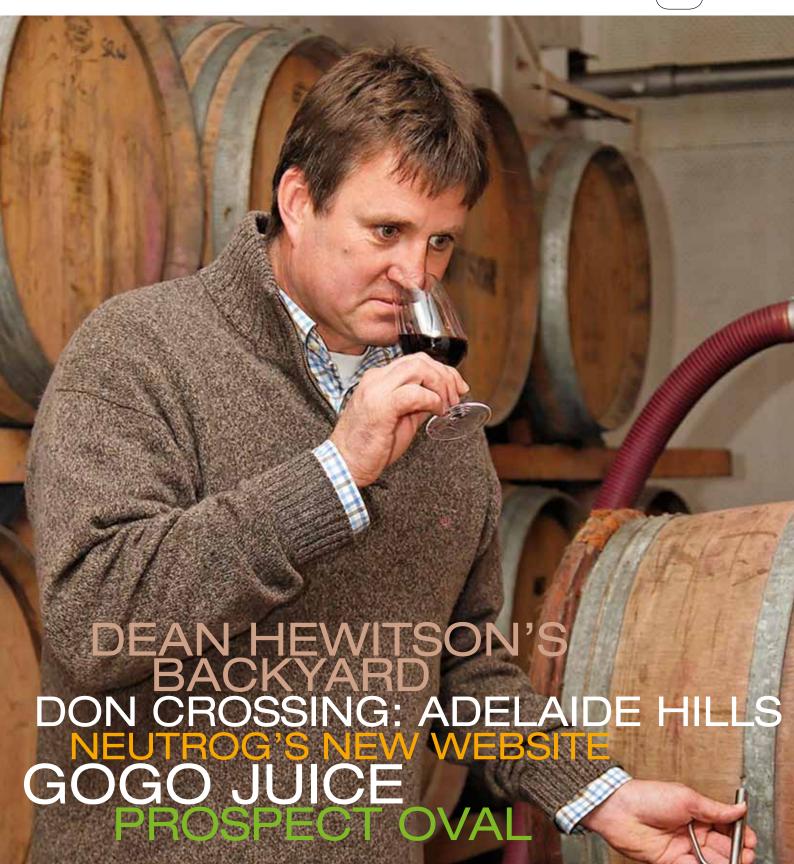


feedback update from Neutrog#10





Growing up in Balaklava, Dean Hewitson completed his wine making degree at Roseworthy College, South Australia in 1986. After vintages in Western Australia and the Hunter Valley, Dean worked for one of South Australia's prestigious wineries, Petaluma from 1987 to 1997.

Within that decade Dean also studied and worked overseas achieving numerous vintages in Beaujolais, Provence, Bordeaux and Oregon. He completed his Master of Food Science in Enology at the University of California from 1990 to 1992, majoring in wine. Dean is one of the few winemakers in Australia with a Masters degree.

While in the Napa Valley region of California, Dean saw the first ripple of Aussie wines hit the US shores and watched the response with interest. It became clear to him what Australia, and in particular South Australia, had to offer the International wine world – the old vineyards of Shiraz, Grenache and Mourvèdre dating back to the 1800's.

In 1998 Dean and his wife Lou founded the wine company Hewitson. Dean said "I had always wanted to work with the magnificent old vineyards of the South Australian wine regions - the Barossa Valley, Eden Valley, McLaren Vale and the Adelaide Hills". He found vineyards in each region that expressed the quality he was looking for, and contracted them on long term arrangements.

Planted in 1853 by the Koch family, the Old Garden vineyards in the Barossa Valley have been tended for generations in the old Barossa style. They are untrellised bush



vines with no irrigation, and are hand pruned and hand harvested. Old Garden is likely to be the oldest Mourvèdre vineyard in the world, producing Hewitson's 'Old Garden Mourvèdre'.



Hewitson's other reds 'Ned & Henry's Shiraz' and 'Miss Harry' which is dry grown, are also from the Barossa Valley, along with 'The Mad Hatter Shiraz' from McLaren Vale. His whites include

'Gun Metal Riesling' from Eden Valley and 'LuLu Sauvignon Blanc' from the Adelaide Hills.

More recently, Hewitson has begun to acquire vineyards in its own right - a Sauvignon Blanc high altitude vineyard outside of Hahndorf in the Adelaide Hills, and another in Dorrien in the Barossa Valley where the Hewitson Winery is located. The Dorrien vineyard was the perfect site to graft and replant the existing vineyard with cuttings and bud stock from the 1853 Old Garden vineyard, creating 'Baby Bush Mourvèdre' and a very ancient Shiraz yet to be released. Dean says "We are exploring the old vines concept and taking it a whole lot further."

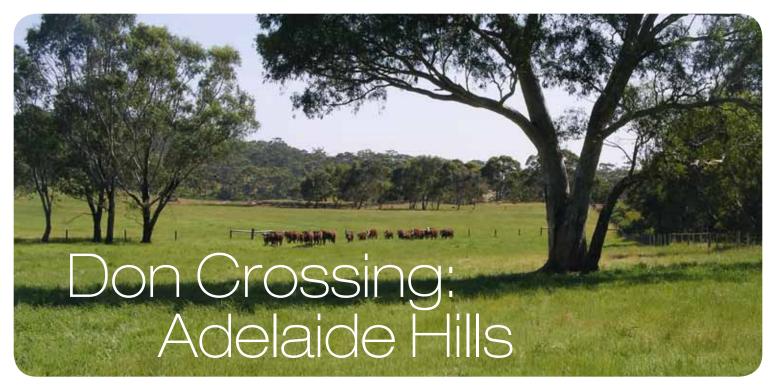
In his preparation of the Dorrien vineyard in 2008, Dean combined traditional vine management methods with modern techniques, and in doing so realised a big part was getting the soil right, eradicating weeds, building organic matter and then permanently mulching under vines. Soil samples were evaluated for nutritional value, which found they were heavily depleted in nitrogen. Knowing the benefits of using an organic fertiliser, Neutrog's Seamungus was applied at 1 tonne to the hectare prior to grafting.

"Generally with grafting, the first crop is traditionally a large yield in comparison to established vines, which usually means quality is down, so we were not really expecting too much in the first year" Dean said, "but we had exceeded all expectations with the grapes going premium, and since the second application of **Seamungus** in 2009, the yield levels are optimum and the quality is superb."

Dean added "The vineyard is in absolutely incredible condition, the existing vines have deepened their root systems, the vines are happy and the vineyard is looking beautiful". He is looking forward to another outstanding vintage this season.



Dean's environmental perspective is evident throughout the Hewitson Winery, incorporating an eco-program which includes re-planting river red gums on the bordering Para River, which aims to restore the Hewitson river flats to pre-1800's settlement. It also includes one of the most sophisticated waste water recycling and water collection systems by world standards, which will see the winery operating on rainwater catchment alone in the very near future. 11



Don Crossing, a 3rd generation farmer, has lived and worked with his family for over 58 years on a 150,000 acre station near Broken Hill, managing 15,000 sheep and 1,000 head of cattle with only 6 inches of rainfall per annum.

During his remote farming life, Don and his family faced many trials and tribulations. They had to be completely self sufficient for power, water and gas, and used a stand-alone power station with an inverter to run the fridge, freezer and lights off the 36V battery bank. In the evening, Don would start the generator to power the washing machine and other electrical equipment, and to charge the batteries for the next day. Before the power station was established, everything was run on either kerosene or gas.

Extreme weather conditions included blackout dust storms and years of drought and devastating floods. Don remembers a year when floods wiped out 3000 sheep, 200 head of cattle and miles of fencing.

Don and his wife Ann have been happily married for over 46 years. They started their own family on the station, and their four children did their schooling via radio on 'School of the Air'. The family's closest neighbor lived 25km away.

Their son is now a geologist for Newcrest Mining, and their three daughters all have uniquely interesting careers including remote nursing.

Proudly they have expanded the Crossing family to now include 10 grandchildren for Don and Ann.

Over 12 years ago Don and Ann decided to move to greener pastures, settling at 'Dusty's Run' in the beautiful Adelaide Hills near Harrogate. Don now runs 45 head of cattle on 168 acres of lush pasture – a vast contrast to his life in Broken Hill. He also runs a truck and earthmoving business on his own - grading roads, building dams, operating a tipper, loader and bulldozer, only recently selling his grader and semi trailer.



When first arriving at their Harrogate property he witnessed his wife Ann, a keen gardener, using Neutrog's Rapid Raiser in their garden. Don knew of the product and found it very appealing with the way it broke down into the soil, providing all the required nutrients.

This brought Don to question the NPK methodology and to analyse the Neutrog thought process – he realised early that using an organic product had significant benefits to the land.

Don stated "In my farming days, applying phosphorus was not helping anything or anyone and was not sustainable". He could see chemicals being over-used, and wanted an alternative to use on his pasture. "I'd rather work with the land than against it".

After finding out that he could purchase Rapid Raiser in commercial quantities several years ago, he has been applying it ever since across his 168 acres at 200kg per hectare on grazing

pasture, consisting of a mixture of clover, oats and rye grass, giving a good balance.

"The best thing" says Don "is you put your spade in to turn the soil and see the rich dark earth and worms, which we didn't have when we first arrived here". He only uses one chemical on the property which is Round Up, but it is the frog friendly version so it doesn't harm the worms.

Don's philosophy is "Within the corner of the world that you're given, you need to improve it rather than make it worse". 11

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Just four short months ago, the North Adelaide Football Club's home at Prospect Oval in South Australia was in a very average condition. Use of the ground had increased while the Adelaide Oval was being renovated, and high traffic areas such as the goal squares and centre corridor had very limited grass cover. With activity on the oval 5 nights a week and 3 games on the weekends, something needed to be done.

Seamungus was broadcasted in a crumble form at 1 tonne per hectare - the smaller crumble form breaks down more rapidly, allowing it to work at a faster rate, which was certainly evident at Prospect Oval.

The ground was then scarified, and after just 7 weeks the improvement was outstanding. As the photos above indicate, the grounds have now been transformed from dry, patchy areas to a consistent, thick, lush green turf over the entire oval, including the heavy traffic zones. Mark Scott, the Groundsman has been delighted with the results, stating that they were well down on the list, to now being favourites to host two Sheffield Shield matches.

Other **Seamungus** users of note include The Gabba and Suncorp Stadium in

Brisbane and the Sandown and Caulfield Racecourses in Melbourne.

Jamie Butterfield, the Head Groundsman at AAMI Stadium, is a long-time user of Neutrog's products, and continuously receives phone calls from the public asking him what he uses on the turf.

Seamungus is used during the oval's renovation periods at the end of each football season, as well as to prepare for major concerts such as the U2 concert in 2006 - after having over 300 tonnes of staging, flooring and mats on the turf for up to 3 days in the hot March weather, it recovered very quickly. Jamie has also noticed an increase in earthworm activity and improved water retention.

Recently Jamie has been trialling Neutrog's soon-to-be-released GOGO Juice, and states "GOGO Juice is extremely user friendly – it is easy to mix and apply, and doesn't clog the jets or filters. We've been applying it with a boom spray as a foliar application on the fine turf without watering it in, and even in the warm weather there has been no sign of burning". We will keep you updated with the progress of GOGO Juice. 11



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Neutrog Australia Pty Ltd Mine Road, Kanmantoo South Australia 5252 T (08) 8538 5077 F (08) 8538 5094