

Abundance At Montalto A Celebration Of The Olive

With the joy of harvest passed, the oil pressed and the olives cured, the team at Montalto are again celebrating the mystical and revered olive on 14 & 15 July with their annual weekend fiesta.

A Fiesta... A festival atmosphere will infuse Montalto with food, wine, music, friends, family and laughter – and of course olives! Stalls for tasting and buying oils, trees, olive inspired foods, natural health & beauty products, homewares and wine. Plus curing demonstrations, olive information & knowledge sharing, live entertainment and plenty of activities for the kids. Enjoy an olive oil massage by Wendy, a tour of the olive grove by John or try your luck in our famous olive pip spitting competition!

Food & Wine With A Touch Of The Olive... As always at Montalto, food and wine will be a highlight. Indulge in a touch of the olive, from provincial olive recipes to paella in the Piazza, or even a classic martini.

Ultimate Olive Dining Experience... Once again, the Montalto Restaurant becomes an olive grove for the weekend, for the Abundance Lunch. A convivial atmosphere of fun and friends is enhanced by two long tables running the length of the restaurant

amongst the olive trees. Enjoy a special olive menu created by Barry for the day and the camaraderie of activities with great prizes exclusively for the Abundance Lunch guests.

Abundance Lunch is \$75 per head including: Martini (or vino) on arrival with olive nibbles, Special 3 course olive-inspired menu; and Your own olive tree to take home. Bookings are essential. Call 03 5989 8412

Montalto Olive Produce... Abundance at Montalto is the first opportunity to taste the new season Montalto olive produce, including this year:

- Classic Montalto extra virgin olive oil
- Return of the Lemon & Basil Infused Olive Oils (sold out for months)
- Launch of the special Limited Release Extra Virgin Olive Oil
- 2005 vintage olives, curing and marinating for the past year
- Our special recipe Olive Tapenade

Saturday & Sunday 14 & 15 July 11-5pm. Abundance at Montalto is a free entry & all weather event.



True Cool Climate Wines

Seaforth Estate wines are made solely from estate grown fruit from vines planted in 1994. With views extending to both Bays, Port Phillip and Western Port, the vineyard presents a beautiful setting and Seaforth is among the highest vineyards on the Peninsula.

This micro climate and the specific 'terroir' are important influences on fruit quality and the ultimate wine character and flavour. The 'terroir' also encompasses the soil type, which is of volcanic origin. Known as the Older Basalt, the original surface rock consists of deep lava flows

poured out in Lower Tertiary times, possibly 40 million years ago. It has weathered to form the rich burgundy soil that gives the Red Hill district its name. Nine acres average 3 tons of fruit to the acre and Seaforth Estate are "true cool climate wines with a maritime air. Increased interest in cool climate wines is most encouraging. We look forward to more good times ahead."

- Andrew Adamson



SEAFORTH ESTATE

Single estate, Peninsula wines of character and complexity. Pinot Noir, Pinot Gris, Chardonnay and Wild Rose. Cellar door open most weekends. Free tastings and sales. 520 Arthurs Seat Rd. Melway 190 A2
Tel: 5989 2362 Fax: 5989 2506 info@seaforthwines.com.au
www.seaforthwines.com.au



True cool climate wine with a maritime air.

ABUNDANCE at Montalto OLIVE FESTIVAL 14 & 15 JULY 2007



A Celebration of the Olive

**A fiesta of fun, food, wine, music, friends
and all things olive...**

- Olive inspired food and estate wine ·
- Health, beauty and home wares stalls ·
- Live music, entertainment & activities ·
- New vintage oils and olives ·

Book for the very special abundance olive lunch in Montalto restaurant or drop in and enjoy heated al fresco dining in the Piazza.

Free entry all weather event.

for more info call 03 5989 8412 or www.montalto.com.au

Montalto Vineyard & Olive Grove
33 Shoreham Road, Red Hill South. Mel Ref 256 B2

THE CAFÉ AT TUERONG



Offering casual dining, our fully licensed restaurant is the perfect place to relax by the open fire with friends or celebrate that special occasion. (Bookings essential)

OUR WEEKDAY SPECIAL!
2 COURSES - \$25 OR 3 COURSES - \$35

THE CAFÉ AT TUERONG is situated at Dromana Estate Vineyard
555 Old Moorooduc Road Tuerong (Mel. Ref. 152 B2)
E. thecafeattuerong@aapt.net.au Ph. 03 5974 4400

CAFE AND DROMANA ESTATE CELLAR DOOR
OPEN WED TO SUN 11AM-5PM & PUBLIC HOLIDAYS