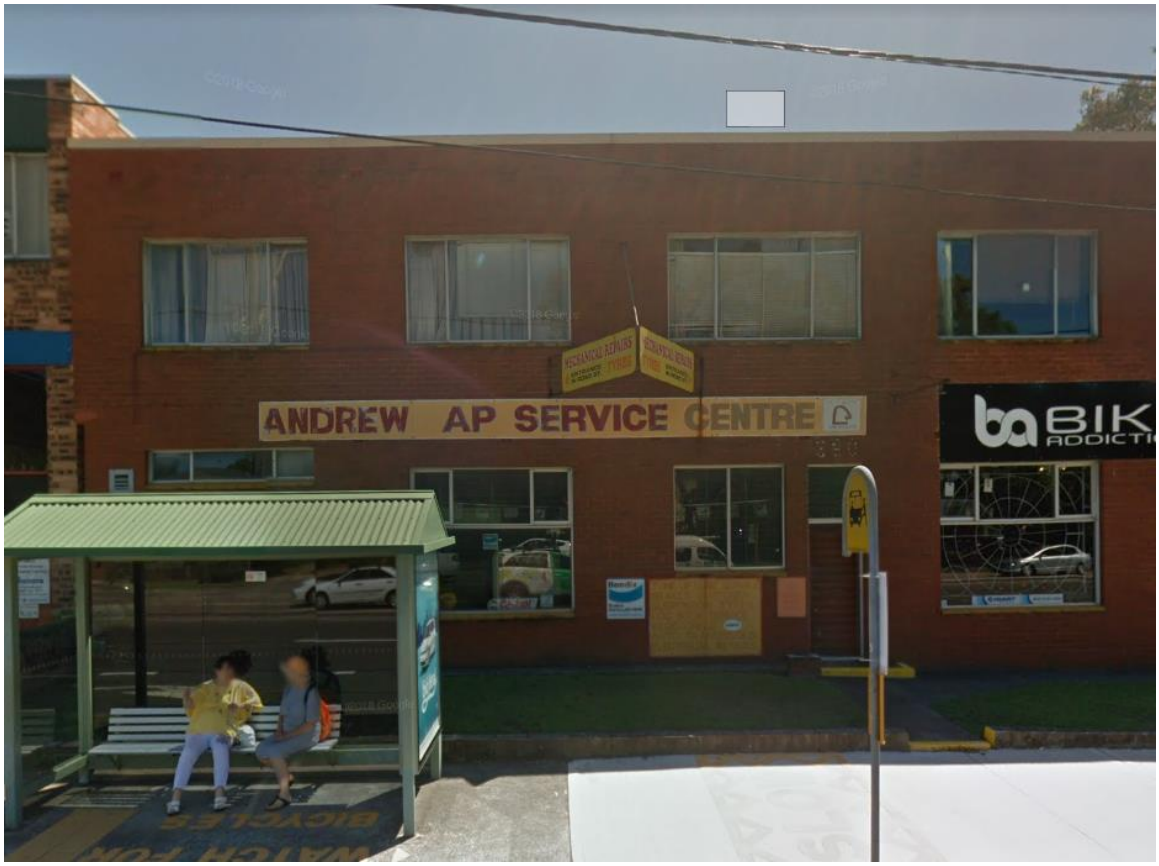
1/380 Pittwater Road.
NORTH MANLY

STATEMENT OF ENVIRONMENTAL EFFECTS FOR
THE CHANGE OF USE AND OCCUPATION OF AN EXISTING INDUSTRIAL TENANCY AS AN ARTISAN FOOD AND DRINK INDUSTRY (URBAN WINERY)



Report prepared for
Sundial Urban Winery
February 2020

T 02 8901 0741 | E info@watermarkplanning.com.au | W watermarkplanning.com.au

Contents

1.0 Introduction

1.1 This is a statement of environmental effects for the change of use and occupation of an existing ground floor unit within an industrial building by an urban winery consisting of a winery with grape processing, pilot plant brewery; retail sales, corporate tastings and cafe.

1.2 The report describes how the application addresses and satisfies the objectives and standards of the Warringah Local Environmental Plan 2011, the Warringah Development Control Plan and the heads of consideration listed in Section 4.15 of the Environmental Planning and Assessment Act 1979 (as amended).

1.3 This statement of environmental effects has been prepared with reference to the following:

- Site visit
- Architectural drawings by Corona Projects
- BCA Report by BCA Vision Pty Ltd
- Flood Report by RTS
- Traffic Report by Auswide
- Acoustic Report prepared by GHD
- Plan of Management
- Waste Management Plan

1.4 The proposed development is primarily compliant with Council controls, fully compliant with the objectives of all controls and considerate of neighbouring properties. It is an appropriate development worthy of Council consent.

2.0 The Site and its Locality

2.1 The site is located on the northern side of Pittwater Road, North Manly and has a secondary frontage to Rowe Street. It is developed with an original one and two storey industrial building, with unit one comprising a large open warehouse space with pedestrian entrance on Pittwater Road and loading bay from Rowe Street.

2.2 The site is an irregular shape and is made up of 9 tenancies, with the internal area of unit 1 having an area of 220m^2. The tenancy also benefits from an outdoor area of 46m^2, creating a total tenancy space of 266m^2. The central roof top area includes parking with 2 spaces allocated to unit 1.

2.3 The tenancy, the subject of this application incorporates a large warehouse space; 2 unisex toilets, additional plumbing facilities (tubs) and a loading bay.

2.4 The site is surrounded by a mix of residential, commercial and light industrial developments. It is in close proximity to Manly Lagoon and associated outdoor recreation areas. Bus facilities are located immediately outside the property on Pittwater Road.

Figure 1. Aerial photograph of the site and it's immediate surrounds

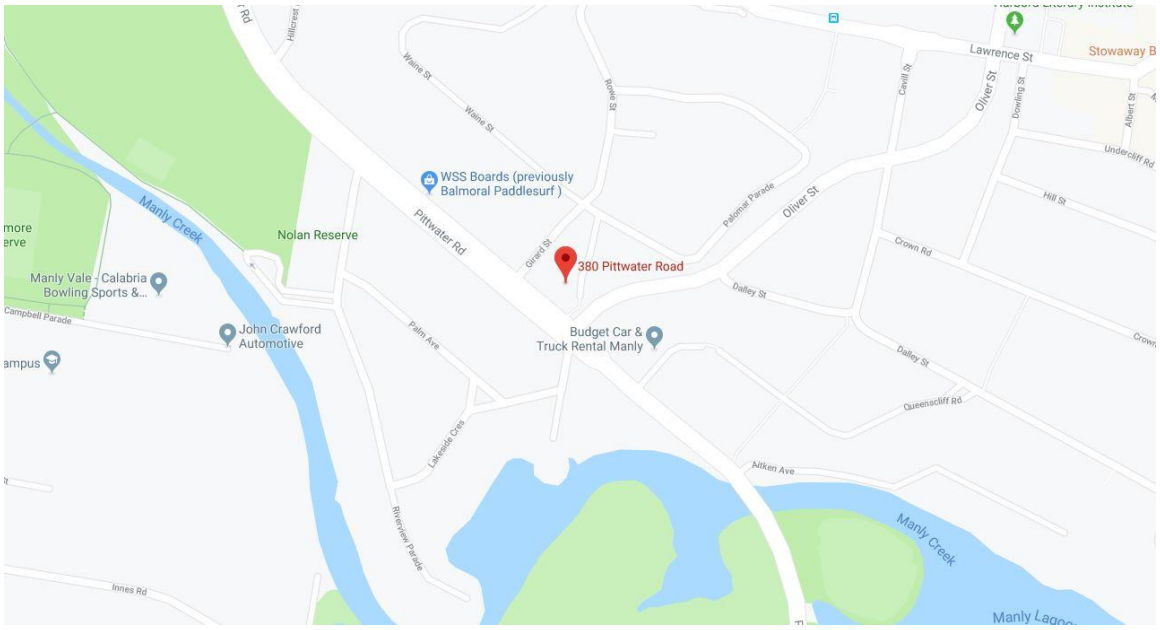


Figure 2. The site and those surrounding

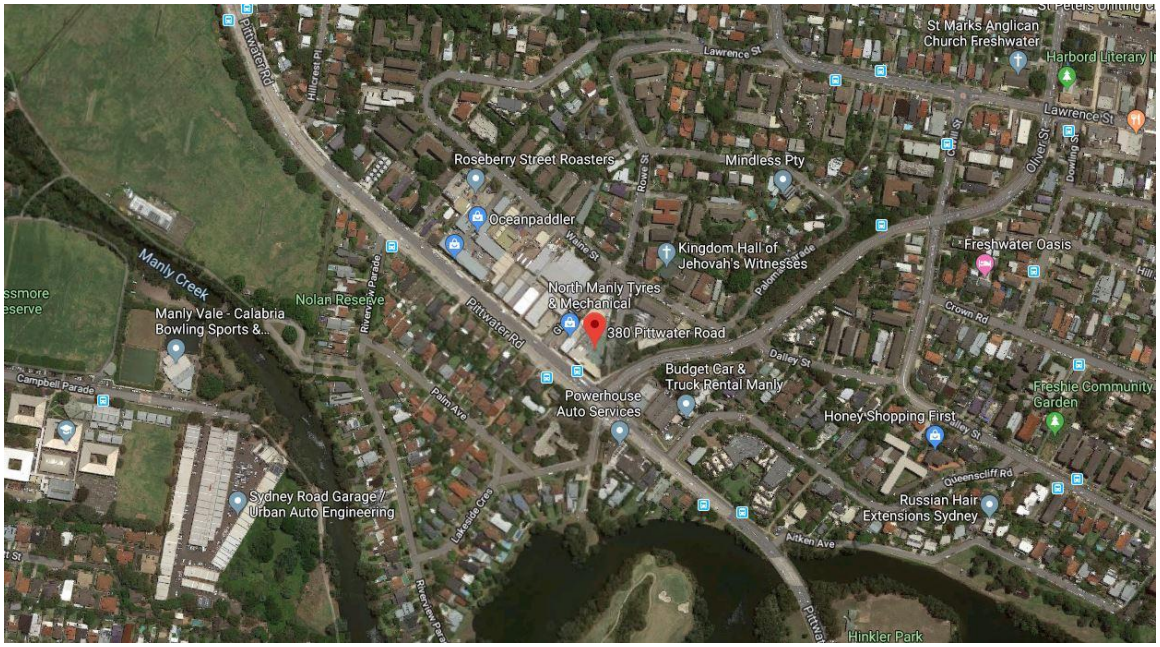


Figure 3. Aerial photograph of the site within the locality

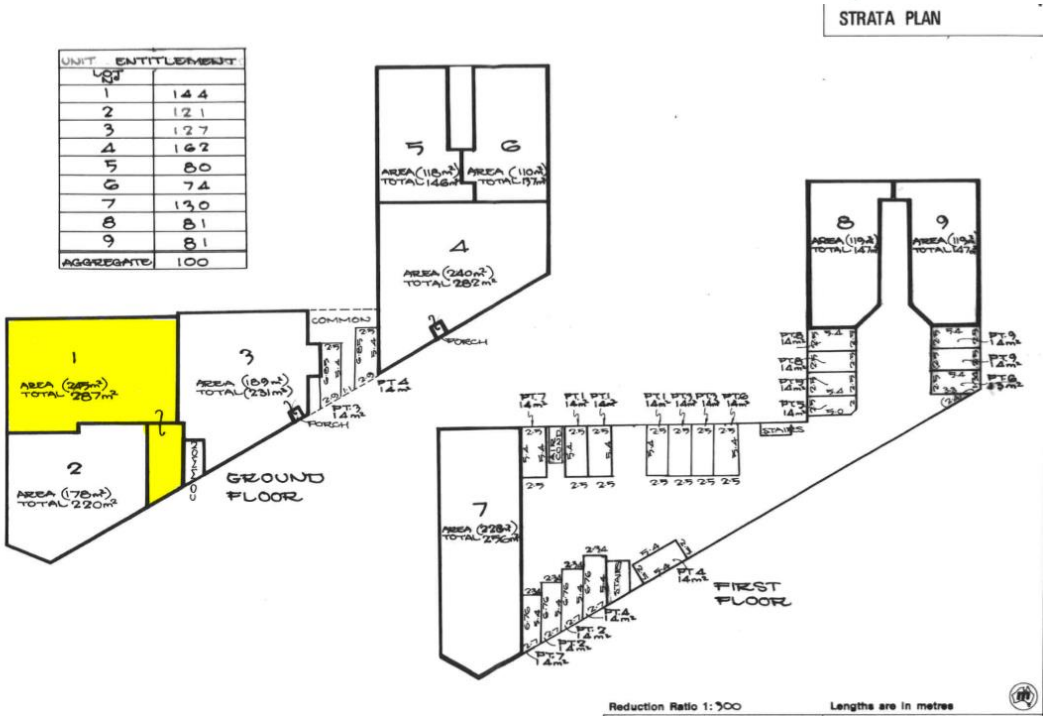


Figure 4. Location of lot 1 within strata plan

3. Background

A pre-lodgement meeting was held with Council on 29/10/2019 (PLM2019/0211). Relevant details addressed during this meeting are discussed below.

Warringah LEP 2011

Control	*Required*	*Compliance*
Zoning and Permissibility	IN2 Light Industrial - Artisan food and drink industry	The proposed winery includes win and beer making, a retail area, a café and facilities for holding tastings and tours.
Height	9m	The proposal does not alter the height of the building.

Warringah Development Control Plan

Control	*Required*	*Compliance*
Built Form Controls		The proposal does not alter the built form.
Clause 5.4 (10)	Retail sales area (not including café or restaurant) of less than 33% of gross floor area	The retail sales component of the site is made up of 12m^2 or 4.5% of the area of the lot.
C9 Waste Management		A Waste Management Plan is provided with the Application.
D3 Noise		An Acoustic Report is provided with the Application.
D18 Accessibility		A BCA Report is provided with this Application
D23 Signs		Elevations and signage plans are provided with the application plans.
Traffic/ Parking		A Traffic & Parking Report is provided with the DA.

Specialist Advice

Control/Referral	***Required***	***Compliance***
Floodplain Engineering	Flood Management Report	A Flood Management Report and an Emergency Evacuation Plan are provided with the DA.
Environmental Health	Design for sanitary facilities & food preparation areas	Plans provided with DA
Capacity	Allowable capacity relating to sanitary facilities	A BCA Report is provided with the DA
Hours of Operation	Operation Management Plan	An Operation Management Plan is provided with this DA.

4. Proposed Development

4.1 The proposed development involves the occupation of the existing commercial unit by an urban winery. The operation will include the following components which are all specified in the development plans:

- Wine making
- Beer making
- Aging, bottling, batching and storing of wine and beer products
- Bar (including retail sales)
- Seating (indoor for 30people/ Outdoor for 12 people)
- Standing room – 18pple (Total 60 people)
- Kitchen
- Bathrooms including accessible facilities

4.2 A summary of the key information is:

Hours of operation
Sessions/ core business will be run during the following hours

Monday to Sunday

- 6am – 11pm
- Café 6am – 12 midday (takeaway facilities and entry only via Pittwater Road entrance)
- Wine Bar 12 midday – 11pm
- Outdoor area (Pittwater Rd) 6am – 10pm

Monday to Friday

- Winery/brewery processing and operation – 6am – midday.
- Wine processing will only occur for 6-8 weeks form February due to grape harvesting season. Wine will be ages and stored year round.
- Beer will be made every three weeks in small batches in the brewery area.

The proposed key hours of operation are not typical business hours resulting in minimized impact on the neighbouring uses. The users of the premises are primarily visiting the premises later in the day and the evenings.

Outdoor tables will be available from 6am till 10pm.

The winery and brewery key operation will be confined to seasonal (February/March) for winery and tri-weekly batches for beer. Wine and beer are stored and aged year-round, which is a key part of the process for each operation.

Numbers of Staff
The premises are proposed to be staffed by a maximum of 8 staff including:
Kitchen – 3
Waitstaff – 1
Bar staff – 2
Winery -1
Brewery - 1

The maximum number of staff will be from 4pm till 11pm when most patrons will visit the premises.
A minimum of 3 staff will be on site earlier in the day from 6am – midday.

Operation of the Winery and Cafe
The business is primarily wine production with a small pilot plant brewery associated. The premises will provide for wine/ beer tastings and tours, wine/ beer sales and associated on site food sales.

30,000 litres of wine will be produced annually on site.
7,200 litres of beer will be produced annually on site.

The sale of food will be provided in association with the alcoholic beverages with a sample menu provided as appendix 1 to this report. This food will be served after midday till close of business.

Takeaway Coffee, cakes, pies and pastries will be available at the bar from 6am till midday. A coffee machine will be located behind the bar.

The kitchen will be appropriately ventilated with access to the roof space utilised to ensure compliance. Details are provided on the plans and will be further enhanced at Construction Certificate stage to demonstrate compliance.

Service of alcohol
Wine and beer on site will be served at the bar in addition to other products not made on site.

The owner will apply for a liquor licence as required to operate the premises with the service of food.

Deliveries

Deliveries will all be to the existing loading bay on Rowe Street. Deliveries and pick ups will include:

Monday/Wednesday/Saturday – Small van x 2
(This allows for food and alcohol deliveries and ancillary items)

Weekly – Council services (to be minimised in line with Sustainability Plan)
(Waste service for operation of premises)

During Wine production (February-March)
Weekly – Small truck x 1
(Delivery of grapes)
Weekly – 2 small trucks
(Removal of waste products)

Brewery
Weekly – waste collection small truck x 1

All vehicles will be required to access the site between 6am and 10am. No deliveries or waste pick up will happen after this time.

Pedestrian Access

Pedestrian access to the site is provided in 2 locations with a door from Pittwater Road and the Loading bay ramp from Rowe Street to be utilised. The Rowe Street entrance is a shared entry way and accordingly will only be operational for patrons from 12 midday till 11pm. The inclusion of the second entrance allows for movement of people, additional airflow and, importantly, ramped and accessible entry to the existing space.

Parking

A traffic report accompanies the application in support of the proposal. However, the site has 2 on site parking spaces on the roof top, which are accessed by a ramp on Girard Street. These will be utilised by staff.

Visitors to the site will be able to park on the street and will, for a large part, utilise public transport which is highly accessible to the site with a bus stop out

the front on Pittwater Road. The site is well suited to the use with ample parking and public transport available. Additionally, groups visiting the site will have organised Uber/ride share organised, resulting in no parking required in these instances. The premises, historically, will have a reduced parking available for any use as it was constructed prior to the current Council guidelines.

Additionally, we note that the tenant of the site has provided agreement for use of 2 parking spaces from another tenancy (Unit 2 -Core 9 gym) within the building as overflow as operating hours of the 2 premises are complementary. This letter accompanies the application.

The Plan of Management will detail means to encourage staff and visitors to use public transport, ubers and ride share.

Odour

Odour will be managed to ensure no negative impacts for regular clients and visitors, neighbours and staff. It is in the best interest of the business owners to ensure that odour is managed and managed to ensure a negligible impact.

The onsite production of wine and beer will be undertaken in accordance with all relevant requirements. The site is within a light industrial estate and well away from residential premises. However, visitors to the site will be regular and it is imperative that odour is not an issue for successful operation of the business.

The site has concrete floor, sewer access and a refined plan for collection of waste and prevention of odour.

Possible sources of odour are raw materials, emissions from processing, odour from waste materials and cleaning products.

The production of both beer and wine has low levels of odour and similar premises within the locality have presented no issues with day to day operation. Appropriate operation and distilling will result in no perceptible odour onsite or within the locality based on advice provided by operator and viewing of similar premises. The applicant anticipates conditions of consent which further ensure the maintenance of compliant operation and odour levels.

Beer making

The brewer advises that:

The Brewing process can sometimes create small amounts of hydrogen sulphide gas. The odour management plan has 3 parts

1) In a large enough area this usually dissipates without being noticed by anyone. Based on the size of the brewing and fermenting operation compared to the size of the venue, this isn't expected to have any effects.
2) In addition, in the fermentation process we will use Active Charcoal filters over the air locks of the fermentation tanks to remove any residual odours.
3) We will use Yeast strains with lower propensity for hydrogen sulphide outputs in the fermentation process.

This should neutralise any odours from the brewing process.

Wine Making
The wine maker advises that:

Solid waste from the wine making process will be removed from site e.g. composting. There is the possibility of using the spent pulp from white/rose wine for distilling e.g. grappe.

The simplest treatment of the liquid waste is to flush to black water sewerage if that is allowed without holding, possible treatment (ensuring neutral pH) before release. It is not a very high volume though on the scale of this winemaking, you are looking at 10's of litres, not 100's or 1000's of liquid waste, total grape production volume will be 25-30 tonnes max.

Ventilation of the space with CO2 being produced is important, which is heavier than air and therefore sinks to the floor. There will definitely be a need for passive cross flow ventilation i.e. keep the doors open. There are ways of capturing the CO2 in bags. We would look at this if deemed necessary.

H2S (hydrogen sulphide) –can be produced but not in any great quantity. It can be barely detectable but is indicative of issues with the fermentation management e.g. heat or yeast nutrition.

4.3 The development includes improvements to the front façade with a mural and signage to complement the use and add to the character of the site. Murals are also included within the ramped loading dock/ pedestrian area from Rowe Street.

4.4 New bathrooms are proposed to be installed to ensure BCA compliance and the inclusion of an accessible WC.

4.5 The internal fitout is intended to be open plan and industrial. The visitor will be able to see the wine and beer making processes, whilst sitting and having a meal.

4.6 Music may be played during operating hours. Any noise within the tenancy will be appropriate to the site and will be at a level not to impact residential neighbours who are located a significant distance from the site.

5. Site Photographs

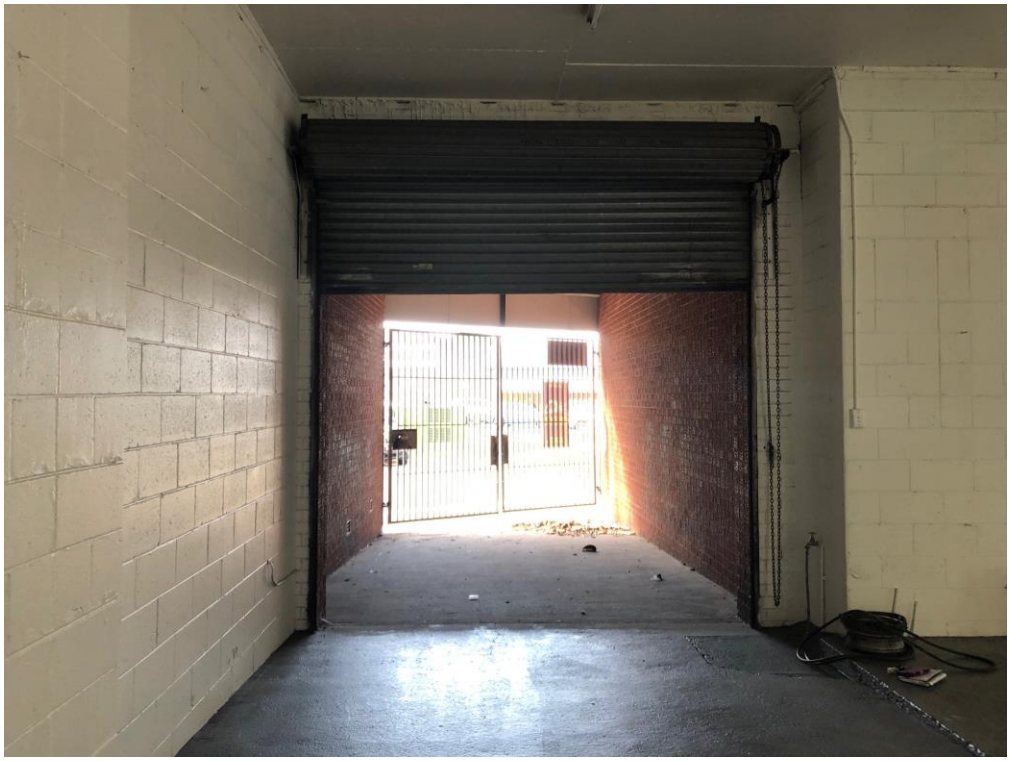


Figure 5. Looking through concrete driveway to Rowe Street from inside tenancy

Figure 6. Internal area of the existing tenancy looking toward Pittwater Road

Figure 7. Internal space looking to rear wall (food truck location)

Figure 8. Main pedestrian access on Pittwater Road

5. Statutory Framework

5.1 Environmental Planning and Assessment Regulation (Schedule 3)

Schedule 3 of the Environmental planning and Assessment Regulation provides list of offensive industries and uses which are scheduled as designated development. This list includes "Agricultural produce industries specifically defining these as detailed below:

Agricultural produce industries (being industries that process agricultural produce, including dairy products, seeds, fruit, vegetables or other plant material)—

(a) that crush, juice, grind, mill, gin, mix or separate more than 30,000 tonnes of agricultural produce per year, or

(b) that release effluent, sludge or other waste—

(i) in or within 100 metres of a natural waterbody or wetland, or

(ii) in an area of high watertable, highly permeable soils or acid sulphate, sodic or saline soils.

The proposed development will crush grapes, however the volume will be significantly less than 30,000 tonnes, with an estimated 5 tonnes of agricultural material (ie grapes) annually processed on site in the small premises.

No effluent, sludge or other waste will be released, with all minimal waste products collected on site and picked up by vehicle. This is detailed further in Appendix 2 – Wine Production and in the accompanying Waste Management Plan.

Accordingly, the development does not fall under the Designated development planning regime.

5.2 State Environmental Planning Policy 64 – Advertising and Signage

Clauses 8 and 13 of SEPP 64 require Council to determine consistency with the objectives stipulated under Clause 3 (1)(a) of the aforementioned SEPP and to assess the proposal against the assessment criteria of Schedule 1.

The objectives of the policy aim to ensure that the proposed signage is compatible with the desired amenity and visual character of the locality, provides effective communication and is of high quality having regards to both design and finishes.

In accordance with the provisions stipulated under Schedule 1 of SEPP 64, the following assessment is provided:

Matters for Consideration	Comment	Complies
1. Character of the area Is the proposal compatible with the existing or desired future character of the area or locality in which it is proposed to be located?	The Pittwater Road area where the subject site is situated provides a mix of uses. The existing light industrial building currently has a mix of signage as do the other surrounding uses on the northern side of Pittwater Road. The proposal to allow for signage is consistent with the general character of the area which includes numerous signs. The area is a light industrial hub. The inclusion of signage is anticipated for this form of use.	**YES**
Is the proposal consistent with a particular theme for outdoor advertising in the area or locality?	Outdoor advertising in the area is a mix of scales, colours and styles. The location of the proposed signage is appropriate and will enhance the Pittwater Road frontage. It is considered that signage in this location would be consistent with the surrounding advertising.	**YES**
2. Special areas Does the proposal detract from the amenity or visual quality of any environmentally sensitive areas, heritage areas, natural or	The proposal does not detract from the amenity or visual quality of any environmentally sensitive areas, heritage areas, natural or other conservation areas, open space areas, waterways, rural landscapes or residential areas.	**YES**

other conservation areas, open space areas, waterways, rural landscapes or residential areas?		
3. Views and vistas Does the proposal obscure or compromise important views?	The proposed signage does not obscure nor compromise any important views that are currently enjoyed from surrounding allotments.	**YES**
Does the proposal dominate the skyline and reduce the quality of vistas?	The signage proposed will not be to the detriment of any skyline or vista view.	**YES**
Does the proposal respect the viewing rights of other advertisers?	The advertising component of the signage is consistent with surrounding advertising and is therefore respectful of the viewing rights of other advertisers.	**YES**
4. Streetscape, setting or landscape Is the scale, proportion and form of the proposal appropriate for the streetscape, setting or landscape?	The scale of the signage is appropriate to the building and its surrounds.	**YES**
Does the proposal contribute to the visual interest of the streetscape, setting or landscape?	The signage is a positive addition, allowing the site to be recognisable and enhancing the view to the site.	**YES**
Does the proposal reduce clutter by rationalising and simplifying existing advertising?	The proposed signage will replace existing signage. The mural on the wall is additional, but this is not signage.	N/A
Does the proposal screen unsightliness?	The signage replaces existing signs. The mural will improve a bland wall.	**YES**

Does the proposal protrude above buildings, structures or tree canopies in the area or locality?	The signage is to be installed on an existing structure and will not result in any protrusion from the structure above building or tree canopies.	**YES**
5. Site and building Is the proposal compatible with the scale, proportion and other characteristics of the site or building, or both, on which the proposed signage is to be located?	The scale of the signage is compatible with the scale of the site.	YES
Does the proposal respect important features of the site or building, or both?	The location of the signage has no detrimental impact with regard important features of the site.	YES
Does the proposal show innovation and imagination in its relationship to the site or building, or both?	The location of the signage is a positive solution to a bland frontage facing the Pittwater Road streetscape.	YES
6. Associated devices and logos with advertisements and advertising structures Have any safety devices, platforms, lighting devices or logos been designed as an integral part of the signage or structure on which it is to be displayed?	Minimal lighting is proposed.	YES
7. Illumination Would illumination result in unacceptable glare, affect safety for pedestrians, vehicles or aircraft, detract from the amenity of any residence or other form of accommodation?	Lighting is at an appropriate level directed at the signage and will not result in any adverse impacts.	YES
Can the intensity of the illumination be adjusted, if necessary?	Low watt lighting will be used.	YES

Is the illumination subject to a curfew?	Lighting is proposed to operate during all night hours. This is appropriate due to the light industrial location and the low wattage illumination proposed.	YES
8. Safety Would the proposal reduce the safety for any public road, pedestrians or bicyclists?	No	YES
Would the proposal reduce the safety for pedestrians, particularly children, by obscuring sightlines from public areas?	No	YES

Accordingly, the proposed signage is considered to be of a scale and design suitable for the locality, subject to conditions reducing its proposed size and wording. The proposal is therefore deemed to be consistent with the provisions of the SEPP and its underlying objectives.

5.3 Warringah Local Environmental Plan 2011

The subject site is currently zoned IN2 Light Industrial under the provisions of the Warringah Local Environmental Plan 2011 (WLEP) and as detailed within the mapping zone extract below. The proposed use (artisan food and drink industry) is permissible as light industry with development consent within this zone.

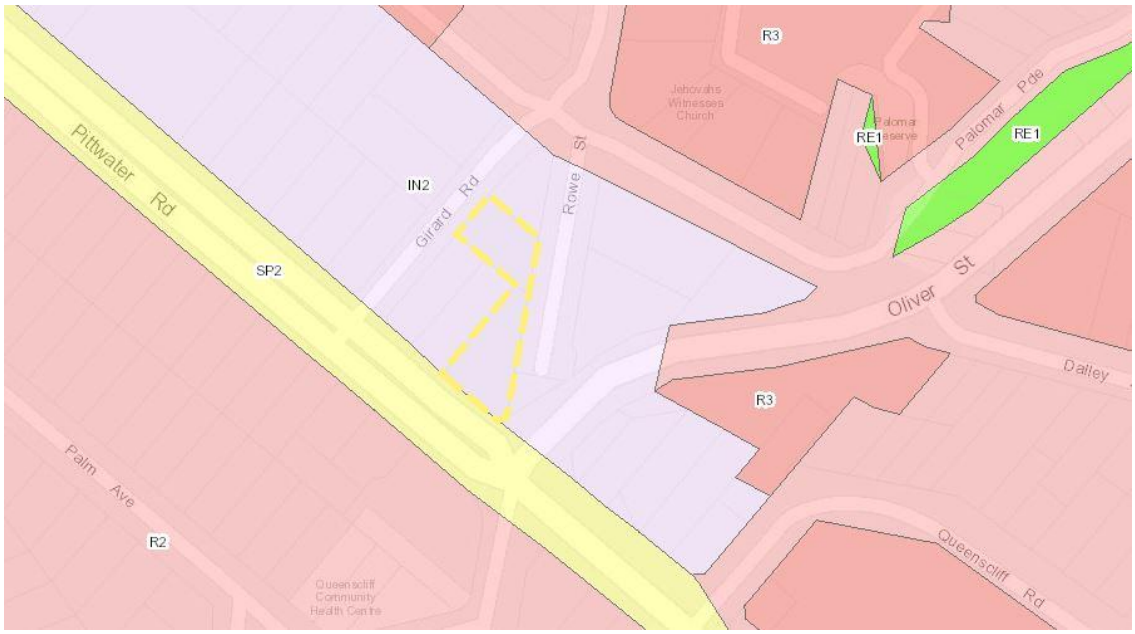


Figure 6 – Land Use Zoning Map Extract4.1.1

The applicable controls under the provision of the WLEP are included in the table below.

Standard	Requirements	Proposed	Compliant/Comment
Zoning	IN2 Light Industrial	Winery/ brewery and bar (artisan food and drink industry))	Yes
Minimum lot size	4000m^2	-	N/A
Height of buildings	9m	No change proposed	N/A

5.3.2 The relevant sections of the Warringah Local Environmental Plan are discussed below.

Land Use Zones
The subject site is located in the IN2 Light Industrial

Land Use Table – IN2 Light Industrial
Under the provisions of the WLEP, the objectives for the IN2 zone are as follows:

- *To provide a wide range of light industrial, warehouse and related land uses.*
- *To encourage employment opportunities and to support the viability of centres.*
- *To minimise any adverse effect of industry on other land uses.*
- *To enable other land uses that provide facilities or services to meet the day to day needs of workers in the area.*
- *To support and protect industrial land for industrial uses.*
- *To maintain the industrial character of the land in landscaped settings*.

The proposed development is a compliant and compatible use providing services which will utilize the light industrial nature of the location and maintain and support the character of the location. The occupation and fit out of the tenancy as an urban winery will provide employment and add to the vitality of the local light industrial area, whilst not being to the detriment of surrounding uses and zones.

Minimum subdivision lot size
No subdivision is proposed.

Height of Buildings
The existing height of the building will be unchanged.
Ventilation will be provided for cooking uses to the roof top, which will sit well below the second floor and not be visible from the street. See accompanying Section.

Floor Space Ratio
The existing gross floor area of the building will be unchanged.

Heritage Conservation
The site is not nominated as an item of Environmental Heritage within Schedule 5 of the WLEP or located within a heritage conservation area.

Artesian food and drink industry exclusion

Clause 5.4(10) of the LEP specifies that:

Artisan food and drink industry exclusion *If development for the purposes of an artisan food and drink industry is permitted under this Plan in an industrial or rural zone, the floor area used for retail sales (not including any cafe or restaurant area) must not exceed—*
(a) 33% of the gross floor area of the industry, or
(b) 400 square metres,
whichever is the lesser.

The proposal will easily comply with this, as the floor area used for retail sales (bar area), has a total area of 12m^2, which is only 4.5% of the floor space. This is lesser than the maximum 33%.

5.4 Warringah Development Control Plan

The Warringah Development Control Plan has been considered regarding the proposed change of use and fit out of unit 1, 380 Pittwater Road, North Manly. With the building existing and only minor fit out works proposed, most of the DCP is not relevant to the proposal.

The key considerations of the proposal are reviewed below.

Waste Management

Construction

A Waste Management Plan accompanies the application which details the minimal waste production during construction with all excess materials going to local tips and being recycled where feasible.

Operational

Ongoing operational waste management is also provided in a separate document with details of waste, volumes and disposal for the winery, brewery and food production/ operations detailed.

In summary:

The brewery will produce:

Solid Waste – 20KG / Month (spent grains and yeast waste) = 240KG/year

Liquid Waste - 150 L / Month (mostly cleaning by product – e.g., rinsing) 1800L/year

The winery will produce:

All Waste – 20 tonnes annually

The on-going operation and food preparation will produce:

1000kg per year of material waste

2500ltrs per year of liquid waste

The Winery will be aiming to be B-Corp accredited by the end of year 2 of operation. It will seek to reduce waste by 40% of standard hospitality rates through recycling, donating and innovation eg. Wine dispensed through taps form chiller tanks versus bottles.

Noise

The use of the winery/cafe will create a similarly low level of noise to neighboring uses and will fit well in light industrial precinct.

It is not believed that the winery and cafe use of the site would result in noise greater than any other use in the immediate vicinity. The key difference will be that later hours of operation will result from the ancillary bar/café component. This should not be problematic with residences located a significant distance from the site. Noise from vehicles on the busy Pittwater Road are anticipated to have a greater impact than the proposed operation.

An Acoustic report accompanies the application which specially confirms the appropriate nature of the use for the site.

Advertising and Signage

Pittwater Road

Modest identification signage is proposed as detailed in the development plans. This is enhanced by the inclusion of mural art on the Pittwater Road façade of the building which will improve the appearance of the building and be an attractive and complementary addition to the Pittwater Road streetscape.

The depth of the triangular signage structure that currently sits below the second floor windows is extended but does not extend beyond the subject site. This

signage would be in exactly the same position as the current signage, but the depth of the sign hanging from the existing structure will double. (Please note: there will be no negative effect to the outlook from the 2nd floor windows as we are adding depth to the bottom of the existing signage, not to the top.) This signage will also make use of low-voltage LED lighting effects at night time. A mural will be painted on the entire wall being a tasteful graphic in keeping with imagery befitting a winery. Lastly, the name of the business "The Sundial Urban Winery" will be affixed to the wall using 3D block lettering with subtle LED back-lighting. See accompanying plans.

Rowe Street

The size of signage above the building's existing entrance gates on Rowe Street will not change. It will, however, be lit using low voltage LED lighting so that it is visible at night time. The entrance itself will be covered with a layer of thin plywood (just 5-7mm thick) which will be firmly secured to the existing gates. A photographic sticker will be fastened to this plywood so that the entrance mimics the heavy, rustic cellar doors of a true winery but without any of the weight. (See accompanying plans)

Parking

As detailed in the accompanying traffic and parking report, the use is considered appropriate subject to 60 visitors and 8 staff, with ample parking for the specific site when on street parking, public transport and organised bus drop offs are considered.

The use is one where visitors will traditionally not all drive and it is a reasonable assumption that public transport will be often used. See further details in report under separate cover.

Flood

The development has been designed in conjunction with recommendations from a flood engineer. Accordingly, all equipment, power, chemicals etc. are located above the 100 year flood level.

Access to the roof top is readily available for staff and occupants as an emergency evacuation point should a flood event occur. Details are provided in the flood report under separate cover.

6.0 SECTION 4.15 CONSIDERATIONS

The following matters are to be taken into consideration when assessing an application pursuant to section 4.15 of the Environmental Planning and Assessment Act 1979 (as amended):

6.1 The provision of any planning instrument, draft environmental planning instrument, development control plan or regulations

This report clearly and comprehensively addresses the statutory regime applicable to the application and demonstrates that the proposed development is complimentary and compatible with adjoining development. The proposal achieves the aims and standards within Warringah Local Environmental Plan 2011 and Warringah Development Control Plan.

The development is permissible in the zone.

6.2 The likely impacts of that development, including environmental impacts on both the natural and built environments, and social and economic impacts in the locality

Context and Setting

What is the relationship to the region and local context in terms of:

- *the scenic qualities and features of the landscape?*
- *the character and amenity of the locality and streetscape?*
- *the scale, bulk, height, mass, form, character, density and design of development in the locality?*
- *the previous and existing land uses and activities in the locality?*

These matters have been discussed in detail in the body of the statement.

What are the potential impacts on adjacent properties in terms of:

- *relationship and compatibility of adjacent land uses?*
- *sunlight access (overshadowing)?*
- *visual and acoustic privacy?*
- *views and vistas?*

- *edge conditions such as boundary treatments and fencing?*

The proposal is the occupation of a light industrial tenancy by an urban winery consisting of a wine making unit/ micro brewery and operating café. The impacts of the proposal on the neighboring properties will be appropriate for the site and the zone, with minimal, physical works proposed and the use not being to the detriment of the neighbouring uses amenity or privacy.

Access, transport and traffic

Would the development provide accessibility and transport management measures for vehicles, pedestrians, bicycles and the disabled within the development and locality, and what impacts would occur on:

- *travel demand?*
- *dependency on motor vehicles?*
- *traffic generation and the capacity of the local and arterial road network?*
- *public transport availability and use (including freight rail where relevant)?*
- *conflicts within and between transport modes?*
- *traffic management schemes?*
- *vehicular parking spaces?*

It is not anticipated that the new use will have a detrimental impact on access, traffic and transport. The premises are in close proximity to public transport and will draw much of their clientele from the local community. The hours of operation will result in the key operation of the business being out of normal business hours, with visitors to the premises concentrated in evenings and on weekends.

Public domain

The proposed development will have a positive impact on the public domain with signage and murals on the walls improving the view to the premises.

Utilities

There will be no impact on the site, which is already serviced.

Flora and fauna

There will be no impact.

Waste

Enhanced and specific waste measures associated with the use are detailed in the waste management plans and have been designed to ensure compliance and appropriate impacts for the site and neighbours.

Natural hazards

The site is not affected by any known hazards other than flood. A favorable flood report is provided including recommendations which have been incorporated into the design and proposed operation.

Economic impact in the locality

There will be the creation of a small amount of employment. Additionally, the venue will be partnering with neighborhood businesses to cross promote, in order to bring more visitors to the venue and the area.

Site design and internal design

Is the development design sensitive to environmental conditions and site attributes including:

- *size, shape and design of allotments?*
- *the proportion of site covered by buildings?*
- *the position of buildings?*
- *the size (bulk, height, mass), form, appearance and design of buildings?*
- *the amount, location, design, use and management of private and communal open space?*
- *landscaping?*

No external building works are proposed, with only a fit out of the existing building required and fixing of signage externally.

How would the development affect the health and safety of the occupants in terms of:
lighting, ventilation and insulation?

- *building fire risk – prevention and suppression*
- *building materials and finishes?*
- *a common wall structure and design?*

- *access and facilities for the disabled?*
- *likely compliance with the Building Code of Australia?*

No building works are proposed with the winery/cafe proposed to occupy an existing tenancy in its current form. It is believed that the development is compliant and any condition of consent from Council will be complied with.

Construction

What would be the impacts of construction activities in terms of:

- *the environmental planning issues listed above?*
- *site safety?*

Construction works for the fit out will be undertaken in an appropriate and considerate manner with all conditions of consent fulfilled.

6.3 The suitability of the site for the development

Does the proposal fit in the locality?

- *are the constraints posed by adjacent developments prohibitive?*
- *would development lead to unmanageable transport demands and are there adequate transport facilities in the area?*
- *are utilities and services available to the site adequate for the development?*

The occupation of an existing light industrial building by the urban winery will be a beneficial and appropriate development for the people that work in and visit the area. The site is well located with bus services immediately available and regular. The neighbouring uses will not be detrimentally impacted. The use will fit well in the location proposed and is considered to be an asset to the locality.

Are the site attributes conducive to development?

The site is appropriate for an urban winery/cafe as proposed.

6.4 Any submissions received in accordance with this Act or the regulations

It is envisaged that the consent authority will consider any submissions made in relation to the proposed development.

6.5 The public interest

The proposal is in the public interest as it allows for a use compatible with the site and the locality.

7. CONCLUSIONS

7.1 The proposed development application for occupation of an existing light industrial building by an urban winery, at 1/380 Pittwater Road, North Manly, is appropriate considering all State and Council controls.

7.2 When assessed under the relevant heads of consideration of s4.15 of the Environmental Planning and Assessment Act, the proposed development is meritorious and should be granted consent.

7.3 Considering all the issues, the development is considered worthy of Council's consent.

Appendix 1 – Sample Menu

Bread 5
Olives 5
Oysters 4.5
Prawn Wontons 15
Peking Duck Pancakes 17
Mudgee Wagyu Beef Sliders 19
Smoked mussels on toast 12
Pulled Pork, Beef, Lamb Tacos, Chilli Lime Sauce 18
Fish Tacos, Rocket, Aioli Mayonnaise 19
Zucchini flowers, romesco, pecorino 16
Padron peppers, buffalo ricotta, pineapple vinegar 16
Burrata, pickled nectarine, roquette oil 20
Heirloom tomato, smoked mozzarella, purple basil, vincotto 19
Leaf salad 7

FEED ME 50 FEED ME MORE 65

Pavlova, mango, cream, black sesame 13
Dark chocolate mousse, cherries, honeycomb 13
Tarrago River Triple Cream Brie, Gippsland, Victoria 14
Bay of Fires Cheddar, St. Helens, Tasmania 16
Charlton's Choice Buffalo Blue, Gippsland, Victoria 14
Jester Washed Rind, Adelaide Hills, South Australia 17
Kracher 'Cuvée Beerenauslese' - Burgenland, Austria 15
Sanchez Romate Pedro Ximénez - Jerez, Spain 16

Cheese Platter Sampler 30
Dessert & Cheese Sampler 40

Appendix 2 – Wine Making Process

Wine Production and Waste Management prepared by Sundial Urban Winery

The following is an overview of the Red and White/Rose winemaking processes and the waste produced at different points in the production process and the cleaning processes used.

Solid waste from the wine making process will be removed from site e.g. composting. There is the possibility of using the spent pulp from white/rose wine for distilling e.g. grappe.

The simplest treatment of the liquid waste is to flush to black water sewerage if that is allowed without holding, possible treatment (ensuring neutral pH) before release. It is not a very high volume though on the scale of this winemaking, you are looking at 10's of litres, not 100's or 1000's of liquid waste, total grape production volume will be 25-30 tonnes max.

Ventilation of the space with CO2 being produced is important, which is heavier than air and therefore sinks to the floor. There will definitely be a need for passive cross flow ventilation i.e. keep the doors open!! There are ways of capturing the CO2 in bags. We would look at this if deemed necessary.

H2S (hydrogen sulphide) –can be produced but not in any great quantity. It can be barely detectable but is indicative of issues with the fermentation management e.g. heat or yeast nutrition.

Grape Handling

The current SHORT SHEEP winery, which we are modelling this Urban Winery on, is ideally suited to 2.5 to 3 tonne parcels of grapes.

Wine grapes would be transported in either 0.5 or 1.0 tonne picking bins. In practice with handpicked fruit a 1.0 tonne picking bin may only hold 0.75 tonnes of grapes due to the fruit not being partially crushed in the mechanical harvesting process.

Transport would be via a self-drive (car license) truck – these typically have a load limit of up to 4 tonnes.

Picking bins would be moved using a 1.5T limit pallet stacker. Space does not allow for a fork - lift.

Grapes would have to be manually transferred from the picking bins to the de-stemmer/ crusher, that removes the grape berries from the stalks and splits the berries to allow juice, pulp and seeds to be released.

SO2 sulphur dioxide (in the form of potassium metabisulphite & water) is usually added at the crusher to sanitise the grapes, equipment and provide microorganism protection.

The crushed grape berries is known as "**MUST"**

WASTE: Organic – Grape stalks (These will be taken off site and disposed of correctly through composting.)

Red Wine Making

The Must is transferred to open 2000L stainless steel tanks and filled to approximately half capacity.

Re-hydrated and prepared wine yeasts are added to the tanks to commence fermentation.

Fermentation is controlled using chilling plates to keep the Must temperature between 25-28 degrees Celsius.

Fermentation usually lasts for between 5 – 7 days.

WASTE: CO2 gas – fermentation naturally produces carbon dioxide (CO2) gas
WASTE: H2S gas – poorly controlled fermentation process due to high temperatures and/or poor yeast nutrition management can produce low levels of hydrogen sulphide (H2S) "rotten egg smell"

Sometimes cold maceration is allowed for a number of days before introducing yeast.

Sometimes extended skin contact is allowed for a number of days post fermentation.

The red wine is separated from the berry solids – after fermentation this is called **"MARC"** – via drainage and press.

The red wine can either be returned to tank or immediately transferred to barrels.

WASTE: Organic – Marc

Once the contents of the tank have been removed the tank would go through a cleaning process described below.
A secondary fermentation process called "Malolactic Fermentation" or **"MALO"** is always performed on red wine to stabilise the wine.

It can occur spontaneously from bacteria usually present in the environment, but usually winemakers add a cultured bacteria to encourage the process of converting malic acid to lactic acid.

It can take several weeks for the Malo process to complete, during which further solids will form sediment at the bottom of the tank/barrels called **"LEES"**.

Red wine will be separated or "Racked" away from the Lees and the tank/barrels rinsed to remove the Lees before refilling.

The racking process may be performed on a number of occasions during the maturing process for the red wine as it assists the clarification of the wine without using fining agents e.g. egg whites preparing the wine for bottling.

White/Rose Wine Making

The Must is transferred to a press to separate the juice from the berry solids i.e. skin, pulp and seed. For Rose some skin contact is required to extract "pink" colour into the juice for Rose.

The juice is transferred to a tank to allow settlement of the juice to remove any further fine solids via settlement or using a floatation process.

Dry Ice (CO_2) may be used to protect the juice from oxidisation during this process.

WASTE: Organic – Berry Solids – Skins, pulp, seeds

Re-hydrated and prepared wine yeasts are added to the tanks to commence fermentation.

Fermentation is controlled using chilling panels incorporated into the tank to keep the Must temperature between 15-18 degrees Celsius.

Fermentation usually lasts for between 14 – 28 days.

WASTE: CO_2 gas – fermentation naturally produces carbon dioxide (CO_2) gas

It is common to allow the white/rose wine to sit on the dead yeast cells for a period of time after fermentation has completed. The dead yeast cells fall to the bottom of the tank and are called **"GROSS LEES"**.

Before further processing of the white/rose wine it is usual to remove the wine from the Gross Lees and transfer to another tank. This is usually accomplished using a "racking" valve in the side of the tank located above where the Lees are expected to accumulate.

The Gross Lees will be generally rinsed away as part of the tank cleaning process described below.

WASTE: Organic – Lees – dead yeast cells, further solids settlement.

White/Rose wine is finished via process to stabilise (heat & cold stabilisation) and fining (clarifying) the wine. There are a number of approved products to perform these tasks most are organic and/or animal derived e.g. skim milk powder, isinglass, bentonite clay, cream of tartar.

Again after being added to the wine these will accumulate in the bottom of the tank and form more Lees that will be disposed of during the tank cleaning process.

The White/Rose wine after this process is ready for bottling.

Wine Equipment Cleaning

Wine equipment: tanks, hoses (lines), pumps, fixtures and fittings are usually cleaned through a process:

1. Rinsing with water – a high pressure spray is effective and minimises water usage
2. Washing with a high alkaline solution e.g. caustic soda, ADCIP (akin to dishwashing powder not as hazardous as caustic soda)
3. Rinsing with a high acidic solution e.g. citric acid

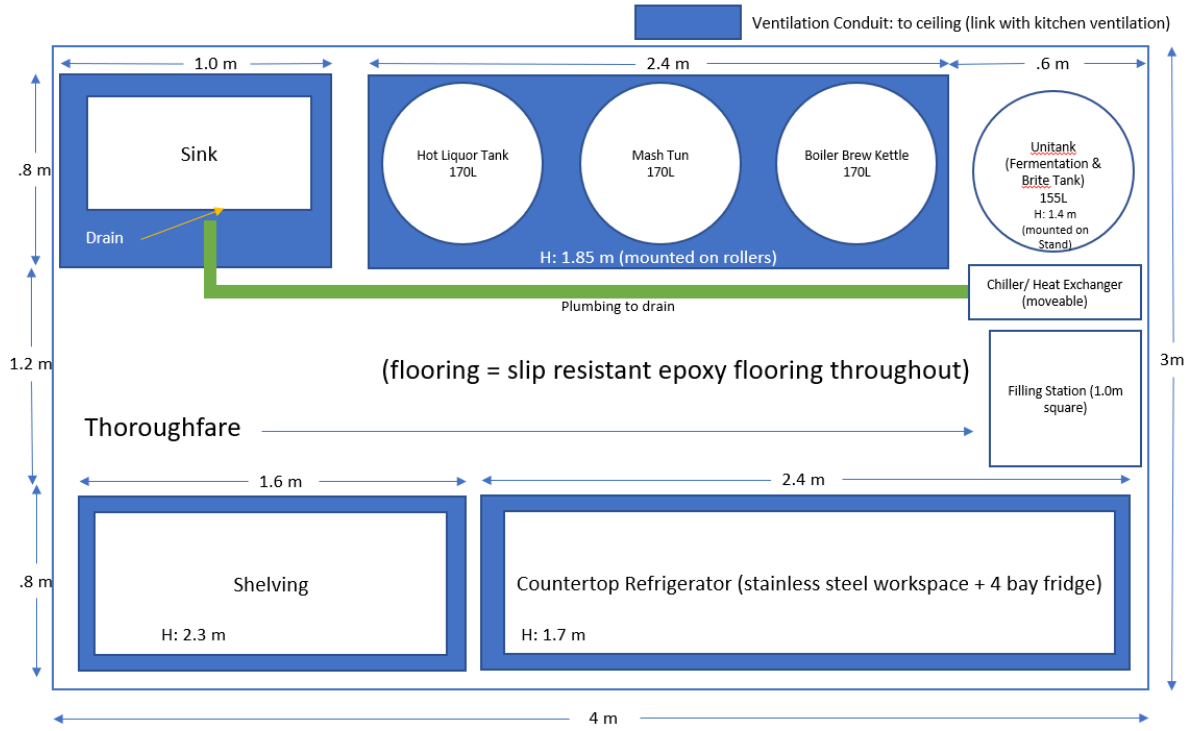
The process chemically neutralises by balancing a high pH agent with subsequently a low pH solution to end up with a neutral pH waste liquid.

Oak barrels are usually cleaned via :

1. Rising with water – a high pressure spray is effective and minimises water usage
2. Steam cleaning
3. Secondary rinse with water until barrel runs clear
4. Addition of storage solution of SO2 & Water, or burning of Sulphur rings to create SO2 gas within barrel before sealing

Appendix 3 – Beer Brewing Process

Beer Production and Waste Management prepared by Sundial Urban Winery



Brewery Production and Area layout

Equipment List

Hot Liquor Tank (HLT) https://cheekypeakbrewery.com.au/tri-clover-edition-130l-3v-double-tip-nano-brewery**:**

- 304SS 170L NANO Brewery 304SS triple bottom tri clover vessel.
- 5750w in total element power
- Full weldless thermowell to house and protect the temperature controller probe

Mash Tun https://cheekypeakbrewery.com.au/tri-clover-edition-130l-3v-double-tip-nano-brewery**:**

- 304SS 170L NANO Brewery304SS triple bottom vessel
- 2 X 304SS GrainStopper False Bottoms for full vessel diameter coverage at the bottom of the Mash Tun and at the top of the grain bed once grain is added
- 1.5" fill port at the top of Mash Tun for water fill and wort recirculation
- 225L 13mm thick foam rubber Insulation Jacket

Boiler Brew Kettlehttps://cheekypeakbrewery.com.au/tri-clover-edition-130l-3v-double-tip-nano-brewery**:**

- 304SS 170L NANO Brewery 304SS triple bottom tri clover vessel
- 5750w in total element power
- Top of vessel tri clover fill port for water fill or wort fill
- Full weldless thermowell to house and protect the temperature controller probe

1BBL, 155L SS Brewtech Uni Tank (https://cheekypeakbrewery.com.au/1bbl-155l-ss-brewtech-unitank**)**

- Fully welded TC flanges
- Pro pressure relief valve (PRV)
- Combination 3" TC dry hop, CIP, and PRV port

Dual Purpose Coil, Wort Chiller/HERMS Coil (https://cheekypeakbrewery.com.au/dual-purpose-coil-wort-chiller-herms-coil

- 7.6m 304SS Coil 2 X 304SS
- 1/2" Compression fittings
- 1 X 1/2" External threaded 25mm tube 1 X 304SS 1/2"
- Bspf with 13mm barb 1 X 304SS
- 1/2" T-Piece 1 X Cheeky Peak Brewery 3"
- Dial Thermometer with 30mm probe (gives the brewer a wort temp read out of coil when recirculating and water temp when chilling)

- **Counter Refrigerator (4 bay) – food grade stainless steel**
- **Shelving 1.8m x 2.2m**
- **Sink (.8m x .6 m)**
- **Plumbing**
- **Electrical**
- **6.0kg CO2 Carbon Dioxide Gas Bottle Cylinder**
- **Bottle Capper (to be stored on the benchtop)**
- **8 x 19l kegs (storage on racks) – finished product storage in refrigerator**
- **12 x 20 L Plastic barrels storage on racks when not in use**
- **1 x bar refrigerators (under bar) with taps and CO2 canisters** https://cheekypeakbrewery.com.au/5-triple-tap-kegerator-std-intertaps **– storage adjacent to bar**
- **Note: Ingredients will be stored on racks and in refrigerator (yeast and hops)**

Brewing Process

1. Milling The Grain

- Different types of malted barley, depending of the recipe, are measured, mixed together and ground into a coarse grist in a mill.

2. The Mash

- The grist is augured into the mash-lauter tun and combined with hot water to form a thick porridge, called the mash. This soaks at 65°C for about an hour. During this time, the starch in the malt is being broken down and converted into sugars by enzymes in the grain. These malt sugars are what the yeast will ferment later on. After the mash has sat for forty minutes, sparging begins: 75°C water is sprayed on the mash and the sugary liquid extract, called wort, is drawn off the bottom of the tank and into the brewkettle. We convert and extract about two-thirds of the dry weight of the original grist. Afterwards, the spent grain is shoveled out of the mash tun and into barrels and used for animal feed.

3. The Boil

- The wort is boiled (100C) in the brew kettle for ninety minutes. Bittering hops are added at the onset of the boil and finishing (aromatic) hops are added at the end.

4. Cooling

- After a 90-minute boil, the wort is allowed to stand in the kettle for 30 to 40 minutes. This allows the hops and sediment, called trub, to settle out. Then it is pumped from the kettle, still over 93°C, through a heat exchanger, cooling it to 13-19°C.

5. Fermentation

- The chilled wort leaves the heat exchanger and is pumped into a unitank fermenter. A pure, liquid yeast slurry and oxygen are injected as the wort enters the tank.

6. Filtration and Conditioning

- After fermentation, the beer is chilled in the unitank and allowed to settle for several days to several weeks, depending on the beer style.

7. Dispensing

- Carbonation is sealed into the beer during fermentation. Any additional carbonation necessary is added to the kegs directly

Capacity Calculations

- 150L per month production initially, scaling to 600L per month within 6 months
- 12 x 19L Keg/Bottle storage (refrigerated in counter fridge and bar fridge)
- 3-6 batches per month x 3 flavours