

Farm Gate Trail Round Up – 4th June 2005

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IN SEASON ON THE TRAIL

Good Morning Simon,

We still have plenty of apples – the Lady William – a tasty red with good keeping qualities, there's also Fuji, pink lady and grannies and navel oranges & mandarins and of course the limes. We have Zola tomatoes and persimmons (the astringent variety) loads of local honey and delicious fresh **pecans**.

Vege wise – beetroot, chokoes, corn, & all the Chinese veges, like the **baby bok choy**; and for a fuller list see the website.

Simon, I thought this morning that I'd take you on the wine trail and so I'm in the UWS Yarramundi cellars with winemaker Geoff Skurray (and I can understand how these bottles stay nice and chilled)

I'd say it's a little chilly in Richmond at the moment

Yes its around 2 degrees and talking of weather, it's the impact of terroir on winemaking in the Hawkesbury area that I wanted to talk about this morning plus what the winemakers can do to the wine to make it more healthy.

Now 'terroir' is more than just weather....

That's right Simon, the word 'terroir' means roughly 'the interaction between, the soil, climate, aspect and topography of the vineyard or vineyards in a region'. In the Hawkesbury, all our wineries display quite different characteristics. Our soils range from sandy loams to river flats, some vineyards have more daylight hours and less shade and consequently each varietal will produce a different wine from each vineyard. For example, Tizzana produces soft reds and a very good Italian variety, Aleatico, despite the humidity problems associated with the area. Talai Estate produces a good pinot with this year's vintage low in acid and 13 1/2% alcohol.

And the Yarramundi winery produces chardonnay..

Yes Simon and I think I'll hand you over to Geoff who will tell you about their chardonnay and also what they do to the wine, from the winemaker's perspective once it comes from the vineyard.

Geoff, you have been doing trials on the antioxidant level of wine....

Yes, Simon, we have been using enzymes under controlled conditions to extract the antioxidants for example resveratrol. (Geoff will say a little bit more about this and its impact on human health)

EVENTS

Back to Back (from back of the sheep to back of the shearer!) Date: Sunday, 5th June, 2005

Promoting Wool and Raising Money for Cancer Research

The Challenge - to shear the sheep, spin the wool and knit a sweater (following identical rules and pattern for adult-size) within 8 hours.

The team - consists of a team of eight - a blade shearer (who is only allowed to shear and distribute wool but not spin or knit) and seven spinners and knitters, who can interchange their tasks during the challenge.

Venue - The Turpentine Tree Co-op Gallery, 1665 Bells Line Of Road,
Kurajong Heights

Saturday 4th June

'**Silent Spaces**', an exhibition of mixed media works depicting the Hawkesbury lowlands by Hawkesbury artist, Enid Colquhoun (Cahoon). They explore our agricultural heritage insofar as its remnants still connect us with our past and continue to offer the stillness and serenity of the present.

Breewood Galleries 310 Windsor Street, Richmond Mon to Sat 9am to 5pm Closed
Sunday. Runs until 30th June.

Castle Hill Farmer's and Gourmet Markets – Sat 11th
Castle Hill Showground

Update on fruit and veges in season

For the latest update of fruit and veges in season from our farms and to download any of the seasonal itineraries as well as the whole map, go to the website
www.hawkesburyharvest.com.au

All the information on the Farm Gate Trail will be on the website or from Hawkesbury Valley Tourism Office at Clarendon on **4588 5895**, where along with the Farm Gate map, your listeners can pick up the notes of today's roundup

Best Days to Drive the Trail

Friday or Saturday are the recommended days for self-drive tours of the Farm Gate Trail.

Fruit on the Trail

Apples – Enniskillen Orchard, Orange Spot,
Mandarins and Navel Oranges – The Orange Spot, Ford's Farm
Raspberries & Figs – Enniskillen Orchard
Limes – Ford's Farm
Persimmons – Waddell's Orchard

Veges on the Trail

Tomatoes, corn, potatoes, lettuce, rhubarb, eggplant, mushrooms, cabbage, beetroot, shallots, capsicum, eggplant, cauliflower, broccoli & carrots.

Other Produce – Food & Wine

Wine, port including white port, aleatico; Verjus; Goat cheese & yoghurt; baked crisp breads including lavosh, honey, apple juice, free range eggs, ice cream with real fruit, fruit rollups with fruit fresh from the orchard. Jams, pickles and sauces and the range from the native bush tucker foods. Peking ducks, also sausages, breast fillet, Maryland & whole ducks; abattoir and butcher – large range of beef, pork and lamb, goat, venison and ostrich. Spring Water and Silver Perch.

Other Produce – Fibre & Flora

Koi and Goldfish, silver perch, field roses, Crepe Myrtles, pelargoniums and geraniums, alpacas & alpaca products such as jumpers, scarves etc. Open gardens and galleries with pottery, paintings and bowls and platters.