



**Dear Readers,**

Welcome to Neutrog's commercial newsletter for November 2021.

This month we cover the nutrient leaching trial currently happening at the Mount Lofty Botanic Gardens in collaboration with Elders and a visit to Shaw + Smith in the Adelaide Hills.

We also celebrate a Neutrog team member's 10 year milestone.

We look forward to keeping in touch.

Kind Regards,

**The Neutrog Team**



# Nutrient Leaching Trial at Mount Lofty Botanic Garden



**Dr Uwe Stroehler and Research Assistant, Juhee Hada recently visited Matt Coulter from the Mount Lofty Botanic Garden, which is the site of a pot trial on nutrient leaching in collaboration with Elders and our R&D partner, Adelaide Botanic Garden.**

Nutrient leaching is a focus for research teams around the globe as the effects that it can have when water run off picks up sediment, nutrients and contaminants (which ultimately flow into the ocean), impact water quality. A reduction in water quality is one of the factors leading to the bleaching of the Great Barrier Reef.

This trial is seeking to determine if urea/ammonium nitrate (UAN) combined with a new Neutrog product in development called "POPUL8", can increase plant growth and development while also influencing/reducing nutrient leaching. The trial began in September with Juhee and staff from the Mount Lofty Botanic Garden planting a total of 90 pots of Buttercrunch lettuce - a variety chosen for its reliable germination rate - in the controlled environment of the Mount Lofty glasshouse.

To test different conditions and trial parameters, the pots have been split into 4 groups.

- The first group is the control, and is only given water.
- The second group is given only UAN.
- The third is given UAN and POPUL8
- The fourth is given UAN, POPUL8 and a potential leaching reduction agent.

During the trial there are 3 critical characteristics that Elders, the Botanic Gardens and Neutrog will be interested to monitor - vegetative growth, root development and the level of ammonia and nitrate leaching that occurs.

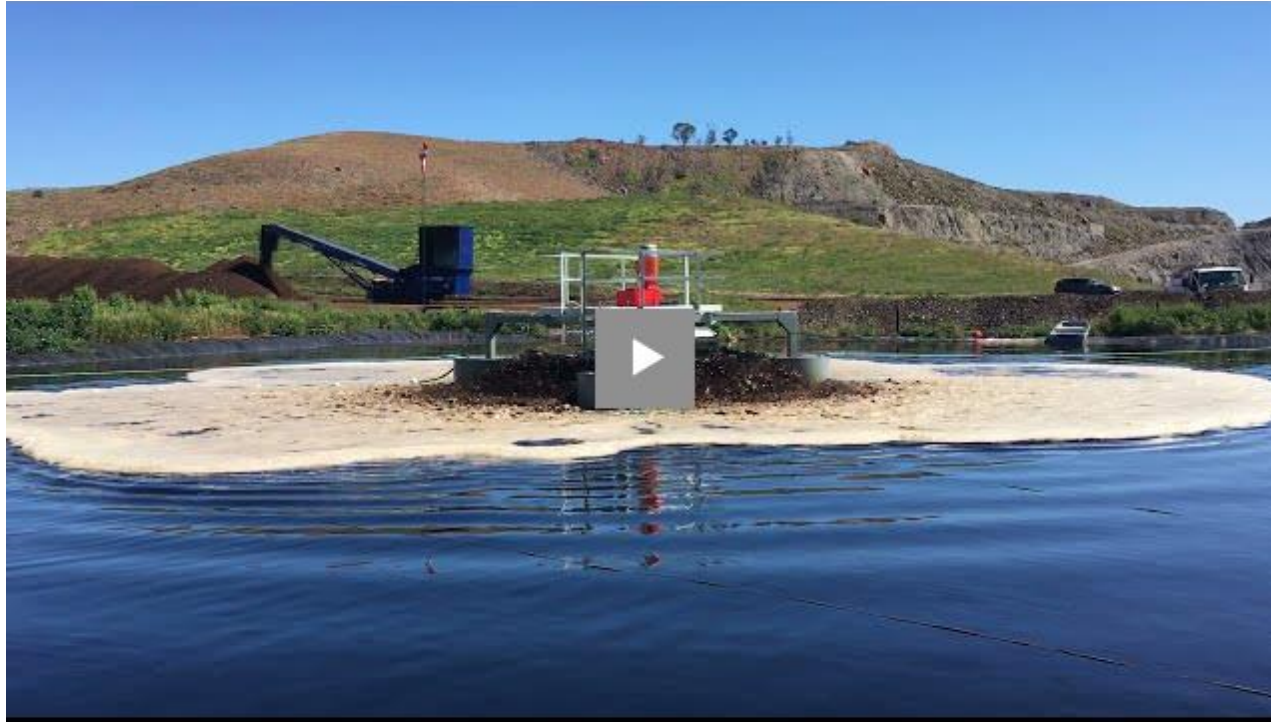
By examining the water that leaches from the pots weekly, by the end of the trial there will have been a total of 1080 samples examined. The trial is expected to last 16 weeks, with the pots receiving treatments on a fortnightly basis during that time period.

This research holds numerous benefits for growers across a range of horticultural and agricultural applications, by gaining insights into how we can encourage plants to take up a greater amount of nutrients as opposed to allowing them to leach into the soil and water run off.

We look forward to keeping you updated after our next visit to Mount Lofty later this month. Neutrog are always interested in exploring opportunities to conduct trials. If you would like to discuss a trial with Neutrog please contact a member of our team



## Dam Aerator Installed at Kanmantoo



**A recent development at our site in Kanmantoo has been the commissioning and installation of an automated aeration system, or "By-Jas", in the pond on our compost pad.**

The "By-Jas" replaces a smaller aeration device and will play a significant role in our environmental management plan to capture water that falls around this area.

To install this unit, it was driven out into the centre of the pond and then a boat was sent out to collect the driver, it was then commissioned over the course of a couple of days as it began aerating a staggering 600 litres per second - or 51 million litres a day.

Because this pond receives the run off from our compost piles, you can appreciate that it contains billions of beneficial bacteria and fungi from the compost, however to stop the particles and microbes settling on the bottom and becoming anaerobic, they need to circulate. It's the same principle that happens in our liquid tanks, as we are brewing GOGO Juice.

The next step in this project will be looking at options for filtering and recycling this microbiologically "supercharged" water on the gardens and landscaping of our site.

# Shaw + Smith, Pioneers of Wine in the Adelaide Hills



**Shaw + Smith, a winery located in the Adelaide Hills in South Australia was the grand idea formulated over a long lunch by cousins Michael Hill Smith and Martin Shaw in 1989. Making wines exclusively from the Adelaide hills, they have since built an enviable reputation for producing high quality wines that reflect the land from which it was grown.**

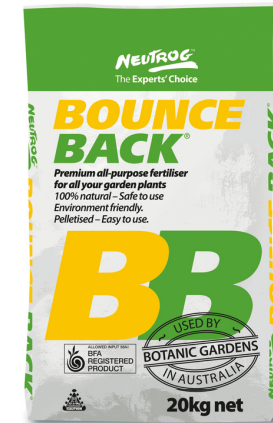
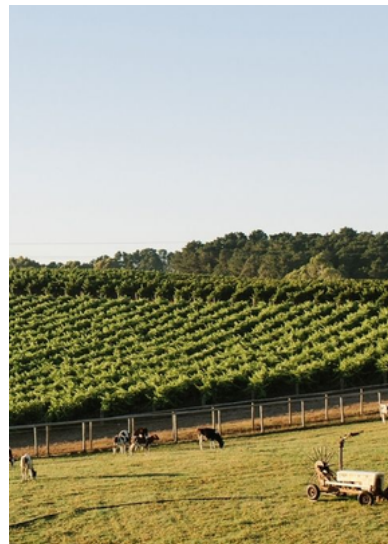
Vines were planted and a winery and tasting room were established on a Balhannah site that they acquired in 1999. They then purchased an existing vineyard in Lenswood in 2012, situated in a cooler zone of the hills. These sites are managed by Group Viticulturist, Murray Leake, who is one of the most respected viticulturalists in the Adelaide Hills.

Sustainability and soil and vine health have remained a key focus for Shaw + Smith, with their commitment seeing them undergo a 3 year transition phase to achieve organic certification. From the very beginning they have employed numerous sustainable methods to manage the vineyards which has made this transition a relatively smooth one.

The vineyards and surrounding land is nurtured in a considered way, from the way the fruit is picked to how the weeds are maintained. When it comes to the soil, they have taken a biological approach with Leake stating that by doing this they have achieved **“a natural balance between beneficial organisms, insects, plants, and the like to allow vines to establish a natural defence against pathogens and pests.”**

Bounce Back forms a part of their vineyard management, promoting healthy and sustained growth while encouraging the development of earthworm and microbial activity to improve soil structure.

Alongside considered inputs, Shaw + Smith also allow native vegetation areas within the vineyards, have mid-row crops of grass swards throughout the vineyards to eliminate soil erosion and they ensure minimal machinery movements to prevent soil compaction.



# John Paynter / Celebrating 10 Years with Neutrog!



**Many of you may recognise the face or the name, especially since John Paynter has officially been working at Neutrog for 10 years! A valued member of Neutrog's commercial team, John has contributed with a great deal of knowledge and humor.**

John began with Neutrog in November, 2011 as Business Development Executive for South Australia.

Ten years on he continues to exemplify Neutrog's values, connecting with growers around Australia.

During his time with Neutrog, John was inducted into the South Australian National Football League (SANFL) Hall of Fame in 2015.

John started his SANFL football career at Glenelg in 1980 and from 1983 played for the Sturt Football Club. Over his ten years there he played 246 games, kicked 249 goals, served two years at the helm as Captain and was awarded Sturt's best-and-fairest trophy four times. John is a Sturt Football Club and SANFL Life Member and has represented South Australia six times.

Football aside, we congratulate John on his 10 years with Neutrog and look forward to another 10.

For more information about Neutrog products, please contact our team.

Neutrog products are also suitable for the home garden, and you can find out more by signing up to receive our monthly retail newsletter for stories from gardening experts, product profiles and seasonal fertilising guides for home gardens.

If you would like to receive this newsletter, please email [marketing@neutrog.com.au](mailto:marketing@neutrog.com.au)



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