

Spring Newsletter 2009

It's been a social few months at Chapman Hill with loads of delicious foodie events including Tastes of the Goulburn and Heathcote Wine & Food Festival keeping us busy. We look forward to more festivities as the silly season approaches!!

Industry Scoop The Australian Government Department of Agriculture and Regional Food Producers Programme have joined forces in creating Australian Extra Virgin Certified. This certification identifies Australian Extra Virgin Olive Oils that are free of taste and smell defects, have the absolute minimum oxidation and meet stringent industry standards of freshness and authenticity. It is a lengthy process to acquire certification but we are currently working on it for our 2010 vintage. It is exciting to see the industry setting in place standards to recognise the quality of Extra Virgin Olive Oil that is being produced in Australia.

Spring Lunch at Cellar & Store Stockists of Chapman Hill Cellar & Store at Heathcote held a most delicious event with Circa Head Chef Matt Wilkinson. Taking the lead in the kitchen for a day Matt created a wonderful feast to celebrate regional produce and the arrival of Spring. Cellar & Store open seven days located 105 High St, Heathcote. An easy hours drive from Melbourne.

News from the Grove Currently in the grove the trees are budding, this is an important time to ensure a successful 2010 harvest. At this stage of the season the trees require good moisture levels for maximum fruit set (which follows flowering). The wonderful spring rains been fabulous, and hopefully there will be more following. In the meantime our in-house lawn-mowers (sheep) are doing a great job keeping the grove looking tidy.

Festival Time Regional Victoria has come alive with sights and smells to arouse the appetite. Local wineries, olive growers and food producers were the feature of events; Heathcote Wine & Food Festival and Taste of the Goulburn. For us at Chapman Hill it was a great chance to meet some of our avid fans and update them on the 2009 vintage. We ran a competition at each festival to win a bottle of each of our oils, a cheese board handmade from recycled olive stakes, and a Chapman Hill dish. We are pleased to announce the winners were Judy and Elizabeth.

2009 Release The 2009 Chapman Hill Extra Virgin Olive Oils have now been released. Check out our website for a list of stockists or come visit us at the Farmers Markets; Tallarook, Avenel or Lancefield.

Food for thought Is 'light' olive oil lower in calories? **FALSE** Light oils are made from oxidised lower quality olives and olive oils. The refining process they go through removes the oxidants which removes most of the flavour, colour and nearly all the beneficial components found in olives. Light oil only refers to the oils light colour, not the calories.