

A person's arm in a blue shirt is visible in the upper left corner, holding a large oyster shell. The oyster is open, revealing a thick, yellowish-orange meat and a greenish-blue shell. The background is a blurred blue-grey color.

A TASTE



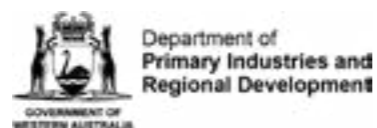
OF THE

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

Facebook/Instagram @denmarkchamber

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Special thanks to our collaborators Great Southern Development Commission,
and Icon Illustrations



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

Website: 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/

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

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  @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  @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.

5 - 15 March 2022  www.tastegreatsouthern.com.au

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The importance of buying local

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.

For more information <https://www.buywesteatbest.org.au/>

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 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.



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
- Frozen product is in cardboard and sealed with plastic to protect product quality

CERTIFICATIONS

- HACCP certified
- AQIS certified for export



CONTACT DETAILS

👤 Craig Kestel

📍 White Trail Road BREMER BAY WA 6338

📦 PO Box 1687 MELVILLE WA 6156

📞 (08) 9494 2503 or 0405 054 961

✉️ info@888abalone.com.au 🌐 www.888abalone.com.au

Albany Farm Fresh Eggs

Chickens lay best when they're healthy and happy! Albany Farm Fresh Eggs provides sustainable, free-range eggs to restaurants, grocers, cafes, and families around the Great Southern and beyond.

As life-long farmers, there is nothing more important to Albany Farm Fresh Eggs than the health of their birds and their land. They go above and beyond to provide the best possible environment for the chickens, who lay thousands of big, tasty eggs each day. Offering daily deliveries means you often end up with eggs that were laid within the last 24 hours by their busy, chirpy chooks.

(Product Category: eggs, honey)

PRODUCT RANGE

- Free range eggs (600g, 700g, 800g)
- Barn eggs (600g, 700g)
- Honey
- Spelt Flour


SALES INFORMATION

- Eggs available in half dozen cartons, dozen cartons & catering trays
- Open 7 days a week 8am to 3pm



CONTACT DETAILS

 Colin Ford

 35010 Albany Highway, REDMOND WA 6327

 (08) 9845 3106  albanyfarmfresheggs@gmail.com

 www.albanyfarmfresheggs.com.au

 @AlbanyFarmFreshEggs  @albanyfarmfresheggs

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

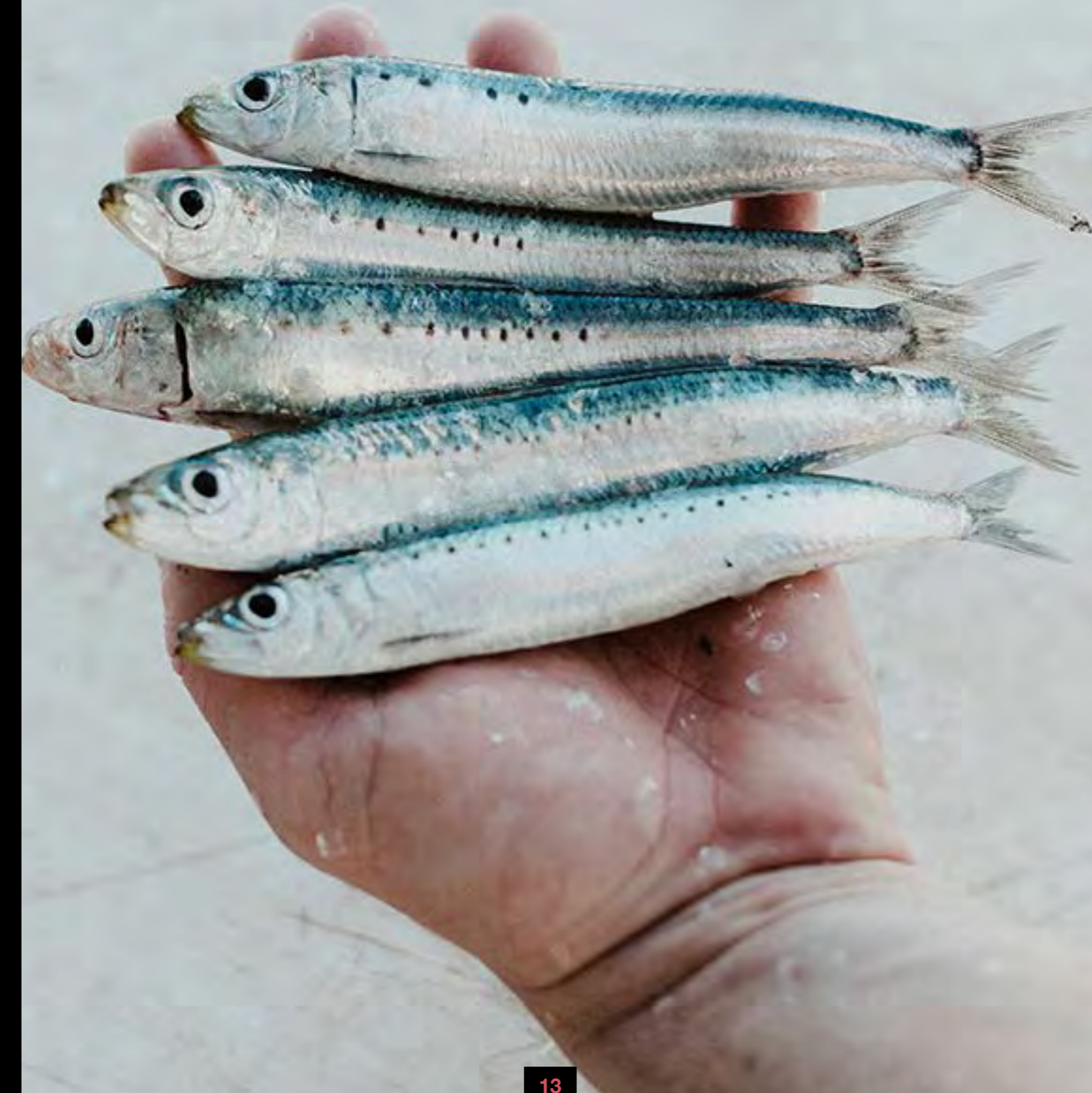
- Plain raw sardine fillet (200gm or 500gm)

SALES INFORMATION


- Retail available www.finsseafood.com.au


AWARDS

- Nominated for the Delicious Produce Awards 2020



CONTACT DETAILS

 Bryn Westerberg

 31 Allerton Street GLEDHOW WA 6330

 (08) 9842 6511  admin@albanyseafoods.com.au

 www.albanyseafoods.com.au  @albansardines

Alkoomi Wines

Alkoomi Wines was established in 1971 with the first plantings of a single hectare of vines and going on to make its first vintage in 1976. In recent years, Owners Sandy and Rod Hallett have now expanded not only the vineyard size to 165 hectares - but also the winery capacity has nearly doubled in size, becoming one of the largest family-run wineries in the Western Australia.

All the more impressive is Alkoomi's commitment to reducing its environmental impact and work toward the most sustainable practices that are available in both the winery and vineyard. Alkoomi Wines is renowned for producing quality wines that express varietal and regional characteristics which are synonymous to the Frankland River wine region in the Great Southern of Western Australia. Cellar Door at the Frankland winery and a second Cellar Door located in Albany.

(Product Category: beverages)

PRODUCT RANGE

- Alkoomi Collection: Cabernet Sauvignon, Shiraz, Riesling, Chardonnay
- White Label: Riesling, Semillon Sauvignon Blanc, Rosé, Shiraz, Cabernet Merlot, Late Harvest
- Icon: Cabernet Sauvignon, Shiraz, Semillon, Riesling, Chardonnay

SALES INFORMATION

- Wholesale and export available export@alkoomiwines.com.au

CELLAR DOORS

- 1141 Wingebellup Road, Frankland River - Open 7 days a week 10am to 4.30pm excluding major public holidays
- 225 Stirling Terrace, Albany - Open: 11am to 5pm Monday to Saturday excluding public holidays



CONTACT DETAILS

📍 1141 Wingebellup Road, FRANKLAND RIVER, 6396
☎ (08) 9855 2229 ✉ admin@alkoomiwines.com.au
🌐 www.alkoomiwines.com.au
📘 @Alkoomi Wines 📷 @Alkoomi Wines

Amuri Creek Fruit

Norm, owner of Amuri Creek Fruit, is a long-time grower of strawberries in the region.

Situated in the cooler climate between Mount Barker and Denmark, Norm's strawberries are precisely grown using integrated pest management and are housed in tunnels off the ground to protect the plants from the damaging wind, sun and rain. Picked and packed each season with help from the local Hazara people and other seasonal workers, Amuri Creek Fruit offers tasty commercial varieties of strawberries.

(Product Category: horticulture fresh)

PRODUCT RANGE

- Fresh Strawberries
October to April
- 250g, 500g
- 2nd Grade 2kg, 4kg
cartons

SALES INFORMATION

- Farmgate shop is
cash only
- Wholesale available

CERTIFICATIONS

- HACCP
- Freshcare



Amuri Creek Fruit

CONTACT DETAILS

Norm Handasyde

275 Simpson Rd, DENBARKER WA, 6324

(0417 945 773) norm@amuricreekfruit.com.au

www.amuricreekfruit.com.au



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

CONTACT DETAILS

👤 Brian and Julia Fitzgerald

📍 DENMARK WA 6333

☎ (08) 9840 8445 ✉ artisanbrewing@gmail.com

🌐 www.artisanbrewing.com.au

📱 @artisanbrewingaustralia 📷 @artisanbrewing

Bartholomews Meadery

Family owned and operated honey business, Bartholomews 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, 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



CONTACT DETAILS

 Careena Kelly

 2620 South Coast Highway WILLIAM BAY WA 6333

 (08) 9840 9349  info@honeywine.com.au

 www.honeywine.com.au

 @bartholomewsmeadery  @bartholomewsmeadery

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

 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)




CONTACT DETAILS

 Sarah Hunter

 PO Box 649 MOUNT BARKER WA 6324

 0452 508 304  beef@beefnatural.com.au

 www.beefnatural.com.au  @beefnatural

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

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

 www.bevans.net.au  @Bevans-WA-Pty-Ltd

Blake's Eggs

Blake's Eggs started as a hobby for Blake who was diagnosed severely dyslexic at a young age. His love for agriculture and chooks saw a hobby quickly grow into a thriving business of selling 50 dozen of eggs a week to selling over 300 dozen.

Situated in Mount Barker, the farm is spray, chemical, hormone, colour, preservative and additive free. With 177 hens per hectare and beaks fully intact, the hens are fed a diet of whole grains and allowed to roam about eating grass, scratching the dirt, chasing bugs and doing what chooks like to do under the mindful eye of their Maremma dog guardians.

(Product Category: eggs)



BLAKE'S
CHOOKS & EGGS

PRODUCT RANGE

- Pastured Raised Eggs (600g-699g, 700g+)
- By the dozen
- Cafe/restaurants in Reusable Plastic Trays, 30 per tray

SALES INFORMATION

Farm gate sales

- Friday to Monday and Wednesday 10am to 5pm (phone or message before arriving)

Retail outlets

- Mount Barker: Supa IGA, Plantagenet Meats, The Grocery Store
- Denmark: Supa IGA
- Albany: IGA - York Street, Supa IGA - North Road, Solomon Merchants, AVEG, Reeves on Campbell, Marios Stockfeeds

AWARDS

- First place in the Albany & Districts Poultry Show
- Finalist in the 2020 Young Achiever Awards for the Elders Agricultural Award
- Finalist in the 2021 Young Achiever Awards Qoin Small Business Award

CERTIFICATIONS

- Certificate of Registration of a Food Business (Low Risk)
- Low Risk Food Business - Egg Production and Market Stall Holder

CONTACT DETAILS

👤 Blake and Joanne McFarlane

📍 13772 Muir Highway FOREST HILL WA 6324

📞 0407 111 413 or 0429 114 778

✉ blakeschooksandeggs@gmail.com

📱 BlakesChooksandEggs 📷 @blakeschooksandeggs

Bombora Foods

Bombora Foods is a family run fishing business that produces pickled archipelago octopus.

Proudly 100% owned, sourced and value-added right here on the south coast of WA.

Bombora source their octopus sustainably in the southern octopus zone, stretching over 1500 kms from Augusta to Eucla, in which just three vessels are actively fishing for octopus.

They have various stockists throughout the south coast, also selling at local market stalls where they provide tastings of their delicious pickled octopus.

(Product Category: seafood & aquaculture)

PRODUCT RANGE

- 350g Pickled Archipelago Octopus
- 1kg Pickled Archipelago Octopus

SALES INFORMATION

- Retail outlets: York Street IGA, North Road IGA, AVEG and Boatshed Markets, Albany
- Great Southern wholesale enquiries: Grandè Food Services PH: 9847 4000 Email: sales@grandefoods.com.au
- Other areas wholesale enquiries: Please contact Bombora Foods direct

CERTIFICATIONS

- Marine Stewardship Council certified fishery



CONTACT DETAILS

Corrina Ridgway

ALBANY WA 6330 0428 365 838

info@bomborafoods.com.au

www.bomborafoods.com.au

BomboraFoods

@bomborafoods

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
- 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


 Glen Daniel

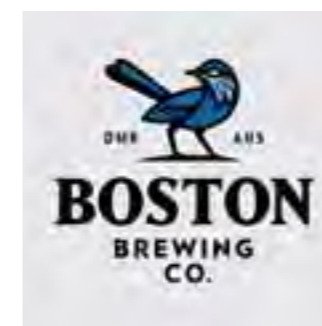
 678 South Coast Highway DENMARK WA 6333

 (08) 9848 1555  glen@bostonbrewing.com.au

 www.bostonbrewing.com.au or 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
- Pasta

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

🌐 www.bredco.com.au

📘 @bred_co

Bremer Bay Brewing Co

Brand new and fast growing in the ever-expanding WA brewing industry is Bremer Bay Brewing Co.

These guys are brewing for the love of it! Using natural ingredients and pure rain water to create an inspiring selection of hand crafted ales and lagers, head brewer Zane Mitchell is truly living the dream in the Great Southern holiday destination of Bremer Bay.

(Product Category: beverages)

PRODUCT RANGE


- Golden Ale
- Ginger Beer


SALES INFORMATION


- Open 7 days, 12am to 3pm and 5pm to 8pm



CONTACT DETAILS

 Zane Mitchell

 1 Seadragon Ave BREMER BAY WA 6338

 @BremerBayBrewingCo

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
ALBANY - GREAT SOUTHERN
WESTERN AUSTRALIA

CONTACT DETAILS

 Irene Bunn

 Albany Highway ALBANY WA 6330

 0438 963 938  admin@bunnwine.com.au

 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'




CASTELLI ESTATE



CONTACT DETAILS



 Ana Fiore

 DENMARK WA 6333

 112 North Lake Road MYAREE WA 6154

 (08) 9364 0400  ana@castelligroup.com.au or
castelliestate@castelligroup.com.au

 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

🌐 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.

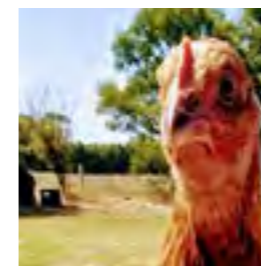
(Product Category: eggs, horticulture fresh)

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

 www.kwoorabupcommunitymarkets.com.au/shop/

 @ChickensdownSouth



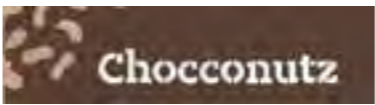
Chocconutz

Since 2019, Chocconutz has been dedicated to creating indulgent, artisan nut butters using the highest quality and natural ingredients.

Being a small family business, Chocconutz nut butters are created in small batches playing with different flavours and local ingredients to offer delicious flavour combinations. All of the nut butters are vegan-friendly and gluten-free as well as free of any additives (preservatives, artificial colours or flavours), refined sugars and salt.

Committed to minimising the environmental impact, the production of the nut butters use 100% solar energy, recyclable glass packaging and are free from palm oil, using UTZ-certified cocoa and organic coconut oil instead.

(Product Category: horticulture value-add)



PRODUCT RANGE

Nut butters (vegan and gluten free)

- Roasted Almond Chocolate Butter
- Smooth Roasted Peanut Chocolate Butter
- Crunchy Roasted Peanut Chocolate Butter
- Cashew Coconut Butter
- Cashew Coconut Strawberry Butter

SALES INFORMATION

- Stockists available on website

AWARDS

- Winner ACCI Great Southern Business Award 2021 - Environment & Sustainability Business

CONTACT DETAILS

Katrin Hoffmann & Silvie Miczkova

DENMARK WA 6333

0404 205 252

team@chocconutz.com.au www.chocconutz.com.au

chocconutz @chocconutz

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

 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: dairy, bush foods)



CONTACT DETAILS

 Chris Vogel
 PO Box 292 DENMARK WA 6333
 (08) 9840 9277
 info@dellendale.com.au
 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

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



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

 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


AWARDS


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



DUCKETT'S MILL | DENMARK FARMHOUSE
WINES | CHEESE
the best pairing in the world

CONTACT DETAILS

 Annette Stock

 1678 Scotsdale Road DENMARK WA 6333

 (08) 9840 9844  info@duckettsmillwines.com.au

 www.duckettsmillwines.com.au

 @duckettsmill  @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
- The Grocer 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 ✉ ijs_caterers@bigpond.com

🌐 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

 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

🌐 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

📱 @denmarkhoney

Eden Gate Estate

Eden Gate Estate is in the business of producing top quality blueberries and microgreens with a range of value-add products for different markets.

Owned and operated by Andre and Amanda Roy since 2004, the estate is farmed with environmentally friendly solutions to the problems that may arise. There are no pesticides used and their blueberries are unsprayed with fencing and netting to protect them from the native wildlife.

Eden Gate microgreens are living herbs and greens grown hydroponically in biodegradable pots and are delivered to you vibrant, alive and still growing. The baby plants are packed with concentrated nutritional compounds and provide a punch of fresh intense flavour to salads, sandwiches and garnishes.

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

PRODUCT RANGE

- Fresh & Frozen Blueberries
- microgreens
- Blueberry Liqueur
- **Blueberry Products**
 - Jam
 - Chutney
 - Velvet
 - Vinaigrette

SALES INFORMATION

- Open to the public December to February, Thursday to Monday from 10:30am to 4pm
- Albany Farmers Market, Saturday from 8am to 12pm
- Wholesale products are available by the case or in large quantities. Contact direct



CONTACT DETAILS

👤 Andre Roy

📍 685 Eden Road YOUNGS SIDING WA 6330

☎ (08) 9845 2003

✉ info@edengate.com.au 🌐 www.edengate.com.au

📘 @Edengateestate 📷 @Edengateestate



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/
- Direct export available



CONTACT DETAILS

 Glen and Romee Surtees

 82 Mt Lindsay Road DENMARK WA 6333

 0439 923 134  sales@elixirrawhoney.com.au

 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: beverages)

PRODUCT RANGE

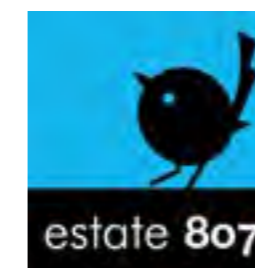
- Pinot Noir varieties
- Chardonnay
- Sauvignon Blanc

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

🌐 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
- Buy direct via website



CONTACT DETAILS

 Claudia Form

 233 Piggott Martin Road LOWLANDS WA 6330

 0429 678 676  info@flavoursofoz.com.au

 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

🌐 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, 7 Days (Good Friday and Christmas Day excepted. ANZAC Day from noon)
- Export available via 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

 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
- www.freehandwine.com.au
- [@freehandwine](https://www.facebook.com/freehandwine) [@freehandwine](https://www.instagram.com/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

1157 Dempster Road ALBANY WA 6330

0419 444 799 peter@irongatewagyu.com

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

 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

 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

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

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

✉ gloriadieufarm@gmail.com

🌐 www.gloriadieustuds.com

Gods of Sauces

Gods of Sauces grew out of its sister business Gods of Food, a street food catering business. At the peak of the pandemic, owner Che Cooper shifted his focus to Gods of Sauces and created a range of award winning hot sauces which can be now found all over Australia and in some parts of the UK.

All of his sauces are gluten-free and have been created with real flavour inspired by the dishes served in his street food. One of the first hot sauces he came up with was a Korean chilli sauce that has now become Che's award winning Korean Hot Sauce. There is a hot sauce for every type of chilli lover and they will not disappoint!

(Product Category: horticulture value-add)

PRODUCT RANGE

- Hot Sauces (wide range)
- Jerky
- Rubs
- Salts and Dip Mix

SALES INFORMATION

- Wholesale available wholesale@godsofsauces.com.au
- Stockist available via website

AWARDS

Spicy Flave Awards 2021 (USA)


- 2nd Place – Hot Sauces Asian – Passion Fruit Korean Hot Sauce
- 2nd Place – Condiments Wing Sauce Extra Hot – Thanatos Hot Korean Hot Sauce


Mr Chilli Award 2021 (Australia)


- 1st Place - Mild Heat - Korean Hot Sauce
- 2nd Place - Hot - The Demonic
- 2nd Place - Wing Sauce - Thanatos Hot Korean Hot Sauce



CONTACT DETAILS

 Che Cooper

 ALBANY WA 6330

 0428 362 777

 givemesomesauce@godsofsauces.com.au

 www.godsofsauces.com.au

 @godsofsauces  @godsofsauces



Goodies Farm

Goodies Farm is a family farm business owned by Pen and Dale Goodwin. Based in Kendenup, they grow their grains, legumes and merino sheep with an emphasis on soil health.

Pen and Dale use organic fertilisers, farm-created compost and vermicast (worm castings from our large scale worm farm) with added trace minerals to create nutrient-dense food and high-quality products. Having over 20 years of farming experience they have been transitioning their farm to biological farming practices since 2019. They continue to plant a range of multi-species crops and a variety of grains, legumes and broadleaf crops to improve the farm's ecology. Goodies Farm grain and flour are chemical residue-free and are tested annually.

(Product Category: bread & grain)

PRODUCT RANGE

Freshly Stone Milled Flour

- Wholewheat
- Triticale
- Rye
- Barley

Grains

- Triticale
- Wheat
- Barley
- Rye

SALES INFORMATION


- Full stockist via website
- Wholesale available
pen@goodiesfarm.com.au



CONTACT DETAILS


 Pen & Dale Goodwin


 KENDENUP WA 6323

 0437 663 002

 pen@goodiesfarm.com.au

 www.goodiesfarm.com.au

 [goodiesfarmwa](https://www.facebook.com/goodiesfarmwa)

 [@goodiesfarm](https://www.instagram.com/goodiesfarm)

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.

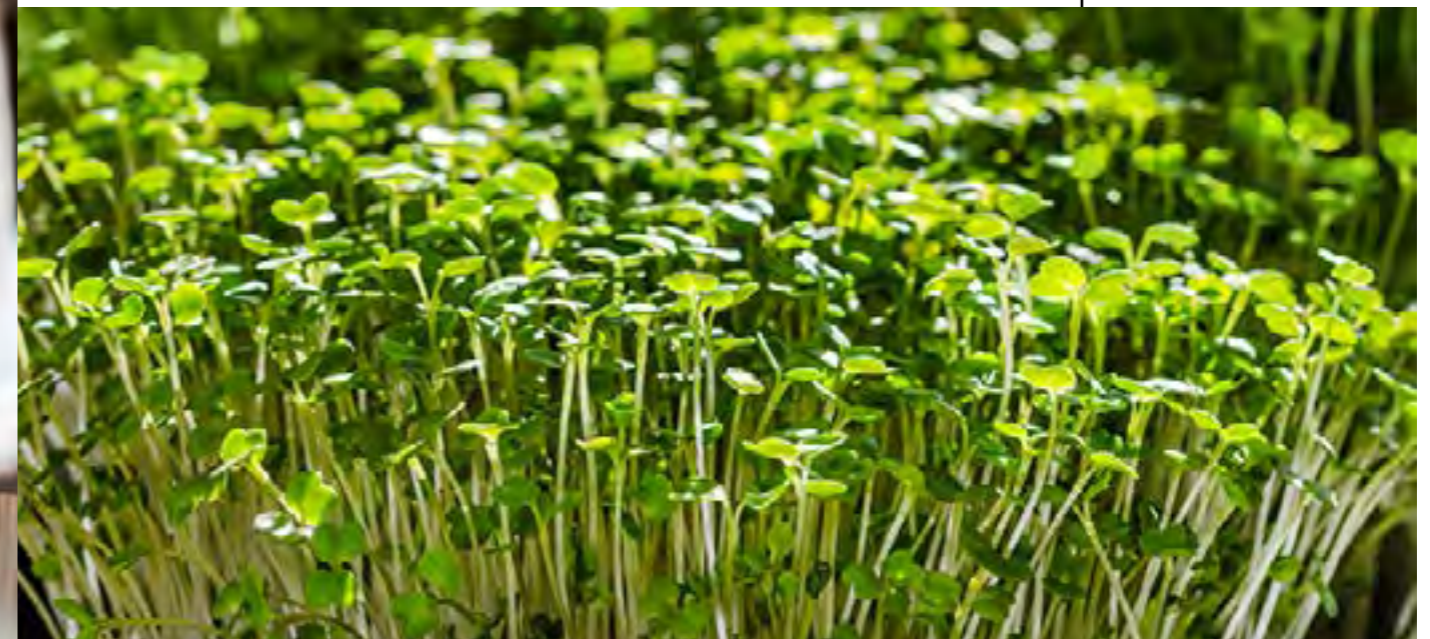
(Product Category: horticulture fresh)

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

 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 or

marketing@distillery.com.au

 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

🌐 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

Green Earth Farm

Green Earth Farm is located in the heart of the Great Southern, near Mount Barker. It is an area known for its rich soils, abundant rainfall and Mediterranean climate, which provides the ideal growing conditions for the harvest of a diverse range of high quality produce.

As hemp growers and producers they believe there is a strong future for hemp in Australia, as it offers many different uses that can help promote a more sustainable planet. Hemp detoxifies and revitalises the soil and removes carbon dioxide from our air, along with countless other uses!

(Product Category: bread & grain)

PRODUCT RANGE


- Hulled Hemp Seed
- Hemp Seed Oil
- Hemp Protein Powder
- Hemp Flour
- Hemptational Seasoning
- Hemp Seed Oil for Pets

SALES INFORMATION


- Stockist available via website
- Online sales via website
- Compostable packaging




CONTACT DETAILS

 Irene Pergunas


 Mt BARKER WA 6324

 0447 843 559

 info@greenearthfarm.com.au

 www.greenearthfarm.com.au

 @greenearthfarm

 @GreenEarthFarm



Handasydes 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

www.handasydestrawberries.com.au

@handasydes @handasydes

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
- Wholesale available



CONTACT DETAILS

 Careena Kellie

 1570 Scotsdale Road SCOTSDALE WA 6333

 (08) 9840 9078  info@harewood.com.au

 www.harewood.com.au

 @HarewoodEstate  @harewoodestateswines

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

🌐 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

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

CERTIFICATION

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

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



CONTACT DETAILS

👤 Rene Breuer

📍 FRANKLAND RIVER WA 6396

📦 PO Box 388 WELSHPOOL WA 6986

📞 (08) 9494 2044 ✉ sales@jingilli.com.au

🌐 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

@Just-Bee-Honey-Australia @justbeehoneyaustralia

Katie Joy's 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, honey, 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 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

 @katiejoysfreerangeeggs

King River Avocados

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

 Karlee Bertola

 23 Newman Road MILLBROOK WA 6330

 0437 570 829  Karlee.Bertola@gmail.com

 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

🌐 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 innovative practices and a long history as ocean farmers, Leeuwin Coast produces quality, ethically farmed, sustainable seafood.

The Leeuwin Coast Akoya are a beautiful, natural shellfish that grow native to Western Australia. Described as the lovechild of a mussel, a scallop 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

 @LeeuwinCoast  @LeeuwinCoast

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: beverages)

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

www.monkeyrockwinery.com.au

@monkeyrockwinerydenmarkWA @monkeyrockwinery

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

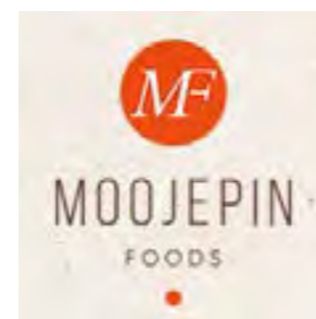
- Saltbush
- Samphire
- Red Karkalla
- Iceplant

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 📷 @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

Mostert's

Mostert's is a husband and wife team, who have been growing asparagus for 17 years, producing more than 20 tons per year which is sold both locally and to the Canningvale Markets.

In January 2020, they took over the lease on an additional property where all the other vegetables are grown in the ground and hydroponically. This produce is mostly sold locally to IGA's, restaurants and the Albany Farmers Market and through their farm shop. The Mosterts strive for freshness and good quality and try to be as spray free as possible. They have a passion for working on the land, and love to sell locally to appreciative customers.

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

PRODUCT RANGE

- Asparagus pickles

Hydroponic vegetables

- Lettuce (oakleaf, cos, frizzy, chard, spinach, mustard, watercress)
- Basil, coriander, pak choi, tatsoi, dill, chervil, mizuna, rocket

Ground grown vegetables


- Broccoli
- Red and green cabbage
- Kale
- Sweet Corn
- Beans
- Asparagus
- Pumpkin


SALES INFORMATION

- Sales at farm Monday to Saturday
- Available at the Albany Farmers Market on Saturday mornings from 8am to 12pm





CONTACT DETAILS

 Harna Mostert

 377 Dawson Road YOUNGS SIDING WA 6330

 0427 787 675  djhmostert@activ8.net.au

 @mostertsfarm  @mostertsfarm

Mt Barker Flour

Mt Barker Flour was established in 2020 by the Groves family. As 4th, 5th and 6th generation sheep and grain farmers in the Great Southern region of Western Australia they are responsible for the whole process, starting with the growing of the grain, to the milling, packaging and the distribution of the flour.

Their flour is milled using two 1.5 tonne 100 yr old milling stones in a traditional timber housing which were brought to Mt Barker from a mill in the town of Nuenen in the Netherlands via The Lily Dutch Windmill in Amelup WA. The stone grinding process uses the wholegrain which produces a higher fibre flour with a stronger flavour and coarser texture. By milling the wholegrain through the stones the flour is also higher in a number of vitamins and minerals. Mt Barker Flour are currently stone milling spelt flour with the option to diversify into the future.

(Product Category: bread & grain)

PRODUCT RANGE

- Stoneground Wholemeal Spelt Flour

SALES INFORMATION


- Wholesale via Artisan Foods www.artisan-foods.com

CERTIFICATIONS


- Certificate of Registration of a Food Business - Shire of Plantagenet




CONTACT DETAILS


 Jeremy Groves


 Mt BARKER WA 6324

 0428 900 981

 hello@mtbarkerflour.com.au

 www.mtbarkerflour.com.au

 @MtBarkerFlour

 @mtbarkerflour

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
- RSPCA Accredited



CONTACT DETAILS


 Nikki Attack

 703 Lake Matilda Road KENDENUP WA 6323

 2 Alumina Road EAST ROCKINGHAM WA

 (08) 9435 3600  sales@mtbarkerchicken.com.au

 www.mtbarkerchicken.com.au

 @mtbarkerchicken



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

@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

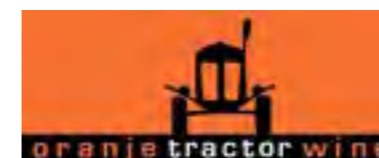
- Red wine
- White wine
- Sparkling wine
- Fortified Wine
- Vermouth
- Seasonal Fruit
- Jams & Chutneys
- Honey

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 📘 @oranjetractor

📷 @oranjetractorfarm

Out There Fishing

The Jackman family has been involved in the commercial fishing industry for over 100 years. They are a 4th generation historic commercial fishing family in Albany on the Western Australian south coast.

Over time, the family has worked in the tuna industry and deep sea fishing. They also fish the Princess Royal Harbour and southern estuaries, beach seine fishing and fish traps in King George Sound.

People travel from all over the Great Southern to attend their market stall on Sundays. In addition to this, they supply Kailis Fish Market (AJ Langford) in Canningvale and numerous small businesses in the Perth metropolitan area on a weekly basis as well as several hospitality establishments in Albany and surrounds.

Out There Fishing use commercially and environmentally sustainable methods of catching fish – every fish is individually wild-caught and hooked. Our aim is to provide our local, regional and broader communities with the freshest, highest quality seafood possible.

(Product Category: seafood & aquaculture)

PRODUCT RANGE

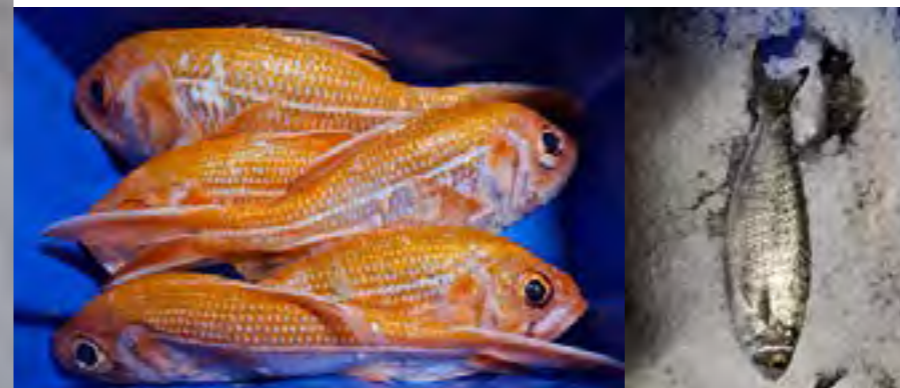
- Product range is seasonal and weather dependent.
- Whole: Southern Calamari (Squid), King George Whiting, Herring, Garfish, Bream, Sea Mullet, Cuttlefish, Flathead, Leather Jackets, Nanaghyi, Pink Snapper Fillets: Cobbler & Harpuka
- Other: Bombora Pickled Occy, Westerberg Marinated Sardines & Filleted Sardines Special Orders: Leeuwin Coast Oysters & Bremer Bay Abalone

SALES INFORMATION


- Available at Albany Boatshed Markets Sunday mornings 9am to 1pm


CERTIFICATIONS


- Finalist in the WA Fishing Awards 2021




CONTACT DETAILS

 Gavin Jackman

 ALBANY WA 6330

 0427 425 427

 @OutThereFishing

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

Named after Mac and Bud, the Howard family Bernese Mountain Dogs, Pawprint Chocolate offers premium chocolate products made with high-quality Belgian couverture chocolate and locally sourced ingredients.

Trained in Melbourne in the art and science of Chocolate, Kelly Howard (co-owner) used the iconic landscape and ancient forests of Denmark as inspiration for products such as Forest Floor and Karri Bark. Over time, the range has evolved, and these eight styles have remained popular with our customers (and staff)!

The brand started at the Whitfield Estate Cellar Door in 2010 as an add-on to the Cellar door range, and quickly took on a life of its own. Pawprint Chocolate now has its own specialised manufacturing premises in Denmark, which offers a cool temperature climate that is perfect for chocolate.

The range has since further grown to include the "Bakers Bundle" series, "The Australiana range" and most recently the "Designed for Wine" series. The Fair Trade certified chocolate is packaged in 100g blocks with a trademark Pawprint embedded and the distinctive professional external packaging includes designs from local Denmark artist.

(Product Category: chocolate & confectionery)

PRODUCT RANGE

- Handmade chocolate products
- Chocolate gifts
- Hot chocolate and Coffee
- Bush food chocolate bar range

SALES INFORMATION

- Wholesale available
- Factory shop open 9am - 3pm weekdays

CERTIFICATIONS

- Fair trade certified



CONTACT DETAILS

👤 Kelly Howard

📍 3/10 Hollings Road DENMARK WA 6333

📞 0408 919 256 ✉ sales@pawprintchocolate.com

🌐 www.pawprintchocolate.com

📘 @pawprintchocolate 📷 @pawprintchocolate

Plantagenet Free Range Pork

Plantagenet Free Range Pork is a family owned-and-operated business located right here in the Great Southern region of Western Australia.

For many years now, Plantagenet Free Range Pork has led the way in ethical food production with a sustainable free-range farming model that ensures premium quality from gate to plate.

(Product Category: meat)

PRODUCT RANGE

Premium Fresh Cuts of Free Range Pork

- Loin Roasts
- Belly Strips
- Fillet
- Shoulder Roasts

Premium Fresh Pork Mince

Value added Ready to Cook pork products

- Marinated steaks
- Seasoned Roasts
- Crumbed Schnitzels
- Premium Pork Sausages & Meatballs

SALES INFORMATION

- Export and wholesale available

CERTIFICATIONS

- RSPCA Accreditation
- HACCP
- Buy West Eat Best
- Australian Pork Certified Free Range (APIQ)

AWARDS

- Perth Royal Food Awards Champion Free Range Pork 2018
- Perth Royal Food Awards Champion Export Free Range Pork 2019

CONTACT DETAILS

(08) 9435 3600

sales@plantagenetpork.com.au

www.plantagenetpork.com.au

@plantagenetpork @plantagenetpork



Plantagenet Wines

Since 1968, Plantagenet Wines has been family-owned, beginning with the pioneering spirit of Tony Smith who established the very first Great Southern vineyards.

In 1975 an apple packing shed in Mount Barker was purchased and converted into the region's first winery and cellar door.

Plantagenet embodies the best of Western Australia with its distinctive, elegant wines. Steeped in a rich heritage, with award-winning expressive wines that truly reflect the region.

(Product Category: beverages)

PRODUCT RANGE

- See website for full range

SALES INFORMATION

- Cellar Door 7 days, 11am to 4pm
- Wholesale - WA -
Grape and Grain -
grapeandgrain.com.au
- East Coast -
wineco.com.au
- Export available -
matt@roguevintner.com.au
sam@roguevintner.com.au



CONTACT DETAILS

👤 Tom Wisdom

📍 Lot 45 Albany Hwy MOUNT BARKER WA 6323

☎ 0407 994 959

✉ wine@plantagenetwines.com

🌐 www.plantagenetwines.com

📘 @plantagenetwines

📷 @plantagenetwines



Primal Alternative by Peta

Peta Bell is a local Primalista, home making a delicious range of grain free, paleo friendly products.

Primal Alternative by Peta uses real food premium and organic ingredients and wraps them in compostable packaging. Some of her products are vegan and some are low carb/keto friendly. All are home made with love.

(Product Category: bread & grain)

PRODUCT RANGE

- Turmeric and Hemp bread
- Pizza bases

SALES INFORMATION

Retail outlets


- Little IGA Denmark
- IGA Mt Barker

Available online



CONTACT DETAILS

 Peta Bell

 ALBANY WA 6330

 primalalternativebypeta@gmail.com

 @PrimalAlternative

 @PrimalAlternativebyPeta

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



**~RISING~
~STAR~
WINES**



CONTACT DETAILS

 Gwen Hyatt

 46 Redman Road SCOTSDALE WA 6333

 (08) 9848 1626  info@risingstarwines.com.au

 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

🌐 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

🌐 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 & 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

 @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. The owner, Tony Ruse believes a great wine starts with quality soil. They have a wonderful well drained site, and their 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.

(Product Category: beverages)

PRODUCT RANGE

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

SALES INFORMATION

- Wholesale Perth - Kris Ambrozkievics
kris@vinousmatters.com.au
- Wholesale Regional - Carmen Fasolo
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)





CONTACT DETAILS

 Tony Ruse

 241 Scotsdale Road DENMARK WA 6333

 (08) 9848 2767  info@silverstreamwines.com

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



singlefile
Wines
— GREAT SOUTHERN
WESTERN AUSTRALIA —

CONTACT DETAILS

👤 Viv Snowden

📍 90 Walter Road DENMARK WA 6333

☎ 1300 885 807 ✉ theteam@singlefilewines.com

🌐 www.singlefilewines.com

📘 @singlefilewine 📷 @singlefilewine

South Coast Hemp Foods

South Coast Hemp Foods are grown and processed in the pristine environment of the south coast of Western Australia. They farm and live in a sustainable way and their products are packaged in a manner that is fully compostable either in your own garden or via local government facilities.

Hemp seeds provide many health benefits that can form an integral part of your everyday diet. They are high in protein, Omegas 3, 6 and 9 and several other nutrients that aid general health and well being.

(Product Category: bread & grain)

PRODUCT RANGE


- Lightly Ground Hemp Seeds
- Lightly Roasted and Ground Hemp Seeds
- Hulled Hemp Seeds

SALES INFORMATION


- Ordering is online at www.southcoasthemp.com.au
- All packaging including the post pack is certified as fully compostable in domestic compost systems or local government composting facilities



CONTACT DETAILS


 Brad Skeggs

 KENT RIVER WA 6333

 0410 305 160

 brad.skeggs@bartombra.com

 www.southcoasthemp.com.au

 @southcoasthemp

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
🌐 www.southern-apiaries.com.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
- Full stockist available via Facebook




 spoonful
of ~ GOODNESS


CONTACT DETAILS


 Mandy Hodgson

 DENMARK WA 6333

 0413 016 625

 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

 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

🌐 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

 @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
 🌐 www.lakehousedenmark.com.au
 📘 @lakehousedenmark 📷 @lakehousedenmark
 🐦 @LakeHouseDenmark

Torbay Asparagus

Torbay Asparagus offers the finest Asparagus in Western Australia. Used by all the best chefs, the business is very well regarded for its quality. They have been producing asparagus for 45 years and do their best to produce quality, tasty asparagus.

(Product Category: horticulture fresh)

PRODUCT RANGE

- 6kg boxes (thin, medium, medium large and large)
- Soup grade asparagus (8kg size only)
- Commercial quantities (6kg box or more)

SALES INFORMATION


- Orders of 6kg or more must be made before pickup
- Wholesaler: Eliash Produce Market City Canningvale

CERTIFICATIONS


- Freshcare Certificate P6000498




CONTACT DETAILS

 Fiona Marshall

 TORBAY WA 6330

 0447 142 102

 torbayasparagus@bigpond.com

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

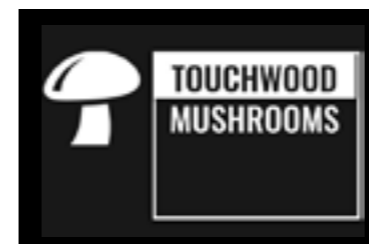
- Shiitake
- Oyster
- Lions mane

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

 www.touchwoodmushrooms.com

 @touchwoodmushrooms  @touchwoodmushrooms

Valley of the Giants Honey

Valley of the Giants Honey is situated just 5km from the iconic Tree Top Walk, on the Valley of the Giants Road. Their bees source their honey from the family farm, which adjoins the Walpole-Nornalup National Park, located in the pristine Valley of the Giants.

Raw honey is available at their roadside stall, as well as a wide selection of jams, pickles and sauces.

(Product Category: honey, horticulture value-add)

PRODUCT RANGE

- Honey (1 kg plastic tubs, 400g glass jars)
 - Raw honey
 - Creamed honey
- Homemade jams & preserves

SALES INFORMATION

- Roadside stall is open 24 hours
- Contact directly for order enquiries



CONTACT DETAILS

👤 Viv Campbell & Kim Ravenhill

📍 993 Valley of the Giants Road TINGLEDAL WA 6333

☎ 0458 648 954 or 0412 251 324

✉ valleyofthegiantshoney@gmail.com

🌐 www.valleyofthegiantshoney.com

📱 @ValleyoftheGiantsHoney





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

🌐 www.valleyofthegiantsoilivesandwines.com.au

📘 @valleyofthegiantswinesandolives

📷 @organicolivesandwines

Wagin Duck & Game

Wagin Duck and 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

🌐 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 carcase - 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

KATANNING WA 6317

1/3 DeVlamingh Avenue EAST PERTH WA

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

AWARDS

- Five Red Star Winery - Best Winery of the Region - Mount Barker (2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020 & 2021)
- Best Value Winery 2016 - Halliday Wine Companion
- Best Value Winery 2016 - Ray Jordan
- Star Cellar Door 2017, 2018 & 2021
- Best Large Cellar Door 2019 & 2020 - Gourmet Traveller Wine



CONTACT DETAILS

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

☎ (08) 9892 1444 ✉ info@wchowe.com.au

🌐 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: beverages)

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 @WignallsWineryl

Wild Olive Farm

Wild Olive Farm's organic olive grove lies nestled between an ancient Karri Forest, Wilson Inlet & the wild Southern Ocean on the Nullaki Wilderness Estate. Isolated, rural and breathtakingly beautiful.

Time spent on this land is to take a pause from busy life. It is to breathe fresh clean air, salted by the ocean breeze and peppered by the tea tree oil from the gum trees.

The olive grove is a labour of love and a family affair: the Aitken family partnered with local legend Simon Shepherd and a green fingered local team. They tend to 2000 olive trees, passionfruit, avocados, lemons and an annual garlic crop and have a busy apiary in the grove that keeps the grove abuzz with activity.

Together the team researches and follows international best organic farming practices and are proud to grow and harvest the fruit according to these high standards.

In 2022 they will be cold pressing and bottling olive oil on the farm. 100% local and lovely.

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

PRODUCT RANGE

- Extra virgin certified organic olive oil (1L tin)
- Extra virgin certified organic olive oil (750mL, 500mL, 250mL, 100mL bottles)
- Raw unprocessed honey (350g)
- Certified organic Italian Purple garlic (1kg upwards)

SALES INFORMATION

- Wholesale available

CERTIFICATIONS

- Australian Certified Organic (olive oil, garlic, avocados and lemons)



CONTACT DETAILS

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📍 NULLAKI WA 6333

📦 PO Box 6252 SWANBOURNE WA 6010

☎ 0437 072 448

✉ admin@aitkengroup.com.au

🌐 www.wildolivefarm.com.au

📘 @WildOliveFarm

📷 @wild_olive_farm_organics



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



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
- Open 7 days, from 10am


AWARDS

- Multi-award winning beers




CONTACT DETAILS


 Liz Northern

 47768 South Coast Highway MCKAIL WA 6330

 0408 290 972  liz@wilsonbrewing.com.au

 www.wilsonbrewing.com.au

 @WilsonBrewingCo/  @wilson_brewing_company

 @WilsonsBrewing



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

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www.yard86.com.au

@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

