

DEVELOPMENT ACT, 1993

**NOTICE OF APPLICATION
FOR CATEGORY 2 DEVELOPMENT
Pursuant to Section 38(4) of the Development Act, 1993**



Notice is hereby given that an application comprising a Category 2 Development has been lodged with Council for a development assessment.

The application may be examined at the District Council of Yankalilla, 1 Charles Street, Yankalilla between 9am – 5pm Monday – Friday and any person or body affected may make relevant representations in writing concerning this application to reach the Chief Executive at the District Council of Yankalilla, PO Box 9, Yankalilla SA 5203 **not later than 5:00 p.m. Thursday 30th September 2021.**

Details of the application are as follows:-

DEVELOPMENT NO:	260/044/21
NATURE OF THE DEVELOPMENT	CHANGE OF USE FOR PART OF A BUILDING FROM SHED TO AN AGRICULTURAL INDUSTRY IN THE FORM OF A DISTILLARY IN ASSOCIATION WITH THE FARMING OF THE LAND
SUBJECT LAND:	Lot 20 No: 230 IN D52549 ,DAIRY FLAT ROAD,HAY FLAT
CERTIFICATE OF TITLE:	VOLUME 5682 FOLIO 938

Please note that, pursuant to Section 38(8) of the Development Act 1993, a copy of each representation received will be forwarded to the applicant for a written response.

Kirsty Tapp
Senior Planner

Date 16th September 2021

THIS IS THE FIRST AND ONLY PUBLICATION OF THIS NOTICE

Development Application 260/044/2021

Number 230 Dairy Flat Road, Hay Flat

- What are the hours of operation proposed for the shop component of the business?

I am putting the idea of selling to the public from the distillery on hold. It is not a priority, more important is to begin the process of developing a product. As you have said there will need to be an amount of development/building to cater for patrons and I think that would be the subject of a Development Application for a second phase further down the track. Is it possible to set the idea of having patrons onsite aside, to continue with the actual setting up of the Production facility?

- What do you think will be the maximum volume/litreage of spirits which could be produced per year?

As I said in the initial application I would think that around 100 litres of spirit per year is achievable for the first year or two and probably going up to 400 litres per year. At that level (probably 3 – 5 years down the track) the facility will need to be re thought and that is the point where I would think again about selling to the public and either upgrading or relocating the facility.

- Will you be processing including bottling of spirits within the existing shed?

I will be distilling and bottling in the existing shed as per the Shed Floor plan attached. I will be using a calibrated single serve filler, probably the Tenco "Enolmatic Vacuum Filler" or similar.

- Will you be installing any wet areas within the shed for food hygiene requirements?

With no "Cellar Door" there is no need for food or a food preparation area

- How will part of the existing shed be used to operate the distillery?

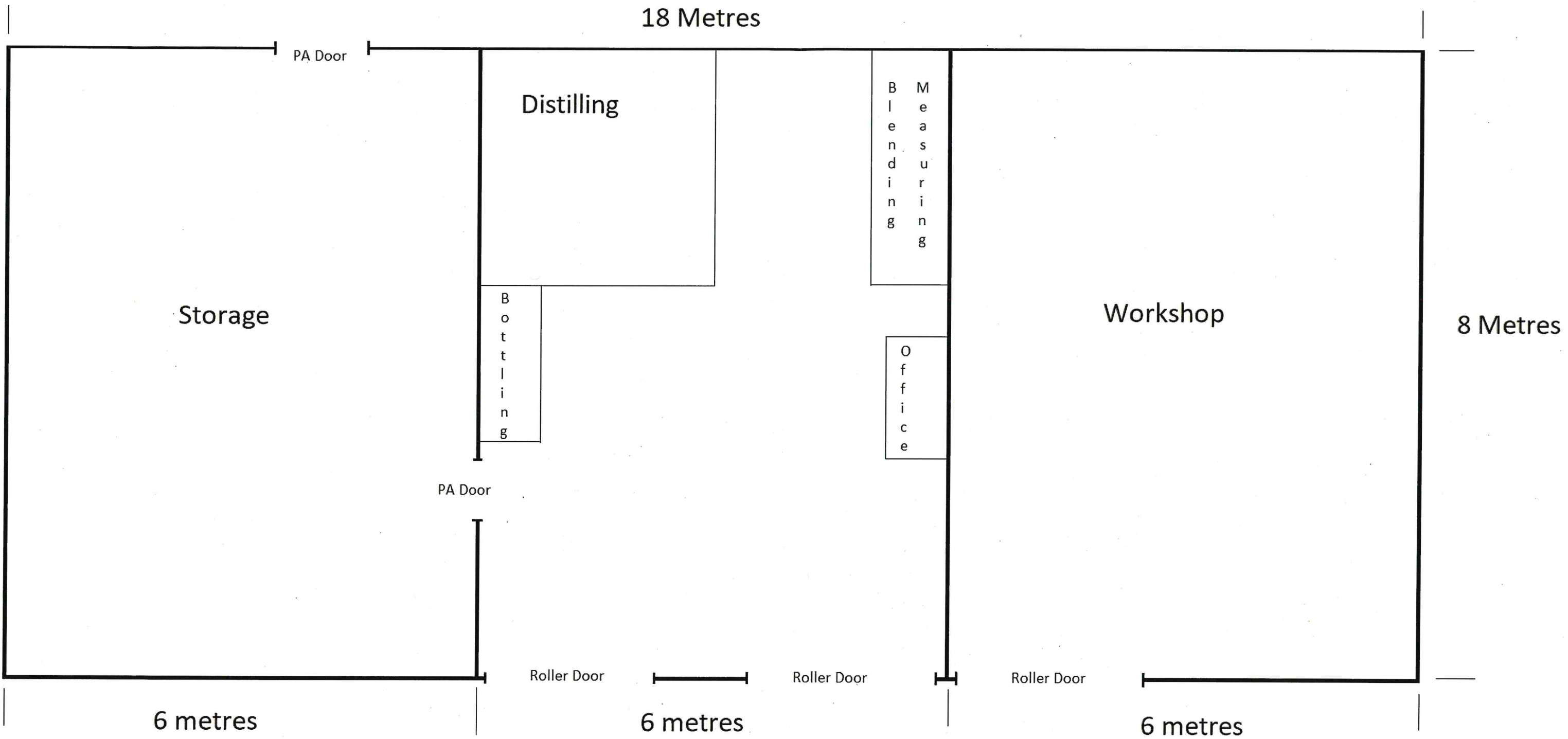
The Central part of the Shed (6 metres x 8 metres) will house the production and bottling facility. The part of the Shed marked on the plan as "Store" can be used to store product for maturation.

- How many if any, staff will be employed as part of the development? And what is the maximum number of staff expected at the site at any-one time?
 - If staff are employed that do not reside at the property car parking will need to be provided for the employees.

The distillery would be essentially run by me, with occasional help from my son, so there will not be any staff in the initial phase of the plan.

- I also have a question about the floor plan, will the area identified as workshop be a separate use, so not be part of the distillery operation?

The Workshop area would not be part of the distillery and is separated by an internal wall from the proposed distillery operation. It is for use as a mechanical workshop for the farm.



Venomous Distillery Shed Floor Plan





