



Issue 09  
Autumn 2022

# Australian Organic Connect

## Wine Awards Judging: Behind the Scenes

We go behind the scenes at the recent Australian Organic Wine Awards judging days in Brisbane and speak to some of this year's judges.

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## Domestic Regulation Enters Exciting New Phase

Learn more about the next steps in the organic regulatory review including recent surveys and opportunities to have your say.

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## What's on the Wine List?

Wine writer and judge Josh Martin stops by Agnes restaurant in Brisbane to grab a bite to eat and explore their extensive offering of organic wines.

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## From Vine to Bottle in the Barossa

We meet organic operators making their mark in wine in the heart of the Barossa.

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FRONT COVER CREDIT: Indian Runner Ducks at Hayes Family Wines, SA. By Louise Wright.



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# A NOTE FROM THE CEO

## Welcome to the Autumn 2022 Issue

Welcome to the new year and to the first issue of 2022. It has been 2 years since the launch of Australian Organic Connect. We have covered a range of topics and events during this time, and look forward to new opportunities in the new year.

As we transition into the cooler Autumn months, we hope to begin rebuilding our lives and re-connect with friends, family and loved ones.

Here at AOL, our work continues to support our resilient and hard-working industry members. This includes driving the next phase in domestic regulation. We will continue to provide updates on the consultative process as announced by Minister David Littleproud in November last year. We encourage industry members and consumers to keep updated with the process including when submissions open to have their say in the future of our industry. You can find more information and updates regarding the consultative process and next steps on our website [here](#).

In January, we were delighted to host two judging days for the 2021 Australian Organic Wine Awards after several postponements. The judges were delighted with the vast number of entries and the variety in wineries entering wines from across the nation. With several new categories this year, we're looking forward to announcing the deserving winners in April.

We also are excited to announce the Australian Organic Conference later this year. The conference will celebrate our 35th anniversary as an organisation, the 30th anniversary of the National Standard for Organic & Bio Dynamic Produce and highlight the importance of embracing change and transformation as our industry continues to evolve into the future. If you would like an opportunity to host a seminar at the conference, please [get in touch](#). More information to come.

In this issue, AOL Policy & Technical Officer Nicholas Mukherjee provides an update on the consultative process for domestic regulation. AOL Board member and Company Secretary Bernadette Favis provides an update for organic processors and manufacturers. AOL's Advisory Committee's provide a quarterly update on their activities. We go behind the scenes of the two days of judging for the Australian Organic Wine Awards 2021 and speak to some of the judges. We chat to Olivia Evans on becoming the first recipient of the Australian Organic Wine Awards Associate Scholarship. Wine writer and judge Josh Martin reviews Agnes restaurant in Brisbane and shares his thoughts on their organic wine offerings. We learn more about organic operators in the heart of the Barossa. And finally, Dr Sarah Lantz provide us with a delicious organic recipes.

With the borders now open (for most) we are looking forward to seeing you face to face soon.

*Niki Ford*

**Chief Executive Officer,**  
Australian Organic Limited



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Australian Organic Limited (AOL) is the peak industry body engaging with government and industry to promote the commercial and social interests of those who are certified and protect the integrity of the certified industry against fraud and misleading organics.

AOL has been at the foundation of organics since 1987 and is identified by the most recognised mark in Australia, the Australian Certified Organic Bud trademark. This trademark signals the highest of integrity and is recognised by more than 62 per cent of Australian consumers.

# Domestic Regulation

## OF THE ORGANIC INDUSTRY ENTERS EXCITING NEW PHASE



**BY NICHOLAS MUKHERJEE  
RESEARCH & POLICY OFFICER, AUSTRALIAN ORGANIC LIMITED**

*Nicholas joined AOL in 2021 as Research and Policy Officer with a background in policy work within government and for a member of parliament. Nicholas oversees AOL's research and policy work including positions on policy and legislation affecting the organic industry.*

On 26 November 2021, Minister for Agriculture, David Littleproud, announced the formal consultative process to investigate options for domestic regulation of the organic industry.

As part of this announcement, Minister Littleproud also declared the reconvening of the Organics Industry Advisory Group (OIAG) to help spearhead the process. As a member of the original OIAG, Australian Organic Limited (AOL) CEO Niki Ford was invited to return as the peak body's representative.

This is a major step forward for the organic industry and a testament to the progress AOL has made since its first meeting with the Department of Agriculture in February 2019. By undergoing the consultative process, the Government is reviewing the different types of regulatory and non-regulatory options available for domestic regulation, including which type is the most desirable and how it can be implemented.

Since the announcement, the Department of Agriculture released an industry survey designed to gather insight from organic operators across Australia. PricewaterhouseCoopers (PwC), engaged by the Department, also produced a survey for consumers. PwC has also conducted roundtables with different sectors of the organic industry. AOL CEO, Niki Ford appeared on behalf of AOL.

AOL continues to work with the Department and PwC, providing research undertaken on behalf of the industry as part of the AOL's Market Report series published over the past decade. AOL CEO Niki Ford has been in regular contact with the Department and PwC to assist and answer any questions stemming from the consultative process.

On 18 February 2022, the Department of Agriculture released the consultative regulatory impact statement (RIS) and a survey. The survey questions are related to

the content of the RIS and it is recommended you read the RIS document before completing the survey. If you wish to find out more please visit [here](#).

AOL provided feedback and information to members via three webinars. The first webinar focused on the consultative process and how members and people interested in organic can get involved. A recording of this webinar is available on the AOL website [here](#).

The second and third webinar provided exclusive updates for AOL members on the discussions being held by OIAG and the progress of the consultative process. Moving forward, it is expected that further webinars will be held for AOL members to coincide with OIAG meetings.

AOL has also published a Statement of Support for our preferred domestic regulation option: legislation mandating a domestic standard. If you are looking for more information, or if you would like to add your support, you can view the Statement of Support on the AOL website [here](#).

### Next Steps

The consultation RIS document and survey will be online until 17 March 2022. After this is completed a cost-benefit analysis will be developed by the Department of Agriculture for the Minister encompassing the feedback of the consumer and industry surveys, the industry roundtables and the feedback on the consultation RIS. This document will dictate the next steps of the process.

AOL will continue to provide updates on the OIAG process, and we encourage you to keep track of the AOL website and email communications for domestic regulation updates and information.

For more information about organic regulation, see [here](#).



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**BY BERNADETTE FAVIS  
COMPANY SECRETARY & DIRECTOR, AUSTRALIAN ORGANIC LIMITED**

*Bernadette Favis originally worked as a corporate lawyer and governance professional before she rediscovered her love of plant-based oils and established The Cocolife, a health food purpose driven company and 1% For the Planet member. She was winner of the Young Organic Leader Award at the 2017 Annual Awards for Excellence.*

### How have the organic processing and manufacturing industries progressed or grown in the past 12 months?

The organic processing and manufacturing industries have seen an upward trajectory over the last 12 months due to significant demand. Consumers are motivated by the health benefits and environmental effects of their food choices and the organic sector is benefiting from this. In Australia, 56% of all shoppers purchased organic in the past 12 months (Australian Organic Market Report, 2021). Real household disposable incomes are also projected to increase as the economy recovers from the pandemic (IbisWorld Report, Organic Farming in Australia, February 2022). These trends and noting that organic food is becoming increasingly available in the mainstream market will contribute to the growth of the sector.

### What are some of the current issues or challenges facing these sectors?

Supply chain issues and labour shortages will continue to challenge the processing and manufacturing sectors, and disrupt domestic and international trade. The re-opening of international borders and the easing of restrictions in States and Territories are no doubt welcomed by the sector. The level of rainfall and other weather conditions are also key external drivers which could pose as an opportunity or challenge for the sector.

### What are some of the current or future opportunities available in the organic processing and manufacturing sectors?

The pandemic has increased the customer base of the organic industry. There is an opportunity for the organic industry to leverage on this. According to the recent Ibis World Industry Report on Organic Farming in Australia (February 2022), increasingly time-poor consumers are forecast to demand a broader range of processed organic products in the next few years. Demand for greater volumes of processed organic products will therefore likely provide a significant growth opportunity to certified organic operators.

### How can people learn more about the opportunities in organic processing and manufacturing?

Australian Organic hosts a number of webinars and networking events where you can learn about opportunities in the sector. We are also fortunate to have such a broad member base and I encourage our members to get involved in our [Advisory Committees](#) and AOL events.

### What are some key upcoming activities to look out for?

There will be a continued focus and commitment both from Government and industry to support the long-term viability of the processing and manufacturing sector in Australia. It's important for processors to keep an eye out for grants and collaboration opportunities that support the sector. CSIRO has a program where they work with businesses to design and manufacture products and components, and assist with innovation and research.



*Pictured: Cocolife Co-Founders Bernadette Favis and Daniel Morgan*

# Advisory Committee Updates

## AUSTRALIAN ORGANIC ADVISORY COMMITTEES

### Grain Advisory Committee (GAC)

The Grain Advisory Committee (GAC) continues to work on projects and ideas for action that align with the Committee's Strategic Plan. Motivation continues to be high amongst the GAC and there is great enthusiasm around implementing tangible 2022 activities.

The GAC, in conjunction with the AOL operational team, are continuing to plan the next Organic Grain Field Day which will include an end user and grain storage visit. After postponement due to COVID-19, we hope to propose a new date soon.

The GAC is concentrating its energy into research ideas for further GRDC (Grains Research and Development Corporation) interaction and to also engage with a broader group of producers. One of the identified challenges is to make organic farming systems regenerative.

Marketing and risk management within the sector remain very problematic and challenging. The GAC is currently considering ideas for market and supply chain discussions around forward planning and risk management.

### Horticulture Advisory Committee (HAC)

The Horticulture Advisory Committee (HAC) recently met in January with the main purpose to agree on the vision and the mission of the 2022 HAC Strategic Plan. There is a lot of enthusiasm around conducting specific horticulture sector activities this year. The HAC is hoping to develop and coordinate the first Horticulture Field Day in timing with the Australian Organic Conference 2022.

The HAC acknowledge that there is a lot of work to be done to take organic production from where it is now to where it needs to be to meet expected consumer demand in the next 10 years.

Specific HAC members have generously volunteered to steer specific identified project areas in density, soil health, robotics packaging and consumer insights. The HAC is now focussed on developing an interactive and dedicated session for the horticulture sector at the AOL Conference in July.

### Livestock Advisory Committee (LAC)

The Livestock Advisory Committee (LAC) have been looking into possible new pain relief solutions for organic livestock under Canadian certification.

The Canadian Organic Regime (COR) have recently clarified the status of local anaesthetics containing hormones as follows:

*If a local anaesthetic contains a non-steroidal hormone (i.e. epinephrine) as an ingredient, the use of this local anaesthetic is not considered a hormonal treatment. Meat from the treated animal would not lose organic status as a result of this use.*

If you have any questions or would like further information, please contact LAC Chair Marg Wills.

### Vigneron Advisory Committee (VAC)

The Vigneron Advisory Committee (VAC) has been working towards defining its strategic plan and objectives for 2022.

This includes the 2021 Australian Organic Wine Awards. The judging days for the 2021 Awards were recently held in Brisbane, with positive comments all round from the judges who have suggested some exciting additional categories. The winners will be announced in April.

Work has begun on suggested topics for the upcoming Australian Organic Conference 2022 in July, including content breakout sessions for the organic wine sector. The VAC has been working with AOL's Technical Officer Josefine Pettersson to provide information for the upcoming Climate Change and Organic Wine webinar in March including how organic wineries can aim to become carbon neutral.

Discussions have also been held with industry leaders on pest and disease alternatives for the organic industry, alongside a research project on organic wine export data to learn how to improve the detail of information captured to make it more relevant for industry use.

## EARLY BIRD PROMOTIONS ENDING 21 MARCH

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Hort Connections 2022 in Brisbane will follow on from a successful 2021 event held in the Sunshine State. The conference theme - "Growing together" - symbolises the industry adaption and growth post-pandemic in the Australasian region.

### Why attend Hort Connections 2022?

**New special grower rate all-access passes now available.**

**Professional Development:** Hear from world-class experts on a range of topics including transformative research, global innovations, consumption trends and export development.

**Networking:** Interact with the largest cohort of industry stakeholders in the horticulture sector.

**Recognition:** Celebrate the outstanding achievements of horticulture's National Awards for Excellence 2022.

**Trade Show:** Grow your connections and supply contacts at the largest trade show in A-NZ horticulture, with exhibitors from more than 200 industry-leading companies showcasing the latest products and services.

### First confirmed speakers for Hort Connections 2022



**Jane Bunn**  
Meteorologist



**Justin Dry**  
Chief Executive  
Vinomofa

[hortconnections.com.au](http://hortconnections.com.au)



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# Impressive. Inspiring & Exciting

## BEHIND THE SCENES WITH THE 2021 AUSTRALIAN ORGANIC WINE AWARDS JUDGES

Over two days in January, seven wine industry experts gathered to carefully taste and judge 238 of the nation's finest organic wines and, in doing so, determine the 2021 Australian Organic Wine Industry Awards winners. The Awards celebrate Australia's burgeoning and diverse certified organic wine industry and the creative winemakers who are committed to crafting their wine as nature intended.

This year's eminent panel of wine judges included Alex McPherson, Josh Martin, Mike Bennie, Ramon Arnavas, Lilly Heenan and Millie Gosney, joined by Olivia Evans, inaugural recipient of the Australian Organic Wine Awards Associate Scholarship. Each member was tasked with blindly presiding over a record number of entries representing 53 winemakers from 38 regions across the country, 75 varieties and eight vintages.

Mike Bennie, an official Australian Organic Limited Ambassador, is a force in Australian wine and has historically applied his expert palate to judging at more than 10 competitions each year. These days however, he is more selective about the wine shows he attends.

"In terms of results, I'm looking for wine shows that will move the dial for me," Mike said.

"This is one of the only wine shows I have attended in a year, and it's about personal interest and the opportunity to see and taste wines that I wouldn't normally see.

"Organic wines deliver a transparent, chemical free option and I believe we need to show mindfulness to the provenance and production processes in everything we consume."

From Cabernet Franc grapes to the zesty white Gruner Veltliner variety, Mike said the standard of the 75 wine varietals presented was both surprising and delightful.

"It was exciting to see some of the often-unsung varietals make an appearance at the judging," he said.

"The lesser known white and red varieties were really strong and showed that diversifying from mainstream grape varieties has currency."

Growing up enamoured by small scale natural organic winemaking, Brisbane's Agnes restaurant Head Sommelier, Lilly Heenan, said it was meaningful knowing the winemakers presented a particular wine

to the panel because they believe they are making an important and interesting product.

"These winemakers care for their product and the land it's grown on, and for someone who has pursued their career on the love of the organic story, it was a privilege to be asked to judge these incredible wines," she said.

Lilly, who usually focuses on carefully selecting wines to complement a restaurant menu, said her first time as a wine judge was a very different but rewarding experience.

"While I love curating a wine list, it was nice to pull away from thinking about pairing a wine with food and judge the wine on its own merits," Lilly said.

"It was a really special and incredible experience, and I think all the judges were impressed with the calibre of organic winemaking that we are seeing at the moment."

Echoing Lilly's comments, Mike said the quality and variety of the wines presented during the judging was inspiring and exciting, while the varying backgrounds and experiences of the panel also brought something different to the event.

"Like the range of wines we tasted, having seven of us on the panel meant there was a lot of diversity, and everyone brought something to the table that was unique and individual."

Usual categories, such as Wine of Show and Red and White of Show will be headline news when the Award winners are announced in early April, however this year's event also includes some exciting new categories such as Best Newcomer, Best Left of Centre Wine, Best Park Wine and Best Chillable Red.

With the panel having the privilege of knowing who is on the medal list, Lilly said they were proud of their selections.

"Without knowing where the wines originated from when we tasted them, we could tell they were special," she said.

**The winners of the 2021 Australian Organic Wine Awards will be announced in April 2022. Learn more [here](#).**



Returning judge Ramon Arnava's inspecting a white specimen.



The line up of organic and biodynamic wines on offer for judging.



New judge Millie Gosney inspecting a red varietal.



Associate Scholarship recipient Olivia Evans joining the tasting.



Returning judge Josh Martin writing his tasting notes.



Returning judge Alex McPherson taking in the aromas of a wine sample.



2021 Wine Judges. From left to right: Josh Martin, Lily Heenan, Olivia Evans, Alex McPherson, Mike Bennie, Ramon Arnava's and Millie Gosney



Images by Louise Wright.

# Getting to Know

## ASSOCIATE SCHOLARSHIP RECIPIENT & SOMMELIER OLIVIA EVANS

We speak to wine professional and certified sommelier Olivia Evans about becoming the first recipient of the new Australian Organic Wine Awards 2021 Associate Scholarship and her inspiration as a woman in wine.

### **Congratulations on receiving the Associate Scholarship! How did you hear about the news?**

Ramon, one of the Wine Awards judges, and a long-time friend from the industry, gave me a call one day and said, "Mike Bennie and I have been talking and we think you'd be perfect for the role."

He said, so casually, "Do you think it would be something you would be interested in?"

And I said, "Yes of course! It sounds amazing, thank you!" It made my day. I wasn't expecting it at all!

### **What is your background in wine?**

I have been in hospitality for 13 years and progressed into more wine focused roles in the last 7 years of that, where I became certified as a sommelier and ran some pretty amazing restaurants while doing that. I've recently stepped into a more sales dominated role and have been doing some freelance wine writing at the same time. My focus in the last few years has been for organic, sustainable and naturally made wine because I find it so inspiring and I'm very passionate about it.

### **When was your first introduction to organic wine?**

Thankfully it was very early on in my wine career. The first restaurant I worked at as a sommelier was where I really started to understand wine. They had a great offering of organic wine and they had an Australian producer on the list which I'd never heard of at the time which was Cullen Wines; so, I very quickly learnt what biodynamics and organics meant. Having started my wine career overseas, I began learning about Australian organic wine in a sort of backwards way, with producers like Vanya Cullen being the first reference for me.

I then did some more research about what organic and biodynamic practices translated to in terms of quality of the wine, and longevity in terms of the environment. Organics has always been a big topic in family and has been really important to us growing up.

### **Congratulations on joining the judging panel for the 2021 Wine Awards. What will you be looking for in this year's entries?**

For me, when it comes to wine, it is an overall balance, an overall freshness, and wines that really do speak of where they come from; being able to relay the flavours and bring them back to where the wine was produced. I think that transparent expression is what makes wine so unique, so having that connection is definitely important to me when it comes to tasting.



*Olivia Evans recently took part in the Brisbane judging days for the Australian Organic Wine Awards 2021. Images by Louise Wright.*



Australian Organic Limited CEO Niki Ford with Olivia Evans.



Images by Louise Wright.

**Vanya Cullen is the major trophy sponsor for this year's Awards. How do you think she's inspired women in wine?**

She was a huge inspiration for me. The fact that she was so daring and took, what was at the time, a risky or not so common approach to farming and production in general, and being a female doing that, has been so inspiring for a lot of people. She's a great person as well. She's always been very inclusive and open. She's not an intimidating woman to be around, she's very honest, and that sets a really good example for a many women in the industry.

**Is there anyone in particular that inspires you?**

I'm really inspired by my peers as opposed to someone in a more authoritative position. Since beginning my career working in wine, I was one of very few women, and now I know so many fantastic women who work in wine who seem to be, especially here in Brisbane, taking over in a wonderful way. From knowing one or two women to now knowing 30 plus women who are working in wine, I'm really inspired by them because they all came from their own place to get to where they are now.

**Is there any advice you would give to women looking to enter the wine space, particularly in organic wine?**

The best advice I would give is to try every opportunity that comes your way. For example, this scholarship going forward, and any other opportunity that the wine industry or the organic industry puts out there; just to apply for it no matter what. Even the experience of just applying for something will give you at the least a checking point of where you're at and how you feel.

You never know what might come from that, or the people that you'll meet in the process.

Continue to surround yourself with people that have similar values to you, because the opportunities that you want will always come from that as opposed to just any old opportunity. If you're focused on something quite specific like organics, then definitely make an effort to continue to surround yourself with those values and other people who also hold those values.

**The scholarship includes several mentoring sessions with some renowned names in the organic wine space including Mike Bennie. What are you hoping to get out of these sessions?**

Mike is, again, another inclusive person in the industry and his knowledge is incredible. There just wouldn't be enough time to absorb all of that knowledge by simply being around him. I think his approach and the way that he speaks about wine is something that I have always really valued.

As someone who is hoping to step more into the wine communications space, seeing how his individual perspective shapes the way he communicates about wine, and how he is able to do that to such a broad audience as well and captivate so many people... it would be great if I could just get a tiny piece of that!

Simply being a part of the Scholarship has already provided me with so much energy around wine and what I'm doing in the space. I'm so open to everything that's coming my way at the moment. I feel very, very grateful.

# What's on the Wine List?



BY JOSH MARTIN

AUSTRALIAN ORGANIC WINE AWARDS 2020 & 2021 JUDGE

*Josh is a freelance wine writer and judge. He is a regular contributor to Gourmet Traveller WINE and has judged in some of Australia's top wine shows and awards, including the Australian Organic Wine Awards for both 2020 and 2021 and on Australia's Wine List of the Year.*

**AGNES** 22 Agnes St, Fortitude Valley, Brisbane Qld 4006 [agnes.com.au](http://agnes.com.au)

**IN A NUTSHELL: Smoke-inspired greatness with an extensive selection of organic drops.**

There is a revolution happening in Australia's food and wine scene at the moment. Gone are the long lunches of five dishes with rich stodgy meats, sauces and emulsions, washed down with a bottle of big shiraz. The focus has shifted on many levels.

For many cutting-edge venues it's all about organic ingredients, providence, seasonal focus, locally sourced produce, paddock to plate, head-to-tail eating and minimal intervention in the cooking process. The benefit for us is immeasurable, we are eating food that is more pristine, has been treated with care and sourced from closer to where we are eating the produce.

Increasingly, dishes are served with freshness, tart and zest, used to offset those heavier meaty umami flavours. This approach demands a different way we look at wine. Sommeliers have become more astute and so have consumers, demanding more organic and biodynamic wine. There is also a trend towards lighter alcohol and fresher wines - viewing the whole food and wine matching experience completely differently.

Highly acclaimed restaurant Agnes in Brisbane's Fortitude Valley is one of the best eateries in the country, sitting at the forefront of wood-fire cooking and promoting organic wine. Get Head Sommelier Lilly Heenan talking and there is a real sense of the restaurant's commitment to local produce from farms within a short radius whose focus is on sustainable produce.

"It has always been a key principle of the restaurant," Lilly enthuses.

"Our meats are sourced locally and sustainably, from farmers that we have long-established relationships with ... and our fruit and vegetables are from small and local farmers whose growing principles we support."

Agnes' wine list is stunning to say the least, featuring more than 200 wines with a large showing of organic and biodynamic wines from Australia and abroad.

The other compelling aspect of the list is its focus on rare and small producers. It's cleverly done too, as you scan down the list, there is "o" signifying the wine is organic and a "b" to signpost biodynamic (note, some wineries are still in conversion).

"I can proudly say that our wine list boasts a majority of organic and biodynamic wines," Lilly said.

"This has always been a strong focus and drive of mine and everyone who works in the wine team here at Agnes. I've been interested in organic and thoughtful winemaking and viticulture for years, and this was something that I was committed to bringing to this original wine list.

"We select well made, diverse, thoughtful expressions from the world over, New World and Old. This is the sole reason I am working in wine - to see a wine for its energy, its purity, its story. It's a breathing, living, evolving thing.

"To represent these wines on the list is to showcase regions, varieties, styles, and winemakers that strive to make a pure and alive expression."

A food wine and match that will send taste buds soaring is the organic lamb with the 2020 Cullen Cabernet Sauvignon Merlot, its dark fruit and tannin mopping up the fat of the lamb. If you feel like splashing out, try the 2021 Grosset 'Polish Hill' Riesling with one of the crab or prawn snack starters. For a special occasion, pop a bottle of the exquisite Larmandier-Bernier 'Longitude' Blanc de Blancs champagne - this family run house has been farming biodynamically for more than 20 years.

The venue is a cleverly refurbished warehouse split across three levels with brick, concrete, timber and tiles throughout. The middle level is the main dining room built around the chefs and fire pits, downstairs is an intimate bar, while the rooftop allows you to sip and snack while looking across the rooftops of Spring Hill - a great spot to shoot the breeze.



Bookings are required for the main dining room for the full spectacle of the fires. At the bar and rooftop, you can drop in any time.  
*Image courtesy of Agnes.*



# Climate Change

## IN ORGANIC AGRICULTURE



**BY JOSEFINE PETTERSSON**  
**TECHNICAL OFFICER, AUSTRALIAN ORGANIC LIMITED**

*Josefine joined AOL as Technical Officer in June 2021 with a focus on standards development and market access to further advance the organic industry. Josefine has a Masters of Organic Agriculture coupled with industry experience in both cropping and livestock.*

AOL has developed a series of webinars focusing on Climate Change in Organic Agriculture. As the peak industry body for organic agriculture in Australia, AOL wants to make sure organic operators can stay ahead of the sustainability curve and minimise the negative effects of climate change on their business prepare for the future.

Climate change represents numerous future difficulties for the agricultural sector with extreme weather events already costing Australian farms on average \$30,000 annually and rising (ABARES). Organic agriculture presents a growing opportunity to mitigate climate change by reducing direct and indirect sources of greenhouse gas emissions through carbon sequestration. Increasing carbon in soil is just one of the many ways farmers can mitigate the effects of climate change.

The introductory webinar on 22 February 2022 was hosted by AOL Technical Officer, Josefina Pettersson, with guest speakers Professor Mark Howden, Vice Chair of the Intergovernmental Panel on Climate Change, and Dr Lynette Bettio from the Bureau of Meteorology (BOM).

This initial webinar explored the long-term Australian and international climatic predications and current BOM climate tools available to help producers.

The Climate Change series will provide a sector-by-sector breakdown of the potential changes organic businesses and consumers can make to be prepared for and potentially benefit from this changing climate and the carbon market.

The series will include panel-based discussions with experts in their field, exploring (by industry):

- Current emissions breakdown
- How will climate change affect the industry?
- Carbon sequestration potential
- Opportunities to benefit from the carbon market
- Potential other changes businesses can make to reduce emissions

The 2022 Climate Change in Organic Agriculture webinar series is exclusively for AOL members and Bud licensees. If you would like to learn more about becoming a member of AOL or becoming a licensee of the Australian Certified Organic Bud logo, please visit our website: [austorganic.com](https://austorganic.com)

### Upcoming Climate Change webinars:

- Organic Viticulture: 22 March
- Organic Horticulture: 19 May
- Organic Livestock: 21 June
- Cropping & Grain: 19 July
- Retail & Wholesale: 16 August
- Consumer Focus for AOAM: 13 September
- International Action: 11 October
- COP 17 & Series Finale: 8 November

Find a full list of upcoming AOL webinars and events on our website: [austorganic.com](https://austorganic.com)





# embracing change & transformation

AUSTRALIAN ORGANIC CONFERENCE 2022



21-22 July at  
W Brisbane, Qld



Hosted by: Australian Organic Ltd.



# Organic Wine

## FROM VINE TO BOTTLE IN THE HEART OF THE BAROSSA VALLEY

BY HARRIET KENDRICK

Some might say that Australia is a wine lover's dream. Our bountiful country boasts several of the world's greatest wine regions. From the Margaret River and Swan Valley in WA, to the Yarra Valley and Mornington Peninsula in VIC, the Hunter Valley in NSW, the Tamar Valley in Tasmania, to McLaren Vale and the Barossa Valley in SA.

Speaking of the Barossa, this lush, pristine region has been home to winemaking since the mid-1800s when European settlers realised its grapegrowing potential. The area is now home to some of Australia's finest organic vineyards and wine processing facilities, with a local specialty for Shiraz grapes.



# HAYES FAMILY WINES *PRODUCER*

A family owned and operated business, Hayes Family Wines are a small-scale producer situated in the pristine winemaking region of the Barossa, South Australia. Nestled amongst rolling hills of the Western Barossa Valley, Stone Well makes the ideal location for their certified organic Estate Vineyard and accompanying cellar door.

Hayes pride themselves on using sustainable practices to curate their wines and operate all vineyards using organic practices. After farming organically for many years, the Estate Vineyard in Stone Well became fully certified organic in 2020. Hayes firmly believe that by working with the Barossa's hero varieties (Shiraz, Grenache, Mataro), they can craft unique, authentic wines while promoting an approach that is better for their vineyards and the surrounding environment.

Owner Brett Hayes and Chief Winemaker Andrew Seppelt are passionate about the wines they produce. Brett purchased the property at Stone Well due to its isolation from other traditional farmed vineyards, age (the vineyards date back more than 70 years) and the potential to grow premium organic grapes.

"Attention to detail is necessary to produce high quality grapes with minimal intervention. Minimal intervention means adding less but requires more manual work to make it successful. It requires a broader ecosystem way of thinking. It is not just about the absence of synthetic herbicides. In a dry climate like the Barossa, it requires a much more wholistic way of thinking," commented Brett Hayes.

Through the conversion process, the duo discovered that the most challenging aspect of managing a certified organic vineyard in a dry climate is controlling weeds, particularly in dry years. Since synthetic herbicides and pesticides are prohibited in certified organic management, natural methods are used instead. Native insectary plants have been introduced to encourage beneficial native insects, while chickens, Indian Runner ducks, and native microbats manage pests. The winemakers also choose not to net their vineyards to allow birds from local bushland to feast on unwanted pests, promoting raptors such as eagles and hawks to keep other 'pest' birds at bay.

"Certification represents the next step in commitment. We as consumers benefit from growers that apply organic practices, but as a community, certification provides a level of assurance that what is being sold is what is being bought," Brett added.

There is still a large amount of manual work involved in managing the vineyard and controlling unwanted weeds. The vineyard hand-prunes and hand-harvests to maintain the care and attention to detail they pride themselves upon. During drought periods, weeds compete with the vines for water, so it is imperative that they are controlled and managed in the most natural way possible. Despite the extra work, both Hayes and Seppelt agreed that the benefits of producing a certified organic wine, superior in taste and quality, more than outweigh the additional labour.

The Estate Vineyard and winery are also certified sustainable through Sustainable Winegrowing Australia - proving further their commitment to sustainability and improvement of sustainable practises across several aspects of their business.

Hayes Family Wines cellar door is currently open by appointment only but will re-open on weekends for visitors shortly. Until then, watch out for the next virtual wine tasting event hosted by Brett and Andrew to sample a range of their wines and hear all about the winemaking process.

"Hayes Family Wines are always looking to move forward, to improve what we do every day; and that ultimately improves the wines we produce. Come and visit any day and see for yourself, if you cannot do that, try one of our wines, you will be amply rewarded."

Find out more about Hayes Family Wines on their website: [hayesfamilywines.com](https://hayesfamilywines.com)

*Images:*

*Top left: Indian Runner ducks help to manage pests naturally in the vineyard.*

*Top right & middle right: Hayes Family Wines cellar door in the heart of the Barossa Valley.*

*Middle left: A range of Hayes Family Wines organic wines.*

*Bottom: The Stone Well vineyard at sunset.*

*Images by Louise Wright*

## BAROSSA BOTTLING SERVICES *PROCESSOR*

Barossa Bottling Services is a certified organic wine bottling and packaging facility located in Nuriootpa, in the heart of the Barossa Valley. Servicing artisan clients from some of the major wine regions throughout South Australia, Barossa Bottling Services provides a complete wine packaging solution. This includes both certified organic and conventional wines.

After a rise in customer requests to bottle organic wines, the facility gained organic certification through ACO Certification Ltd and USDA Organic. Obtaining certification provides their organic clients with the confidence that their products will be handled in a way that adheres to their own certification needs. This includes the cleaning of all tanks, pipes and bottling machines with solutions that are allowed within organic standards. After cleaning, equipment is thoroughly washed with water before certified organic products enter the system.

To maintain their own organic certification, Barossa Bottling Services must work continuously to adhere to strict standards with annual audits to verify that they are upholding their certification requirements.

Certified organic wines are processed at the beginning of the day through sterilised filtration. Processing certified organic wines before other products prevents cross-contamination from bacteria, yeast and other elements which is vital in maintaining organic certification and prevents certified organic and natural wines from spoilage. Many organic and natural wines contain minimal amounts of preservatives and other synthetic chemicals and can therefore be more easily spoiled by contamination than their conventional counterparts. Non-certified organic wines are also processed separately to certified organic to enable certified organic clients to maintain their certification.

Many of Barossa Bottling Services' certified organic clients are processed at Mopper Vintners, located next door, before making their way into the facility. Mopper Vintners has a straight transfer line into the Barossa Bottling Services, meaning that wine can be transferred straight into the tanks ready for bottling. Hayes Family Wines, whose certified organic vineyard is located just a stone's throw away, send their wines to Barossa Bottling Services for bottling and packing, minimising the wine's initial carbon footprint.



*Bottling production line at Barossa Bottling Services in the heart of the Barossa*

The facility enables bottling with a range of bottle types, shapes and sizes, from smaller bottles to magnums, processing just under 3,000 bottles a day at current capacity. Magnums can reach as much as 6 litres, and the facility can provide bottles if the winemakers are unable to source their own.

To seal the bottles, the facility offers cork or screw caps. Wax tops are also offered as a bespoke, niche service – a service not provided by many other bottlers. The facility notes that Chinese and European markets prefer cork bottles, however Australian and New Zealand consumers prefer the screw cap for its reliability and ability to reduce oxidation and tainting of the wine.

The bottling process begins with the rinsing and de-aerating of the bottles. The bottles are filled with nitrogen rather than oxygen to prevent oxidation. The gas also helps the wine to fill up and out of the bottle. After filling with wine, the bottles are then levelled and weighed to check they are all the same weight. Before screw caps are fitted, CO<sub>2</sub> is pushed into the top of the bottles to ensure no air gets in before the caps are screwed close.

The bottles are then cleaned, dried and warmed to room temperature to prevent condensation and help labels adhere to the bottle. The wines are then boxed and placed onto a pallet for delivery. The whole process, from empty bottle to pallet, is incredibly quick, enabling them to bottle up to 40,000 litres in one batch – that's a lot of wine!

Every hour, a bottle is pulled from the production line to check levels of dissolved oxygen, CO<sub>2</sub>, sulphur, and wine temperatures. Bottle samples are then checked at random at the end of the whole process to ensure the wine is filled to the correct level and the seals are correctly fitted.

Barossa Bottling Services recently added in a new line to allow them to process sparkling wine, with potential opportunities in future to process non-alcoholic beverages also. With regular harvests and yearly vintages, the facility is non-stop almost all year round.

To find out more about Barossa Bottling Services, visit their website: [barossabottling.com.au](http://barossabottling.com.au)

*Barossa Bottling Services provides a wide range of bottling sizes and serves both conventional and certified organic wineries in the local area.*



*Images by Louise Wright*

# Meet our Chairman

## PARTNER AT UNITED ORGANICS *WHOLESALE*

Established in 1999, United Organics is the oldest certified organic wholesaler and distributor in Queensland. Conveniently located near the Brisbane Markets in Rocklea, United Organics services wholesale and trade customers across Australia and overseas with a wide range of quality, fresh, certified organic produce straight from Australian farms.

United Organics was founded by Ross Cowling and Jim Davis. Both partners originally sold organic products through Killarney Farms and Allfresh since 1992, before establishing United Organics in 1999. Martin Meek joined United Organics as Partner after Jim retired in 2014.

Martin started working in the organic industry in 1993 and opened his first organic store with father-in-law Mal Flannery, founder of health food chain Flannery's, in 1995. Ross served on the Board of Biological Farmers Australia (BFA), now Australian Organic Limited, from 2003-2007, and Martin is now Chair of Australian Organic Limited after serving on the Board for many years. Dedicating their spare time to the industry reflects United Organics' commitment to investing in, and giving back to, the Australian organic industry.

United Organics' proximity to the Brisbane Markets makes logistics very convenient for their customers, as many of them are tenants in the nearby market buildings. This includes a variety of clients in industries ranging from restaurants and cafés to whole food stores and supermarkets. United Organics takes pride in providing quality service and quality organic produce.

This commitment to quality is demonstrated by their organic certification and certification to HACCP (an international standard outlining the requirements for effective control of food safety). United Organics also distributes to Hong Kong and Singapore, with the aim to expand its export markets in the future.

United Organics has been certified to the Australian Certified Organic Standard (ACOS) in accordance with the National Standard for Organic and Biodynamic Produce via ACO Certification Ltd since 1999. Like other certified businesses, they are audited annually to uphold their certification. Sourcing only from certified organic farms ensures all their organic fresh produce is free from synthetic chemicals and GMOs.

"Organic production is, in my view, the gold standard of sustainability," commented Martin Meek, Partner of United Organics.

"Certification is necessary for the standardisation of the industry. We source products from hundreds of farmers all around the country. The fact that they are all certified to the National Standard, or an equivalent Standard, means that they are uniformly compliant."

Currently, organic exports from Australia require certification. This is not the same for domestic organic goods. Martin believes that certification is vital for United Organics to continue to expand on its export market reach. He is also an avid supporter of the Australian Certified Organic Bud trademark logo, obtained through certification to the ACOS.

"The Bud is the premium organic trademark logo. It has the largest market share and is the widest recognised Australian organic brand in the market," Martin said.

"It is trusted by industry and consumers. United Organics is proud to be associated with this logo and it is an important part of our company branding."

Like many organic operators, United Organics has been negatively affected by the recent pandemic. As part of both the wholesale, logistics and agricultural industry, the company is experiencing difficulties with staff shortages and supply chain issues. This, along with unprecedented weather events, has affected the quantity and quality of some produce out of Australian farms, with some lines being unavailable altogether.

Despite the challenges, United Organics is determined to continue working with Australian farmers to provide the best organic produce currently available. United Organics provides a monthly What's in Season update to AOL's consumer platform, the Bud Organic Club, to help organic shoppers know what they should be looking out for in their local stores and farmers' markets.

When asked what's the best organic produce available right now, Martin advised, "Certified organic mangoes, cherries, and stone fruit are in-season and delicious. From a business viewpoint, they are all lines that are difficult to handle, but they are spectacular to eat!"

Learn more about United Organics on their website: [unitedorganics.com.au](https://unitedorganics.com.au)

To view the latest What's in Season post, visit the Bud Organic Club website [here](#).



*Martin Meek, Partner of United Organics, was recently joined by Australian Organic Limited CEO Niki Ford to learn more about its operation located near the Brisbane Markets in Rocklea. Images by Louise Wright.*

# Fermented

## PINEAPPLE TEPACHE



### BY DR SARAH LANTZ

*Dr Sarah Lantz is a writer, author, mother and advocate for healthy living and fermentation. She has a background in nutrition, public and environmental health and specialises in the area of child and youth health and wellbeing.*

This little gem of a summer beverage, steeped in Mayan history, is one of the easiest ferments in the world. Pineapple peels and cores are all that are needed. Pineapple, when ripe and juicy, ferments easily and lends itself well to a delightfully light, carbonated beverage.

As with many fermented brews, tepache can contain a small amount of alcohol, especially when made with a second ferment to bring out the effervescence of the beverage. Also, do be careful to not let it ferment too long or you will end up with pineapple vinegar – which is also delicious, but not a tepache.

We make this recipe when the occasion calls for a celebration and we serve it as a punch for the whole family.

NOTE: As this recipe calls for the peel of pineapples, make sure you choose organic. Conventional pineapples are notorious for pesticide residues on their peel.

Also, you can't judge the ripeness of a pineapple by its colour: both green and yellow pineapples can be ripe. Instead, look for bright leaves and a firm fruit that yields slightly to your squeeze. The leaves of pineapples come away easily when ripe.

### INGREDIENTS *(Makes a 4 litre brew)*

2 organic pineapples

1 cup honey, maple syrup, sugar or fermentable sweetener of your choice

Water (enough water to cover the pineapple in your vessel)

Optional: to spice up this recipe, add a few cinnamon sticks, star anise, whole cloves and tamarind pods

### METHOD

1. Remove the top, peel and core of each ripe pineapple, keeping about a centimetre of pineapple flesh on the peel. Set fruit aside to eat fresh. You will only need the peel and core of the pineapple in this recipe.

2. If using a granulated sweetener, dissolve in warm water. In a large glass jar or crock, place the peels and cores, squeezing some of the juice from the rinds and cores as you deposit into the vessel.

3. Then add the sugar solution, spices and additional water to cover. Place the lid on your vessel and leave in a warm spot to ferment for 1-3 days, checking the flavour daily to achieve your desired taste. You will see the bubbles of fermentation in your vessel. The longer your brew ferments, the more sour it will become.


4. Strain off the spices and pineapple chunks and serve over ice as is, or to produce a carbonated beverage by placing in airtight bottles or jars for a few days to ferment. Refrigerate when your tepache has developed fizz.



# FREE Organic Recipe E-Book


when you sign up to the  
Bud Organic Club newsletter

Brought to you by



**ORGANIC  
RECIPE BOOK**

*A collection of delicious certified organic recipes  
for all occasions!*



Certified organic recipes for breakfast, lunch & dinner inside!

### HAZELNUT & NUT BUTTER GRANOLA

There's nothing better than the smell of freshly baked granola in the morning. Using organic oats, nuts and seeds, this recipe will be a new winner with the whole family.

**V VG DF**  
Prep: 10 min  
Cook: 30 min  
Servings: 4

[vitalityandmore](#)  
[vitalityandmore](#)

**INGREDIENTS**

- 1 cup raw hazelnuts
- 1 cup raw almonds
- 1 cup raw cashews
- 1/2 cup light olive oil
- 1/2 cup maple syrup
- 2 cups Kiatta Pure Foods Rolled Oats
- Pinch of fine pink salt
- 1 cup organic raw buckwheat groats
- 1 tsp ground cinnamon
- 1 tsp ground ginger
- 1/2 cup Kiatta Pure Foods Linseeds
- 1/2 cup Kiatta Pure Foods Sunflower Kernels
- 1/2 cup chia seeds
- 1/2 cup sesame seeds
- 1 cup organic coconut flakes
- 2 tsp raw organic cacao powder
- 1/2 cup organic peanut or almond butter

**METHOD**

1. Preheat oven to 200°C.
2. Whisk maple syrup with oil, then add the nut butter and whisk to combine.
3. Add in oats, nuts, seeds, spices, and coconut. Mix well to combine.
4. Add mixture to a lined tray.
5. Bake in preheated oven at 200°C for no longer than 20 mins. Take out halfway through the bake and give it a mix then return to the oven for the remaining 10 mins.
6. Allow to cool then enjoy with your favourite fresh fruits, poached pear, or compote, berries, yoghurt, and milk.
7. Store leftover granola in a sealed, airtight jar.

**ROASTED GREEK BUTTERFLY LAMB SHOULDER**

*A fantastic meal for easy entertaining or a satisfying midweek dinner using grass-fed Greek seasoned butterfly lamb shoulder with couscous and tzatziki.*

Prep: 10 min  
Cook: 25 min  
Servings: 4

[CleaversOrganicMeat](#)  
[cleaversorganicmeat](#)  
[cleaversorganic.com.au](#)

**INGREDIENTS**

- 1 x Cleaver's Organic Greek Seasoned Butterflied Lamb Shoulder

**FOR THE COUS COUS**

- 15 cups cous cous
- 16 cups organic chicken stock
- 2 tbsp extra virgin olive oil
- 2 tbsp lemon juice
- 1/2 cup golden raisins
- 1/2 cup toasted flaked almonds
- 1/2 bunch finely chopped parsley

**TO SERVE**

- 200g tub tzatziki
- Lemon wedges to serve

**METHOD**

1. Preheat oven to 180°C. Place lamb on baking tray, fat side up. Cook for 20 mins or until desired.
2. Meanwhile, in a saucepan bring the stock to the boil.
3. Stir in cous cous, olive oil and lemon juice. Cover and remove from heat. Let stand for 3 mins or as per packet instructions.
4. Uncover and fluff with a fork. Mix through raisins, toasted almond flakes and parsley.
5. Rest meat for 5 mins before serving with cous cous, tzatziki and lemon wedges.

SIGN UP NOW

# Events **CALENDAR**

Check the with the

## MARCH



HOSTING...

### Climate Change & Organic Viticulture

**22 March, 12pm AEST**

Zoom Webinars

Join AOL Technical Officer Josefine Pettersson for the second webinar in the 2022 AOL Climate Change Series, exploring how organic wine businesses can benefit from the changing climate and carbon market, with insights from industry experts.

[Learn More](#)

## JUNE



ATTENDING...

### Hort Connections 2022

**6-8 June**

Brisbane Convention Centre

Hort Connections is showcasing the best that horticulture has to offer as well as connecting members from right across the supply chain. This includes the vegetable, fruit and floral sectors.

[Learn More](#)

event organiser for the latest updates.

**JULY**

**embracing change  
& transformation**  
AUSTRALIAN ORGANIC CONFERENCE 2022

HOSTING...

**Australian Organic  
Conference 2022**

**21-22 July**

**Brisbane**

The Australian Organic Conference 2022 coincides with two important anniversaries - Australian Organic's 35th anniversary and the 30th anniversary of the Commonwealth's National Standard for Organic & Bio-Dynamic Produce. The theme for the 2022 conference is Embracing Change & Transformation.

 [Learn More](#)

**SEPTEMBER**



SUPPORTING PARTNER..

**Free From + Allergy  
Show 2022**

**10-11 September**

**Melbourne Convention &  
Exhibition Centre**

The Free From + Allergy Show offers a comprehensive range of products and services that are free from ingredients that cause you harm, discomfort or trigger allergic reactions. Australian Organic Limited is a proud Supporting Partner of this year's show.

 [Learn More](#)

## Why Join Australian Organic Limited?

Together we are stronger

To ensure a well-chartered future, the AOL Board and Executive developed a clear five year Strategic Plan. Now into our fourth year, AOL has established a clear approach to represent the organic industry through measured and considered dialogue. Our core pillars to Protect and Promote the interests of the industry and to Engage and Consult with government and key sectors is imperative in supporting our industry's greatest challenges and opportunities.

## What are the benefits of becoming a member?

As a member of this dynamic industry you will receive exclusive access to the below benefits, and so much more.



### Australian Organic Market Report

Complimentary copy of the most recent Australian Organic Market Report to develop your business strategy valued at \$995.



### Marketing & Sponsorship Opportunities

Access to discounted marketing and sponsorship opportunities to reach over 6,000 Bud Organic Club members and 120,000 social media followers.



### Australian Organic Awareness Month

Exclusive opportunities to be a part of Australia's largest campaign celebrating certified organic products every September.



### Industry News & Monthly Member Update

Access the most recent industry news and updates, relevant to the organic industry and exclusive CEO updates.



### Trade Organic Export program

Free access to country-specific Trade Organic Export Masterclasses to explore export opportunities in international markets.



### Industry Forums & Networking Events

Access to discounted tickets for sector-specific information sessions and annual networking events to educate and connect the industry.



### Trade Exhibitions & Expos

Opportunity to attend trade exhibitions and expos at a discounted rate, alongside exclusive access to partnership opportunities.



### Advisory Boards & Committees

Opportunity to sit on advisory boards and committees and contribute to submissions, to influence on issues related to your sector.



## The Australian Certified Organic Bud certification logo

is the most recognised organic trust mark amongst Australian shoppers and has been so for over a decade.

## How do we use our member funds?

We are working for you

Australian Organic Limited continues to invest Industry Development Levys (IDLs) and membership fees through progressing the organic industry by the following key activities:

- **Drive Domestic Regulation:** AOL is the driving force behind the domestic regulatory review and a key member of the Organics Industry Advisory Group (OIAG) established by the Hon. Minister Littleproud.
- **Promote Consumer Awareness:** AOL established Australia's largest annual organic campaign Australian Organic Awareness Month to support the growing demand for organic consumption and educate on the importance of looking for certification marks.
- **Engage with Federal & State Government:** AOL continues to develop relationships with Ministers, Departments and key industry partners such as the National Farmers' Federation (NFF) and the Australian Food & Grocery Council (AFGC).
- **Provide Market Analysis:** AOL invested in consumer and commercial research by supplying data and information to support trade negotiations.
- **Lobby ACCC on "fake organic" products:** AOL works with the ACCC on misleading claims and has successfully negotiated the inclusion of the National Standard for Organic & Biodynamic produce on the ACCC website and has been appointed a position on the ACCC Agricultural Consultative Committee.
- **Assist Organic Importers:** AOL has driven significant outcomes for organic importers regarding mandatory biosecurity changes relating to seeds and khapra beetle through fostering strong relationships with federal and state Biosecurity teams.
- **Support Export Opportunities:** Provided the Department of Foreign Affairs and Trade input into Free Trade Agreements, collaborated with international industry counterparts and launched an export website, Trade Organic, and Masterclass program that provides resources on organic exports and international markets.
- **Educate New Generations:** Launched the new Australian Organic Schools Program to encourage learning about organic principles and practices in Australian schools.

## Membership Structure & Fees

### Ordinary Certified Member

\$275 incl. GST

ACOS Operators licensed to the Bud; includes AGM voting rights.

### Associate Non-Voting

\$550 incl. GST

For any business, organisation or individual.

### Associate Voting

\$1,800 incl. GST

For any business, organisation or individual, includes AGM voting rights.

Become a member today and join the strongest voice to support your organic business.

Contact Marie Deletoille | E: [marie.deletoille@austorganic.com](mailto:marie.deletoille@austorganic.com) | T: 07 3350 5716



**56%**

of organic shoppers check for certification marks on organic product labels.



**62%**

of shoppers recognise the Australian Certified Organic Bud certification logo (up from 51% in 2019).



[austorganic.com](http://austorganic.com)