# Exploring Dromana - with Emily Davenport

At the foothills of Arthur's Seat and Red Hill is Dromana on Port Phillip Bay. On Harrisons Road you will find three wineries offering very different experiences.

Gerard and Joy Terpstra at **Karina Estate** in Harrisons Road are making wines that are very enjoyable and are great value – all being sold for \$20 or less. Estate grown and made riesling, chardonnay, sauvignon blanc, pinot noir, cabernet merlot and a white blend called Joyeux are made from the couples eight acres of vines. Visitors are welcome to explore the garden and bring their own picnic to enjoy with a glass of estate wine. Cellar door is very family friendly with a large well stocked toy mat near the tasting bench.

On Harrisons Road you'll also find **Crittenden at Dromana** with the highly acclaimed Stillwater Restaurant as well as **Five Sons Estate** whose cellar door, in the historic Passiflora Passionfruit factory, is always up for a good time. Things get into a particularly good swing over the Winter Wine Weekend when a Latin salsa band warms things up.



# Karina Vineyard 1 and baby form



OPEN 11 am to 5 pm Weekends & Public Holidays. Daily from Boxing Day until the end of January. 35 Harrisons Rd, Dromana Mel Ref. P160 J7 Tel/Fax: (03) 5981 0137

# What's happening at Stillwater?

### Midweek indulgence

Experience a mid week indulgence at Stillwater with a cellar door tasting of Garry's large range of wines, followed by 2 courses in the restaurant (set menu) and a glass of Geppetto wine- all for \$39! This very special offer is available Mon-Fri and excludes public and school holidays (May-Oct inclusive) Bookings are essential

#### Saturday evening degustation

Stillwater really comes alive at night, and Saturday evenings are no exception. Let Zac and the team take you on a culinary journey with Stillwater's superb degustation menus. Only available on Saturday evenings, don't miss this opportunity to indulge your self this winter at Stillwater Degustation menu \$75pp

#### Lakeside villas at Crittenden

From July 2007, Crittenden Estate's deluxe lakeside villas will be available for guests to book. What better way to finish a lavosh meal than with a wander over to your very own lakeside villa! Bookings may be made on 59873275



## Friday Late night Cellar door at Crittenden- Winter only

Our spectacular cellar door, with over 15 wines on tasting is now open Friday evenings 5.30-7.30pm. Indulge in chef Zac Poulier's complimentary canapés served whilst you taste Special discounts are available for case purchases Taste Garry Crittenden's range of wines in style at the Peninsulas only late night cellar door & stay on for dinner at the Stillwater restaurant

#### Private dining

Corporate events, birthdays, anniversaries, reunions, hen's lunches or just an excuse to catch up? Stillwater's beautiful private dining room can cater from 10 to 40 guests and overlooks the vines and lake with its own private decking. Zac and the team can create mouth watering menus starting from \$40pp Contact Jacqui for further information and bookings. Stillwater is open every day for lunch and dinners every Friday and Saturday

Ph: 5981 9555. 25 Harrisons Rd, Dromana

## Winter Wine Weekend at Stillwater

The spectacular dining room is open for lunch and dinner right throughout the winter wine weekend. For a stunning regional food and wine experience, be sure to book ahead at the Stillwater restaurant.

For those wanting a more relaxed experience, why not indulge in one of 3 wine flights matched with taste plates in our fabulous cellar door.

## Picnic at Karina with Best Value Wines

At Karina Estate in Harrisons Road Dromana you'll find Joy and Gerard Terpstra. Nestled at the foothills of Red Hill the Terpstra's lives seem a million miles away from when they first met, then Joy was working at the United Nations International Court of Justice at the Hague and Gerard was a food scientist for Nestle based all over the world, including in Libya and China, making cheese, milk powders and baby formulas.

Now days Gerard focuses on making high quality wine from the 7000 vines on his back door step and Joy has transformed into a wine marketer. Their entire range sell for twenty dollars a bottle or less and represents some of the best value on the Peninsula.

The 2006 Riesling is clean and crisp with floral and mineral hints and citrus zing, a winner with a multitude of food styles. It's easy to see why their 2005 Sauvignon Blanc is popular with flavours of lychees and tropical fruits and fresh acidity. The 2005 Chardonnay is barrel fermented



in French oak and has undergone a partial malolactic fermentation, it is soft and shows fruit flavours in good balance with zippiness and spice; hard to beat for twenty dollars. The Terpstras have a miniscule ½ an acre of Pinot Noir vines but manage to produce a well balanced wine with nice softness and spice, but the real find is the Cabernet Merlot blend which shows a depth and savoury complexity and why cool climates shouldn't give up on this style.

Cellar door at Karina is open every weekend in the winery and have a very well stocked toy mat for small visitors. Visitors are welcome to explore the gardens or bring their own picnic to enjoy with a glass of the estate's wine.