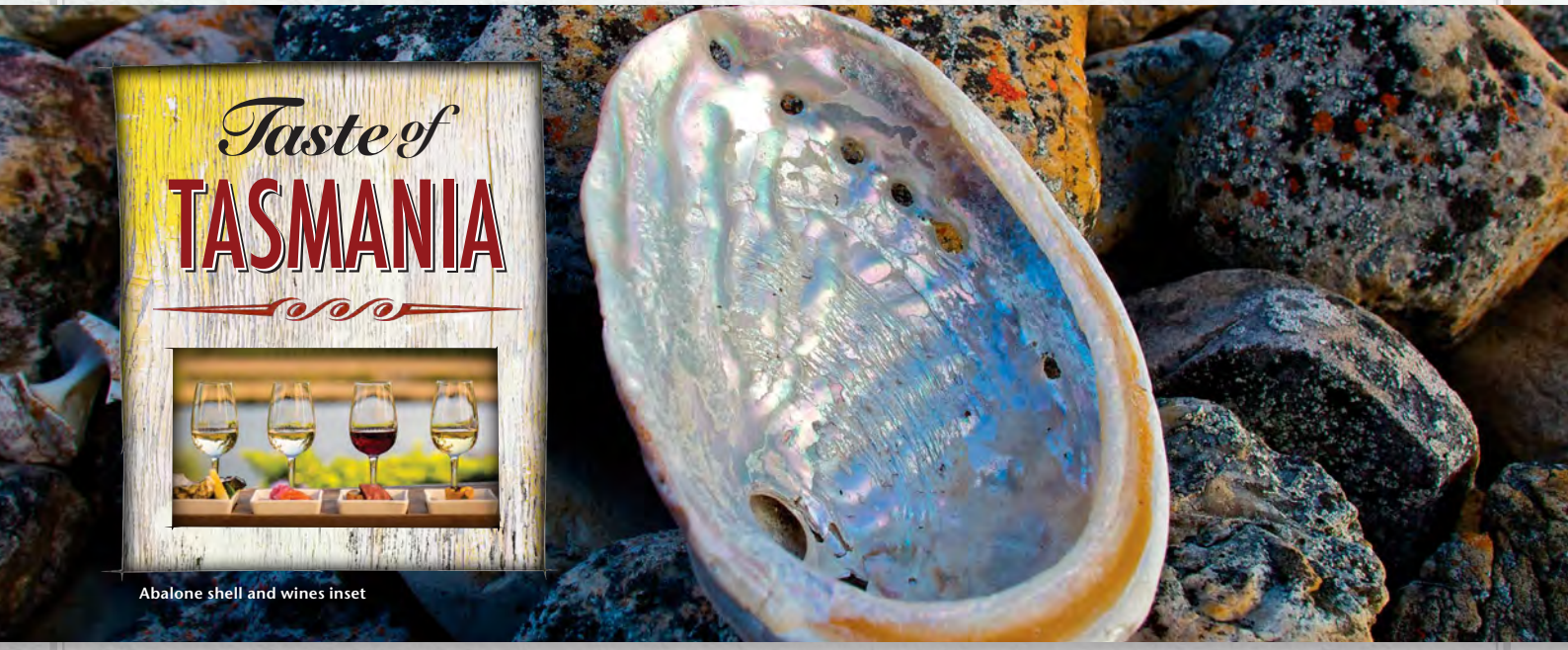
Tasmania

WWW.TASSIETRADE.COM.AU



Abalone shell and wines inset

There is an increasing diversity of experiences in Tasmania and visitors to the island are no longer drawn merely for adventures in the rainforests of Tasmania's Wilderness World Heritage Area (WWHA).

Tasmania's clean and green image has helped the state establish a delicious reputation – one where cool-climate wines and fresh foods feature on a traveller's itinerary.

For Tasmania is a gourmet isle, and it's simple for visitors to take part in their own food festival. From smoked salmon and abalone, to cheeses, honey ice cream and some of Australia's finest pinots, sparkling wines and whiskies. Touring about Tasmania can be a bon vivant's nirvana. Whether you source fresh food from the state's plethora of farm gates or from restaurants that covet the freshness of their produce, good food is as much a part of Tasmania as the World Heritage Area and the iconic Tasmanian devil.

Tas Live Abalone

Tasmanian Green-lip and Black-lip abalone are nourished by the cool, clean waters of the Southern Ocean. The harvesting of Tasmanian abalone is well managed using sustainable fishing techniques guaranteeing high quality and logevitiy of the abalone industry.

Tas Live Abalone is a processing and marketing company operates from a facility just 10-minutes' drive from Hobart. The company supplies some 300 tonnes of live abalone to China. Also drying abalone to the quality of the legendary kipping product of Japan.

The company deals in quality rather than quantity and, with an office in Shanghai, is the only Australian abalone marketing company with a presence in China. It exports to not only various cities in China as well as Japan but also Malaysia, Singapore, Korea, Canada and USA.

Cascade Brewery

Tas Live Abalone is a member of the Tasmania Abalone Council of Tasmania.
www.tasliveabalone.com.au

Cascade

The Cascade Brewery Co. in Hobart, Tasmania, is Australia's oldest brewery. Founded by Peter Degraves in 1824, Degraves vowed to produce "genuine beer . . . beer that cannot be excelled in this colony". Today Cascade brewers uphold this vision, producing beers of the finest quality.

Set near the foot of Mt Wellington in South Hobart, the historic brewery is surrounded by some 250 hectares of forest. The brewery is of great interest to beer lovers, connoisseurs, heritage buffs and the tours of the brewery are popular with beer lovers and the just plain curious folk from all over the world.
www.cascadebrewery.com.au

Tasmania

WWW.TASSIETRADE.COM.AU

Hellyers Road Distillery

Hellyers Road Distillery

The Hellyers Road Distillery is the largest single malt whisky distillery in Australia. Hellyers produces three varieties of single malt whisky – original, slightly peated and peated. The Original Pure Australian Single Malt Whisky is their flagship product. It's distilled from Tasmanian grown malted barley, pure rainwater (courtesy of the Roaring Forties), and yeast. The whisky is matured in American white oak barrels and bottled at 46.2% (alc/vol). The Australian Single Malt Whisky has not been chill filtered and does not have any artificial colouring.
www.hellyersroaddistillery.com.au

Tasmanian Wines

Tasmania's temperate climate nurtures plump chardonnay, pinot noir, gewürtztraminer and riesling grapes. These cool climate varieties are the island's specialty as the conditions are similar to Burgundy in France. Tassie's impressive wine CV is strengthened by a touch of sparkle: Tasmanian grapes also give the zeitgeist to some of Australia's best bubbly (sparkling wines).

Some of Australia's finest pinot noirs have their provenance on the island. Tasmania's friendly, plain speaking vineyard owners, wine makers and cellar door folk will tell you themselves. But if you need more evidence of Tasmania's wine kudos you could soak this up: Tamar Ridge's sauvignon blanc was named the best of its type in the world by the UK's Decanter magazine.
www.winetasmania.com.au

J Boag & Son

James Boag's Premium is one of Australia's finest brews. It's the most awarded beer in Australia's brewing history. Turn up to a barbecue anywhere in Australia and there is every chance someone will be drinking a Boag's. The world renowned beer was first brewed in 1853 by the banks of the Esk River in Launceston, Tasmania, by James Boag.

Boag's son must have been impressed by the old man's commitment to purity and taste for he admirably carried on the tradition of using the finest ingredients and Tassie's pure water in the brewery.

Today J. Boag & Son melds innovative technology, traditional brewing techniques and the pride and passion of employees to produce world - renowned beers.
www.boags.com.au

J Boags & Son

Tasmania

WWW.TASSIETRADE.COM.AU

Tassal Salmon

Tassal employs Tassie's clean waters in a slightly different manner to the Boag's brewery. The company is at the forefront of the Australian aquaculture industry and the clean waters of Tasmania are the not so 'secret ingredient' which is used to help grow their flagship Atlantic salmon.

Tassal is the largest aquaculture company in Australia, marketing 70 per cent of the Tasmanian salmon industry's production. The company has a highly respected team of marine biologists and experienced salmon farming personnel who together are aiming to perfect the growing of salmon.

www.tassal.com.au

Southern Rocklobster

The Australian Southern Rocklobster (Jasus edwardsii) is a coveted delicacy. It is revered for its sweet rich flesh, firm texture and size.

The rugged Southern Ocean is amongst the cleanest and coldest oceans in the world. Its uncorrupted waters are fertile rock lobster grounds and fishing boats from various ports in Tasmania operate in them.

Southern Rocklobster operates a Clean Green program that is a world first rocklobster supply chain management strategy. It is a product certification program integrating "pot to plate" standards for environmental management, food safety and quality, work place safety and animal welfare. Each rock lobster is tagged with a barcode and is therefore fully traceable along the supply chain.

www.southernrocklobster.com

Petuna Seafoods

Petuna Seafoods is a family-owned business that prides itself on producing seriously fine seafood. It has been involved in Tasmania's fishing industry since 1950. Operating its own deep-sea fishing vessels Petuna raises ocean trout and Atlantic salmon at sea farms in the unspoilt waters of Tasmania's southwest wilderness.

Petuna is the largest producer of ocean trout in Australia. The company controls all major elements of its production chain to ensure a quality of product and continuity of supply, from the egg to the plate, all year round.

Tetsuya Wakuda, whose restaurant is currently rated one of the top 10 in the world, has Petuna Ocean Trout as his signature dish.

www.petuna.com

Nutpatch Nougat

Nutpatch Nougat products are hand-made in small batches on a farm located near Kettering, a small town 32 kilometres south of Hobart. Nutpatch Nougat is made using natural ingredients. There are two flavours: hazelnut and almond. The hazelnuts are grown and roasted on the farm where the nougat is made. All nougats are made by hand in small batches with just the right touch of Tasmanian honey and egg whites from a local Tasmanian farm. Sixty per cent of the nougat is nuts.

www.tassienaturals.com

Blue Hills Honey

Blue Hills Honey is produced from a farm near Mawbanna, in the north-west of Tasmania near the edge of the Tarkine wilderness. Their feature product is Leatherwood Honey, collected from bees living in the heart of the Tarkine forests, one of the largest remaining tracts of temperate rainforest in the world.

Leatherwood trees are endemic to Tasmania and the honey has a strong, distinctive flavour. Blue Hills has produced premium honey sourced from the pristine Tarkine wilderness since 1955. It is the only apiary to operate in this region. This is pure honey straight from the comb.

www.bluehillshoney.com

Leatherwood flowers

King Island Dairy

Ashbolt

Robert and Anne Ashbolt's farm encompasses 375 hectares (925 acres) of rolling hills in Tasmania's Derwent Valley. Their Ashbolt brand reflects the family's dedication to producing the highest quality and healthiest products (premium olive oil; drink concentrates; and heritage fruit wines).

Their acclaimed Elderflower "Drink of the Angels" (Gold Medal Winner – 2005, 2006 and 2007 – Fine Food Awards Tasmania), is a delightful lip smacking non-alcoholic alternative to wine and soft drinks. Refreshing and thirst quenching, it is made from the tiny white flowers of the elder tree. Its exquisite crisp flavour has delicate nuances of lychees, flowers, lemons and cider.
www.ashbolt.com.au

King Island Dairy

King Island is just 80 kilometres (50 miles) off the north-west coast of Tasmania. The mightily skilled folks at King Island Dairy produce handcrafted and internationally renowned products. All are made from locally supplied milk, which comes from the dairy cow herds grazing on the island's lush and clean pastures.

The company is over 100 years old. The premium handcrafted cheeses and indulgent dairy products include rich, creamy bries, earthy washed rinds, feisty blues, biting aged cheddars, pure creams and oh-my-god! yoghurts.
www.kidairy.com.au

Cripps Premium Tasmanian Shortbread

The Friesian and Jersey cows in the dairy herds of Tasmania's north-west dine out on some of the world's cleanest air and rainwater pure as Doris Day and produce luscious, creamy milk. Churned with skill and care the pure cream becomes golden butter, the delicious heart of Cripps Premium Tasmanian Shortbread.

Cripps' melt-in-your-mouth shortbread is made from an old family recipe using just three high-quality natural ingredients. These traditional shortbreads are specially crafted to be buttery, light, crumbly, and delicious.
www.cripps.com.au

Tasman Meats

The Tasman Group exports to more than 50 countries. The company's key brands, King Island Beef, Tasmanian Premium Beef and Tasmanian Premium Lamb, are highly prized by committed carnivores.

Tasmania's clean and green reputation extends to food safety. Tasman Meats provides consumers with high quality red meat that they can trust. This is achieved through integrity in production and ensuring traceability of all products. The company is a winner of various awards including the recent 2007 Tasmanian Export (Agribusiness) Award.
www.tasmangroup.com.au