

Monday 10 January 2022

Planning and Development
City of Greater Geraldton Council
PO Box 101
Geraldton WA 6531

RE: Development Application for proposed 30knots distillery 166 Chapman Road, Beresford.

We submit this Development Application (DA) to the City of Greater Geraldton Council for the proposed 30knots distillery at 166 Chapman Road, Beresford.

Included with this DA are the following documents for Council's Assessment and consideration:

- Completed DA form and associated Lodgement checklist
- Payment of the DA lodgement fee
- Floor Plan and Locality Plan

We are excited to open 30knots distillery in Geraldton, producing a range of handcrafted small batch spirits. We believe this proposal is in the public interest as it will positively contribute to the vibrant Geraldton CBD and provide positive social and economic benefit. We hope our distillery becomes a place where friends meet, to savour our products, and create memories together.

In addition to the distillery operation, the proposed DA will consist of a bar area for tastings, and will offer basic bar snacks such as olives, nuts, cheese platters, sourced from local suppliers where possible.

Our distillery is compatible with adjoining and nearby uses. It is well separated from dwellings and well separated from schools.

1. Hours of distilling operation every day/Hours of operation

The distillery operations that will be undertaken at the proposed location consist of four key process components, namely:

1. Receival and preparation of raw ingredients;
2. Fermentation;
3. Distillation;
4. Bottling and Packaging

In broad terms, the process workflow is a batch-based cycle, with the frequency of distillery activity dependent on demand. The proposed hours of distillery operation will be conducted during business hours, when closed to the public.

The proposed hours trading hours to the public for tastings and bottle sales would be:

Peak Trading Hours - These hours would be applied during peak tourism periods.

Tuesday to Thursday and Sunday 11.00am to 6.00pm

Friday to Saturday 11.00am to 8.00pm

Off Peak Trading Hours

It may be that the distillery only opens to the public Friday, Saturday, Sunday 11.00am to 5.00pm

Bespoke distillery events

Friday and/or Saturday 11.00am to 10.00pm

2. Tasting Tours/Tastings

Customers can choose to either do a tasting of the spirit range or have a mixer drink. We hope to also facilitate distillery tours for those looking to learn more about our operation.

3. Distilling and production process including management and monitoring controls for impacts.

Noise and other amenity considerations will be appropriately addressed. An Approved Manager will be on site at all times. We will have a Management Plan along with Code of Conduct and House Management Policy in place ensuring responsible drinking and commitment to being a 'good neighbour'. For the purposes of security and minimising harm and ill-health, we will install security cameras throughout the venue internally and externally.

Noise: Any unloading/loading of goods will be actioned within standard business hours. The process of distillation creates no noise.

Odours: The odours given off at a distillery during the distillation and fermentation process are somewhat of the nature of a bakery, which would not cause any adverse impacts on the local area. Any smells produced would not be dominating or unpleasant in its surroundings.

4. Volumes to be Produced

As per the Producer's License requirements we will be looking to produce a minimum of 10,000 litres of alcohol per year. The volume may increase depending on demand.

5. How it will be sold/Is it produce to be sold only onsite? Resold at other venues? Can you buy takeaway?

Customers can taste our product range in store via tasting or mixed drink.

Our handcrafted spirits will be sold in bottles i.e. 200ml and 700ml for takeaway.

Our spirit range will be able to be purchased from our distillery, online, and through participating third-party suppliers such as bars and bottle shops, and community events i.e., Shore Festival.

6. Are other non-alcoholic beverages to be sold/brewed?

We will stock non-alcoholic drinks i.e., soft drinks.

7. How and when ingredients are to be delivered and stored on site?

Ingredients will be ordered and delivered as required. Raw materials such as botanicals and sugarcane products may only be ordered once a month. Packaging requirements would be ordered every six months. There would be minimal disturbance to the flow of the day. Items may be delivered by Australian Post or couriers. Items will be stored in designated storage areas in the in distillery. We will also be looking to source fresh produce from local farms i.e. citrus and botanicals.

8. Is any machinery required to move the ingredients around (e.g., Forklift)?

We will utilise a pallet walkie stacker when moving the barrels within the distillery. This would be during days and times when the distillery is closed to the public.

9. Clear demarcation on plans for areas to be used (e.g., Bar, brewing)

Outlined in the attached plans.

10. Maximum number of patrons at various times of the day (i.e. during daytime operating hours and night-time operating hours).

During the day time, we are anticipating up to 20 people may visit the distillery at the same time.

During the evenings for our bespoke distillery events and longer trade days after 5.00pm we may have up to 70 people.

Given this number of people we believe there would be minimal impact to the surrounding areas in terms of traffic management. Approx. 10,000 cars travel on Chapman Road each day; therefore, our small number of patrons would not negatively impact this traffic flow.

There is public parking available on the Beresford Foreshore in walking distance to the business, and bus stops within a few minutes walk from the venue. We also anticipate for the evening events more patrons would utilise taxi's, and carpool as their method of transport.

11. Waste Management Plan

Throughout the distillery process, a number of waste streams are produced.

All solid organic waste including natural botanicals used to infuse flavour, vegetables and fruit off-cuts used in drinks, would be stored in closed bins, and then converted to compost product PH tested and used as fertiliser/mulch.

Other waste produced from the business will include cardboard, glass, plastic packaging, and food waste.

We will utilise the standard green bin for the weekly collection of non-recyclable waste materials i.e., uneaten bar snacks etc, and anything that is recyclable i.e., cardboard, glass, and plastic packaging, will be transferred to Geraldton's recycling facilities.

The green bin will be kept down the side of the building until collection day.

12. Environmental Management Plan

Once the distillation process is complete the leftover product in the still will be disposed of as per water corporations trade waste regulations (3rd party collection), a percentage will be retained and transferred into sealed containers for the next fermentation runs nutrients. The distilling area will be well ventilated, using induction and extraction fans where needed.

Environmental Best Practices: Our aim is for our business to be as eco-friendly as possible, from the raw materials we source to the finished product sold to customers. Once established we would look to investigate the installation of solar panels to reduce power consumption.

Signage Details

We will utilise existing installed signage. Noted in the Locality Plan.

Conclusion

The proposal seeks consent from the City of Greater Geraldton for the proposed DA application for 166 Chapman Road, Geraldton.

The proposal will enhance the external appearance of the building through an upgrade to the external façade (cladding and paint) and a high-quality internal fit-out which will complement the design of the subject building and the surrounding Geraldton area and in accordance with the Beresford Beachfront Mixed Use Design Guidelines. 166 Chapman Road is an ideal location for locals and tourists to easily find and access, and to enjoy the beautiful views of the Geraldton coastline. We look forward to getting the local community excited and invested in our story while savouring our products.