

A TASTE  OF THE

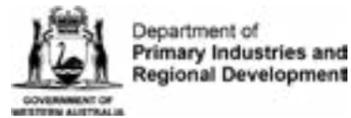
# Great Southern Region

FOOD AND BEVERAGE CAPABILITY GUIDE



WESTERN AUSTRALIA

The Great Southern Food and Beverage Capability Guide is an initiative of the Food Industry Innovation project of the Department of Primary Industries and Regional Development



This guide was produced in partnership with the Denmark Chamber of Commerce



[www.denmarkchamber.com.au](http://www.denmarkchamber.com.au)

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Special thanks to our collaborators Liz Jack and Icon Illustrations

LIZ JACK & CO



iconillustrations

# Regional Food and Beverage Capability Guides

The Food Industry Innovation program delivered by the Department of Primary Industries and Regional Development supports Western Australia's premium and value-add food and beverage producers to overcome barriers to growth, reduce risks around planned expenditure and capture new opportunities for growth through provision of a range of tools and services.

Food and Beverage Capability Guides act as a single capture point for regional food and beverage products providing featured producers with an opportunity to build new connections with local consumers, retailers, buyers, wholesalers, chefs, caterers, tourism operators and regional events who may have previously been unaware of their product or its unique proposition. These guides will be produced for each of the regions across Western Australia, developed in partnership with local organisations.

If you are interested in connecting to the Food Industry Innovation program or would like to be included in future editions of the Food and Beverage Capability Guide, contact the Food Industry Innovation team:

Email: [FoodIndustryInnovation@dpird.wa.gov.au](mailto:FoodIndustryInnovation@dpird.wa.gov.au)

Website: [www.agric.wa.gov.au/r4r/food-industry-innovation](http://www.agric.wa.gov.au/r4r/food-industry-innovation)

The Food Industry Innovation program is funded by the State Government's Royalties for Regions program and is delivered by the Agribusiness, Food and Trade directorate of the Department of Primary Industries and Regional Development.



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# Acknowledgement of Country

Kaya

As is customary for the Noongar people of the Great Southern, it is my pleasure to provide an acknowledgement for the Great Southern Food and Beverage Capability Guide.

On behalf of our First Nations people I acknowledge our elders, those who have passed, those who are still with us and those emerging leaders upon whose Boodja (country) we come together to share.

It is normal for our people to come together to share maran-dardja, or food over a cup of tea. Sharing has been a simple way of life for the Noongar people of this region. It is a practice we still carry out. It is a practice of bringing us together and it is a practice of teaching our young the values of sharing. It is an ancient practice of giving back, especially to our elders.

Sharing food is an enjoyment and a time to yarn in the comfort of our or someone else's home. Our old people did it around the campfire. That was when business could be undertaken, differences sorted out and harmony restored. That was the tradition that has been carried out over thousands of years and we still do it today.

Sharing maran-dardja is sharing sustenance that sustains life.

It is with great pleasure that, on behalf of the Noongar people of the Great Southern, we wish the project great success and may there be many more maran-dardja sharing happening on Noongar country.

Yours sincerely



**Vernice Gillies**  
Menang Elder

*The Great Southern region is overlayed across parts of the traditional lands of the Menang, Bibulmen (Pibelman), Goreng, Wudjari, Njaki-Njaki, Malpa, Wilman and Kaenang peoples of the Noongar nation.*

*Artwork represents the Mearn or bloodroot after which the Menang people are named. It is kindly shared by the team at Prepare Produce Provide who run Kinjarling Djinda Ngardak - an annual Albany event that supports Aboriginal youth from across Western Australia to come together on country to share knowledge and learn about incorporating bushfoods into high end culinary and hospitality experiences. [www.prepareproduceprovide.org/projects/djinda-ngardak-program/](http://www.prepareproduceprovide.org/projects/djinda-ngardak-program/)*

# Foreword...

The Great Southern region of Western Australia is a paradise of quality fresh produce and value-added produce.

This guide is a roadmap through that paradise, designed to help producers get the most from domestic and export market opportunities.

The McGowan Government, through the Department of Primary Industries and Regional Development (DPIRD), has been supporting value-adding food and beverage businesses to expand and create new jobs.

With our reputation for producing high quality produce combined with our close proximity to Asia, we are in a unique position to share our beautiful produce with our neighbouring markets.

Nearly 16,000 people are currently employed in food and beverage manufacturing in Western Australia, transforming primary produce into new consumer-ready products.

The food and beverage sector provides opportunities for growth and diversification of the State's economy and workforce, especially in regional communities.

Producing this guide has allowed DPIRD and the Denmark Chamber of Commerce to strengthen regional partnerships, and build a stronger agricultural produce ecosphere.



**Hon Alannah MacTiernan MLC**  
Minister for Regional Development and Agriculture and Food



## A taste of the Great Southern...

The Great Southern region is located on the south coast of Western Australia.

The total land area of 39,007 square kilometres represents approximately 1.5 per cent of the state's total area and contains a total of 27,800 square km of productive agricultural land. The region is made up of 11 local government authorities: Albany, Broomehill-Tambellup, Cranbrook, Denmark, Gnowangerup, Jerramungup, Katanning, Kent, Kojonup, Plantagenet and Woodanilling.

The Great Southern is rich with biodiversity; abundant wildflowers, wildlife, tall timber forests, rugged coastline and white sandy beaches, the inland plains and peaks of the Porongurup and Stirling Ranges. Add to that award-winning wineries, boutique food producers, iconic music and art festivals, it is a much-loved holiday destination and a truly unique part of the world.

Situated between 33 and 35 degrees latitude, the Great Southern's temperate climate is similar to that of the Mediterranean regions in the Northern Hemisphere. The coastal areas have higher rain fall than the inland which tends to be hotter and dryer.

The region is a significant beef, sheep and grain producer but is also renowned for award winning wines, fresh horticultural produce and a diverse range of wild caught and sustainably farmed seafoods with significant investment in the sector recently secured to boost production.

Set to become the home of Australia's biggest aquaculture development zone that is already producing premium ranges of seafood including mussels, abalone, rock and akoya oysters. Wild-caught fish such as Australian Salmon, sardines and a range of other species and freshwater marron add to the list of offerings. From the land, the Great Southern produces beef, Wagyu, poultry, pork, lamb and dairy products from cows sheep and goats. There are many honey producers, premium bakeries that use local grain, and the diversity of horticultural crops is endless with vegetables, olives, asparagus, berries, mushrooms, avocados, apples, stone fruit, bushfoods and more recently truffles.

Many products are made to value add to locally grown produce, such as baked goods, chocolates, cheese, ice cream, preserves and toffees. On the beverages side of things, there are many locally produced wines, beers and ales, ciders, whisky and gin.



## Great Southern produce at...

### Albany Boatshed Markets

The Albany Boatshed Markets feature local growers and producers of fresh and gourmet foods, and Great Southern wines. Meet the local producers, listen to live music and enjoy something to eat and drink in a family-friendly, relaxed atmosphere.

Sundays 9am - 1pm • Boatshed on Princess Royal Drive, Albany WA

 [www.albanyboatshedmarkets.com](http://www.albanyboatshedmarkets.com)

### Albany Farmers Market

Offering a huge range of local, seasonal, farm raised produce directly to the consumer, farmers from the Great Southern sell what they have grown, reared, caught or made. Albany Farmers Market adheres to its charter of fresh, local, farmer, with no dilution of bought in goods or craft.

(Established 2002)

Saturdays 8am - 12pm • Collie Street, Albany WA

 [www.albanyfarmersmarket.com.au](http://www.albanyfarmersmarket.com.au)  @albanyfarmersmarket

 @albany-farmers-market-western-australia

### Kwoorabup Community Markets

Kwoorabup Community Market offers seasonal fruit and vegetables, handmade wholefoods and gifts, delicious hot food for dine in or takeaway, garden inputs, local music and more.

Sundays 10am to 2pm

Golden Hill Steiner School, 222 Scotsdale Road, Denmark WA

 @kwoorabupcommunitymarkets  @kwoorabupcommunitymarkets

### Great Southern Wine Producers Association

Great Southern wines are produced in five subregions: Albany, Denmark, Frankland River, Mount Barker and Porongurup. All produce distinctive fine wines that benefit from cool climate viticulture in a clean and green environment.

 [www.greatsouthernwine.org.au](http://www.greatsouthernwine.org.au)  @greatsouthernwines@great\_southern\_wines

### Taste of Great Southern

Celebrating award winning wine, delicious fresh produce and the amazing flavours of the Great Southern. Taste Great Southern is an annual culinary event. With 20+ chefs including local stars, Perth talent and national celebrities, and 30+ not-to-be-missed culinary experiences, the festival features music, long lunches, degustations, premium pairings, cocktail events, seafood celebrations, community markets and events at popular locations.

18 - 28 March 2021  [www.tastegreatsouthern.com.au](http://www.tastegreatsouthern.com.au)

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# The importance of buying local

There are many benefits to buying locally grown food, and each person makes their choice for different reasons.

## Buying local means fresher and longer lasting food

Many people feel local food tastes better and lasts longer. The further food has to travel, the longer the time from picking, the less time it will last in your home until use.

## Buying local means you know where your food comes from

Buying local ensures that you receive quality products that you know have been grown, farmed, fished and processed in your region. This connects you to your food and allows you to choose healthier choices for yourself.

## Buying local creates a more resilient local economy

Buying local supports the local food and beverage industry and the wider regional economy as your dollars stay in the area and circulate around the community. This is especially true when local restaurants, grocers and supermarkets offer more locally produced food. Each food and beverage business uses local services such as mechanics, marketing experts, IT specialists, etc – spending locally helps the local and regional economy to survive.

## Buying local means more affordable produce

Buying local fruit and vegetables during the peak growing season means you are usually eating them at their best quality and when they are in abundance, lowering the purchase costs. Transport costs are also minimised so the produce is often more affordable.

## Buying local connects you to your community

Buying local allows you to get to know your regional retailers, farmers and local manufacturers who are producing your food and beverage products, connecting you to your community and allowing you to better understand how your food is produced.

## Buying local reduces global impacts

Buying local uses less energy, produces fewer emissions and potentially reduces packaging requirements. Reduced transport requirements for local sales lead to reduced food miles, which in turn decrease energy consumption and minimise impact on air quality. Investing in and preparing a new, diverse generation of farmers, food entrepreneurs and advocates is critical to ensuring our community continues to have access to healthy, locally grown and sustainably produced food.

## Buy West Eat Best

The State Government is committed to a buy local strategy, to build on Western Australia's reputation as a provider of safe, premium food and product into secure, diverse and high value markets.

In 2008, the Government established a trusted *State of Origin*, food and beverage labelling program, known as Buy West Eat Best, championed by industry and administered by Government. The criteria and compliance requirements for this voluntary membership program, ensures the integrity and assurance across the industry, that the licensee's product is grown, farmed or fished in Western Australia and processed and packaged right here.



# 888 Abalone

The 888 Abalone team are passionate about their product.

888 Abalone is a family owned business whose abalone farm is based in Bremer Bay, WA. Bremer Bay is located at the edge of an underwater canyon which carries the pristine waters of the Southern Ocean direct from the Antarctic. This cold, salt-rich, nutrient-filled water creates the perfect conditions for abalone farming, allowing the production of some of the finest quality Greenlip Abalone in Australia.

(Product Category: seafood/aquaculture)

## PRODUCT RANGE

- Frozen whole in-shell Greenlip Abalone
- Frozen abalone meat

## SALES INFORMATION

- Retail available
- Wholesale and export available:  
[www.ausab.com.au](http://www.ausab.com.au)
- Frozen product is in cardboard and sealed with plastic to protect product quality

## CERTIFICATIONS

- HACCP certified
- AQIS certified for export



## CONTACT DETAILS

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 (08) 9494 2503 or 0405 054 961

 [info@888abalone.com.au](mailto:info@888abalone.com.au)  [www.888abalone.com.au](http://www.888abalone.com.au)

# Albany Sardines

Albany Seafood is a family-owned business that has been operating for 17 years in Albany, Western Australia.

In 2019 after purchasing a sardine filleting machine from Sweden, the production of filleted sardine product commenced. Albany Seafood has teamed up with Fins Seafood to create Albany Sardines. Albany Sardines have been sustainably fished for over 50 years and are one of the most environmentally friendly forms of protein due to the method of capture. Packed full of the omega good oils, Albany Sardines truly are one of nature's true superfoods.

(Product Category: seafood/aquaculture)

## PRODUCT RANGE

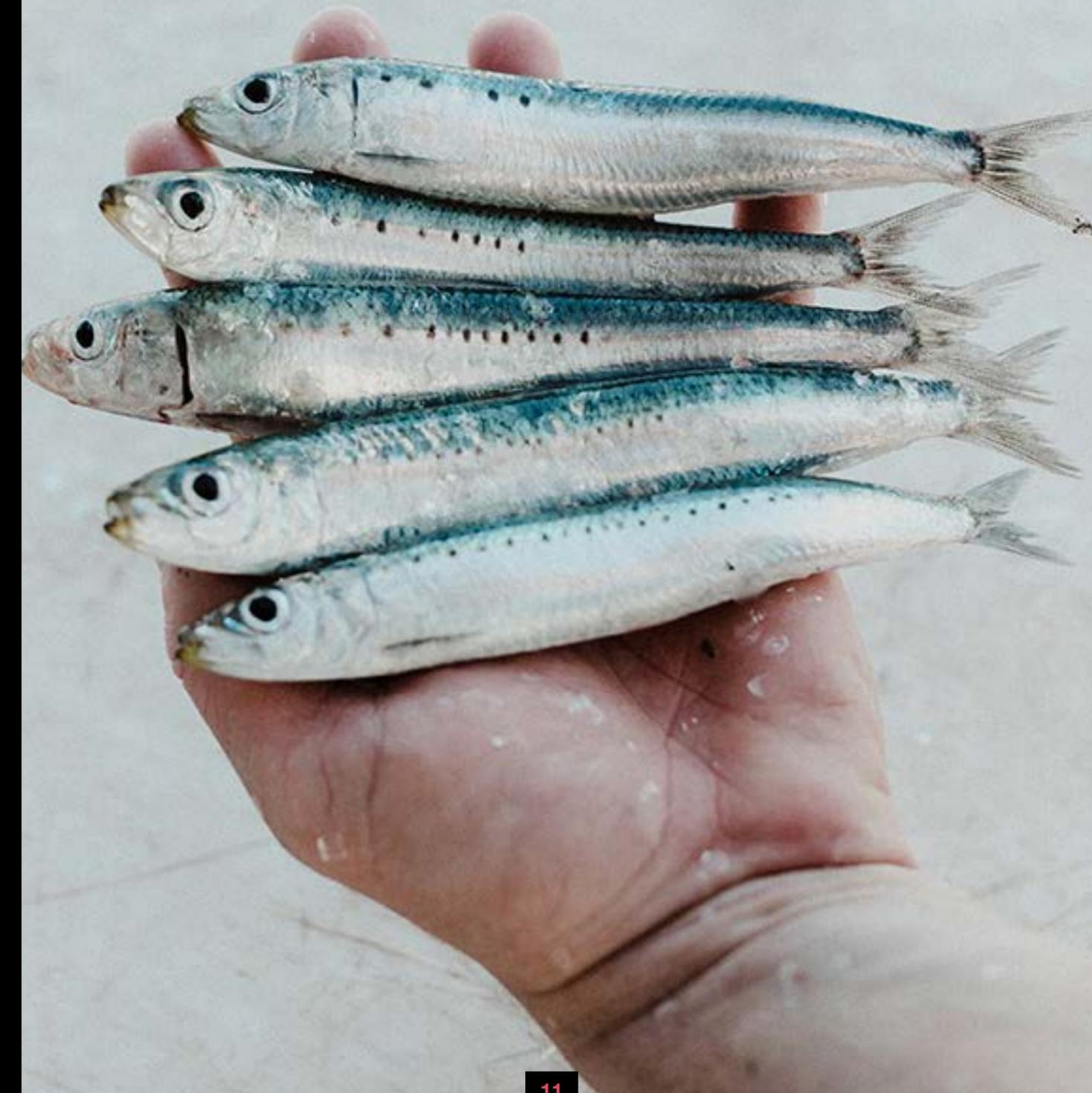
- Plain raw sardine fillet (200gm or 500gm)

## SALES INFORMATION

- Retail available [www.finsseafood.com.au](http://www.finsseafood.com.au)

## AWARDS

- Nominated for the Delicious Produce Awards 2020



## CONTACT DETAILS

 Bryn Westerberg

 Allerton Street GLEDHOW WA 6330

 (08) 9842 6511  [admin@albanyseafoods.com.au](mailto:admin@albanyseafoods.com.au)

 [www.albanyseafoods.com.au](http://www.albanyseafoods.com.au)  @albansardines



# Artisan Brewing

Artisan Brewing produces Belgian-inspired small-batch ales ranging from the traditional Belgian styles to exquisitely crafted experimental ales using locally sourced ingredients such as fruit, honey, coffee, spices, herbs, hops, and native ingredients.

Brian Fitzgerald (Australia's first Certified Cicerone®, certified BJCP beer judge, brewer since 2003) and his wife Julia settled in beautiful Denmark after years of international exploration and a fateful trip to Belgium in 2006. They now create multi award-winning vintage ales and barrel-aged beers designed to pair with fine food and enjoy with great friends - much like fine wine!

(Product Category: beverages)

## PRODUCT RANGE

- Belgian inspired ales
- Barrel-aged ales

## SALES INFORMATION

- Wholesale kegs and packaged products
- Special edition 750ml bottles
- Vintage ales for special events

## AWARDS

Multiple Awards and Trophies:

- Australia International Beer Awards
- Perth Royal Beer Awards
- Southwest Craft Beer of the Year Awards
- #1 Nano Brewery in WA on [untapped.com](http://untapped.com)



## CONTACT DETAILS

- 👤 Brian and Julia Fitzgerald
- 📍 DENMARK WA 6333
- ☎ (08) 9840 8445 ✉ [artisanbrewing@gmail.com](mailto:artisanbrewing@gmail.com)
- 🌐 [www.artisanbrewing.com.au](http://www.artisanbrewing.com.au)
- 📱 @artisanbrewingaustralia 📷 @artisanbrewing

# Bartholomeus Meadery

Family owned and operated honey business, Bartholomeus Meadery is a passionate team of people working to produce the best honey, mead and ice cream available.

Their hives are kept in the most pristine and natural bush land of Western Australia's south western corner and they search carefully in order to be able to provide varietal honeys - each its own unique flavour. Each hive is unpainted inside with no chemicals or antibiotics used and is placed away from any cultivated crops, ensuring the cleanest and purest unprocessed honey can be produced.

(Product Category: beverages and honey)

## PRODUCT RANGE

- Varietal honey - 8 - 10 different types
- Honey - 12 different types
- Mead - 5 different types
- Honey ice cream - 12 different types

## SALES INFORMATION

- Tasting room open 9:30am - 4:30pm, 7 days
- Wholesale available

## AWARDS

- Ranked #1 nano-brewery in WA
- Ranked #6 nano-brewery in Australia
- Ranked #26 out of over 500 breweries according to [www.untappd.com](http://www.untappd.com)



## CONTACT DETAILS

 Careena Kelly

 2620 South Coast Highway WILLIAM BAY WA 6333

 (08) 9840 9349  [info@honeywine.com.au](mailto:info@honeywine.com.au)

 [www.honeywine.com.au](http://www.honeywine.com.au)

 @bartholomeusmeadery  @bartholomeusmeadery

# Beck and Call Coffee

Beck and Call Coffee is a specialty coffee roaster, based in Albany, Western Australia. Wholesale suppliers of high quality, locally roasted coffee to cafes, restaurants and gourmet retailers, they also cater for coffee enthusiasts through their online store.

Recognised at international level, their coffee has won many awards, including gold medals at both the Australian International Coffee Awards and the Golden Bean. Beck and Call Coffee is also home to the Albany Barista Academy where experts provide barista training for wholesale partners, those wanting to hone their espresso making skills or seeking employment in the hospitality industry.

(Product Category: coffee)

## PRODUCT RANGE

- Roasted specialty coffee (250g bag, 1kg bag, 5kg drum)
- Red letter blend
- Sealegs blend
- Various single origins

## SALES INFORMATION

- Wholesale and direct sales available via website

## AWARDS

- Gold Medal - 2019 Australian International Coffee Awards
- Gold Medal - 2018 Golden Bean



## CONTACT DETAILS

 Kade Sims

 3/222 Chester Pass Road ALBANY WA

 0429 324 760  [hello@beckandcallcoffee.com.au](mailto:hello@beckandcallcoffee.com.au)

 [www.beckandcallcoffee.com.au](http://www.beckandcallcoffee.com.au)

 @beckandcallcoffee

 @beckandcallcoffee



# Beef Natural

Beef Natural's premium products are specifically selected from only the best quality cattle on the farm.

Raised as nature intended, these premium products are: - naturally lean and healthy - free from hormone growth promotants - antibiotic free - gluten free - no artificial colours or preservatives. Run by a young farming family with two small children, they believe that your family deserves the same premium products they know and love.

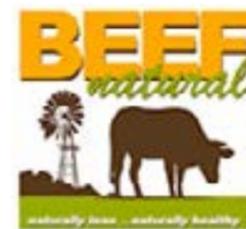
(Product Category: meat)

## PRODUCT RANGE

- High-end steak boxes
- Premium individual cuts
- Ribs
- Sausages
- Burgers
- Premium mince
- Gourmet packs
- Soup bones

## SALES INFORMATION

- Orders via email and website
- Available at Albany Boatshed Markets



## CONTACT DETAILS

 Sarah Hunter

 PO Box 649 MOUNT BARKER WA 6324

 0429 324 760  [beef@beefnatural.com.au](mailto:beef@beefnatural.com.au)

 [www.beefnatural.com.au](http://www.beefnatural.com.au)  @beefnatural

# Bevans (W.A.)

Bevans was founded in 1954 and has been under the same family management for over 50 years, specialised in catching salmon and herring.

A new processing factory built in 1996, was designed and built to meet stringent Australian Quarantine Inspection Services (AQIS) and Department of Primary Industry Export Standards for the processing, packing and storage of various seafood varieties for local and export markets. The core activities of Bevans (WA) are processing, packing and marketing local seafood to local and export markets.

(Product Category: seafood/aquaculture)

## PRODUCT RANGE

- Prawns & river prawns (200g - when available)
- Sardine fillets
- Crumbed sardine fillets
- Oysters
- Snapper
- Shark
- Mackerel (1kg)
- Herring (1kg)
- Fish Cakes
- Crumbed whiting
- Squid tubes
- Salt & pepper squid

## SALES INFORMATION

- Retail and wholesale available
- Operating hours 8am - 4pm, Monday - Friday, (closed 12pm - 1pm)
- All products packed in cardboard boxes and plastic bags

## CERTIFICATION

- AQIS export licence 2747 and operates to SQF2000 Reg. No 1527
- Food Operations certification



~BEVANS~

## CONTACT DETAILS

 John Bevan

 104 John Street MILPARA WA 6330

 (08) 9841 7780  [bevan4@inet.net.au](mailto:bevan4@inet.net.au)

 [www.bevans.net.au](http://www.bevans.net.au)  @Bevans-WA-Pty-Ltd

# Boston Brewing Co. & Willoughby Park Winery

You will find this one of a kind brewery situated between unpopulated scenic coastlines and untouched karri forests in Denmark, Western Australia.

The brewery itself is an 18 hectolitre system that was installed in November 2015 producing an extensive range of beers available in pack and on tap across WA.

The Willoughby Park wine range has been produced with the intention to create expressive wines that are a true representation of the Great Southern wine region. Their Iron Rock and Kalgan River ranges are hand-picked from the Kalgan River vineyard while the Willoughby Park range is selected from the most ideal locations in the Great Southern.

(Product Category: beverages)

## PRODUCT RANGE

- Beer Core Range - Afterglose (Raspberry Gose), Tingletop (Ginger Beer), Sharkeye (Stout), Devilslide (Red IPA), Boondie (Rye Pale Ale), The Right (Nut Brown Ale)
- Seasonal brews available throughout the year
- Wine Ironrock Range - Riesling, Chardonnay, Shiraz and Cabernet Sauvignon
- Wine Kalgan River Range - NV Sparkling, Riesling, Pinot Noir, Shiraz and Cabernet Sauvignon
- Wine Willoughby Park Range - Sauvignon Blanc, Riesling, Rose, Shiraz and Cabernet Sauvignon

## SALES INFORMATION

- Wholesale available [www.grapeandgrain.com.au](http://www.grapeandgrain.com.au)
- Willoughby Park Cellar Door Open 11am - 5pm, 7 days

## AWARDS

- 2020 Best European Ale - Afterglose. Royal Perth Beer Awards.
- 2020 Best Amber Dark Ale - Packaged - Devilslide. Royal Perth Beer Awards.
- 2020 Best Hybrid and Specialty Beer - Cherry Porter. Royal Perth Beer Awards.

## CONTACT DETAILS

 Glenn Daniel

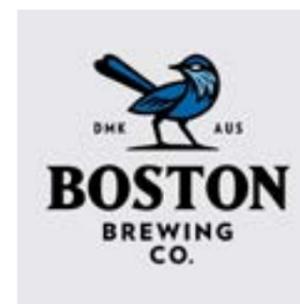
 678 South Coast Highway DENMARK WA 6333

 (08) 9848 1555  [glenn@bostonbrewing.com.au](mailto:glenn@bostonbrewing.com.au)

 [www.bostonbrewing.com.au](http://www.bostonbrewing.com.au) or [www.willoughbypark.com.au](http://www.willoughbypark.com.au)

 @bostonbrewingco or @willoughbypark

 @bostonbrewingco or @willoughbypark



# Bred Co.

Since 2016, with the help of their 28 year old sourdough mother, Bred Co have been making premium, slow fermented, naturally leavened, dark-baked sourdough.

With the goal in mind to re-establish a local grain economy, Bred Co is forging connections with local farmers. Milling fresh flour from a range of locally grown and heritage varieties, the grain is transformed into artisan breads, viennoiserie and other goods.

(Product Category: bread/grain)

## PRODUCT RANGE

- Fresh milled local flours
- Naturally leavened sourdough breads: baguettes, batards and miche
- Handmade artisanal viennoiserie: croissants, danish, pain au chocolat and more
- Pastries
- Sweets
- Sandwiches
- Gluten free bread

## SALES INFORMATION

- Shop Opening Hours  
6:30am – 4:00pm
- Farmers Market's,  
Saturday on Collie  
Street. 8:00am –  
12:00pm
- Wholesale available via  
email



## CONTACT DETAILS

 Sam Dawson

 Shop 1/15-17 Albany Highway ALBANY WA 6330

 [admin@bredco.com.au](mailto:admin@bredco.com.au)

 [www.breadco.com.au](http://www.breadco.com.au)  @breadco

# Bunn Wine

The Bunn family have been connected to the land for generations and their farming philosophy has always been to use natural farming methods with a focus on environmental responsibility.

Emigrating from Shrewsbury in the United Kingdom to Albany WA in the late 1960s, Irene and Richard Bunn planted wine grape varieties to suit the local cool climate of the Great Southern wine growing region.

In 1997 Cabernet Sauvignon was planted followed in 1998 by Shiraz vines. In 2017, a block of Riesling was planted to meet the demand for a white wine in the Bunn Wine range. Seeking to produce iconic wines, the expertise of talented winemaker David McNamara was engaged until the 2008 vintage to produce preservative free, natural wines from biodynamically grown fruit.

Bunn's Vineyard consistently produces premium quality Shiraz and Cabernet Sauvignon fruit using biodynamic viticulture to create authentic wines using natural wild yeast with no preservative.

Bunn Wine is unique, individual, complex and truly reflects the terroir.

(Product Category: beverages)

## PRODUCT RANGE

- Preservative free wines
- Cabernet
- Shiraz

## SALES INFORMATION

- Retail and wholesale available



**BUNN**  
VINEYARD

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## CONTACT DETAILS

 Irene Bunn

 Albany Highway ALBANY WA 6330

 0438 963 938  [admin@bunnwine.com.au](mailto:admin@bunnwine.com.au)

 [www.bunnwine.com.au](http://www.bunnwine.com.au)

# Castelli Estate

The Castelli's dream of a family-owned winery became a reality in 2004 with the purchase of Castelli Estate.

As they had always loved Denmark, when they found the idyllic property on the slopes of Mt Shadforth, with its existing vineyard and half-built winery, the deal was done – and the family opened the doors within 6-months. It wasn't long before they started their own label and swiftly achieved success, acclaim and a reputation as the WA brand to 'keep an eye on'.

Thanks to the time spent putting together a dedicated winemaking team with extensive experience at inception, the Castelli Estate brand has never been stronger. With a range of over 30 wines, 500-tonne winery, a wide network of growers and operations in both Perth and Denmark, the Castelli name is set to be around for a long time to come.

(Product Category: beverages)

## PRODUCT RANGE

- See website for full range

## SALES INFORMATION

- Cellar Door Denmark Open 11am - 4pm, Wednesday - Sunday
- Export available via email

## AWARDS

- Il Liris Chardonnay received the highest points by James Halliday
- The entire range, through from the entry level to the premium wines, have taken out countless awards, medals and trophies, and have received critical acclaim from Australia's top wine journalists including Ray Jordan's 'Most Promising Producer' and the coveted James Halliday ratings; '\*\*\*\*\*5 Star Winery' & 'Best by Region'



## CONTACT DETAILS

 Ana Fiore

 112 North Lake Road MYAREE WA 6154

(08) 9364 0400  [ana@castelligroup.com.au](mailto:ana@castelligroup.com.au) or [castelliestate@castelligroup.com.au](mailto:castelliestate@castelligroup.com.au)

 [www.castelliestate.com.au](http://www.castelliestate.com.au)  @CastelliEstate

 @castelliestate  @castelliestate

# Cherry Boots

Cherry Boots is a family owned and run business established 14 years ago located in Gledhow, Albany WA.

Their vision was to plant stone fruit and olive trees and become as self-sufficient as possible, and that is where Cherry Boots Albany began.

With their dreams becoming reality, they have been able to turn the fruit they have grown into delicious preserves, chutneys and sauces and very tasty olives and olive oil in their own industrial kitchen.

The rich soil in the area enables them to produce an abundance of fruit bursting with flavour. All products are spray free and preservatives free. Cherry Boots hope you enjoy the products as much as they enjoying making them.

(Product Category: horticulture value-add)

## PRODUCT RANGE

- Preserves
- Chutneys
- Sauces
- Olive oil
- Olives

## SALES INFORMATION

- Wholesale available
- All products are packaged in glass jars



## CONTACT DETAILS

 Carmen Burgess

 PO Box 351 ALBANY WA 6330

 [cherrybootsalbany@y7mail.com](mailto:cherrybootsalbany@y7mail.com)

 [www.farmhousedirect.com.au/cherrybootsalbany](http://www.farmhousedirect.com.au/cherrybootsalbany)

 @cherrybootsalbany  @cherrybootsalbany

# Chickens Down South

(Redmond West Farm)

Chickens Down South are passionate about chickens and eggs and offer free-range pastured eggs as well as organically grown horticultural produce.

Based in Redmond WA, this family business are focused on ensuring consumers have the opportunity to purchase fresh vegetables, herbs, seasonal produce boxes and of course pastured eggs.

(Product Category: eggs, horticulture fresh)

## PRODUCT RANGE

- Genuinely free range eggs
- Seasonal produce boxes
- Vegetables
- Herbs

## SALES INFORMATION

- Direct sales by appointment
- Retail available
- Compostable and recycled packaging



## CONTACT DETAILS

 Karen Trom-Wright

 PO Box 257 DENMARK WA 6333

 0421 784 147  [karentroll@hotmail.com](mailto:karentroll@hotmail.com)

 [www.kwoorabupcommunitymarkets.com.au/shop/](http://www.kwoorabupcommunitymarkets.com.au/shop/)

 @ChickensdownSouth

# Dark Side Chocolates

John Wade had been a successful winemaker for 40 years before venturing into the glorious medium of fine cacao chocolate with his company Dark Side Chocolates.

Dark Side Chocolates uses fresh local ingredients wherever possible including produce from Bartholemew's Meadery, Bannister Downs Dairy, The Bushfood Factory (Flavours of Oz) and Marvick Native Farms.

John relates the art of winemaking to that of chocolate making, "It is the selection of excellent raw materials; the balancing of flavours; flavour compatibility, along with the recognition of inherent structural combinations. We are in an excellent position to create chocolates that express the terroir and regional tastes of the Australian bush." Dark Side Chocolates uses only high quality Swiss couverture, with cacao beans sourced from sustainable cacao plantations around the world. The main couverture used is a single origin Criollo from Venezuela - a relatively rare and premium strain of cacao.

(Product Category: chocolate & confectionery, bush foods)

## PRODUCT RANGE

- Chocolate Vegan (dairy-free and gluten free)
- Chocolate Blocks (Bush Flavours)
- Chocolate Boxes (Bush Flavours)

## SALES INFORMATION

- Opening hours listed on website (seasonal)
- Packaged in recycled cardboard boxes with plastic wrapping



## CONTACT DETAILS

 John Wade

 1/19 South Coast Highway DENMARK WA 6333

 0407 984 820  [john@darksidechocolates.com.au](mailto:john@darksidechocolates.com.au)

 [www.darksidechocolates.com.au](http://www.darksidechocolates.com.au)

 @darksidechocolates  @dark\_side\_chocolates



# Dellendale Creamery

The Dellendale Creamery passion is to produce and enjoy firmer alpine-style cheeses.

Respecting the heritage guidelines of traditional recipes, they inject their own style, inspired from the milk and surrounds of Denmark WA.

Their unique incorporation of Australian flavours, adding native herbs and spices to the cheese through infused washes and sometimes as a flavour bomb inside the cheese creates not to be missed taste sensations. While staples of the Australian diet are also catered for with fresh cheese dips, classic soft white-moulds and semi-firm Shadforth Tilsit and Churchill Rd Raclette.

(Product Category: bush foods, dairy)



## CONTACT DETAILS

-  Chris Vogel
-  PO Box 292 DENMARK WA 6333
-  (08) 9840 9277
-  [info@dellendale.com.au](mailto:info@dellendale.com.au)
-  [www.dellendale.com.au](http://www.dellendale.com.au)
-  @dellendalecreamery
-  @dellendalecreamery

## PRODUCT RANGE

### White mould cheeses

- Ocean Brie
- Camembert
- Triple Cream Brie
- Outback Brie
- Semi-firm cheeses
- Shadforth Tilsit
- Churchill Rd Raclette
- Nullaki
- Torndirrup Appenzelle
- Torndirrup Native Herb
- Somerset Hill Cheddar

### Hard - cooked raw cheese

- Peaceful Bay Gruyere (Nullaki and Torndirrup Native Herb incorporate bushfood ingredients)

## SALES INFORMATION

- Stockist available on website
- Retail & bulk supplies in WA  
[www.crumpagencies.com.au](http://www.crumpagencies.com.au)

## AWARDS

- Most Successful Best Small Cheese Maker - Perth Royal Dairy Awards 2017, 2018, 2019
- Torndirrup Appenzelle - Champion Semi Hard & Eye Cheese, Australian Grand Dairy Awards 2019
- Torndirrup Native Herb - Champion Flavoured Cheese, Australian Grand Dairy Awards 2019
- Finalist Flavoured Cheese - Australian Grand Dairy Awards 2020
- Champion Cheese - DIAA WA Dairy Product Competition 2019
- Nullaki - Champion Cheese, Perth Royal Dairy Awards 2019

## CERTIFICATIONS



# Denmark Chocolate Company & Swiss Annie's Fine Chocolates

Taking a serious approach to the production of fine chocolates, the Denmark Chocolate Company chocolatiers strive to bring you many traditional favourites as well as some unusual cutting edge flavours to tease your palate.

Carrying a range of handmade chocolates, fine wines and liquors, chocolate sauces, chocolate bars and gift items, the Denmark Chocolate Company is also a place for those seeking a chocolate experience to remember. Their unique chocolate lounge is a place to experience pairing a chocolate type with a Port or Liqueur and visitors can learn about the dramatic history of chocolate following the timeline through their lush and colourful cottage gardens.

(Product Category: chocolate & confectionery)

## PRODUCT RANGE

- Handmade chocolates
- Fine wines & liqueurs
- Cakes & Coffee
- Ice cream Sundaes
- Wide range of chocolate related giftware

## SALES INFORMATION

- Opening hours listed on website (seasonal)



## CONTACT DETAILS

 Chris Grain

 PO Box 709 DENMARK WA 6333

 (08) 9840 9708  [info@denmarkchocolate.com.au](mailto:info@denmarkchocolate.com.au)

 [www.denmarkchocolate.com.au](http://www.denmarkchocolate.com.au)

# Denmark Farmhouse Cheese & Duckett's Mill Wines

A small, family-owned and operated cheese making business, Denmark Farmhouse Cheese started in 2004.

Using locally produced dairy, all cheeses and gelatos are made by hand on-site. The small vineyard produces up to 9 varieties of wine that are fermented and bottled by well awarded Denmark winemaker, James Kellie.

Retailing from their farm gate shop just outside Denmark WA, they provide a great selection of delicious locally sourced and made products including fudges, chocolates and preserves, as well as their own range of beef and pork.

(Product Category: beverages, chocolate & confectionery, dairy, horticulture value-add, meat)

## PRODUCT RANGE

- Cheese
- Wines & fortified wines
- Homemade fudge & chocolates
- Homemade preserves
- Local meats (beef & pork)

## SALES INFORMATION

- Open 10am - 5pm, 7 days
- Cheese and meats are cryovac sealed and shipped in reusable and compostable wool packaging

## AWARDS

- Dairy Industry of Australia Awards - Gold and Silver Medals for many of our cheeses



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## CONTACT DETAILS

 Annette Stock

 2019 Scotsdale Road KORDABUP WA 6333

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 [www.duckettmillwines.com.au](http://www.duckettmillwines.com.au)

 @duckettmill  @denmark.farmhousecheese

# Denmark Good Food Factory

Their passion for the food industry has led to the creation of many brands – the Toffee Factory confectionery, A Bit on the Side sauces & preserves, and Elephants Rock Cider.

Earning many industry awards across their product range to gain credibility and increase awareness. Consistently high standards, value for money and exceedingly good follow up customer service has secured them a solid place in the industry, boasting around 200 retail outlets around Australia as well as export trade to Hong Kong, Taiwan & Singapore. While wholesale is an important side to the business, the 2003 launch of their outlet in Denmark WA has opened up many new avenues with customers able to watch the gooey goodies and gourmet lines being made on premise and of course taste all the samples.

Elephants Rock Cider Company is made in Denmark time, but worth the wait. The light fresh crisp taste has been created from Great Southern fruits, making an easy-drinking alternative for a long cool refreshing drink.

(Product Category: beverage, chocolate & confectionery, horticulture value-add)

## PRODUCT RANGE

- Handmade confectionery
- Gourmet sauces & preserves
- Elephants Rocks Cider

## SALES INFORMATION

- Open 10am to 4pm, 7 days
- Wholesale available direct or
- Hunters & Selectors [www.huntersandselectors.com.au](http://www.huntersandselectors.com.au)
- The Grocer [www.thegrocer.com.au](http://www.thegrocer.com.au)

## AWARDS

- Numerous awards across many sectors



## CONTACT DETAILS

👤 Gill Atkinson

📍 2927 South Coast highway WILLIAM BAY WA 6333

☎ (08) 9840 9900 ✉ [jjs\\_caterers@bigpond.com](mailto:jjs_caterers@bigpond.com)

🌐 [www.denmarkgoodfoodfactory.com.au](http://www.denmarkgoodfoodfactory.com.au)

# Denmark Grass Fed Lamb

Using regenerative farming practices, Denmark Grass Fed Lamb maximise land use whilst producing a high quality fresh food product.

More than 40 years of farming experience and holistic food production has led to the development of a range of goods that capture this ethos.

They take pride in the quality of their fresh product which is highly sought after, used in regional restaurants as well as featuring in the Taste Great Southern Festival by celebrity chefs - Silas Masih, Adam Liaw, Justine Schofield and Anna Gare.

(Product Category: meat, horticulture fresh)

## PRODUCT RANGE

- Seasonal fresh lamb
- Seasonal fresh beef
- Seasonal fresh heirloom vegetables & herbs

## SALES INFORMATION

- Farm gate sales
- Online sales available
- Kwoorabup Market Sundays 10am - 2pm
- Meat is sealed in cryovac



## CONTACT DETAILS

 Samadi and Malcolm Batt

 439 Harewood Road SCOTSDALE WA 6333

 0432 564 394  [denmarkgrassfedlamb@gmail.com](mailto:denmarkgrassfedlamb@gmail.com)

 [www.denmarkgrassfedlamb.com.au](http://www.denmarkgrassfedlamb.com.au)

 @denmarkgrassfedlamb

# Denmark Heritage Cider Co.

From branch to bottle.

Denmark Heritage Cider Co simply use 100% freshly harvested cider apples. No reject eating apples. No fruit concentrates. No additives.

Using their own traditional heritage cider apples and natural yeast ferments they provide a unique range of still and sparkling ciders adhering to their belief in traditional, natural and simple products.

Refreshingly traditional. Unfiltered. Natural. Local.

(Product Category: beverages, horticulture value-add)

## PRODUCT RANGE

- Apple cider vinegar
- Traditional still ciders (Scrumpy)
- Traditional sparkling ciders
- Farmhouse (fruit) wines

## SALES INFORMATION

- Retail and Wholesale available
- Open for tasting check website for seasonal hours
- Stockists available on website

## AWARDS

- Multiple national cider awards



## CONTACT DETAILS

👤 Stuart Douglass

📍 218 Glenrowan Road SCOTSDALE WA 6333

☎ 0407 232 649 ✉ [heritage.cider@gmail.com](mailto:heritage.cider@gmail.com)

🌐 [www.realcider.net](http://www.realcider.net)

📘 @WArealcider 📷 @warealcider

# Denmark Honey

Denmark Honey is raw and wild! Their happy and healthy bees produce honey from the seasonal flowering plants in the Southern forests of Western Australia.

They extract honey the old-fashioned way: uncapping, spinning and filtering using gravity. It's slow and tedious but the result is healthy great-tasting raw honey.

(Product Category: honey)

## PRODUCT RANGE

- Raw honey

## SALES INFORMATION

- Retail available
- Individual orders by appointment



## CONTACT DETAILS

👤 Belinda and Peter Dufall

📍 PO Box 321 DENMARK WA 6333

☎ 0427 850 770 ✉ [denmarkhoney1@gmail.com](mailto:denmarkhoney1@gmail.com)

📱 @denmarkhoney



# Elixir Honey

What started out 20 years ago as a family hive in the family garden has now grown into a sizable business of seasonal and single provenance honey.

Elixir Honey tastes so good as it is treated gently and not blended. People of all ages taste the difference and become loyal fans.

The bees brought Elixir Honey to the beautiful country town of Denmark WA where life is even sweeter. Western Australia, a pristine environment due to its vast and relatively isolated position, as well as unique diverse floral base enables the harvesting of amazing honey year round. At Elixir, we value the good health of our customers, our bees and our planet.

(Product Category: honey)

## PRODUCT RANGE

- Seasonal raw or gently warmed honey
- Single provenance honey
  - Marri
  - Jarrah
  - Wildflower
  - Banksia
  - Hakea

## SALES INFORMATION

- Sales online
- Retail for WA available [www.thegrocer.com.au/retail-stockists/](http://www.thegrocer.com.au/retail-stockists/)
- Direct export available



## CONTACT DETAILS

 Glen and Romee Surtees

 82 Mt Lindsay Road DENMARK WA 6333

 0439 923 134  [sales@elixirrawhoney.com.au](mailto:sales@elixirrawhoney.com.au)

 [www.elixirrawhoney.com.au](http://www.elixirrawhoney.com.au)

 @elixirhoney

# Estate 807 Winery

Estate 807 is a small family winery in the scenic Scotsdale Valley 8 km outside the townsite of Denmark WA.

The scenic vineyard is approximately 4.2 hectares, comprising various Pinot Noir varieties, Chardonnay and Sauvignon Blanc. The vineyard has perfect terroir for cool-climate wines. Soils are karri-loam and there is a microclimate within the valley that has cool nights and long warm days, which creates the perfect conditions for the slow ripening of the fruit.

(Product Category: beverage)

## PRODUCT RANGE

- Pinot Noir varieties
- Chardonnay
- Sauvignon Blanc

## SALES INFORMATION

- Open 11am - 3pm,  
Thursday - Sunday

## AWARDS

- 2012 & 2014 Great Southern Riesling -  
Top 100 Wines James Halliday



## CONTACT DETAILS

👤 Ola Tylestam

📍 807 Scotsdale Road DENMARK WA 6333

☎ (08) 9840 9027 ✉ [info@estate807.com.au](mailto:info@estate807.com.au)

🌐 [www.estate807.com.au](http://www.estate807.com.au)

# Flavours of Oz

Flavours of Oz is an extensive and unique gourmet product range of high quality created mainly with home-grown Australian native fruits and spices also called bush tucker.

From their beginning in 2006, Flavours of Oz have been dedicated to excellence, with emphasis on creating and producing products with an authentic Australian taste. They have the privilege to claim that our products are truly Australian.

All Flavours of Oz products are produced at the Bushfood Factory close to Albany WA. More than 20 different species of Australian native bush food plants are commercially grown on site. Flavours of Oz is an Australian owned and operated business and a registered trademark.

(Product Category: bush foods)

## PRODUCT RANGE

- Fresh, frozen, dried and ground bushfood
- Lemon myrtle
- Cinnamon myrtle
- Aniseed myrtle
- Strawberry gum leaves
- Muntries
- Bushtucker macadamia dukka
- Bushtucker native food spices tasting gift box
- Bushtucker flavoured teas

## SALES INFORMATION

- Online Sales available via [www.bushfood.biz](http://www.bushfood.biz)
- Buy direct via website



## CONTACT DETAILS

👤 Claudia Form

📍 233 Piggott Martin Road LOWLANDS WA 6330

☎ 0429 678 676 ✉ [info@flavoursofoz.com.au](mailto:info@flavoursofoz.com.au)

🌐 [www.flavoursofoz.com.au](http://www.flavoursofoz.com.au)

# Forest Edge Farm

Forest Edge Farm is a family enterprise at Forest Hill, just outside Mt Barker WA.

This area is well known for its high quality fruit and other produce, and by using permaculture design principles, mineral fertilisers and natural inputs to enhance the productivity of the well-drained fertile soil, this family owned olive grove maintains sustainable land use. The grove is protected by native tree plantings, irrigated with water from catchment-fed dams and fully mulched to conserve water use. No chemicals have been used since the property was first cleared in the 1960's.

The hand harvested olives are pressed within 24 hours of harvest creating award winning, premium extra virgin olive oil.

(Product Category: horticulture value-add)

## PRODUCT RANGE

- Extra Virgin Olive Oil
  - Bottles (250ml, 500ml & 750ml)
  - Casks (2, 4 & 10 litre)
  - 20 litre refill bulk olive oil
- Table olives
- 380g buckets olives

## SALES INFORMATION

- Direct sales available

## CERTIFICATION

- HACCP

## AWARDS

- Best WA EVOO 2005
- Gold Medal New York International Olive Oil Awards
- Premiere Medal in Japan - above gold in the Japan International Olive Oil Awards
- Featured In Marco Oreggia's (International Olive Oil Judge) book of the Worlds best Extra Virgin Olive Oils in the World for 7 years
- 2019 Harvest Silver Medal



## CONTACT DETAILS

 Anne and Jim Price

 874 Boyup Road Forest Hill MOUNT BARKER WA 6324

 (08) 9851 1066  [forestedgefarm@westnet.com.au](mailto:forestedgefarm@westnet.com.au)

 [www.forestedgefarm.com.au](http://www.forestedgefarm.com.au)

# Forest Hill Wines

Forest Hill Vineyard near Denmark has a unique place in the history of Western Australia's wine industry, being the first cool climate vineyard planted in the state.

Following extensive research throughout the south west by the then Department of Agriculture, a two-hectare vineyard was planted in 1965. Fifty years on, Forest Hill is family owned and run. Wines are crafted in the Denmark winery with grapes sourced from the old vines. The wines reflect the site, the season and the people that nurture them.

(Product Category: beverages)

## PRODUCT RANGE

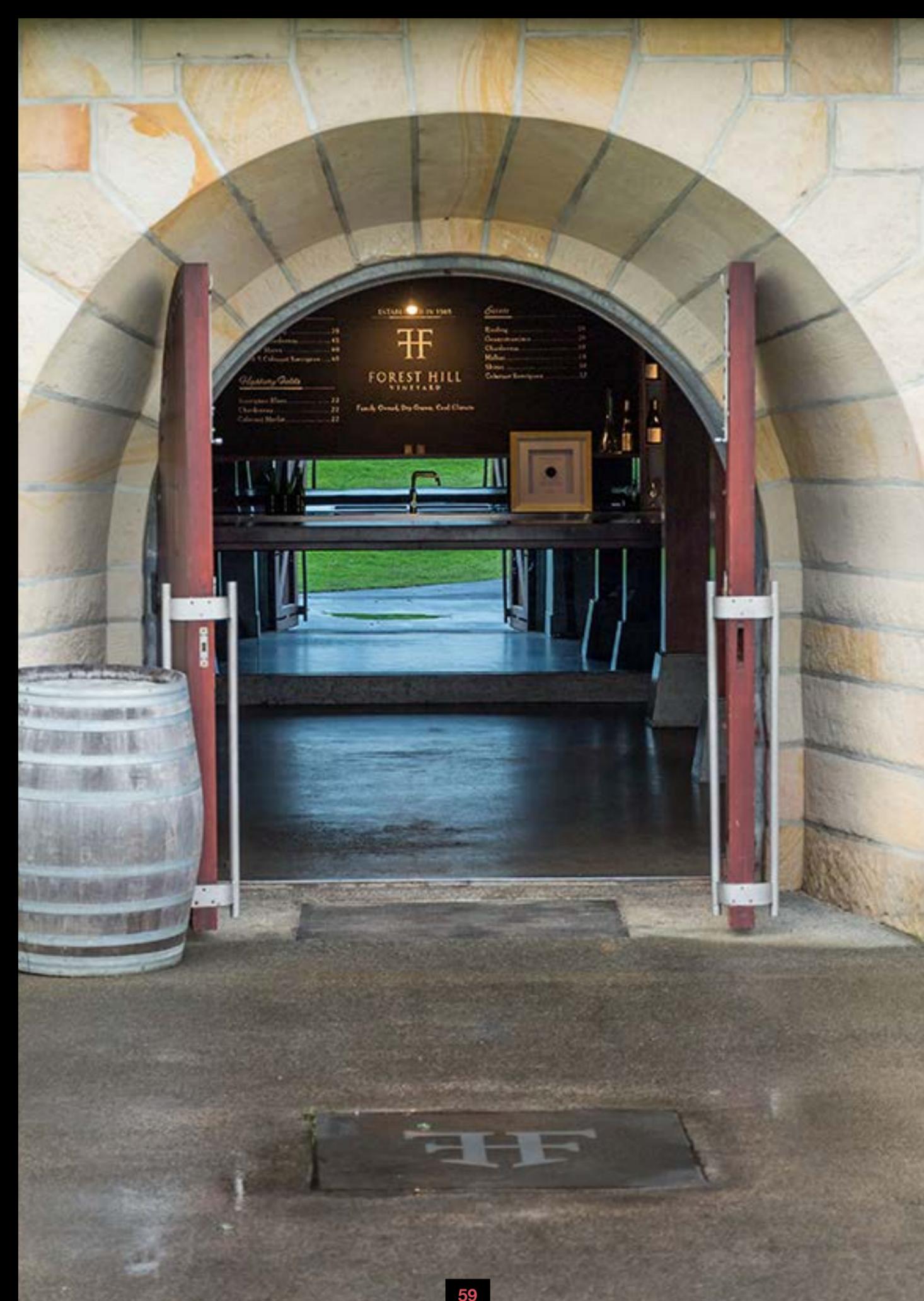
- See website for full range

## SALES INFORMATION

- Wholesale available via <https://www.samsmith.com>
- Cellar Door 10:30am - 5:00pm, Thursday - Sunday
- Export available via [info@foresthillwines.com.au](mailto:info@foresthillwines.com.au)

## AWARDS

- 5 Red Star Rated Winery by James Halliday
- 2017 Block 9 Shiraz - Perth Wine Show  
2018 Trophy for Best Western Australian Dry Red Wine



## CONTACT DETAILS



 Pete Dingey

 1564 South Coast Highway DENMARK WA 6333

 (08) 9848 2399 or 0432 993 076

 [cellardoor@foresthillwines.com.au](mailto:cellardoor@foresthillwines.com.au)

 [www.foresthillwines.com.au](http://www.foresthillwines.com.au)

 @foresthillwines  @foresthillwines

# Freehand Natural Wines

Freehand is an eco agri business committed to producing organic/biodynamic, small batch, hand crafted, natural wine.

Matt and Danni grow all of the grapes in their 15 acre vineyard, located 20km west of Mount Barker in Forest Hill. Biodynamic since 2007, the first Freehand wines were produced in 2010. Since then Freehand has continued to develop its range to include barrel aged reds, interesting fruit driven skin contact whites, three styles of Pet Nat (a naturally sparkling wine) and a white and ruby port. Reverting back to old world winemaking styles, using traditional winemaking techniques, no filtration and fining or sulfur added.

(Product Category: beverages)

## PRODUCT RANGE

- See website for full range

## SALES INFORMATION

- Retail and wholesale available
- Full stockist list available via website

## AWARDS

- Top 50 Young Gun of Wine 2019



## CONTACT DETAILS

👤 Matt Eastwell and Danni Paviour-Smith

📍 3053 Scotsdale Road DENMARK WA 6333

☎ 0410 161 221 ✉ [matt@freehandwine.com.au](mailto:matt@freehandwine.com.au)

🌐 [www.freehandwine.com.au](http://www.freehandwine.com.au)

📘 @freehandwine 📷 @freehandwine

# Futari Wagyu

Futari means 'two people' or 'a couple' and to 'share' in Japanese and reflects the roots of the Fullblood Wagyu cattle raised by the renowned Irongate stud operation in the unique and pristine environment near Two Peoples Bay in WA.

Futari's mission is to bring premium Wagyu beef to niche clients domestically and in export markets across Asia and the Middle East.

The Irongate stud is a family owned business that started with an investment in a modest herd of 40 Fullblood Japanese Black Wagyu breeders and one bull of the best Wagyu genetics available at the time.

With a strong focus on the development of superior genetic traits, the herd built and is now one of the finest quality fullblood herds in Australia. Modern genetic data collection methods combined with a focus on traditional Japanese Wagyu rearing techniques, produce genetic outcomes of the highest integrity. These elements all translate into one of the finest eating experiences possible.

(Product Category: meat)



## CONTACT DETAILS

 Peter Gilmour

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 0419 444 799  [peter@irongatewagyu.com](mailto:peter@irongatewagyu.com)

 [www.futariwagyu.com](http://www.futariwagyu.com)

 @FutariWagyu  @FutariWagyu

## PRODUCT RANGE

- Fullblood Wagyu Beef
  - Bolar blade (steak or roast)
  - Brisket (slow cook)
  - Chuck rib meat (steak or roast)
  - Chuck roll
  - Chuck tail flap (bbq cut)
  - Chuck tender (slow cook)
  - Cube roll (scotch/rib eye)
  - Eye round (slow cook)
  - Flank Steak (bavette)
  - Flap meat (bbq cut)
  - Inside skirt (stirfry/fajita)
  - Karubi plate (navel end brisket)
  - Knuckle (slow cook)
  - Outside flat
  - Oyster Blade
  - Rostbiff (rump with cap removed)
  - Short rib meat
  - Striploin (porterhouse/sirloin)
  - Thick skirt
  - Topside (slow cook)

## SALES INFORMATION

- Export, wholesale and direct sales available via website

## CERTIFICATION

- HACCP



## AWARDS

- Australian Wagyu Association Branded Beef Awards 2016 - Gold Medal
- Grand Champion 2019 - 2 x Gold Medals
- Delicious Food Awards - WA Gold Medal

# Galafrey Wines

Galafrey Wines is a family-owned winery, established in 1977, under the management of mother and daughter team, Linda and Kim Tyrer.

Together with Kim's husband Nigel Rowe, they are keeping up the tradition and maintaining a hands-on approach to all aspects of the business. Galafrey Wines unique Dry Grown vineyard is twelve hectares consisting of Chardonnay, Riesling, Cabernet Sauvignon, Shiraz, Cabernet Franc, Pinot Noir and Merlot Grapes. They also grow Muller-Thurgau, a unique white grape variety that produces a light, flavourful, fruity grape that's low in acid. Galafrey Wines' philosophy is to strive for excellence in producing small parcels of distinctive and consistently exceptional wines through commitment to producing fruit of the highest quality which they believe is the key to great winemaking.

(Product Category: beverages)

## PRODUCT RANGE

- See website for full range

## SALES INFORMATION

- Cellar Door Open 10am-5pm, 7 days
- Winter Hours 10am-5pm, Friday - Monday
- Export available

## CERTIFICATION

- Export accredited

## AWARDS

- 2018 Riesling Top 20 in Australia
- 3 gold medals for the last 4 vintages
- CEO & Winemaker Kim Tyrer
- Top 50 young gun winemakers in Australia 3 years in a row
- Leading female winemaker in the region



## CONTACT DETAILS

 Kym Tyrer

 432 Quangellup Road MT BARKER WA 6324

 (08) 9851 2022  [info@galafreywines.com.au](mailto:info@galafreywines.com.au)

 [www.galafreywines.com.au](http://www.galafreywines.com.au)

 @GALAFREYWINES  @galafreywines

# Gilbert Wines

Gilberts is a family run, fourth generation farming property in Kendenup to the north of Mt Barker WA.

The rustic, renovated, old apple packing shed cellar door with stunning views of the Porongurup National Park is a reminder of the first two generations of Gilberts who planted apple orchards, the next two generations focused on vineyards. Well known for producing world class wines, Gilberts specialises in Riesling, Chardonnay, Shiraz and Cabernet Sauvignon from our cool climate estate vineyard.

(Product Category: beverages)

## PRODUCT RANGE

- See website for full range

## SALES INFORMATION

- Cellar Door Open 10am to 5pm, Friday to Monday or by appointment
- Full stockist available on website
- Export and direct sales available

## CERTIFICATION

- Export accredited

## AWARDS

- Riesling Gold medals - Perth Royal Wine Show, Australian & New Zealand Boutique Wine Show, Australian Small Winemakers Show, West Australian Boutique Wine Show, WineState, Winewise Small Vigneron Awards
- Alira - Gold Medal at the Canberra International Riesling Challenge
- 3 Lads Cabernet 2015 - 3 Golds - West Australian Wine Show, Australian Small Winemakers Show and Top Gold in its class at the National Wine Show of Australia
- High reviews - 95 points for Riesling, Reserve Shiraz
- 94 points JMG Cabernet Shiraz and the Estate Hand Picked Chardonnay from James Halliday.



## CONTACT DETAILS

 Clinton Gilbert

 30138 Albany Highway KENDENUP WA 6323

 1800 708 1100  [gilberts@agn.net.au](mailto:gilberts@agn.net.au)

 [www.gilbertwines.com.au](http://www.gilbertwines.com.au)

 @GilbertsInYourGlass  @gilbert\_wines\_3devils

 @3devilz



# Gledhow Organics

Gledhow Organics is a family-owned business certified for organic vegetable production since 2013.

The property 7 km west of Albany WA is certified with NASAA for mixed vegetables and they currently produce potatoes, green beans, pumpkins, corn and tomatoes of exceptional quality. Availability of our current product lines occur during summer and autumn.

Gledhow Organics is a steadily growing business. Each year sees new systems and new varieties. It's fun and exciting being a part of this dynamic, living thing.

(Product Category: horticulture fresh)

## PRODUCT RANGE

- Pumpkins
- Watermelon
- Rockmelon
- Capsicums
- Round & Roma tomatoes
- Cucumbers
- Beans
- Zucchini's

## SALES INFORMATION

- Retail and wholesale available

## CERTIFICATION

- NASAA certification number 6346



**Gledhow**  
**Organics**  
ph 0427812217

## CONTACT DETAILS

 Kim Brooksbank

 42 Frederick Street GLEDHOW WA 6330

 [gledhoworganics@westnet.com.au](mailto:gledhoworganics@westnet.com.au)

 [www.gledhoworganics.blogspot.com/](http://www.gledhoworganics.blogspot.com/)

# Gloria Dieu Apricot Orchard and Dorper Lamb

Gloria Dieu Farm is family owned and operated producing premium fresh and dried apricots and grass fed prime lamb.

Production is commercial in scale with a personal touch for both the fruit and lamb. Their 'no waste philosophy' has enabled the use of 20% more of the crop than would have been normally possible. This 'waste reduction/increased usage of crop' model was extended to surrounding growers Gloria Dieu Farm have incorporated strawberries and apples into their value added product. They strive to produce tree ripened flavour sensation apricots.

Gloria Dieu Farm believe in giving back to the community, creating local jobs and other opportunities which have been utilised by local schools. Farm gate sales allows opportunity for the consumers to experience fresh fruit and hospitality.

(Product Category: meat, horticulture fresh, horticulture value-add)

## PRODUCT RANGE

- Grass fed prime Australian white lamb
- Prime grass fed lamb products
- Dried fruit chips and freeze dried apricots
- Seasonal fresh apricots and peaches from December to February
- Pack-A-Punch Dried Fruit Chips - apricot, strawberry and fruit salad
- Freeze dried apricot crunchies

## SALES INFORMATION

- Farm gate to plate sales available from December thru to February
- Online shop available
- Meat is cryovac packed
- Freeze dried apricot crunchies are packed in foil lined sealed pouches
- Fruit chips packaged in moisture barrier pouches

## CERTIFICATION

- Shire of Plantagenet licence for food business



## CONTACT DETAILS

 Annecke Theron

 14360 Muir Highway MOUNT BARKER WA 3624 or  
PO Box 360 MOUNT BARKER WA 6333

 0418 727 269 or 0417 931 412

 [gloriadiuefarm@gmail.com](mailto:gloriadiuefarm@gmail.com)

 [www.gloriadiueustuds.com](http://www.gloriadiueustuds.com)

# Gourmet Micro Farmer

Gourmet Micro Farmer works directly with health food shops, cafes and restaurants producing grow to order fresh microgreens and gourmet mushrooms.

Produced in Kendenup WA and delivered fresh every week to provide the best flavour and quality for your food.

(Product Category: horticulture fresh)

## PRODUCT RANGE

- Microgreens
- Gourmet Mushrooms

## SALES INFORMATION

- Wholesale and direct sales available via website
- Call to order 9am-5pm



## CONTACT DETAILS

 Scott Ryan-Taylor

 999 Carbarup Road KENDENUP WA 6323

 0400 143 586  [orders@gourmetmicrofarmer.com.au](mailto:orders@gourmetmicrofarmer.com.au)

 [www.gourmetmicrofarmer.com.au](http://www.gourmetmicrofarmer.com.au)

 @gourmetmicrofarmer

# Great Southern Distilling Company

Recognised as one of the founders of Australia's craft gin and whiskey movements, former lawyer turned Master Distiller Cameron Syme set up Great Southern Distilling Company in 2004 with one goal in mind – to make the best spirits in the world.

Today, Cameron has established three distilleries, each of them are their own centre of excellence. Limeburners Whisky in Albany, Tiger Snake and Dugite Whiskey in the Porongurups and Giniversity Gin in Margaret River.

Cameron's distilleries have collected a multitude of awards and accolades over the years, acknowledging them as world-class spirits. To name a few, in 2020 and 2017 Great Southern Distilling Co, won an international USA American Distilling Institute trophy as Best Craft Whisky in the World for its flagship brand Limeburners. In 2018 Jim Murray's Whisky Bible called Limeburners "the best whisky in the southern hemisphere", and the brand was named 2019 UK Whisky Magazine's Icons of World Whisky Australia - Distiller of the Year.

(Product Category: beverages)

## PRODUCT RANGE

- Limeburners Single Malt Whisky
- Tiger Snake Whiskey
- Dugite Whiskey
- Giniversity Gin

## SALES INFORMATION

- Daily distillery tours & tastings, casual lunches, gin blending classes
- Cellar Door Open 10am – 5pm, 7 days
- Kitchen Open 11.30am to 2.30pm

## CERTIFICATION

- Export accreditation

## AWARDS

- 2021 - Campaign Innovator of the Year, Gin and Culinary Cruise, World Gin Awards
- 2020 - USA American Distilling Institute, Best Craft Whisky in the World Trophy
- 2019 - UK Whisky Magazine Icons of Whisky, Australian Distiller of the Year
- 2018 - Icons of World Whisky - Master Distiller/ Master Blender of the Year & Distillery Manager of the Year – Cameron Syme
- 2018 - Named by Jim Murray's Whisky Bible, the Best Whisky in the Southern Hemisphere



## CONTACT DETAILS

 Laura Saunders

 252 Frenchman Bay Road ALBANY WA 6330

 (08) 9842 5363  [info@distillery.com.au](mailto:info@distillery.com.au) or

[marketing@distillery.com.au](mailto:marketing@distillery.com.au)

 [www.distillery.com.au](http://www.distillery.com.au)  @GreatSouthernDistillingCo

# Great Southern Marron

Great Southern Marron is a vibrant rural community business supplying eco-farmed fresh live marron locally and to the wider hospitality industry in the Great Southern Region.

Angela and Joe established their lifelong ambition of owning and operating their own eco orientated marron aqua-farm adjacent to the beautiful Nullaki Peninsula at Youngs Siding in 2015. Located in a quiet rural setting alongside the nearby Wilson Inlet, they are ideally placed to service the needs of consumers, restaurants, hotels and other hospitality venues.

When they were looking to establish a marron farm it was important that it should be eco friendly and environmentally sustainable. Aqua-farming ensures that stocks of native marron are preserved for future generations and customers can be assured that the marron live happy, well-fed lives in dams supplied with natural rainwater runoff and that they are raised on a natural, commercial agri-based food product that is completely additive and chemical free.

(Product Category: seafood/aquaculture)

## PRODUCT RANGE

- Live marron (all sizes, all year)

## SALES INFORMATION

- Retail available
- Recycled packaging and recycled foam esky and ice pack



## CONTACT DETAILS

 Angela Watson

 YOUNGS SIDING WA 6330

 0457 309 415  [angelakayewatson@yahoo.com](mailto:angelakayewatson@yahoo.com)

 [www.greatsouthernmarron.com.au](http://www.greatsouthernmarron.com.au)

 @cheraxcainii  @greatsouthernmarron

# Great Southern Seafoods

Great Southern Seafoods is a family owned wholesale business. Owners Adam and Margaret Soumelidis have been in the fishing industry for over 35 years and are extremely dedicated advocates for sustainability.

Great Southern Seafoods supplies seafood to local restaurants and fish & chip shops throughout WA and interstate, through their modern retail outlet boasting a state of the art factory with an onsite processing area. Owning their own boats and supporting the local commercial fishing industry means they process fresh local seafood every day for you to enjoy at very competitive prices.

Customers and staff continually inspire them to fulfill their vision: "Our past, present and future is dedicated to supporting the local fishing industry and providing our customers with fresh quality local seafood, whilst upholding our belief in the importance of conducting our business with integrity, honesty and reliability".

(Product Category: seafood/aquaculture)

### PRODUCT RANGE

- Extensive range of fresh local seafood daily
- Prawns
- Oysters
- Squid
- Local Scallops
- Octopus

### SALES INFORMATION

- Open 9:00am - 5:00pm, Monday to Friday & 8:30am - 12:30pm, Saturday
- Orders can be made via website
- Vacuum sealed cryovac, recycled packaging



### CONTACT DETAILS

📍 37 Hercules Crescent (Corner Barker Road) ALBANY WA 6330

☎ (08) 9842 2551 ✉ fish@greatsouthernseafoods.com.au

🌐 www.greatsouthernseafoods.com.au



# Handasyde Strawberries

Neil is a fourth-generation farmer with a passion for producing high quality, delicious fresh produce. While strawberries are their bread and butter, Neil and his wife (and boss!) Lyn also produce raspberries, passionfruit, and eggs.

In an effort to reduce wastage, decrease food mileage and provide great value, they produce a range of gelato, sorbet, sauces, syrups, jams and preserves. Having also invested in freeze drying technology they have created a range of freeze dried strawberries that maintain their intensity of flavour and colour long term.

(Product Category: eggs, horticulture fresh, horticulture value-add)

## PRODUCT RANGE

- Freeze dried strawberries
- Fresh strawberries
- Jams
- Marmalade
- Relish
- Sauces
- Syrups
- Eggs

## SALES INFORMATION

- Farm gate sales and Café open 7 days 8am - 4pm
- Fresh fruit sales - Canning Vale Markets via Agent: Michael O'Brien at Grower Connect on 0408 266 287 or Paul DaSilva at Grower Connect on 0409 373 279
- Export available

## CERTIFICATIONS

- HARPS
- SEDEX
- SMETA
- NAASA (Organic fresh and freeze dried strawberries only)



## CONTACT DETAILS

Neil Handasyde

382 Chester Pass Road ALBANY WA 6330

0427 443 419 [neil@handasydestrawberries.com.au](mailto:neil@handasydestrawberries.com.au)

[www.handasydestrawberries.com.au](http://www.handasydestrawberries.com.au)

@handasdes @handasdes

# Harewood Estate Wines

In 1998, whilst at Howard Park, James Kellie started making wine on contract for Harewood and in 2003 his family took the plunge to purchase Harewood Estate.

It was a nerve-racking time, they decided to build a 300 tonne winery which was an ambitious project, but they were making a serious commitment to develop sub-regional wines that showcased the variety of the Great Southern.

Hard work is paying off; the winery has grown to 500 tonnes and they have received 31 national and international trophies, hundreds of medals and the coveted 5 Red Star Rating from influential wine critic James Halliday which is awarded to the top 5% of Australian wineries for "a consistent record of excellence".

The aim of Harewood Estate hasn't changed: grapes are grown in select, low yielding vineyards to create wines that represent the best the region has to offer.

(Product Category: beverages)

## PRODUCT RANGE

Full range of wines red, white and sparkling

## SALES INFORMATION

- Cellar door open  
11am - 5pm, Friday - Monday
- Export available  
[James@harewood.com.au](mailto:James@harewood.com.au)
- Wholesale available



## CONTACT DETAILS

 Careena Kellie

 1570 Scotsdale Road SCOTSDALE WA 6333

 (08) 9840 9078  [info@harewood.com.au](mailto:info@harewood.com.au)

 [www.harewood.com.au](http://www.harewood.com.au)

 @HarewoodEstate  @harewoodstatewines

# Hawker Ridge Wines

Located on a ridge running south east from Kendenup, views from the vineyard are spectacular and the climate is cool. The grapes are hand picked and tended by family and friends.

In 1997, Zig Budrikis thought he would retire soon. Now 87, he is still working at the University of WA with a contract until he's 90.

An idyllic childhood was spent on a farm in Lithuania, before the Germans invaded. He had always wanted to have a rural lifestyle again and he also enjoyed a glass or two of wine. After travelling around with his daughter, they fell in love with a small rural property in Kendenup.

In 1999, Zig and his son Andrus planted the vines and constructed the necessary sheds and dams. 2004 was their first vintage and from the outset it was apparent it would be a good drop. Mike Garland has been their winemaker from the beginning and contributed greatly to this success.

(Product Category: beverages)

## PRODUCT RANGE

- Shiraz
- Riesling

## SALES INFORMATION

- Wholesale available
- Retail available by appointment

## AWARDS

- 2006 Shiraz - Silver medal at the Sydney Royal Show and Bronze at the Qantas Mount Barker Wine Show
- 2006 Riesling - Bronze at the Sydney Show



## CONTACT DETAILS

👤 Alice and Andrus Budrikis

📍 773 Lake Matilda Road KENDENUP WA 6323

☎ 0421 637 710 ✉ [info@hawkerridgewines.com](mailto:info@hawkerridgewines.com)

🌐 [www.hawkerridgewines.com](http://www.hawkerridgewines.com)

📘 @HawkerRidgeWines 📷 @hawkerridge

# Jamic Yabbies

Michael Snow started Jamic Yabbies 18 years ago and has grown to provide yabbies for established wholesale markets mainly in Perth.

His yabbies are sourced throughout the Great Southern region and are graded then purged, creating a fresh sustainable and delicious product.

(Product Category: seafood/aquaculture)

## PRODUCT RANGE

- Yabbies (sold live)

## SALES INFORMATION

- Recycled foam eskies



## CONTACT DETAILS

 Michael Snow

 PO Box 1137 ALBANY WA 6330

 0428 942 418  [Mjsnowy@hotmail.com](mailto:Mjsnowy@hotmail.com)

# Jingilli Extra Virgin Olive Oil

With a family heritage spanning five generations of Tuscan merchants with a love of fresh produce and an uncompromising passion for quality, Jingilli was always destined to be a premium olive oil.

Since planting the first olive tree in Frankland River they have been striving for perfection and the award-winning Jingilli Extra Virgin Olive Oil is pretty close to perfect. Jingilli pride themselves on total quality control from the grove to the final product are accredited under codex HACCP (Hazard Analysis and Critical Control Point – covering packing and distribution) and GMP (Good Manufacturing Practices). This covers the food safety management system for the growing, harvesting, production, packing and distribution of olive oil.

(Product Category: horticulture value-add)

## PRODUCT RANGE

- Jingilli Extra Virgin Olive Oil
- 250ml, 500ml, 750ml bottle
- 1 litre, 2 litre and 10 litre cask
- 5 litre tin, 20 litre drum
- Jingilli Virgin Olive Oil
- 3 litre tin, 20 litre cube

## SALES INFORMATION

- Direct sales and retail available
- Wholesale and export available
- Jingilli Extra Virgin Oil is packaged in glass or tins made of food grade steel or casks made of plastic bladders housed in cardboard containers with fitted tap

## AWARDS

- Jingilli Extra Virgin Olive Oil has consistently won awards since starting production in 2001
- Silver medals at the West Australian Olive Oil Awards in 2019

## CERTIFICATION

- HACCP
- Food Safety Plus Certificate Number Au 0907-11



## CONTACT DETAILS

 Rene Breuer

 PO Box 388 WELSHPOOL WA 6986

 (08) 9494 2044  [sales@jingilli.com.au](mailto:sales@jingilli.com.au)

 [www.jingilli.com.au](http://www.jingilli.com.au)  @jingillievo



# Just Bee Honey

Just Bee Honey products are sourced from national parks and nature reserves along the Southcoast of WA from Walpole to Hopetoun and the Stirling and Porongurup Ranges.

These areas are some of the most diverse flora hotspots on the planet. All products come directly from the beekeeper's own hives and undergo minimal warming and filtering to retain all the natural goodness and benefits possible.

Just Bee Honey is a growing small business owned by Jason Fletcher who has 18 years experience in flora conservation and animal science in national parks and conservation areas throughout Western Australia. This experience compliments a love for beekeeping and producing high quality produce. Just Bee Honey will produce over 7 tonnes of honey in 2019/2020 and aims to have the potential to double that output in 2020/21 subject to the flowering season. In addition to honey they will produce more than 200kg of triple filtered cosmetic grade beeswax and more than 100kg of honeycomb for 2020/21.

(Product Category: honey)

## PRODUCT RANGE

- Raw local honey
- Beeswax
- Honeycomb

## SALES INFORMATION

- Wholesale bulk sales from 28-1500kg
- Contact via email for prices and varieties available
- Register your interest for export via email



## CONTACT DETAILS

 Jason Fletcher

 21 Bushby Road Lower King ALBANY 6330

 0417 677 992  [justbeehoneyaustralia@gmail.com](mailto:justbeehoneyaustralia@gmail.com)

 @Just-Bee-Honey-Australia  @justbeehoneyaustralia

# Katie Joys Free Range Eggs

Life is good as a Katie Joy hen.

The chickens enjoy their life roaming freely around the organically pastured paddocks of their Kojonup home. Guarded by friends Sally and George, who are specially trained Maremma livestock guardian dogs, the hens are kept safe as they lay their *free range eggs*.

(Product Category: eggs, horticulture value-add)

## PRODUCT RANGE

- 350g retail free range eggs
- 600g retail free range eggs
- 700g retail free range eggs
- 800g retail free range eggs
- 59g eggs in catering cartons
- Naturally Grown Rolled Oats
- Naturally Grown Quick Oats
- Naturally Foraged Raw Honey

## SALES INFORMATION

- See our contact details below to order for direct delivery!
- Visit our new website [www.katiejoys.com.au](http://www.katiejoys.com.au) to see our full product range, list of stockists and how to order!



## CONTACT DETAILS

 Kate Mason

 Wanwindup Road KOJONUP WA

 0427 845 005  [hello@katiejoys.com.au](mailto:hello@katiejoys.com.au)

 @katiejoysfreerangeeggs

# King River Avocados

Simon Keast has been in Avocado production for the last 25 years.

Specialising in the production of two main varieties Hass and Reed, King River Avocados have noted that Reed is preferred by the majority of the local Albany Market users. Avocados take 15 months to reach maturity in this location, which has the added benefit of enhancing the flavour profile. Fruit is freshly picked during the season January to May and solely handled by the growers to ensure premium quality.

(Product Category: horticulture fresh)

## PRODUCT RANGE

- Reed and Hass Avocados
- Persimmons Fuyu
- Tane-Nashi

## SALES INFORMATION

- Albany Farmers Market each Saturday 8:00am - 12:00pm
- A-Veg Daily 8:00am - 5:00pm & Saturday 8:00am - 12:00pm
- Recyclable cardboard with plastic fruit divider



## CONTACT DETAILS

 Simon Keast

 23 Newman Road MILLBROOK WA 6330

 (08) 9844 3245  [skeast@westnet.com.au](mailto:skeast@westnet.com.au)

 [www.albanyfarmersmarket.com.au](http://www.albanyfarmersmarket.com.au)

# Lange Estate

Premium cool climate wines, cultivated and farmed by five generations of the Lange Family.

The Lange Estate vineyard is situated in the picturesque grape growing region of Frankland River, known for producing premium quality fruit - especially Shiraz and Riesling.

The vineyard has a high elevation of close to 300m which is unique for Western Australian conditions and when combined with the red jarrah gravel loam soils it leads to wines of great intensity.

(Product Category: beverages)

## PRODUCT RANGE

- Fifth Generation - Shiraz, Cabernet Sauvignon
- Providence Road - Shiraz, Cabernet Sauvignon, Chardonnay, Riesling
- TSR - Shiraz, Cabernet Sauvignon, Sauvignon Blanc, Chardonnay

## SALES INFORMATION

- Retail and wholesale available

## AWARDS

- Ray Jordan Wine Guide 2020 "Best New Producer"
- Best of the West Runner up Riesling - Providence Road Riesling 95 points
- The Real Review Huon Hooke 95 points - Providence Road Riesling 2020
- James Halliday 2020 Wine Companion - TSR Shiraz 94 point - Providence Road Cabernet Sauvignon 94 points



## CONTACT DETAILS

 Chelsea Lange

 663 Frankland Cranbrook Road FRANKLAND RIVER WA 6396

 0438 511 828  [chelsea@langeestate.com.au](mailto:chelsea@langeestate.com.au)

 [www.langeestate.com.au](http://www.langeestate.com.au)

 @langeestategrowers  @langeestategrowers

# Leeuwin Coast

Inspired by the swift-flowing waters along the Western Australian coast, Leeuwin Coast Akoya and Albany Rock Oysters are uniquely Western Australian. Through innovation practices and a long history as ocean farmers, Leeuwin Coast produces quality, ethically sourced, sustainable seafood.

The Leeuwin Coast Akoya are a beautiful, natural shellfish that grow native to Western Australia. Described as the lovechild of a mussel and an oyster, and encased in a delicate mother of pearl shell, this spectacular shellfish is traditionally famous for producing spectacular saltwater pearls. Sustainable aquaculture techniques in combination with the uniquely pure WA environment have turned the Leeuwin Coast Akoya into a delicacy in its own right.

Their Albany Rock Oysters are grown on their Oyster Harbour farm in Albany harnessing the pristine waters of the Western Australian coastline. Albany's flora heavily influences the organic food sources of our rock oysters, giving layers of complexity that are completely unique to southern Western Australia.

(Product Category: seafood/aquaculture)

## PRODUCT RANGE

- Leeuwin Coast Akoya
- Leeuwin Coast Albany Rock Oysters

## SALES INFORMATION

- Retail and wholesale



LEEWIN  
COAST

## CONTACT DETAILS

 Drew Martin

 Emu Point ALBANY WA 6330

 (08) 9335 1244  [leeuwincoast.sales@harvestroad.com](mailto:leeuwincoast.sales@harvestroad.com)

 @LeeuwinCoast  @LeeuwinCoast

# Mt Barker Free Range Chicken

Mt Barker chickens are free to do whatever they like, wherever they please.

When they are about three weeks old, the barn doors open and the chickens can roam far and wide. They can forage through grass, explore the chicken play gyms and shade themselves under wigwams on hot days. At night, the birds return to their cosy barns. These are computer monitored to make sure it's not a smidgeon too hot or too cold. There are even sprinklers to shower the chickens with cool water on scorching hot days.

(Product Category: meat)

## PRODUCT RANGE

- Fresh ready to cook (value added products)
- Ready to eat (fully cooked and ready to eat)

## SALES INFORMATION

- Retail and wholesale available

## CERTIFICATION

- HACCP
- FREPA Certified Free Range



## CONTACT DETAILS

 Rachel Milner

 703 Lake Matilda Road KENDENUP WA 6323

 2 Alumina Road EAST ROCKINGHAM WA

 (08) 9435 3600  [milnerr@mtbarkerchicken.com.au](mailto:milnerr@mtbarkerchicken.com.au)

 [www.mtbarkerchicken.com.au](http://www.mtbarkerchicken.com.au)

 @mtbarkerchicken



# Moojepin Foods

Moojepin Foods saline produce is grown fresh and wild in the Great Southern of Western Australia.

Harvesting a range of produce throughout the seasons keeps a steady flow of ingredients and saline garnishes for the chefs, restaurants and consumers. Salty, juicy, crunchy or tender you'll find a product that suits you.

Their range includes Seakiss Saltbush, Samphire, Karkalla, Saltice, Heartleaf Iceplant, Sea Purslane and their Gold Award Winning Red Karkalla

Based just outside Katanning, Moojepin Foods is growing saline produce integrating traditional knowledge with modern systems to restore degraded land. Combining the use of traditional local knowledge and creating innovative new technologies, their aim is to be the largest producer of saline produce in Australia.

(Product Category: bush foods)

## PRODUCT RANGE

- Saltbush
- Samphire
- Red Karkalla
- Iceplant

## SALES INFORMATION

- Spray free
- Wholesale available

## AWARDS

- 2018 Moojepin Foods Red Karkalla won a Gold State and Gold National award in the Delicious Produce Awards
- 2019 Moojepin Foods won a Gold State Award in the Delicious Produce Awards for our Saline Selection



## CONTACT DETAILS

 Lance Mcleod

 3006 Katanning-Nyabing Road COYRECUP WA 6317

 0418 932 507 or 0413 289 705

 lance@moojepinfoods.com

 [www.moojepinfoods.com](http://www.moojepinfoods.com)  @moojepin\_foods

# Moombaki Wines

Moombaki is a small, family run winery committed to making distinctive hand-crafted wines.

The vineyard was established in 1997 by David Britten and Melissa Boughey on their property which borders the pristine Kent River (between Denmark and Walpole). A gentle north-facing slope, gravelly soils, and temperate climate all work their magic on low-yielding vines. The winery is currently producing Chardonnay, Cabernet Sauvignon, Cabernet Franc, Malbec and Shiraz.

The Moombaki ethos is to work in harmony with nature, to support the ecology of the farm, support the biodiversity of the wetlands, and produce clean, delicious hand-picked grapes on a small, manageable scale. Long-term and regular customers tell them they have the balance right!

(Product Category: beverage)

## PRODUCT RANGE

- Chardonnay
- Classic White
- Cabernet Sauvignon
- Shiraz
- Malbec

## SALES INFORMATION

- Wholesale available
- Cellar door open  
11am-5pm



MOOMBAKI  
WINES

## CONTACT DETAILS

 Melissa Boughey

 341 Parker Road KENTDALE WA 6333

 0427 798 425  info@moombaki.com

 www.moombaki.com  @MoombakiWines

 @moombaki

# Monkey Rock Winery & Cider

Monkey Rock Winery was established in 2000 when the first grape vines were planted by Regula and Hermann Fehr on their property, which is located 10km west of Denmark in the Great Southern region of Western Australia.

In collaboration with a local winemaker and friend, their first vintage was produced in 2004. Over the past 13 years they have been perfecting the process of making wine without the need to add preservatives.

They also produce traditional Italian liqueurs such as Limoncello, Nocino and some modern liqueurs such as choc orange, all with no added preservatives.

In 2018 the business was taken over by their daughter and her husband who in 2019 started making Cider, with no added preservatives from local grown apples. The future will see an expansion in Cider production as well as continuation in making high quality wine with no added preservatives.

(Product Category: beverage)

## PRODUCT RANGE

- Natural wines with no preservatives
- Cider with no added preservatives
- Liqueurs with no added preservatives (Limoncello, Nocino, Choc Orange etc)
- Full range via website

## SALES INFORMATION

- Cellar Door open 11am - 4pm, Thursday - Tuesday
- Retail and wholesale available



## CONTACT DETAILS

Stephanie Watts

107 Wentworth Road OCEAN BEACH WA 6333 or  
PO Box 100 DENMARK WA 6333

0400 772 962 [sales@monkeyrockwinery.com.au](mailto:sales@monkeyrockwinery.com.au)

[www.monkeyrockwinery.com.au](http://www.monkeyrockwinery.com.au)

@monkeyrockwinerydenmarkWA @monkeyrockwinery

# Mount Barker Blueberry Company

Mt Barker Blueberry Company located in the West Cape region of Western Australia was founded in 2012 with 28,000 blueberry bushes and has been expanding ever since.

Mt Barker Blueberry Company's foray into growing the tiny nutrition-packed fruit started after a long period of hardship in the grape industry. In January 2012 the first harvest yielded 4000 punnets of fruit, much of which was sent fresh to market within 24 hours of picking. The company packages blueberries in a few different sizes from 125g punnets to the standard 375g up to 1kg for the restaurant market.

(Product Category: horticulture fresh)

## PRODUCT RANGE

- Blueberries (from 125g - 1kg)

## SALES INFORMATION

- Wholesale available



## CONTACT DETAILS

👤 Kelly and Glen Winstanley

📍 Muirs Highway MT BARKER WA 6324

☎ (08) 9892 1499 ✉ [admin@qvs.net.au](mailto:admin@qvs.net.au)

🌐 [www.buywesteatbest.org.au/blog/fruit-vegetable/mt-barker-blueberry-company/.com.au](http://www.buywesteatbest.org.au/blog/fruit-vegetable/mt-barker-blueberry-company/.com.au)

# Nannygoat Junction

Nannygoat Junction produce a range of fresh goat milk products from their beautiful herd of Anglo-Nubian dairy goats.

Farmed in the peaceful setting of their property at Lowlands, which backs onto the spectacular West Cape Howe National Reserve, the goats are hand-milked daily and a range of premium goat cheeses and fresh goat's milk is produced for sale.

(Product Category: dairy)

## PRODUCT RANGE

- Fresh Chevre
- Herbed Chevre
- Traditional Marinated Feta
- Goat Butter
- Goat Milk

## SALES INFORMATION

- Retail available at the Albany Farmers Markets, Saturdays 8am-12pm, Collie Street Albany
- Wholesale available



## CONTACT DETAILS

Julie Howe

33 Gilge Road LOWLANDS WA 6330

0429 115 165 [nannygoatjunction@gmail.com](mailto:nannygoatjunction@gmail.com)

@Nannygoat-Junction



# Oranje Tractor Farm

What makes Oranje Tractor wine so special? It's all about the soil, the climate, the land... Terroir, as our French friends call it. And the team at Oranje Tractor are making sure they nurture it.

Doing things a little differently, but always with the fellow inhabitants of this planet in mind, has been their motto from the start. Their continuous sustainability journey is a route that is challenging yet rewarding and they focus on four key areas: sustainable and organic farming, renewable energy, recycling, re-use and revegetation. The goal at Oranje Tractor is to craft unique, terroir-specific wine for you to enjoy using practices that care for the earth.

(Product Category: beverages, honey, horticulture fresh, horticulture value-add)

## PRODUCT RANGE

- Red wine
- White wine
- Sparkling wine
- Fortified Wine
- Vermouth
- Seasonal Fruit
- Jams & Chutneys
- Honey

## SALES INFORMATION

- Retail and wholesale available

## CERTIFICATION

- Organic certification
- Southern Cross Organic



## CONTACT DETAILS

🌐 Murray Gomm

📍 198 Link Road MARBELUP WA 6330

☎ (08) 9842 5175 ✉ murray@oranjetractor.com or

info@oranjetractor.com

🌐 [www.oranjetractor.com](http://www.oranjetractor.com) 📘 @oranjetractor

📷 @oranjetractorfarm

# Parish Lane Wines

Parish Lane Wines are hand-picked, small batch wines created by husband and wife team Richard and Julie Parish.

The hand crafted quality reflects the personality of the owners' established philosophy and approach to their vineyard, with a 'close eye' on quality and integrity, resulting in great tasting wines.

Beautifully crafted wines by winemaker Mike Garland mean that Parish Lane Wines are different to the big brands and each vintage really reflects the season.

(Product Category: beverages)

## PRODUCT RANGE

- Sparkling Blanc de Blanc
- Chardonnay Merlot
- Cabernet Merlot
- Pinot Noir

## SALES INFORMATION

- Retail and Wholesale available

## AWARDS

- 2011 Merlot medalled in Australian & New Zealand Boutique Wine show
- Rated 4 Star Vineyard by James Halliday



## CONTACT DETAILS

Richard and Julie Parish

PO Box 249 ALBANY WA 6330

(08) 9846 1220 parishlanewines@gmail.com

www.parishlanewines.com.au

@ParishLane @parishlanew

# Pawprint Chocolate

Pawprint Chocolate remains a wholly family owned and run business creating a range of uniquely designed and flavoured chocolates that reflect the Denmark region of Western Australia.

Pawprint's base chocolate is custom produced using cocoa beans sourced globally – using only sustainably sourced products. The Pawprint production team tempers the chocolate and sources fresh and preserved whole-foods which are prepared, roasted, toasted, sliced, diced and blended.

The whole-foods then sit within and on top of the base chocolate. Each style of chocolate and whole-food flavour has been tested and tried to achieve the ultimate flavour profile and combination with the Pawprint base chocolate.

(Product Category: chocolate & confectionery)

## PRODUCT RANGE

- Handmade chocolate products
- Chocolate gifts
- Hot chocolate and Coffee

## SALES INFORMATION

- Wholesale available
- Factory shop open 9:00am - 2:00pm weekdays



## CONTACT DETAILS

 Kelly Howard

 3/10 Hollings Road DENMARK WA 6333

 (08) 9848 2009  [sales@pawprintchocolate.com](mailto:sales@pawprintchocolate.com)

 [www.pawprintchocolate.com](http://www.pawprintchocolate.com)

 @pawprintchocolate  @pawprintchocolate

# Rising Star Wines

Rising Star Wines is the newest cellar door in Denmark, but one of the oldest vineyards.

Originally planted in 1989, the vineyard was restored by current owners Gwen and Paul Hyatt to specialise in cool climate grape varieties, including Pinot Noir, Pinot Meunier, Riesling, Chardonnay, Cabernet, and Merlot. Specialising in Methode Traditionelle sparkling wines aged 6+ years on yeast lees, and only bottling wines from their estate grown fruit, the wines exhibit a true 'sense of place'. A true boutique vineyard and winery, Rising Star produces premium quality wines and only releases them when they are ready – not before.

(Product Category: beverages)

## PRODUCT RANGE

- Boutique Premium Estate Grown wines featuring
- Vintage Methode Traditionelle Sparkling wines
- Single varietal Riesling
- Pinot Noir
- Pinot Meunier
- Rose Merlot
- Cabernet Sauvignon

## SALES INFORMATION

- Wholesale available
- Cellar door hours listed on website



## CONTACT DETAILS

 Gwen Hyatt

 46 Redman Road SCOTSDALE WA 6333

 (08) 9848 1626  [info@risingstarwines.com.au](mailto:info@risingstarwines.com.au)

 [www.risingstarwines.com.au](http://www.risingstarwines.com.au)

 @RisingStarWines  @risingstarwines

# Rockcliffe Winery

The origin of Rockcliffe was an 18 acre expanse of apple orchards planted early in the 1900's in the rich Scotsdale Valley region of Denmark, Western Australia.

In the late 1980's, a local family acquired the property for its fertile soils and position for long afternoon sunshine with cool ocean breezes. It was christened Matilda's Meadow and the planting of dry grown vines commenced. The Pinot and Chardonnay vines were the first planted in the district in 1987.

The Rockcliffe brand reflects a love of the ocean and how important it is to the vineyard. Located less than 15km from the Southern Ocean, they are gifted with sea breezes all summer to cool the vineyard, creating the perfect conditions for the slow ripening, cool climate styles that symbolize the Great Southern.

(Product Category: beverages)

## PRODUCT RANGE

- Pinot noir
- Shiraz
- Cabernet sauvignon
- Merlot
- Rose
- Red blends
- Chardonnay
- Riesling
- White blends
- Sparkling
- Special releases

## SALES INFORMATION

- Cellar Door open 11am to 5pm, 7 days
- Wholesale available
- Currently exporting to ten countries

## AWARDS

- Multi award winning winery

## CERTIFICATIONS



## CONTACT DETAILS

👤 Steve Hall

📍 18 Hamilton Road DENMARK WA 6333

📞 (08) 9848 1951 ✉️ [steve@rockcliffe.com.au](mailto:steve@rockcliffe.com.au)

🌐 [www.rockcliffe.com.au](http://www.rockcliffe.com.au)

📘 @Rockcliffe.Denmark.WA 📷 @rockcliffewines

# Rosenthal Wines

Established in 2001, Rosenthal Wines is a boutique vineyard located in Mount Barker in the Great Southern Wine region of Western Australia.

From its inception, Rosenthal Wines has dedicated itself solely to the production of first class wine, adhering to a simple, traditional approach to making wine. Fruit is sourced from their vines and selected vineyards throughout the south west of Western Australia. Winemakers and owners Coby Ladwig and Luke Eckersley met in 1999 on their first day of university when they were both embarking on their winemaking degrees. Since then they have both gone on to successful winemaking careers. They have over 35 years winemaking experience between them and have won numerous awards, trophies and accolades.

(Product Category: beverages)

## PRODUCT RANGE

- Sparkling
- Riesling
- Chardonnay
- Sauvignon Blanc
- Pinot Noir
- Merlot
- Shiraz
- Cabernet Sauvignon

## SALES INFORMATION

- Wholesale and export available

## AWARDS

- James Halliday 5 Star Rated Winery



RØSENTHAL

## CONTACT DETAILS

 Coby Ladwig

 PO Box 120 DENMARK WA 6333

 0432 312 918  [coby@southern-alliance.com.au](mailto:coby@southern-alliance.com.au)

 [www.rosenthalwines.com.au](http://www.rosenthalwines.com.au)

# Royale Patisserie

Royale Patisserie was established in 2006, producing a range of breads from authentic wild yeast sourdough cultures, fermented doughs and specialty doughs.

The pastries, biscuits, sweet yeast and cakes are made to family recipes. The young owner is passionate about healthy food options and uses only quality ingredients sourced from local Western Australian family businesses where ever possible. Everything is made in-house to original recipes using fresh ingredients and as local as possible.

(Product Category: bread and grain)

## PRODUCT RANGE

- Sourdough breads, fermented breads, specialty breads, bread rolls
- Pastries, large cakes, individual cakes, birthday cakes, biscuits
- Pies, pasties, sausage rolls, sweet yeast products, salad rolls, gourmet rolls
- Vegan options in cakes

## SALES INFORMATION

- Wholesale available
- Retail shop open at 7am, Tuesday - Sunday
- Albany Farmers Market on Saturday's 9am - 12pm
- Albany Boatshed Market on Sunday's 9am - 1pm

## CONTACT DETAILS

 Tania Gray

 97 Cockburn Road CENTENIAL PARK WA 6330

 (08) 9842 8860  [royalepatisseriealbany@gmail.com](mailto:royalepatisseriealbany@gmail.com)

 @RoyalePatisserieAlbany  @royale\_patisserie



# Silverstream Wines

Silverstream is a family owned vineyard, producing single vineyard wines that reflect the extraordinary cool climate terroir of Denmark, WA.

Silverstream is a family owned business with a focus on biodynamic viticultural practices, producing cool climate, single vineyard wines representative of the Denmark sub-region in the Great Southern region of Western Australia. The trademark varietals for Silverstream include Riesling, Chardonnay, Pinot Noir and Cabernet Franc. There are vineyard tours for those eager to learn and experience the true expression of the Denmark terroir. The owner, Tony Ruse believes "A great wine starts with quality soil – we have a wonderful well drained site, our cool climate wines are a direct reflection of this."

The stunning Cellar Door is only located 2km from Denmark townsite on the scenic Scotsdale Rd. The perfect location to enjoy one of the cheese and charcuterie boards with a bottle of award winning Silverstream wine. Silverstream is a child and dog friendly venue..

(Product Category: beverages)

## PRODUCT RANGE

- Sparkling Chardonnay
- Riesling
- Chardonnay
- Pinot Noir
- Merlot
- Cabernet Franc

## SALES INFORMATION

- Wholesale Perth - Kris Ambrozkievics  
[kris@vinousmatters.com.au](mailto:kris@vinousmatters.com.au)
- Wholesale Regional - Carmen Fasolo  
[carmen@silverstreamwines.com](mailto:carmen@silverstreamwines.com)
- Cellar Door 11am - 5pm, Wednesday - Sunday
- Retail sales available

## AWARDS

- 2010 Sparkling Chardonnay - Gold Medal (Mt Barker Wine Show)
- 2010 Reserve Chardonnay - Silver Ribbon (2019 James Halliday Chardonnay Challenge)
- 2012 Riesling - HLB Mann Judd Trophy - Best Wine from a Single Vineyard (Mt Barker Wine Show)
- 2016 Chardonnay - Best Full Flavoured White Wine in Australia (2019 Drink Easy Awards)
- Pam McGregor Trophy - Best Aged Riesling (Mt Barker Wine Show)



SILVERSTREAM



## CONTACT DETAILS

 Jo Taylor

 241 Scotsdale Road DENMARK WA 6333

 (08) 9848 2767  [info@silverstreamwines.com](mailto:info@silverstreamwines.com)

 [www.silverstreamwines.com.au](http://www.silverstreamwines.com.au)

 @silverstreamwines  @silverstreamwines

# Singlefile Wines

Singlefile Wines are true expressions of Western Australia's unique Great Southern wine region.

Every single corner of this region is golden, imparting distinctive attributes to each of the parcels of fruit that alight in their winery. Each site is hand picked to best suit the variety. Invariably, these sites are premium cool-climate settings, boasting supreme conditions to grow grapes of outstanding quality.

(Product Category: beverages)

## PRODUCT RANGE

- Full range listed on website

## SALES INFORMATION

- Wholesale Great Southern [alicia@singlefilewines.com](mailto:alicia@singlefilewines.com)
- National Wholesalers - Domaine Wine Shippers [dws@domwineship.com.au](mailto:dws@domwineship.com.au)
- Perth (Run Free Range): Tirage Wines [sarah@tiragewines.com.au](mailto:sarah@tiragewines.com.au)
- Cellar Door open 11am - 5pm, 7 days
- Retail available
- Export available [alicia@singlefilewines.com](mailto:alicia@singlefilewines.com)

## AWARDS

- Five Star Winery rating in James Halliday's Australian Wine Companion
- Top 10 Best Value Winery in Australia 2020
- 2018 Best Chardonnay in Australia
- 2019 Equal Best Sauvignon Blanc in Australia
- 2020 James Halliday Wine Companion 37 wines scored 95 points and above
- In the past three years with 36 highlighted for their "Value for Money" James Halliday Wine Companion Top 50 Wine Experiences in the World
- Best Cellar Door in Great Southern 2020, 2016, 2014, 2013
- Best Tasting Experience in Great Southern 2019, 2018, 2017, 2015 Gourmet Traveller Wine Magazine.

## CERTIFICATIONS

- Accredited Tourism Business Australia TCWA-ASO-03-0108



singlefile  
WINES

singlefile  
Wines  
— GREAT SOUTHERN —  
WESTERN AUSTRALIA

## CONTACT DETAILS

 Viv Snowden

 90 Walter Road DENMARK WA 6333

 1300 885 807  [theteam@singlefilewines.com](mailto:theteam@singlefilewines.com)

 [www.singlefilewines.com](http://www.singlefilewines.com)

 @singlefilewine  @singlefilewine

# Southern Apiaries

The Vermeulen's are an ordinary family with an extraordinary passion for honey. It's impossible to visit their home without a honey tasting and learning a little more about the fascinating world of the honey bee.

It's that passion that sends Jeremy out the door, long before dawn, into cold and misty forests of the southern coast. Covering hundreds of kilometres in a day, his eyes scan the terrain for a species of tree or flower that will produce the particular flavour of honey. Not every part of the forest blooms at the same time and bee colonies are complex to manage, so the hives need regular checking and moving. It's heavy work, and bee-stings and long days are inevitable, but that passion is unstoppable.

For an extraordinary honey experience, collected with dedication from the clean forests of the Great Southern, try Southern Apiaries honey. Connect with nature, an abundance of flowers and a passionate, dedicated family. Because there's a little bit of southern forest and a whole lot of love in every spoonful of Southern Apiaries honey.

(Product Category: honey)

## PRODUCT RANGE

- Raw Honey (Jars, 1kg & 3kg Buckets)
- Assorted Size Beeswax blocks

## SALES INFORMATION

- Wholesale available
- Farm Gate open Monday - Saturday



## CONTACT DETAILS

- 👤 Jeremy and Heidi Vermeulen  
📍 13 Redgum Trail MARBELUP WA 6330  
☎ 0466 123 461 ✉ [apiarist@inet.net.au](mailto:apiarist@inet.net.au)  
📘 @southernapiaries 📷 @southernapiaries

# Spoonful of Goodness

Craving sour, crunchy deliciousness in a jar? No meal is complete without the fermentation magic of Spoonful of Goodness.

A love affair with fermenting began many years ago when Mandy became fascinated with the seemingly magical process of fermentation - transforming raw ingredients into something more complex, tastier and so good for you.

After moving to Denmark, Spoonful of Goodness was born. Sourcing beautiful local produce grown in such a pristine environment and sharing a love of fermenting with the community through the local market, business has grown steadily and they continue to get wonderful feedback from customers. Producing a range of sauerkrauts, kimchi, chilli paste and seasonal cucumber pickles from locally grown organic or spray-free produce with certified organic spices and WA lake salt, the product range is deliciously diverse. They are now stocked in over 30 retailers across Perth and regional WA.

(Product Category: horticulture value-add)

## PRODUCT RANGE

- Cortido (Latin American style sauerkraut)
- Golden Beetroot & Turmeric Kraut
- Lemon Dill & Garlic Kraut
- Kimchi
- Naked Kraut
- Red Cabbage Kraut with Juniper
- White Pepper & Wakame Traditional Sauerkraut
- Fermented Chilli Paste Pickles (Traditionally Fermented Cucumbers)

## SALES INFORMATION

- Wholesale Great Southern and South West via email
- Wholesale Perth metro area - [www.pressedwhole.com.au](http://www.pressedwhole.com.au)
- Full stockist available via Facebook



 spoonful  
of ~ GOODNESS

## CONTACT DETAILS

 Mandy Hodgson

 0413 016 625

 [info@spoonfulofgoodness.com.au](mailto:info@spoonfulofgoodness.com.au)

 @spoonfulofgoodness

 @spoonfulofgoodness

# Stash Coffee

Stash Coffee is a family run specialty coffee roaster located on the Singlefile Wines property in Denmark, Western Australia.

The heart of the Stash Coffee enterprise is a roasting shed set amongst award winning Chardonnay vines. All coffee beans sourced are in season micro-lots and specialty beans through ethically responsible importers.

With a philosophy of uncompromising quality, the team are passionate about the freshness and flavour of their artisan product and are constantly striving to improve knowledge and skills in coffee roasting. Each batch is carefully roasted, blended and packed by hand every week using state-of-the-art roasting equipment to ensure consistency. Stash Coffee supply cafés across the Great Southern - providing training and support to café owners, as well as retailing Australia-wide online. You'll savour every cup of Stash Coffee's multiple award winning coffee blends.

(Product Category: coffee)

## PRODUCT RANGE

- Coffee (beans & ground)

## SALES INFORMATION

- Retail and Wholesale available

## AWARDS

- Multiple awards in Australian International Coffee Awards and Golden Bean Coffee Roasters Competition



## CONTACT DETAILS

 Nina Bradshaw

 90 Walter Road DENMARK WA 6333

 0434 897 700  [sales@stashcoffee.com.au](mailto:sales@stashcoffee.com.au)

 [www.stashcoffee.com.au](http://www.stashcoffee.com.au)

 @stashcoffee  @stashcoffee

# Taste Black Gold

Taste Black Gold are passionate about truffles and the creation and supply of premium truffle products.

The entire suite of black truffle products and black truffle inspired have been developed using black truffle from the southwest of Western Australia

Established in 2015 by husband and wife team Kane and Michelle, the main ingredient of the Taste Black Gold range is 'integrity' as the only Australian manufacturer of black truffle products that uses truffles rather than substitute chemicals.

A deep love of truffles have lead them to be determined to establish a platform for the black truffle to prove its place as one of the protagonists of Australian cuisine.

(Product Category: horticulture value-add)

## PRODUCT RANGE

- Truffle infused
  - Dukkah
  - Himalayan Salt & Black Truffle
  - Butter
  - Pate
  - Black Gold (truffle Oil)
  - Vinaigrette
  - Mustard
  - Pesto
  - Tapenade

## SALES INFORMATION

- Retail and Wholesale available



## CONTACT DETAILS

👤 Kane Randle

📍 PO Box 676 DENMARK WA 6333

☎ 0400 088 488 ✉ [truffles@tastebblackgold.com.au](mailto:truffles@tastebblackgold.com.au)

🌐 [www.tastebblackgold.com.au](http://www.tastebblackgold.com.au)

📘 @tastebblackgold 📷 @tastebblackgold 🐦 TrufflesTaste



# The Hairy Cow Company

The Hairy Cow Company turn beautiful fresh produce into a variety of unique hot sauces, jalapeño condiments, chilli jams, pickles, relishes and much more!

Using home-grown produce as well sourcing locally grown produce from around the Albany and Denmark areas of WA, their product range is designed to spice up any cheese board, ploughman's lunch – or party! Specialising in a range of super-hot chilli varieties (Carolina Reaper, Trinidad Scorpion, Habaneros and Ghost Chillies) each product aims to find a good blend of flavour and heat, building from mild to extremely hot! Each product is preserved naturally with no artificial preservatives, colouring or flavourings. Find your flavour - where heat meets sweet.

(Product Category: horticulture value-add)

## PRODUCT RANGE

- Apricot & Habanero Chilli Hot Sauce
- Bloody Hot Sauce
- F\*\*\*ing Hot Sauce (60% super hot chillies)
- Haitian Creole Hot Sauce
- Jalapeno Relish
- Mango BBQ Hot Sauce
- Really Bloody Hot Sauce
- Sticky Habanero Hot Sauce
- Sweet & Spicy Chilli Sauce.
- Candied - Jalapeños, Golden Habaneros, SUPER HOT Chillies
- Mint & Jalapeño Jelly
- Mango Pineapple Chilli Jam
- Beetroot Relish
- Zesty Plum Relish
- Spiced Blueberry Relish
- Sweet Pepper Relish
- Tomato Kasundi
- Macadamia dukkah

## SALES INFORMATION

- Retail and Wholesale

## CONTACT DETAILS

 Leanne Milward

 2760 Denmark-Mount Barker Road DENBARKER WA

 [thehairycowcompany@gmail.com](mailto:thehairycowcompany@gmail.com)

 @Thehairycowcompany

 @the.hairy.cow.company



# The Lake House Denmark/ Vinofood

Garry and Leanne had a dream of seeing people relax by their lake enjoying a glass of wine and grazing on delicious food made from fresh local produce and their own handcrafted Vinofood condiments.

Fifteen years on, The Lake House Denmark produces 22 premium cool climate wines, capturing the character and richness of the Great Southern Region. Superb fruit flavours, attention to detail and exemplary wine making produce award-winning red and white wines across four ranges.

Their handcrafted condiment range, Vinofood blends their two passions – food and wine – into delicious combinations of mustards, jams and jellies, chutneys and relishes, savoury sauces, vinegars and dressings, sweet sauces, chocolates and sweet things, antipasto and syrups. Superb food flavours that are truly a food lovers delight are created using only the highest quality natural ingredients, and all products are free from artificial preservatives and colours and are gluten free.

(Product Category: beverages, horticulture value-add)

## PRODUCT RANGE

- Wine Range - full list available on website
- Vinofood - full list available on website

## SALES INFORMATION

- Retail and Wholesale available
- Cellar Door and Café open daily 10am to 5pm (closed Christmas Day, Boxing Day and Good Friday)
- Stockist available via website
- Export available

## AWARDS

- Five Star Winery - James Halliday Wine Companion
- Hall of Fame - Excellence in Food Tourism - WA Tourism Awards 2017
- Gold - Tourism Restaurants and Catering Services - WA Tourism Awards 2019
- Silver - Tourism Wineries, Breweries & Distilleries - WA Tourism Awards 2019
- Gold - Australian Food Awards 2017 – Vinofood Red Pepper, Chardonnay & Chilli Sauce
- Silver - Australian Food Awards 2018 - Vinofood Fig, Apple & Chardonnay Chutney
- Silver - Sydney Fine Food Awards 2019 - Vinofood Semillon Pickled Pears
- Silver - Sydney Fine Food Awards 2018 - Vinofood Chardonnay Chilli Salsa
- Bronze - Australian Food Awards 2018 - Vinofood Rocky Road with Red Wine Jelly

## CONTACT DETAILS

 Leanne Rogers

 106 Turner Road DENMARK WA 6333

 (08) 9848 2444  [mail@lakehousedenmark.com.au](mailto:mail@lakehousedenmark.com.au)

 [www.lakehousedenmark.com.au](http://www.lakehousedenmark.com.au)

 @lakehousedenmark  @lakehousedenmark

 @LakeHouseDenmark

theLake  
HOUSE  
DENMARK

# Touchwood Mushrooms

Touchwood Mushrooms is the brainchild of the Upson family, who have been captivated by mushrooms for as long as any of them can remember.

Graham Upson has been studying mycology for over 40 years and now along with daughter Catherine, they are keen to share the benefits of medicinal mushrooms.

Available as fresh, dried or powdered product, Touchwood produce 10 different mushroom species, grown from spawn to harvest in Denmark WA. Producing the safest medicinal mushroom products available, all products are pesticide free, chemical free and all natural - you can be confident you're getting only the good stuff. Touchwood Mushrooms offers Australian grown and processed medicinal mushrooms that can help overall health and wellness in people of all ages.

(Product Category: horticulture fresh, horticulture value-add)

## PRODUCT RANGE

### Fresh

- Shiitake
- Oyster
- Lions mane

### Powdered

- Lions Mane
- Shiitake
- Reishi
- Cordyceps
- Turkey Tail
- Chaga
- Maitake

## SALES INFORMATION

- Wholesale available via website



## CONTACT DETAILS

 Graham Upson

 540 McLeod Road DENMARK WA 6333

 [info@touchwoodmushrooms.com](mailto:info@touchwoodmushrooms.com)

 [www.touchwoodmushrooms.com](http://www.touchwoodmushrooms.com)

 @touchwoodmushrooms  @touchwoodmushrooms

# Valley of the Giants Wines and Olives

True clean, green produce.

Experience home-grown organic olives, cold pressed, extra virgin olive oil and boutique wines produced with a breathtaking view over the Walpole Wilderness National Park. They offer hand-picked olives pickled and bottled on the farm, with rosemary, chilli or garlic all from our garden. Indulge in handcrafted Cabernet Sauvignon, Rose and Semillon Blanc wines or for a special treat try our outstanding Sparkling wine, Pinot Noir/Chardonnay.

(Product Category: beverages, horticulture fresh, horticulture value-add)

## PRODUCT RANGE

- Variety of Pickled Olives
- Olive Oil & Olive Soap
- Olive Oil First Pressed and Extra Virgin
- Semillon/Sauvignon Blanc
- Shiraz Rose
- Cabernet Sauvignon
- Sparkling

## SALES INFORMATION

- Cellar Door open  
10am - 5pm, Sunday - Friday and 1pm - 5pm Saturday
- Wholesale and export available



## CONTACT DETAILS

 Irene and Andy Bachmann

 145 Vigus Road Tingledale DENMARK WA 6333

 (08) 9840 8258  [info@organicolivesandwines.com.au](mailto:info@organicolivesandwines.com.au)

 [www.valleyofthegiantsolivesandwines.com.au](http://www.valleyofthegiantsolivesandwines.com.au)

 @valleyofthegiantswinesandolives

 @organicolivesandwines

# Wagin Duck & Game

Wagin Duck & Game are a small family run business for whom animal welfare is important.

Produced in a free range poultry system to provide environmental enrichment, ducks have shelter available at all times but can choose to be in or out, and a bath so they can play in water which keeps them busy preening. Birds are grown out slowly which allows time to develop great flavour and the on-farm processing facility ensures the birds are handled in a stress-free environment.

(Product Category: meat)

## PRODUCT RANGE

- Pekin duck
- Quail & Pheasant
- Turkeys (Christmas)
- Duck eggs

## SALES INFORMATION

- Wholesale available
- Farm sales by prior arrangement as product is fresh

## AWARDS

- Our business has won several awards including
- Delicious Produce Awards
- State winner Perth Royal Food Awards
- Gold WA Good Food Guide
- Producer of the year

## CERTIFICATIONS

- HACCP
- Health Department WA



## CONTACT DETAILS

 Marc Brummelman

 812 Richards Street WAGIN WA 6315

 0428 942 904  [marcandleonie@bigpond.com](mailto:marcandleonie@bigpond.com)

 [www.waginduck.com](http://www.waginduck.com)  @Wagin-Duck-Game

# WAMMCO International

WAMMCO International was established in 1972 and is a farmer owned Cooperative with Export processing facilities at Katanning WA with a second site in NSW. Product is distributed throughout Australia and exported to 50 countries worldwide.

With 1300 producer-owners it is unique in being able to draw on members to ensure consistency of livestock supply and quality throughout the year.

WAMMCO has enhanced its reputation for producing some of the world's finest quality lamb for many years. From fine dining restaurants, to major supermarkets and butcher outlets in Australia and Internationally, the WAMMCO Lamb Brand is in strong demand.

(Product Category: meat)

## PRODUCT RANGE

- Full range of chilled and frozen Lamb & Mutton (cuts or carcass - with the ability to tailor products to individual customer requirements)

## SALES INFORMATION

- Direct sales available

## CERTIFICATIONS

- HACCP
- A+ AUSMEAT Registered to Export to North America, EU, China, Malaysia and all products are Halal. Export Accreditation



## CONTACT DETAILS

Albert Baker

1/3 DeVlamingh Avenue EAST PERTH WA  
(Abattoir located in KATANNING WA 6317)

0417 953 699 abaker@wammco.com.au

www.wammco.com.au

# West Cape Howe Wines

West Cape Howe Winery is situated in Mount Barker, WA in the midst of the oldest vineyard planting in the Great Southern.

With a driving philosophy to make delicious wines of harmony, balance, structure and flavour, West Cape Howe has created a winning combination - wines that people love to drink.

West Cape Howe was founded in 1997, quickly becoming one of Western Australia's favourite wine brands providing good value wine for every day of the week with all drinking occasions covered. The winery is located at the picturesque 'Langton' vineyard, in the heart of the Mt Barker wine district and the partnership has acquired some of the oldest vineyard resources in the state, giving it unequalled access to the best and most consistent quality fruit that the cool Great Southern wine region has to offer.

(Product Category: beverages)

## PRODUCT RANGE

- Full range of wines available via website

## SALES INFORMATION

- Retail and wholesale available
- Cellar Door open 7 days
- Export available



## CONTACT DETAILS

📍 14923 Muir Highway MOUNT BARKER WA 6324 or  
PO Box 549 MOUNT BARKER WA 6324

☎ (08) 9842 1444 ✉ [info@wchowe.com.au](mailto:info@wchowe.com.au)

🌐 [www.westcapehowewines.com.au](http://www.westcapehowewines.com.au)

📘 @wchowe 📷 @westcapehowewines

# Wholly Local

Wholly Local produces a range of fresh, prepared and packaged foods in their kitchen crafted from locally farmed products.

Celebrating seasonal production, their range is made in small batches depending on availability of fresh produce. They stock flavoured oils, spices, preserves and sauces through to crackers, cheese, meats and honey. The retail store offers customers a chance to browse, ask questions, taste and purchase locally produced foods and beverages.

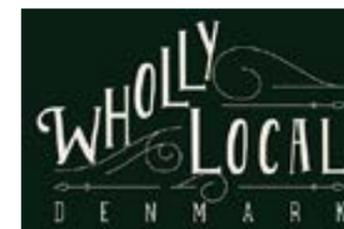
(Product Category: honey, horticulture value-add)

## PRODUCT RANGE

- Flavoured oils
- Spice range
- Sauces
- Pickles
- Chutneys
- Relishes
- Jams
- Pasta sauces
- Curry pastes
- Crackers
- Sweet treats
- Honey

## SALES INFORMATION

- Direct sales available
- Open 10am - 4.30pm Monday to Friday & 10am - 2pm Saturday



## CONTACT DETAILS

Michelle Farey

Shop 2 and 3/9 South Coast Highway DENMARK WA 6333

(08) 9899 4486 hello@whollylocal.com.au

www.whollylocal.com.au

@whollylocaldenmark @whollylocal

# Wignalls Wines

Wignalls based on the outskirts of the City of Albany, is arguably the most Southerly vineyard in Western Australia. Established in 1982, this long-standing second-generation winery is known for producing outstanding Pinot Noir, Chardonnay and Sauvignon Blanc as principle varieties.

From first vintage in 1985, to today, this intimate winery has achieved considerable national and international recognition with many trophies and gold medals from shows and competitions all around the world. Wignalls' largest accomplishment was receiving the Trophy at the Japan International Wine Challenge for the 'Best New World White Wine' with their Premium Chardonnay. A true five star winery worth the time and effort to see for yourself why this label has excelled from day one!!

(Product Category: beverage)

## PRODUCT RANGE

- Premium Table Wines
  - Sauvignon Blanc
  - Unwooded Chardonnay
  - Premium Chardonnay
  - Pinot Noir
  - Cabernet Merlot
  - Shiraz
  - Albany Dew Rose
  - Late Harvest Fronti

## SALES INFORMATION

- Export, wholesale and direct sales available via website
- Cellar door – peak season, Thursday - Monday 11am - 4pm, by appointment off peak

## AWARDS

- 'Winemakers Federation of Australia' as one of the best 25 cellar doors in Australia
- Multi-award winning wines



## CONTACT DETAILS

Robert Wignall

448 Chesterpass Road ALBANY WA 6330

(08) 9841 2848 info@wignallswines.com.au

www.wignallswines.com.au

@WignallsWinery @WignallsWinery

# Willow Creek

Willow Creek Avocados is owned and run by Tom and Jocelyn Wilkinson.

Originally strawberry farmers for 30 years they now concentrate on their 1200 avocado trees. The oldest avocado trees were planted 20 years ago and are now producing beautiful fruit which are popular at the farm gate and are sold locally. Willow Creek have a deep passion for what they do - providing fresh produce to local people who otherwise might not have access to it.

(Product Category: horticulture fresh)

## PRODUCT RANGE

- Avocados

## SALES INFORMATION

- Farm gate sales 10am - 4pm during season
- Available at Albany Vegetable Export Growers, 24 Sanford Road, Albany
- Export and wholesale available

## CERTIFICATIONS

- Freshcare
- ICA-30 is interstate certification to send produce out of WA



## CONTACT DETAILS

 Jocelyn Wilkinson

 PO Box 1157 ALBANY WA 6330

 0409 082 468  [willowcreek@westnet.com.au](mailto:willowcreek@westnet.com.au)

# Wilson Brewing Company

Established just three years ago, the family-run Wilson Brewing Co microbrewery has gone from strength-to-strength with sales expanding interstate and exports to the Asian market on the horizon in 2021.

The brewery's relatively short road to success is a heart-warming story of passion and hard work led by husband and wife team Matt and Jessica Wilson who traded the fly-in-fly-out (FIFO) working life to chase their dream.

Matt's original plans to quit FIFO and start a local mobile boiler making business all changed when he got a taste for the all-grain beer his cousin was brewing as a hobby in Geraldton.

In the last year the brewery has increased its production to 21,000 litres per week, recently opening their permanent onsite food van and plans this year to expand their brewery bar from 50 to 120-person capacity. In addition to its core range of seven craft beers, Wilson's also brew a bi-monthly seasonal beer using local produce including indigenous quandongs, mandarins, samphire bush, honey, whiskey and even oysters.

(Product Category: beverages)

## PRODUCT RANGE

- Contact for full list of beers

## SALES INFORMATION

- WA Wholesaler <https://liquidmix.com.au/>
- WA & SA Wholesaler - <https://www.almliquor.com.au/>
- ACT Wholesaler - <https://farrahliquorcollective.com/>
- Stockist available via website
- Direct sales via [orders@wilsonbrewing.com.au](mailto:orders@wilsonbrewing.com.au)
- Open 7 days, from 10am

## AWARDS

- Multi-award winning beers



## CONTACT DETAILS

 Liz Northern

 47768 South Coast Highway MCKAIL WA 6330

 0439 951 121  [liz@wilsonbrewing.com.au](mailto:liz@wilsonbrewing.com.au)

 [www.wilsonbrewing.com.au](http://www.wilsonbrewing.com.au)

 @WilsonBrewingCo/  @wilson\_brewing\_company

 @WilsonBrewing



# Yard 86

Yard 86 is a family-owned and operated dairy business that can be found on the south coast of Western Australia. This area grows lush grass enabling the cows to graze pastures 365 days of the year.

The Hart family have a passion for producing milk and milk products for the local community at a sustainable price for both the consumer and producer. Gently pasteurising the milk on-farm enables them to sell milk locally, reducing the food miles that these premium milk products travel.

Their herd of 120 Friesians, Jerseys, Aussie Reds and Normandes are very well cared for with a diet of grass supplemented with grains, vitamins and minerals to promote good health of the cows. This creates a beautiful milk that is rich, creamy, healthy and free of antibiotics.

(Product Category: dairy)

## PRODUCT RANGE

- 1L Full Cream Milk
- 2L Full Cream Milk
- 500ml Iced Coffee
- 500ml Choc Milk
- 250ml Choc Milk
- 250ml Jars Cream
- 500g Natural Yoghurt

## SALES INFORMATION

- Wholesale and direct sales available
- Contact for full stockist details



## CONTACT DETAILS

Laura Hart

PO Box 1410 ALBANY WA 6331

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@yard86 @yard86



The Great Southern Regional Food and Beverage Guide includes consumer facing food and beverage produced within the region. If you would like your business featured in future editions, email [FoodIndustryInnovation@dpird.wa.gov.au](mailto:FoodIndustryInnovation@dpird.wa.gov.au)

