

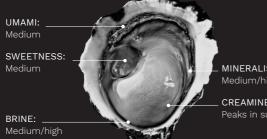
APPELLATION OYSTERS

## **Macleay River**

Dainggatti Country 32.264°S 152.486°E



Sweet, with delicate brine. vegetal notes and lasting umami



MINERALISATION: Medium/high

**CREAMINESS:** Peaks in summer



**ESTUARY TYPE** 

: River Estuary

WATER SOURCE **ESTUARY SALINITY**  : Great Divide, Gara River : 25-32 parts per thousand

SURROUNDING LAND

: Native wetlands, conservation areas,

PEAK SEASON

mangrove and agriculture : Early spring to late autumn FARMING TECHNIQUES: Floating bag, tumblers, trays

Grown in an open, wave dominated, barrier estuary, the Macleay River Rock oyster is one of the most unique rock oysters on the planet. The Macleay River is located in the Northern Tablelands and mid north coast districts of New South Wales, some 455km north of Sydney.

It draws its primary water source from the Great Dividing Range and is joined by some twenty-six tributaries including the Apsley, Chandler and Dyke River. The nutrient rich surrounding native wetlands, conservation areas, mangrove and agriculture lands help provide a truly unique oyster growing environment. The oysters are farmed only 500m from the river mouth to the Tasman Sea, thereby taking advantage of tidal patterns, to deliver an oyster high in brine.

The Macleay River Rock Oyster has a high level of creaminess which is at its peak in Summer. The strong tidal flows through the river, coupled with our modern growing techniques, result in a medium level of sweetness that allows the vegetal and umami of each oyster to shine. The Macleay River has high levels of zinc, copper and magnesium that give the Rock Oysters a medium to high level of mineralisation. The silty and muddy seabed help generate a large organic load of detritus which the oysters feed on. It translates to a Rock Oyster with a unique vegetal characteristic and a big mouthful of umami.