



Stella Bella Wines
Margaret River WA

Research and Development

Senior Microbiologist
Dr Uwe Stroehrer



The Australian Carob Co.



Thirteenth Beach Golf Links

Now available



Stella Bella Wines Margaret River WA

The Margaret River wine region in WA is universally acknowledged as one of the best in the world, with a similar climate to that of Bordeaux in France. Stella Bella operates a number of vineyards in Margaret River with a total area under vine of approximately 90 hectares.



Stella Bella's brands reflect their passion, commitment and focus on crafting world class wines, and this determination sees them consistently rated amongst Australia's best producers – this year receiving James Halliday's '5 Red Star' rating for the eighth consecutive occasion. Along with numerous other awards, Stella Bella were also delighted to receive 2 gold and 3 silver medals at the 2014 Decanter World Wine Awards, which is the world's largest and most influential wine competition.

Stella Bella's wines are made from fruit taken from 6 vineyards consisting mainly



Steve Martin, Viticulturist at Stella Bella

of small parcels of high quality fruit. Their philosophy regarding viticulture is simple - to operate in a manner that consciously respects the vineyards they tend, as well as the surrounding environment. To this end, they use minimal viticultural intervention, chemicals and synthetic fertilisers, as they aim for vine balance.

Steve Martin, Viticulturist at Stella Bella, has been working with Neutrog's Brian Klepzig

to improve a section of their Semillon vineyard. Expanding trials conducted over the past two growing seasons, Bounce Back is applied at 1 tonne per hectare. Combined with the spreading of composted grape marc in the vineyard, both soil and vine health are beginning to improve.

Stella Bella will be establishing new plantings in 2015. Brian's recommendation



is an application of 100g of Seamungus for each vine, which not only gives the rootling the nutritional benefit of manure, but also provides fishmeal, seaweed and humic acid. These combine to establish the root system much faster, and also aid in moisture and nutrient retention. Swift and successful establishment of new plantings ensures reduced operating costs through fewer training passes.

The benefit of any organic input is generally derived from the products' capability to influence key indicators such as organic matter, organic carbon, moisture retention and cation exchange capacity. This comes from the power of the product to stimulate microbial activity, and hence the breaking down of organic material such as root mass.

For more information about Stella Bella wines and for a full stockist list, visit www.stellabella.com.au 

NEUTROG
Just try it.



The Australian Carob Co.

The Carob tree is native to the Middle East, where it has been cultivated for at least 4000 years. Otherwise known as *Ceratonia siliqua*, the Carob tree is a species of flowering evergreen shrub or tree in the pea family *Fabaceae*. Aside from being cultivated for its edible pods, it is also used as an ornamental tree in gardens.

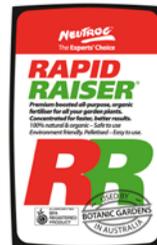
One very successful grower of carob in Australia is The Australian Carob Co - owned and operated by Michael and Jam Jolley and located in Booborowie near Burra in South Australia. Winners of the 2012 SA Food Industry Awards and the 2012 winner for the Advantage SA Regional Awards in the Innovation category, confirms their dedication to producing high quality carob products.

The Carob orchard was planted with grafted trees in 2000 on a 76-acre block of land, and today there are approximately 6000 trees encompassing seven different varieties. Using sustainable farming practices, no insecticides or pesticides are used on the property and care is taken to ensure that each individual tree has the appropriate water requirements and correct pruning year round.

Neutrog's Rapid Raiser was applied last year in two stages – first in April and then pre-summer. Michael says, "The application of Rapid Raiser has made a huge difference, and the trees have improved in leaps and bounds".



Michael and Jam Jolley in their Booborowie Carob orchard



The trees had been suffering with a yellowing of the leaves before Rapid Raiser was applied, however that has all changed and the trees are now lush and green.

"Two years ago our harvest yielded just under 60 tonnes, but due to the application of Neutrog, this years' harvest more than doubled to 150-200 tonnes" said Michael. He is very

impressed with the product, and "raves about it to everyone".

The carob pods are harvested from February until April and taken directly to the manufacturing shed located on the property, where they are allowed to dry naturally until ready for processing. A range of products are made using state-of-the-art machinery including Raw and Roasted Carob Powder, Oven Baked Carob Kibble and Carob Syrup to name a



few. As quality is top priority, being able to do the kibbling, roasting, milling and packing on site, Michael and Jam can be sure customers get the absolute best quality product possible.

Being a superfood, Carob contains many health benefits, which, depending on how the product is prepared, can be used as a natural remedy for numerous health issues including digestive health, lowering cholesterol, regulating blood sugar levels, weight control issues, osteoporosis and combatting the common cold. The carob products are high in protein, contain essential vitamins and are a healthy alternative to most snack foods. Not only do they have anti-allergic, antiseptic and anti-bacterial benefits, they are also rich in insoluble fibre and a good source of vitamins A, B, B2, D2 and E. Full of antioxidants and phytonutrients, carob is gluten free, caffeine free and 100% natural.

You can purchase the Australian Carob Co's range of products from stockists around Australia. For more information visit www.australiancarobs.com



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Thirteenth Beach Ground Staff worked with Steve Hewitt to prepare the 2 courses for the 2015 Oates Vic Open.

Set on the stunning Bellarine Peninsula near Geelong in Victoria, Thirteenth Beach is an impressive 36 hole golf and residential complex.

In the early 1920's the Australian Jam Company purchased 405 acres and established an asparagus farm on the site, however when asparagus farming ceased in the early 1970's the property was acquired for beef cattle production and the size of the property was subsequently increased to over 830 acres. A joint venture was established in 1999 to create a premium golf and residential precinct on 520 acres - the master plan allowing for 27 holes of golf, a clubhouse facility, 150 residential allotments and 150 condominiums.

Thirteenth Beach Golf Links was born, and today offers 36 holes incorporated over

two courses – The Beach Course, which is a challenging natural links-style course, and The Creeks Course, designed by Tony Cashmore in conjunction with 6-time major championship winner Sir Nick Faldo.

Just two months from its inception, The Beach Course was already rated amongst Australia's best, coming in at number 22 in Golf Australia's top 100 golf courses, and since then the courses have only improved. Both courses have received high accolades, recently being voted in the country's top 25 golf courses and the 8th best public access facility by Golf Australia magazine.

Neutrog's Seamungus has been used for over 6 years on the course and is applied at 400kg per



hectare in spring to grasses such as fescue on fairways and green surrounds, and Superintendent Steve Hewitt is really pleased with the results. In particular he likes the calcium level, moisture retention and carbon component that Seamungus brings. "It provides good health to the soil, and encourages the microbial population" Steve says.

Steve has also found that the effects of the single application of Seamungus in spring can still be seen 4 to 5 months later, so not having to apply fertiliser again is a definite cost saving for the club.

The Thirteenth Beach Golf Links development also includes a bar, restaurant, conference and accommodation facilities. For more information visit www.13thbeach.net 

Research and Development



Under the guidance of senior microbiologist Dr Uwe Stroehler, Neutrog is continuing its research into gaining a broader and deeper understanding of the microbiology within GOGO Juice, and Neutrog's many other biologically active organic products and materials.

DNA extraction and other complex testing methods are being utilised to further identify fungal and bacterial types, diversities and concentrations thereof – these tests will be carried out both during the composting and brewing processes and again after the completion thereof. Amongst many other benefits, being able to test and monitor such will ultimately enable Neutrog to set and establish strict quality control measures to better ensure biological consistency across all products and materials.

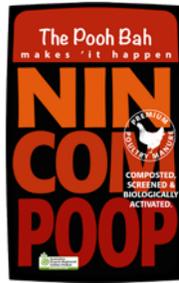
Further identification of the specific bacteria and fungi present will allow us to gain a greater understanding of the beneficial roles each play in optimising soil and plant health.

Stay tuned for further updates on the progress of this project in future e-feedback editions. 

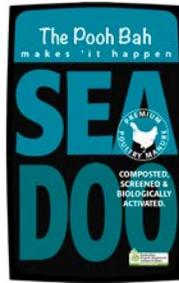


Now available

As the largest consumer of poultry manure in the country, Neutrog is able to offer a range of poultry manure based products at very competitive prices – from bulk raw and composted poultry manure, to a range of composted products whose formulations have been specifically developed to meet the needs of commercial growers who rely upon optimum product performance to earn their living.



Nincompoop is a premium poultry manure product – 100% organic, composted, screened and biologically inoculated.



SeaDoo Biologically inoculated poultry manure with the added benefits of seaweed.



Humungus Biologically inoculated poultry manure humus, composted with added carbon and humic acid.



Bulk chicken manure now available

All of our products can be custom blended to meet your special requirements – be it adding specific nutrients or other organic material such as seaweed or humates.

Read more [here](#).



New Commercial Team Member Kym Tucker (left) with John Paynter.

We are pleased to announce the appointment of Kym Tucker to our Commercial team. He joins John Paynter as our second Business Development Executive for South Australia. As a fifth generation farmer, Kym offers a wealth of experience and will be covering the Adelaide Hills, South East, Mallee, Riverland, Mildura, Yorke Peninsula and Eyre Peninsula. Feel free to contact Kym on 0408 831 674 or by email at kym@neutrog.com.au for all your Neutrog needs, and to introduce yourself.



Join the Pooh Bah Club
Become a member of Neutrog's Pooh Bah Club to receive regular updates on Neutrog, its products and their applications. To join, register your email address at www.neutrog.com.au



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