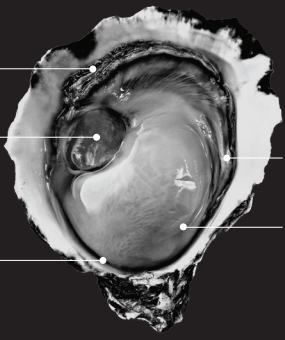
APPELLATION
OYSTERS

Merimbula

36.895°S 149.923°E

Bold mineral zing on the palate, rich, creamy finish



About Merimbula

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

The Merimbula Rock Oyster grows in the waters of Merimbula Lake, 453 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 thru 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.