In May we picked olives from our 300 Corregiola trees growing down by the Molonglo River. (You are always welcome to walk down to see the grove, and the vineyard.) Most of the work was done, again, by our great friend and supporter, Charlie Boniello. Tony, our chef, has been marinating 200 kilos of olives to use and sell in the cafe. We do not use any chemicals and so the olives take some weeks to prepare (have you ever tried to eat an olive straight from the tree?), with frequent washing in clean water, then a couple of washes in a brine solution. This removes the bitter glycosides. Then we pack them into containers with lemon slices, garlic, herbs such as rosemary and thyme, all topped up with the last of our 2008 olive oil. After a few weeks, when they have absorbed all these flavours, they are truly delicious! And once they are ready to eat, Tony can also make olive pastes and tapenades.

Meanwhile the 2009 oil is sitting in stainless steel drums, settling out any solids (we do not strain as this removes flavours).

So, given this time frame, all of our new olive products will be available from mid August and we thought we would celebrate with a weekend of 'All things Olive' on Saturday 15 and Sunday 16 August when we will have menu items made from our olives and olive oils (we will also have our normal menu).

*In wine there is wisdom  
In beer there is freedom  
In water there is bacteria!*

## BARRY BARRY BARRY EXHIBITION plus

**Saturday 29 and Sunday 30 August**

If there's a 'passion to create' gene, it's shared by Harriet, Zoe and Emily Barry.

Canberra-based Harriet is a glass-worker and maker of extraordinary jewellery. Her London-based daughter Emily is a designer and maker of beautiful quirky bespoke shoes, accessories and jewellery. Melbourne-based daughter Zoe is a much sought-after musician, composer, and performer in a wide range of musical genres.

In their hands, glass, wood, metal and leather is transformed. Zoe draws from them the sounds of her musical world, in Emily's and Harriet's hands these raw materials become exquisite head to toe wearable art

Barry Barry Barry is their first joint exhibition. To be opened by Charles Southwood at 4pm on Saturday 29 August, the exhibition will showcase wearable art from the exotic to the whimsical and feature Zoe's specially composed music and performance.

### Special Associated Events

You are welcome to come and see the exhibition at any time over the weekend, but we are also holding a couple of special 'events'.

From 6pm – 8pm on Saturday 29 August, Harriet, Emily and Zoe will present **Barry Barry Barry & Bakst**. Taking as their inspiration the work of Leon Bakst, the legendary Russian designer of costumes for the Ballets Russes, they reinterpret costumes and music from Scheherazade, The Firebird and La Peri. Based on Zoe's experience of composition for theatre and dance and Emily and Harriet's love of head to toe adornment, **Barry Barry Barry & Bakst** will celebrate their fascination all things decorative and exotic.

They will talk about their work, their workplaces, and the processes by which they have reimagined facets of a Bakstian ballet world, in which it is shown that there is no such thing as over-adornment...

**\$40.00** per person (to be confirmed), includes drinks and substantial canapés.

From 3.30pm on Sunday 30 August, enjoy high tea surrounded by the exhibition while Zoe performs on cello. **\$15.00.**

**Bookings essential for 'events': 6262 6692**

## SOUTH AFRICAN WINES

Sally and John have just returned from a three week study tour of the South African wine industry. They visited the three main production areas within an hour's drive of Cape Town, namely Constantia, Stellenbosch and Franschhoek.

Constantia is closest to Cape Town, and is a millionaire's paradise of high class cellar doors, restaurants and golf courses. Some of the vineyards date back to early Dutch settlement in the late 1600s. Situated on the eastern flank of the Cape Peninsula, summer-cooled by south-eastern sea breezes, the area is recognised for whites, particularly Sauvignon Blanc and Chardonnay, but also Merlot and Cabernet Franc.

Stellenbosch, to the east of Cape Town, was the first of the wine-land towns, dating back to 1679, and is now a substantial city. It is home to Stellenbosch University, centre for teaching and research in wine making and grape production. It is the wine capital of South Africa. Key contributors to its quality wines are the cooler mountain slopes, varied soil types and sea breezes which moderate summer temperatures, thus favouring the production of the full range of French red and white varieties, plus the unique South African cultivar of Pinotage, developed in 1925 as a cross of Pinot Noir and Cinsault.

Franschhoek, translated as 'French Corner' is a beautiful valley surrounded by dramatic, steep craggy mountains. The land was granted to French Huguenot settlers in 1694 and still retains a distinctly French character. The town itself is home to numerous high quality restaurants.

Local wines Sally and John particularly liked were the white variety Chenin Blanc, produced with various residual sugar levels, and the South African 'fizz' produced in the traditional French champagne method and described as '*méthode cap classique*'.

Overall, Sally and John were very impressed with the high quality of South African wines and the cellar door experience for visitors. They would highly recommend a visit to the wine regions (and the wild animals they later saw in Kruger National Park!).



**BRRRRRING IT ON!!!**

## **NEW WINE RELEASE NIGHT**

**Thursday 20 August 2009**

Be our guests for a taste of these new wines, and some finger food to warm you on your way home from work. 5pm–8pm.

**Please let us know if you can come: 6262 6692**

*Our three new red releases are full of fruit flavours...*

**2008 Merlot**—13.5% alc/vol: After much bunch thinning in the vineyard, and from our 15 year old vines with their roots metres deep into the underlying clay, this wine is richly flavoured and complex, with plums and violets intermingled with chocolate and earthy characters. Tannins will soften further with a little time in the bottle. Winemaker: Andrew McEwin.

**2008 Cabernet Sauvignon**—13.7% alc/vol: Some say the most noble of red wine grapes; this wine is intense red in colour, with plenty of berry fruit and blackcurrant characters. Fifteen months in French oak barrels have added complexity as the characters of the fruit have married with the flavours derived from barrel. Now, just a few weeks after bottling, the tannins are already softer and more supple. Winemaker: Andrew McEwin.

**2007 Sangiovese**—13.4% alc/vol: From the first Sangiovese vines planted in the Canberra District in 2000, like most Italian varieties it is so different from the French in structure, natural fruit and tannins. Beautifully balanced and at the lighter end of the red spectrum. Think of the savoury characters of this wine and match it with Italian food such as pasta, pizza, and, of course, tomato-based dishes. Winemaker: Andrew McEwin.

*Our two new white releases are crisp and fruity...*

**2009 Riesling**—11.7% alc/vol. Classic Canberra District Riesling, crisp and refreshing with high natural acidity balanced with a touch of residual sweetness from the wine making process. Natural blossom fruit aromas leading to softness and fullness on the palate. This wine will drink beautifully now, but also mature gracefully in the bottle. Sure to be a real crowd pleaser. Winemaker: Frank van de Loo.

**2009 Pinot Grigio**—13.4% alc/vol. Made in the richer, viscous and fuller-bodied style with just a touch of residual sugar sweetness, to produce a well-balanced wine. Perfect with fuller-flavoured seafoods, and with enough depth and texture to tackle pâtés and terrines—or just drink on its own! Certainly as drinkable as our 2007 and 2008 vintages of this wine. Winemaker: Frank van de Loo.



And please don't forget to ask about:

# The Pialligo Estate Customer Loyalty Program

Where each dollar spent on wine equals one point!

And which can be redeemed as follows:

200 points = 2 glasses of wine, from selected list, at your next lunch

300 points = 1 bottle of wine from selected list

500 points = 2 course lunch for one with glass of wine

600 points = 2 bottles of wine from selected list

800 points = 2 course lunch for two

1000 points = 2 course lunch for two with bottle wine

1200 points = 6 pack wines from selected range

1800 points = 12 bottles of wines from selected range

## Conditions:

1. Points can be accumulated only on wine purchases, not café food.
2. Points can be redeemed as above.
3. There is no time limit on the redemption of points.
4. Points cannot be accumulated where wine is sold at a wholesale price.

*Please ask our staff if you are not a member of this program. Members of the loyalty program also have access to special events and special discounts from time to time.*

