RUG UP AND GET OUT AND ABOUT THIS WINTER

Winter is a wonderful time to rug up and get out on the Wine Food Farmgate Trail. The ground cools down and winter veg comes into its own: ideal for soup and hearty roasts. And while busy harvesting all that delicious produce, our farms and kitchen gardens are also busy preparing the ground for spring plantings. Orchards and vineyards are pruning, pruning, pruning; vignerons are busy bottling this years wines, and releasing the next vintage of wines. There is joy in finding makers of hot crusty bread and locally made pies that really hit the spot on the colder days. Brisk walks along country lanes, making time for fireside dining, or discovering some of the great winter events and special offers.

The Wine Food Farmgate Trail map is now available online. Download it and use it to plan your own Wine Food Farmgate journey around the region.

Throughout this eMagazine you will see words in green. By clicking on these you will be linked to more information to help you plan your very own winter Wine Food Farmgate trail. Enjoy!
IN THE VEGIE PATCH

Brassicas love the winter but think outside the traditional box. Peninsula Fresh Organics is busy growing winter greens in all shades, buttery cauliflowers, crisp romanesco, tender broccoli, and cabbages in red, green or savoy for their farmgate shop.

The mushrooms at Benton Rise Farm have to be seen to be believed - in all shades of colours and sizes. Top tip: they sell out fast!

See purple and green sprouting broccoli, lime green romanesco or red drumhead cabbages plus colourful Australian heirloom lettuces, five-colour silverbeet, heirloom carrots and beetroot in the beautiful display gardens at Heronswood. They will brighten up a winter’s day. Plus you can pick up some seeds to plant for your own spring vegetables.

PRUNING & MORE PRUNING

This is the time when the sheep, cows - and kangaroos - can be seen in the orchards and vineyards, making the most of the grass under the vines and trees.

The sheep are mowing the grass under the cherry trees at Red Hill Cherry Farm, and the pruning seems endless in the apple orchards of Staples Apples but you can still grab a bag of apples from the farmgate. It’s still a mountain of pruning but of a different kind at Elan Vineyard and Polperro Winery and you can see their handy work while sipping a wine in the warmth of the cellar door.
MORNINGTON PENINSULA OLIVE HARVEST

Across the peninsula, winter sees the olive groves being harvested. It’s time to get busy bottling olives at Morning Star Estate, and Montalto Olive Grove and Vineyard lives up to its name with its annual two day olive ‘Abundance Festival’ in July.

Stuck for supplies? Pick up new season Mornington Peninsula olives and olive oil, plus other local goodies like preserved lemons and chutneys from the aptly named Peninsula Gourmet Emporium.

Top Tip: Not sure what the difference is between extra virgin olive oil and other olive oils? Luckily there is a blog about olives to help! Click to find out more.
FRESH FROM LAND & SEA

Winter means big bowls of pasta, hearty rustic stews, long slow roasts, chewy spare ribs, succulent pork belly and loads of colourful roasted vegies (sprinkled with a bit of local goats cheese) and served with a glass of great local pinot, cider or beer.

With ingredients sourced from local farms and butchers, you won't be adding to the carbon miles - and you can meet the people who grow the product. Check out the ethically farmed beef from Hillock Downs, and pork from Woolumbi Farm.

Don't forget too, that winter means its oyster season from Peninsula Fresh Seafood, and Dromana Bay Mussels are always a favourite

Looking for winter recipes for mussels, pork belly and beef? Luckily there are loads in the Wine Food Farmgate blog. CLICK to find out more.
Winter means the log fires will be blazing around the Mornington Peninsula. And while you are toasting your toes at Hickinbotham of Dromana, you can soak up live bluegrass, blues and jazz music (depending on the day) with great wine and fireside dining featuring seasonal kitchen garden produce. You can find a fireside spot at Polperro Winery as well – with happy hour! Of course if dessert is your thing; you can’t go past warm berry crepes or hot scones with strawberry jam from Sunny Ridge Strawberry Farm. Mmmmmmm!

The Mornington Peninsula has more restaurants awarded Chefs Hats than any other region in Victoria plus loads of delicious casual options. Click to find out more.
DRINK.....

Warming red wines abound in cellar doors across the Mornington Peninsula, but there are other delights to try as well.

The brewers at **Hickinbotham of Dromana** spend the winter experimenting and make some cracker small batch seasonal beers that are well worth hunting out.

**Mock Orchards** serve up their own mulled cider complete with secret spices, perfect in front of their wood fired stove – plus you can pick up some fresh apples while you are there

And the team from **Bass and Flinders Distillery** launch their famous winter gin to get you through the colder months.

**Mornington Peninsula Brewery** crank their big pizza oven to make their famous pizzas (made with beer) and they go down a treat with their latest beer - try something darker on a winter’s day. Check out the little video below.

The Mornington Peninsula has the perfect ‘terroir’ to produce world class Pinot Noir, Chardonnay, Pinot Grigio and Shiraz, but its only part of the story...

**CLICK** to find out more.
Join the celebration of everything truffle with the inaugural ‘Truffle Melbourne Pop Up’ weekend at Max’s Restaurant at Red Hill Estate over July 15th-17th. There will be a myriad of local truffle inspired delicacies to eat (and drink!) as well as meeting the truffle growers and makers in the truffle marketplace, plus a Truffle Inspired Feast.

June 24th is the Polperro Winery Game Dinner with tasty treats like venison, pheasant, rabbit and pigeon with local scallops and hazelnuts, to name a few.

Throughout June you can partake in a delicious Duck Dinner at Cakes and Ale in Sorrento with duck served three ways.

Deliciousness all over!

There are lots of great events on the Mornington Peninsula over June, July and August. Click to find out more.
CULINARY TOURS AND GOURMET WORKSHOPS

Imagine the thrill of finding a truffle with Thomas the truffle hunting dog while wandering through a ‘truffiere’ (the grove of trees where you find truffles) with MP Experience. Or you could do a mushroom and truffle hunting combo that culminates in a delicious lunch from your gatherings!

You could get tips from the experts on growing and caring for citrus, or learn how to prune your fruit trees over winter to get the best crop over the summer months at a Heronswood workshop.

Winter means you can bring out the spice. What about an inspirational Turkish cooking class with the team from 100 Mile Foodie; from dips to baklava and everything in between.

Bring a friend and learn the secrets of a perfect pizza dough and the art of wood fired pizza at a Green Olive at Red Hill workshop… or sausage making, pasta making or techniques of butchery, or let someone else do the work and explore the region’s warm fires, hearty food and fabulous red wines with Mornington Peninsula Plunge Tours.

Spoil for choice.

There are a number of different types of classes and workshops throughout the year. Find one on during Winter that suits you…

CLICK to find out more.
As part of ‘Taste of Sorrento’, Cakes and Ale will be hosting a number of tasty events:

June 2nd Seafood Thursday – a dinner featuring seafood caught in local waters,
June 3rd, 4th & 5th Plat du Jour Lunch – lunch of classic Coq Au Vin with local root vegetables and a glass of wine,
and on June 5th – Dinner “For” the Garden using recipes by the kitchen garden movement.

Plus on June 4th there will be a Gin Masterclass by Bass and Flinders Distillery followed by dinner in Sorrento, and a Tutored Tastings and Tapas evening hosted by Garry Crittenden, renowned Mornington Peninsula winemaker of The Crittenden Wine Centre with delicious tastes from Stringers Stores Sorrento.

Discover a menu featuring Montalto Vineyard and Olive Grove, Paringa Estate, Port Phillip Estate, Red Hill Epicurean, Stillwater at Crittenden and the delightful Red Hill Cheese as part of Winter Wine Fest; Saturday June 11th at the Red Hill Showgrounds.

Plus there will be wine activities across the region for Winter Wine Weekend over June 11th -13th. Phaedrus Estate will be having a back-tasting extravaganza and varietal tasting of either pinot noir or chardonnay, Stonier Wines will do their Pies and Pinot event, or make a beeline for the open fire at Hickinbotham of Dromana with new releases of Rose, Pinot Noir, Shiraz and a new Tempranillo to try. Or check out the Whispering Vines Café at Trofeo Estate who make their wines in terracotta so it’s well worth a visit, and they will be open for breakfast, lunch and dinner.
FAMILY FUN…

Are you looking for things to do with the kids? There are lots of Wine Food Farmgate experiences that are family friendly, and a heap of other attractions nearby.

You could visit **Pure Peninsula Honey** to get a unique view right into a beehive and see the bees busily working while you safely watch from the other side of the glass.

Or grab a great family woodfired pizza from **Volpino** in Mount Martha. They make their own gnocchi that just melts in your mouth.

Or there’s a trampoline to be enjoyed at **Green Olive at Red Hill**. They also have special school holiday activities with farm walks, feeding the chooks, seed planting and more, so check them out.

Want to getaway for a few days with friends or family? Jump online and check out the great accommodation packages

[CLICK](www.winefoodfarmgate.com.au) to find out more.
There is a lot to find on the Wine, Food, Farmgate Trail. Click on the business name to find out more...

100 Mile Foodie
Ashcombe Maze Café
Bass & Flinders Distillery
Benton Rise Farm
Blue Mini Eatery, Emporium, Events
Brass Razu Wine Bar
Bulk Whole Foods
Cakes and Ale
Cook & Norman Trattoria
Dromana Estate
Eighteen78@Brooklands
Elan Vineyard & Winery
Flinders Hotel
Foxeys Hangout
Green Olive at Red Hill
Hart’s Farm
Heronwood Garden & Dining
Hickinbotham of Dromana
Hillock Downs Produce Store
Horseback Winery Tours
Hummingbird Eco Retreat Cafe
King’s Market Gardens
Le Bouchon French Cuisine
Lindenderry Estate Red Hill
Main Ridge Dairy
Max’s Restaurant
Merricks General Wine Store
Mock Red Hill
Mont Rouge Estate Vineyard & Olive Grove
Montalto Vineyard & Olive Grove
Morning Star Estate Restaurant
Morning Sun Vineyard
Mornington Peninsula Brewery
Mornington Peninsula Chocolates
Mornington Peninsula Plunge Tours
Mornington Prime Cuts
Mossy Willow Farm
MP Experience
Myrtaceae Winery
Ocean Eight Vineyard & Winery
Paringa Estate
Peninsula Fresh Organics
Peninsula Fresh Seafood
Peninsula Gourmet Emporium
Peninsula Hot Springs
Phaedrus Estate
Polperro Winery
Port Phillip Estate
Pure Peninsula Honey
Red Hill Bakery
Red Hill Brewery
Red Hill Cheese
Red Hill Cherry Farm
Red Hill Epicurean
Ripe ‘n’ Ready Cherry Farm
Staples Apples
Stillwater at Crittenden
Stonier Winery
Stringers Stores
Sunny Ridge Strawberry Farm
The Crittenden Wine Centre
The Cups Estate
Mornington Racing Club
The Long Table
The Rocks Mornington
Trofeo Estate & Whispering Vines Cafe
Tully’s Corner Produce Store
Volpino
Willow Creek Vineyard
Wine & Food Lovers’ Tours
Woodman Estate Food & Wine
Woolumbi Farm
Yabby Lake Vineyard
Follow us to join the conversation and keep up to date with what’s happening in region. As you discover all of the great things to do and places to see on the Mornington Peninsula share your pics on social media using our hashtag.

Hashtagged images stream into social media feeds on our campaign websites so that we can inspire others to get out and explore the wonderful Mornington Peninsula.

We’d love to see what you find!
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