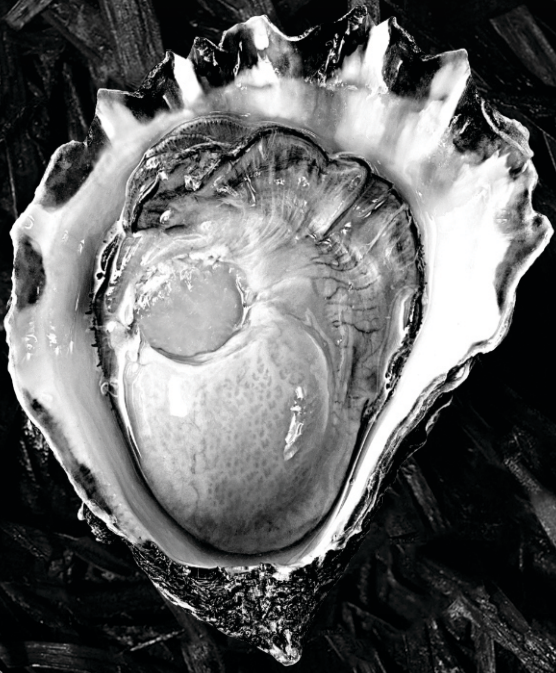
APPELLATION
OYSTERS



The Rock Oyster

User Guide

ELEVATE YOUR OYSTER EXPERIENCE

Australia's Oyster Coast

Australia's Oyster Coast (AOC) was established in 2015 by a group of progressive farmers from NSW. The intension in establishing Australia's Oyster Coast was to unite this group of passionate, environmentally conscious farmers under one brand and take their commitment to premium quality to the market. Further developments since its inception the company has now embraced that commitment to quality and rolled it into an oyster offering never before witnessed in Australia.

Appellation: AOC's Finest Oysters

Appellation Oysters is a premium grading program, designed for the identification and selection of the best quality oysters available on any given day. By selecting and grading our oysters from the 60+ farms in the Australia's Oyster Coast (AOC) family, only the most beautiful oysters will be awarded Appellation status on that particular day.

Upon arrival in Batemans Bay, AOC's grading team checks the oysters' condition, yield, taste, exterior shell shape and external shell for any over— catch across all grades. Every harvest is checked by the Sommelier. At this stage, the various grades are pre-categorised for their possible acceptance into Appellation program. Should the oysters be determined Appellation worthy, they are sent back through our washers in preparation for the grading tables.

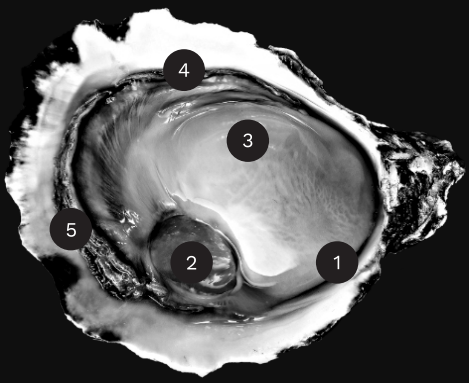
Merroir – A Taste Of Place

The wine industry has a unique word for the special alchemy that occurs when environmental factors, farming practices, the attributes of land and soils from a specific place combine to create the flavour profile of a wine. That word is terroir. Like the wine industry, the oyster industry works to a merroir system which similarly distinguishes the flavours and textures of an oyster based on its marine environment as well as the farming and harvesting practices of the estuary in which it is grown. When embarking on an oyster gastro-journey, you are travelling through the oyster's marine environment and the nuanced flavour profile of each oyster is an expression of its particular place of origin.

The 5 Pit Stops of Flavour

Eating an oyster is a gastronomic journey with five distinctive flavour pit stops: brine, creaminess, sweetness, mineralisation and umami.

These flavours and textures are determined by the unique environmental attributes of the marine ecosystem in which the oysters are cultivated. Oysters are filter feeders, constantly ingesting algae, minerals and organic particles from the water column, meaning they are truly a product of their environment.



1. Brine

Tastes like: sea spray, olives, fresh asparagus

'Briny' or 'oceanic' is the salty flavour found in an oyster and is the first pit-stop on your oyster journey. When an oyster is harvested, it retains salt water to regulate its environment and maintain condition whilst out of the water. The intensity of the brine is determined by the salinity of the marine environment from which the oyster is harvested.

2. Creaminess

Tastes like: egg mayonnaise, clotted cream, cultured butter, mascarpone

Ninety percent of the oyster meat is made up of the reproductive gland. The level of creaminess in an oyster is determined by where the oyster is in its reproductive cycle. The level of glycogen or natural body fat and the progress of the oyster's reproductive cycle is directly related to the temperature of the water and the food (algae) concentrations available to the oyster.

As food concentrations and temperatures rise within the estuary, the oyster's glycogen level also accelerates, increasing the creamy texture of the oyster. Once the oysters reach full reproductive maturity with optimum glycogen levels, the farmer will relocate the oysters to holding leases with high salinity to prevent spawning and maintain the oysters creaminess until harvest.

3. Sweetness

Tastes like: cucumber, rock melon, watermelon, green apple, clotted cream

The oyster's adductor muscle connects the top and bottom shells. Its main function is to open and close the shell to allow water in and out. The adductor muscle is very similar in function to the meat of a scallop and the level of sweetness in an oyster is determined by the size of this muscle.

When an oyster is underwater, it opens its shell by relaxing the adductor muscle. When the oyster is removed from the water, the adductor muscle contracts, closing the shell and holding water inside the oyster to regulate its internal environment. The more often an oyster is forced to open and close its shell, the larger the adductor muscle becomes and the sweeter the oyster.

4. Mineralisation

Tastes like: flint, stone, iodine, zinc, granite, metallic, coppery

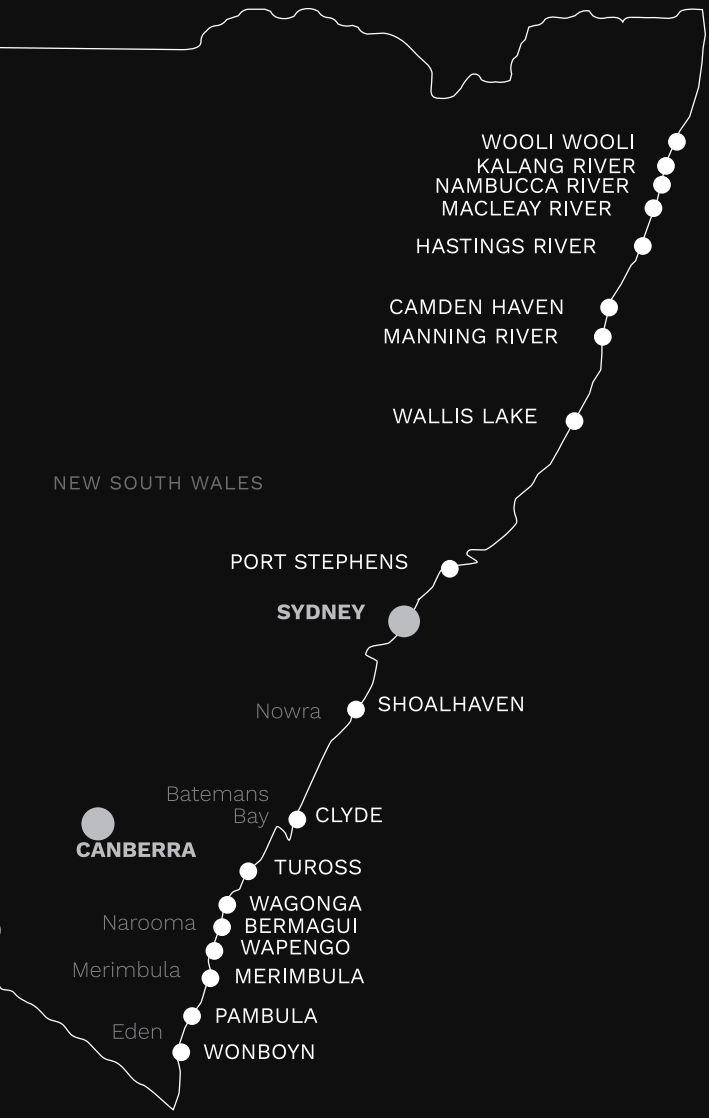
Mineralisation is most prevalent on the back palate or by how the oyster 'finishes'. The intensity of this flavour is directly related to the concentration of trace minerals accumulated in the oyster. Trace minerals such as zinc, copper, iodine and magnesium are found in oceanic waters and deliver the zingy, bright and defined mouth-drying flavour notes. These complex mineral notes are uniquely found in Sydney Rock Oysters, further enhancing its reputation as the 'gourmet choice'.

5. Umami

Tastes like: nori, seagrass, broth, mushroom, earthy, meaty

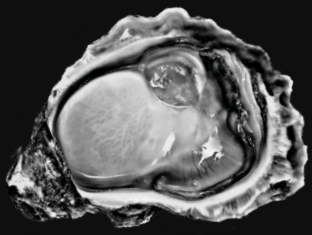
Umami is that elusive 'fifth taste' that was identified early in the 20th Century by Japanese chemist Kikunae Ikeda. The word denotes a savoury flavour very separate from the easily described sweet, sour, salty, bitter flavours with which we are so familiar. It literally means the 'essence of deliciousness' in Japanese. The umami of an oyster resides in its protein and may be enhanced by the level of salt in the water in which the oyster grown.

Estuary Map


WOOLI WOOLI
KALANG RIVER
NAMBUCCA RIVER
MACLEAY RIVER
HASTINGS RIVER
CAMDEN HAVEN
MANNING RIVER
WALLIS LAKE
NEW SOUTH WALES
PORT STEPHENS
SYDNEY
Nowra
SHOALHAVEN
Batemans Bay
CLYDE
CANBERRA
TUROSS
WAGONGA
Narooma
BERMAGUI
WAPENGO
Merimbula
MERIMBULA
PAMBULA
Eden
WONBOYN

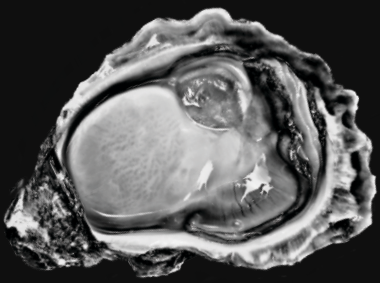
Oyster Sizes

Scale 1:1



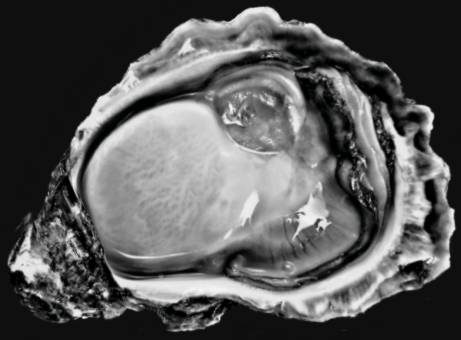
Cocktail

40–50mm shell



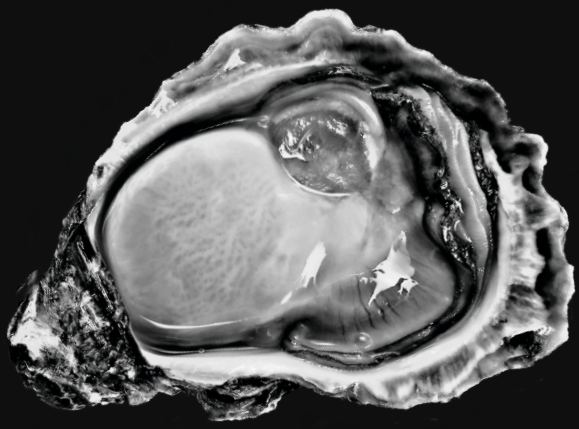
Bottle

50–60mm shell



Bistro

60–75mm shell



Plate

75+ mm shell

Wooli Wooli River

Gumbainggir Country

29.861°S, 153.262°E

Rich, creamy with subtle mineralisation, lingering vegetal notes and moderate salinity

BRINE:
Medium

CREAMINESS:
Peaks in summer

MINERALISATION:
Low

SWEETNESS:
Medium

UMAMI:
Low

ESTUARY TYPE:
River Estuary

WATER SOURCE:
Wooli Wooli River, freshwater from coastal ranges

ESTUARY SALINITY:
25–32 parts per thousand

SURROUNDING LAND:
Native bush reserves

PEAK SEASON:
Spring–autumn

FARMING TECHNIQUES:
Predominately trays and sub tidal rafts

About Wooli Wooli River

The Wooli Wooli River is found some 583km north of Sydney. It has a narrow mouth to the ocean, is slender and runs close to the ocean, with moderate tidal movement. This creates a funnelling effect of nutrients and algae through the oyster leases from the ocean. Much of the freshwater comes from the Coastal ranges, located approximately 9km west of the mouth of the river and helps create an oyster with a medium level of brine. The catchment topography ensures that freshwater meanders through the surrounding native bush reserves, marine vegetation including seagrass, mangroves, saltmarshes and macroalgaes collecting terrestrial nutrients and organic matter.

The oyster leases are located where the oceanic water and freshwaters meet, mixing to create a high food concentration environment and moderate salinity.

The benthos or substrate in this river is a combination of sand, silt and seagrass beds and coupled with the natural environment and our modern farming techniques create an oyster that is moderately sweet and low in mineralisation and umami, yet, rich and creamy – particularly during peak times in summer.

Kalang River

Gumbainggir Country

30.30°S, 153.00°E

Sweet and creamy with low feta-like brine, pronounced minerality, and lingering marine vegetal umami.

BRINE:
Low

CREAMINESS:
Medium to High

MINERALISATION:
High

SWEETNESS:
High

UMAMI:
Medium

ESTUARY TYPE:
Barrier Estuary / Drowned River Valley

WATER SOURCE:
Budawang Ranges, Kalang and Bellinger Rivers

ESTUARY SALINITY:
22–29 parts per thousand

SURROUNDING LAND:
Semi-rural farmland and National Park

PEAK SEASON:
Early Spring to late Summer

FARMING TECHNIQUES:
Tumblers, floating bags, sub-tidal rafts

About Kalang River

The Kalang River, whose name comes from the Gumbainggir word for *beautiful*, is a pristine estuary fringed by national park and semi-rural farmland. Small in scale, with just one commercial grower and a handful of leases utilising mixed farming techniques, Kalang River is a special and distinctive oyster-producing estuary on the NSW mid-north coast about 530km north of Sydney.

This barrier estuary also functions as a drowned river valley system given its geological formation. It shares a common mouth with the Bellinger River at Urunga, where the two rivers converge before entering the Pacific Ocean between North Hungry Head Beach and North Beach. The surrounding catchment, including saltmarsh and mangrove communities, enriches the estuarine waters with marine vegetation and organic nutrients.

Fed by freshwater from the Budawang Ranges and balanced by strong tidal influence, Kalang Rock Oysters are known for fattening earlier than most on the north coast. Their flavour is distinctively sweet and creamy, with low feta-like brine, marine vegetal umami, and a chalky mineral edge from trace elements. Seagrass beds and nutrient inputs complete the profile, delivering a deep, lingering expression of native Australian Rock Oysters.

Macleay River

Dainggatti Country

32.264°S 152.486°E

Sweet, with delicate brine, vegetal notes and lasting umami

BRINE:
Medium/high

CREAMINESS:
Peaks in summer

MINERALISATION:
Medium/high

SWEETNESS:
Medium

UMAMI:
Medium

ESTUARY TYPE:
River Estuary

WATER SOURCE:
Great Divide, Gara River

ESTUARY SALINITY:
25–32 parts per thousand

SURROUNDING LAND:
Native wetlands, conservation areas, mangrove and agriculture

PEAK SEASON:
Early spring to late autumn

FARMING TECHNIQUES:
Floating bag, tumblers, trays

About Macleay River

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 480km 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.

Hastings River

Biripi Country

31.422°S 152.874°E

Full creamy texture, mild brininess, mineral finish and long lasting umami

BRINE:
Medium

CREAMINESS:
Peaks in summer/autumn

MINERALISATION:
Medium/high

SWEETNESS:
Medium/high

UMAMI:
Medium/high

ESTUARY TYPE:
Mooraback Creek

WATER SOURCE:
Hastings River and Limeburners Creek

ESTUARY SALINITY:
25–33 parts per thousand

SURROUNDING LAND:
Mangrove, national parks, agriculture

PEAK SEASON:
Early spring to late autumn

FARMING TECHNIQUES:
Trays, floating bags, sub tidal rafts

About Hastings River

Hasting River Rock Oysters are known for their incredible expression of umami and sweet, mild brininess. Rising in the Great Dividing Range, the Hastings River is found 410km north of Sydney and flows through the Oxley Wild Rivers National Park and Werrikimbe National Park.

It's joined by seven tributaries, including Limeburners Creek, before reaching Port Macquarie, 180km later at its mouth.

This oyster has a low level of brine because the salinity levels found in the Hastings River are much lower than you find in an open ocean. The contributing creeks and Rivers introduce freshwater nutrients, making them a mild briny eating experience.

The oyster has a high level of creaminess which is at its peak in Summer and autumn. A diet rich from the algae and nutrients from the surrounding mangroves and seagrass, coupled with our modern farming techniques, help give this oyster a big level of sweetness.

The high water volume and elevated nutrient concentrations within the local ecosystem produce high levels of naturally occurring zinc trace elements which give the oysters a high minerality.

The mix of mangroves, seagrass and silty, muddy seabeds help produce oysters with a mineral finish and full creamy texture (from their bulky glycogen storage) with a big bang of umami.

Camden Haaven

Biripi Country

31.6470° S, 152.8090° E

Sweet with full creamy texture, subtle umami, and high levels of brine

BRINE:
High

CREAMINESS:
High

MINERALISATION:
Medium

SWEETNESS:
Medium to high

UMAMI:
Medium

ESTUARY TYPE:
Open coastal lake

WATER SOURCE:
Camden Haven River system

ESTUARY SALINITY:
30–36 parts per thousand

SURROUNDING LAND:
Wetlands, State Forest and National Park

PEAK SEASON:
Early spring to mid-autumn

FARMING TECHNIQUES:
Trays, floating bags, sub-tidal rafts

About Camden Haven

Camden Haven Rock Oysters, known for their delicious combination of creaminess and long-lasting brininess, are grown in the Camden Haven River located 380 kilometres north of Sydney on the NSW Mid North Coast. The Camden Haven estuary consists of two major lakes, Watson Taylor Lake and Queens Lake connected to the ocean by the Inlet of Camden Haven. The estuary is known for keeping its salinity levels generally high which results in shorter closures than other harvest zones and provides the signature high level of brininess. The river system contains many significant areas of seagrass, saltmarsh, mangroves and wetlands all contributing to the subtle umami flavour of the Camden Haven Rock Oyster.

Camden Haven is a small catchment that is surrounded by pristine State Forest and National Park with minimal urban development or industry. The landscape is dominated by the heavily forested North Brother Mountain (Dooragan) which rises almost 500m above the towns and is a spiritual place for the local Aboriginal community.

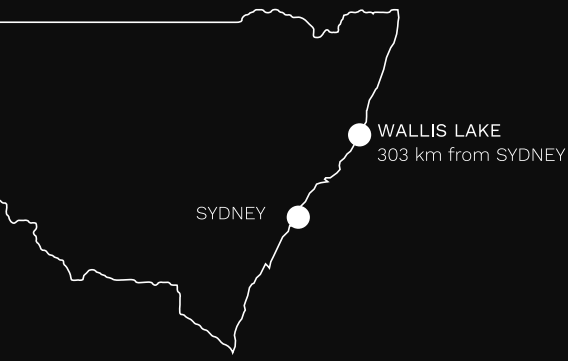
There are three harvest zones, each with distinct merroirs. Gogleys Lagoon is located only 300m to the river mouth; this proximity means it rarely loses its salinity and oysters harvested here have the highest levels of brine. Oysters from Stingray Creek are generally creamier with umami influenced by the river systems' significant areas of seagrass, saltmarsh and mangroves. The third harvest zone, Hanleys Point, also produces creamy oysters with a subtle umami and minerality. All three harvest zones are influenced by oceanic water.

Camden Haven Rock Oysters tend to have a deep concave shell shape due being single seed and shaped early in the farming process. The flesh is a light yellow with a generous yield. The Camden Haven Rock Oyster peaks in summer with its signature creaminess and bold briny flavour.

Wallis Lake

Worimi Country

36.629°S 150.021°E



Crisp texture, high mineralisation and a creamy vegetal umami

BRINE:
Medium/high

CREAMINESS:
Peaks in summer

MINERALISATION:
Medium/high

SWEETNESS:
Medium

UMAMI:
Medium/high

ESTUARY TYPE:
Lake

WATER SOURCE:
Wallamba, Wallingat, Coolongolook and Wang Wauk

ESTUARY SALINITY:
26–33 parts per thousand

SURROUNDING LAND:
Mangrove, agriculture, national park

PEAK SEASON:
Early spring to late autumn

FARMING TECHNIQUES:
Predominately trays, sub tidal rafts, floating bag

About Wallis Lake

The crystal clear waters of Wallis Lake is a magnificent body of water measuring 25km long and 9km wide and is fed by four rivers: the Wallamba, Wallingat, Coolongolook and Wang Wauk.

A man-made, open, wave dominated estuary 300km north of Sydney, it has been home to farmed oysters since the early 1900s. It now produces approximately 40% of NSW's Rock Oysters; the largest production on the east coast.

The Wallis Lake Rock Oyster can have a medium or high level of brine – depending on the area of the lake it is farmed. A big expanse of water, there are two areas used for oyster production.

The front of the lake is highly influenced by an oceanic water source giving the oysters a big beautiful brininess. Those grown at the back of the lake are influenced by freshwater run off giving them a milder brine profile.

The Wallis Rock Oyster has a high level of creaminess, which is at its peak in Summer. This Rock Oyster is typified by its lingering sweetness, due to modern growing techniques and the unique growing conditions of the Lake itself.

Oysters grown at the front of the lake have a low level of umami because the seabed is granular and pebbly and the water is close to the salinity of the open ocean. Those grown at the back of the lake are heavily influenced from the rich nutrients in the freshwater, and combined with the muddy and silty seabed it produces a Rock Oyster that is higher in umami.

Port Stephens

Worimi Country

32.693°S 152.008°E

A full, rich oyster with a lasting mineralisation and low levels of vegetal umami

BRINE:
Medium

CREAMINESS:
Peaks autumn until spring

MINERALISATION:
Medium

SWEETNESS:
Medium

UMAMI:
Low

ESTUARY TYPE:
Freshwater and oceanic water

WATER SOURCE:
Karuah River, Myall River

ESTUARY SALINITY:
17–35 parts per thousand

SURROUNDING LAND:
State conservation, national park, agriculture

PEAK SEASON:
Summer–autumn

FARMING TECHNIQUES:
Floating bag, tumblers, trays, stick

About Port Stephens

Port Stephens is one of the largest expanses of water utilised for oyster farming in NSW, it is approximately 134 sqkm in surface area.

A narrow mouth sits between two volcanic uprisings and marks the southern headland, Tomaree and South Head, which rises to 120 metres above mean sea level, while Yacaaba at the northern headland, is 210m above sea level.

The Karuah River drains into Port Stephens at its north-western corner bringing an array of nutrients that run off from the land during times of rain – making ideal feed for rock oysters.

The Myall River (through the Myall Lakes) drains into the port on its northern shore, about 5.7km from the mouth.

Twelve Mile Creek drains into the port's south-western corner bringing freshwater to the lake and unique micronutrients.

With several significant freshwater tributaries, moderate tidal movement and a surface area greater than Sydney Harbour the estuary is blessed with a broad and consistent ecological environment.

Port Stephens has a benthos (substrate) that is predominantly sandy, with the upper reaches becoming more silty.

Port Stephens Rock Oysters are a very well-balanced oyster that peaks in creaminess from Summer to Autumn. A full, rich oyster that boasts a medium level of sweetness, mild brininess, a lasting mineralisation and low levels of vegetal umami.

Shoalhaven

Tharawal Country

34.850°S 150.742°E

Sweet, broad, creamy flesh, crisp texture, mild briny flavour

BRINE:
Medium

CREAMINESS:
Peak in autumn/winter/spring

MINERALISATION:
Medium/high

SWEETNESS:
Medium/high

UMAMI:
Medium

ESTUARY TYPE:
Large, man-made river mouth

WATER SOURCE:
Shoalhaven River and Crookhaven River

ESTUARY SALINITY:
25–33 parts per thousand

SURROUNDING LAND:
Native wetlands, dairy farming, mangrove and saltmarsh

PEAK SEASON:
Mid-summer to late autumn

FARMING TECHNIQUES:
Floating bag and trays

About Shoalhaven River

The Shoalhaven River Rock Oyster is one of the most special oysters on the planet. Sweet, broad, creamy with a crisp texture and mild briny flavour it's grown where the Shoalhaven and Crookhaven rivers make their way from high in the Great Dividing Range to the sea near Nowra, 160 kilometres south of Sydney. These rivers have an extensive estuary system with large areas of significant wetlands providing the ideal growing conditions for rock oysters which have been farmed here for more than a century.

The leases sit at the point where fresh water from the Great Dividing Range (via the Shoalhaven and Crookhaven Rivers) meets the oceanic water from the Pacific Ocean. The mix of these nutrient rich waters help create a balanced, medium level brine in the oysters.

The Shoalhaven Rock Oyster has a high level of creaminess which is at its peak from Autumn through to Spring. The combination of water from adjoining rivers with large areas of significant wetlands, coupled with our modern growing techniques result in a Rock Oyster with a high level of sweetness. Shoalhaven's combination of nutrients off the land into freshwater, and minerals surging in from the oceanic front delivers a unique mineralisation to the oyster.

This unique aquatic environment generates a plethora of micro-algae species that suspend in the water column ensuring all oysters are fed to satiation and embody a unique medium bodied umami.

Clyde

Yuin Country

35.067°S 150.172°E

Sweet and creamy, crisp texture, light brininess, mild minerality

BRINE:
Medium

CREAMINESS:
Peak in autumn/winter/spring

MINERALISATION:
Medium/high

SWEETNESS:
Medium

UMAMI:
Medium/high

ESTUARY TYPE:
Tidal estuary draining into Batemans Bay and the Tasman Sea

WATER SOURCE:
Clyde River

ESTUARY SALINITY:
17–35 parts per thousand

SURROUNDING LAND:
National park, state forest

PEAK SEASON:
Mid-summer to late autumn

FARMING TECHNIQUES:
Floating Bags, Swinging Baskets

About Clyde River

Rising in rugged mountain ranges 275km south of Sydney, the Clyde River system flows south through national parks and state forests into the Clyde Valley.

The river then widens into a broad estuary before reaching the Pacific Ocean at the bustling coastal town of Batemans Bay.

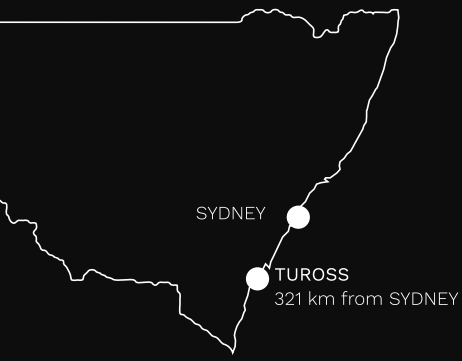
The Clyde waterway contains many significant wetland and seagrass areas and is recognised as a river of 'High Conservation Value'.

The river experiences large oceanic tidal fluctuations, creating a unique and variable salinity profile. These fluctuations create haloclines - bands of water with differing salinity concentrations and help create an oyster with a medium level of brine. The suspended sedimentary nutrients in the water fatten the oysters, and coupled with the unique sea grass and muddy seabed creates a sweet, creamy oyster with a crisp texture, light brininess and mild minerality. The Clyde River Rock Oyster has a high level of creaminess which is at its peak from Winter through until Spring. The organic nutrients found in the Clyde River estuary are derived from the surrounding bushland and subsequently settle in the riverbed sediment. The mixing of water releases nutrients from the sediment, which become suspended in the water, which the oysters feed on to gain their trademark high level of umami.

Tuross

Yuin Country

36.067°S 150.133°E



Delicate, soft and fresh, light brininess and a big umami finish

BRINE:
Low/medium

CREAMINESS:
Peaks in autumn/winter/spring

MINERALISATION:
Low/medium

SWEETNESS:
Medium

UMAMI:
High

ESTUARY TYPE:
Low lying flood-plains and open ocean entrance

WATER SOURCE:
Tuross River basin

ESTUARY SALINITY:
19–33 parts per thousand

SURROUNDING LAND:
Forestry, grazing, agriculture, native wetlands

PEAK SEASON:
Mid-summer to early winter

FARMING TECHNIQUES:
Trays and Floating Bags

About Tuross Lake

Tuross Lake is located on the south-coast of NSW, 325km south of Sydney and a short drive from Batemans Bay. The upper part of this huge river basin is nestled within a rugged, mountainous and heavily forested region, before flowing down through low-lying floodplains in the lower catchment.

The Tuross estuary, which is recognised for its ecological importance, is a haven for many protected and endangered wildlife species.

Rock Oysters grown in the extensive lake system are protected from the ocean.

This placid, nutrient rich freshwater influenced environment helps shelter the oysters. The water system is less influenced by oceanic tides than many of the other estuaries on the south coast, which helps give the oysters a light briny finish.

The Tuross Rock Oyster has a high level of creaminess, which is at its peak from Autumn through until Spring. The Tuross estuary is set back from the ocean, with oysters grown up to 5km from the ocean mouth. This environment, coupled with our modern growing techniques helps deliver a lovely medium level of sweetness to the oysters.

Fresh water travels through bushland and slowly enters the estuary, causing little agitation and water movement in the growing area, but delivers a wealth of nutrients – this, combined with the muddy and silty seabed creates a medium level of minerality and a high level of umami in the rock oysters.

Wagonga

Yuin Country

36.201°S 150.959°E

Oceanic, briny front palette, and a lasting mineral finish

BRINE:
High

CREAMINESS:
Peak in autumn/winter/spring

MINERALISATION:
High

SWEETNESS:
Medium

UMAMI:
Medium

ESTUARY TYPE:
River-valley inlet upstream from ocean mouth

WATER SOURCE:
Billa Bilba Creek, Burrimbidgee Creek and Punkalla Creek

ESTUARY SALINITY:
29–36 parts per thousand

SURROUNDING LAND:
State forest, saltmarsh, mangrove

PEAK SEASON:
Mid-summer to early winter

FARMING TECHNIQUES:
Floating Bags

About Wagonga

At the heart of Australia's Oyster Coast lies the beautiful Wagonga Inlet, an ancient drowned river-valley located near the popular coastal township of Narooma, 350km south of Sydney. Aptly, Narooma is derived from the Aboriginal word meaning 'clear blue waters'.

As a small catchment with low freshwater inflows and a good tidal exchange, the inlet is relatively saline. This accounts for the estuary's wide range of marine life, extensive seagrass beds and fish nursery areas.

Wagonga Inlet has long been home to extensive oyster leases located in the bays along its densely forested banks that provide a valuable food source from run off during times of rain.

The Wagonga Rock Oyster has a high level of brine. This estuary has the lowest freshwater input of any system in NSW, with a large oceanic tidal influence. The salinity is consistently high and is almost equal to the open ocean.

This Rock Oyster has a high level of creaminess which is at its peak from Autumn through until Spring. The large oceanic tidal fluctuations, coupled with our modern growing techniques, result in a medium level of sweetness that the Wagonga Rock Oyster is famous for. The tidal fluctuations experienced in Wagonga also bring high trace elements such as zinc and copper and when combined with the highly saline environment and sandy seabed, deliver a long lasting mineral finish to the Rock Oysters. The oyster's signature medium level umami comes from the suspended nutrients in the water from the extensive seagrass beds and fish nurseries.

Bermagui

Yuin Country

36.416°S 150.066°E

High levels of brine and creaminess, underpinned by moderate sweetness and a lasting umami.

BRINE:
High

CREAMINESS:
Peaks in summer–winter

MINERALISATION:
Low

SWEETNESS:
Medium

UMAMI:
Medium

ESTUARY TYPE:
Wave dominated barrier estuary

WATER SOURCE:
Coolagolite Creek and Nutleys Creek

ESTUARY SALINITY:
29–36 parts per thousand

SURROUNDING LAND:
State Forest, nature reserve and farmland (mostly sheep, dairy, beef).

PEAK SEASON:
Summer–winter

FARMING TECHNIQUES:
Flip farming & floating bags, adjustable long-line with swinging baskets

About Bermagui

Fed by the nutrient-rich freshwater run off from surrounding forests and nature reserves, Bermagui Rock Oysters thrive in a shallow wave dominated barrier estuary lined with thick mangroves.

The clear, fresh river benefits from a high tidal flow from the ocean meaning the estuary water is flushed out twice a day delivering an essential saltwater exchange. This process gives the Rock Oysters a unique balance of sweet and briny characteristics.

Bermagui Rock Oysters have three distinct flavours depending where they are grown in the river. Those at the back of the river are much sweeter; those near the mangroves are bursting with umami while the oysters nearer the ocean bestowing higher levels of brine.

The differing seabed conditions from silty, rocky, to sandy, muddy and seaweed-rich all play a role in creating the eating qualities of this amazing filter feeder.

It results in an oyster with high levels of brine and creaminess, underpinned by moderate sweetness and a lasting umami.

Wapengo

Yuin Country

36.629°S 150.021°E

Initial mild briny flavour, soft texture, full creaminess, light mineral tones, overarching earthiness

BRINE:
Medium

CREAMINESS:
Peak in autumn/winter/spring

MINERALISATION:
Medium

SWEETNESS:
Medium

UMAMI:
High

ESTUARY TYPE:
Shallow, coastal lagoon

WATER SOURCE:
Wapengo Creek

ESTUARY SALINITY:
25–35 parts per thousand

SURROUNDING LAND:
Mumbulla state forest, national park, agriculture

PEAK SEASON:
Mid-summer to late autumn

FARMING TECHNIQUES:
Floating Bags

About Wapengo

The Wapengo Rock Oyster grows in waters surrounded by uninhabited Australian native bushland.

Located on the spectacular coast road between Bermagui and Tathra, approximately 400km south of Sydney, Wapengo Lake is one of the most pristine estuaries in NSW.

The pure waters that flow into the lake are filtered by the surrounding Mimosa Rocks National Park, state forests and salt marshes.

Native Rock Oysters have grown here for thousands of years and have been farmed since the late 1880s.

The Wapengo Rock Oyster has a medium level of brine. A slightly lower than average salinity and reduced oceanic tidal movement means a lower concentration of trace elements such as zinc and copper, softening the mineral aftertaste and salinity levels. The Wapengo Rock Oyster has a high level of creaminess, which is at its peak from Autumn through until Spring. Strong wind surges influence the water movement agitating the sediments and releasing organic nutrients into the water column. As filter feeders, the oysters feast on the suspended nutrients, and coupled with a commitment to long-term sustainability and ecosystem protection, Wapengo oyster growers are modernising their growing techniques to deliver supremely sweet Rock Oysters. The mix of a muddy, silty and seagrass seabed helps create an eating experience with an initial mild briny flavour, soft texture, full creaminess, light mineral tones and an overarching earthy umami.

Merimbula

Yuin Country

36.895°S 149.923°E

Bold mineral zing on the palate, rich, creamy finish

BRINE: High

CREAMINESS: Peak in autumn/winter/spring

MINERALISATION: High

SWEETNESS: Medium/high

UMAMI: Medium

ESTUARY TYPE: Open coastal lake

WATER SOURCE: Millingandi Creek and Bald Hills Creek

ESTUARY SALINITY: 30–36 parts per thousand

SURROUNDING LAND: Salt marsh, wetlands, mangroves, forestry and agriculture

PEAK SEASON: Mid-summer to late autumn

FARMING TECHNIQUES: Floating Bags

About Merimbula

The Merimbula Rock Oyster grows in the waters of Merimbula Lake, 524 kilometres south of Sydney, on the Sapphire Coast of NSW.

Merimbula Lake is at the heart of the largest Rock Oyster producing region in the world. It's a narrow estuary with surrounding salt marsh wetlands and mangroves and a predominantly sandy seabed, perfect for farming Rock Oysters, which happened here since the 1920's.

The Merimbula Rock Oyster has a high level of brine. This is the result of a number of factors. Merimbula Lake is a narrow estuary, it benefits from a strong natural current that constantly pushes seawater through the oyster growing area. This means Merimbula Lake maintains a high salinity level throughout the year, close to that of seawater found in the Pacific Ocean.

The Merimbula Rock Oyster has a high level of creaminess, which is at its peak from Autumn through until Spring.

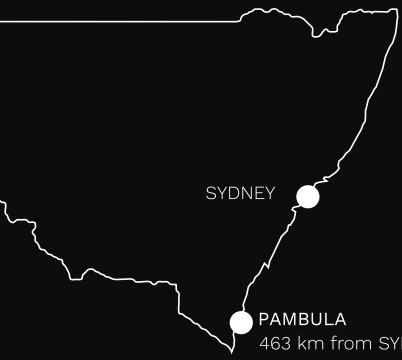
The strong tidal flows that Merimbula Lake experience, coupled with our modern growing techniques, result in a medium to high level of sweetness that the Merimbula Rock Oyster is famous for.

The high mineralisation found in these Rock Oysters can be attributed to the fresh seawater from the Pacific Ocean that provides trace elements such as zinc and copper. With limited fresh water run off, the oysters Umami comes from the seagrass beds in the oyster leases, additionally, the surrounding salt marsh wetlands and mangroves provide food following times of rain as nutrients run off the land into the lake.

Pambula

Yuin Country

36.947°S 149.917°E



Full, plump oyster, minerality from the oceanic trace elements

BRINE:
High

CREAMINESS:
Peak in autumn/winter/spring

MINERALISATION:
High

SWEETNESS:
Medium/high

UMAMI:
Medium

ESTUARY TYPE:
Wave dominated estuary with open lake entrance

WATER SOURCE:
Pambula River and Yowaka River

ESTUARY SALINITY:
25–33 parts per thousand

SURROUNDING LAND:
Native wetlands, conservation areas, mangrove, forestry and agriculture

PEAK SEASON:
Mid-summer to late autumn

FARMING TECHNIQUES:
Floating Bags

About Pambula

Pambula Lake, also known as Broadwater, is just south of Merimbula on the far south coast of New South Wales, some 525km south of Sydney.

The Pambula River floodplain was a rich source of food for the Thaua people of the Yuin nation for many thousands of years and the shoreline is dotted with middons found on the river bank still today. Rock Oysters have been farmed here for over 100 years because the conditions are ideal.

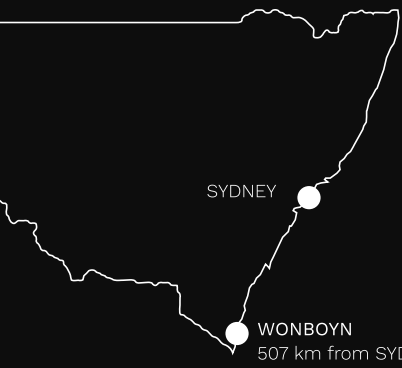
Fresh water flows down the Pambula and Yowaka Rivers and meets with incoming tides from the Pacific Ocean. This daily exchange creates the clean, clear waters of the lake – perfect for growing the finest Rock Oysters.

The Pambula Rock Oyster has a high level of brine. The estuary has a high oceanic tidal exchange and combines freshwater from the two rivers with the nutrient rich water coming from the ocean to help boost the oyster's natural salinity levels. The oceanic influence delivers trace elements such as zinc and copper to the oysters that deliver high levels of minerality. They are full, plump with a medium level of creaminess, which is at its peak from Autumn through until Spring. Two freshwater rivers feed this estuary - the Pambula and Yowaka Rivers - bringing clean, fresh water from the surrounding flood plains and coupled with modern farming techniques, produces high levels of sweetness in the oysters. With a muddy, silty and seagrass rich seabed Pambula produces a full, plump oyster that benefits from the high concentration of available micronutrients found in the freshwater system, which delivers an oyster that embodies a medium level of umami.

Wonboyn

Bidwell Country

37.250°S 149.967°E



Least briny of all estuaries; plump, creamy, more vegetal notes

BRINE:
Medium

CREAMINESS:
Peaks in summer/early winter

MINERALISATION:
Medium

SWEETNESS:
Medium

UMAMI:
High

ESTUARY TYPE:
Transitional estuarybetween terrestrial and marine environments

WATER SOURCE:
Wonboyn River

ESTUARY SALINITY:
25–32 parts per thousand

SURROUNDING LAND:
State forest, nature reserves and indigenous conservation sites

PEAK SEASON:
Late summer to early winter

FARMING TECHNIQUES:
Trays and Floating Bags

About Wonboyn

Wonboyn Lake is the southern gateway to Australia's Oyster Coast and boasts cooler average water temperatures than any other estuary in NSW.

A large and remote estuary system, it's located approximately 35km south of the historic whaling port of Eden at Twofold Bay, just a stone's throw from the NSW/Victorian border. With Ben Boyd National Park just to the north, the catchment is fringed by the Nadgee Wilderness Zone and extensive state forests. The Wonboyn River feeds the estuary with nutrients it collects on its journey through the Ben Boyd National Park.

The lake itself is fully tidal, running into the rolling surf via a narrow channel at Disaster Bay. Harvested from crystal clear waters in the heart of this untouched wilderness area, Wonboyn's oysters are super creamy and fruity.

Wonboyn has the greatest freshwater inputs and consequently the lowest salinity concentration of any estuary on the coast. Therefore, oysters from Wonboyn will exhibit the mildest brine flavour profile of any oyster. The Wonboyn Rock Oyster has a high level of creaminess, which is at its peak from late summer to early winter. The Lake has a narrow entrance to the Pacific Ocean and a small oceanic tidal exchange which means the salinity is always relatively low and the organic nutrient levels from the Wonboyn River remain high — helping to deliver good gonad condition and medium level of sweetness in the oyster. Freshwater influences bring nutrients off the land to deliver oysters that are plump, creamy and have distinct vegetal notes and a medium level of minerality. The estuary boasts a thriving micro- algae population that thrives from nutrient rich muddy and silty seabed, which deliver an oyster that packs a real umami oomph.

Storage Advice

Your Appellation Oysters have been graded, prepared and packed in a recyclable packaging to maximise the eating quality but they are live and need care in storage.

Store Appellation Rock Oysters in the hessian bag provided at a consistent temperature (temperature fluctuations stress the oyster and reduce its shelf life), or in an open container covered with a damp cloth. Do not seal live oysters in an airtight container.

Live Rock Oysters must be stored in a damp environment of between 10°C and 16°C – a cellar or vegetable storage area is ideal. They will remain in good condition for 14 days from harvest.

DO NOT store live oysters in plastic bags, in water or on ice as it will kill them.

Chill oysters only for one hour in a refrigerator or 15 minutes on ice before opening, to maximise their shelf-life.

Opened oysters should be covered and refrigerated at less than 5°C within 30 minutes of opening.

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