

Noble Craft Distillery Operational Plan of Management

The Vision

The proposed craft distillery will be operated by Noble Craft Distillery Pty Ltd. It aims to specialise in the production of Australian ingredients based spirits. Starting with a small 50 Lt. Still and producing Vodka Gin and fruit Brandies. The initial stage revolves around production only. With time we hope to grow and produce aged spirits like Rum & Whisky and establish a bigger, different premise, where we could host the public and offer a distillery tour experience.

NCD will be producer of small quantity high quality premium spirits that will be a demonstration of Australian local, slow, artisan-ale, hand made, small batch distilling.

Staff

NCD will start with only two staff members (the distillery owners). One of the staff is the resident at the premises adjoining the proposed distillery. NCD will consider in the future employing another staff member though that would not necessarily be at the distilling location. It would more likely be a brand ambassador/salesman.

One of the founders of NCD is a hospitality beverage industry veteran with over 25 years of experience, certified WSET (Wine & Spirit Education Trust) Sommelier and a IBD (Institute of Brewing & Distilling) Distiller.

Hours of Operation

NCD will be operating from 6am to 6pm on some of the days that the still is at work.

While fermenting fruit in the fermentation tanks the process might take 24-72 hours and is continuous.

The still will most probably not be operational most days as demand for our production is not likely to be so high while the brand is being established.

* Example: Making a Gin run will take 6 hours and will produce 75 bottles from our 50 Lt. still. Being able to immediately start another distillation will be a better use of energy as the still will not need to be re heated and reduce the amount of water being used to clean the still.

Producing 150 bottles in 1 day would most likely hit our monthly sales target of Gin.

The production is not creating noise levels nor vapours and odours that could be detected outside the production area.

Operation Details

Fruit Brandy is produced by fermenting crushed ripe fruit juice with the addition of yeast. We plan to use wild yeast, already present on the fruit and in the distillery, rather than add packet yeast, thus creating a truly local flavour and a unique "teroir" for our spirits.

The active yeast consumes the sugars in the solution, producing two bi-products: alcohol and carbon dioxide. This sugary, alcoholic solution is placed into a copper still where it is boiled at the evaporation temperature of alcohol, (around 78 degrees Celsius), whereby the alcohol evaporates and rises into a water condenser, is cooled and re condensed as raw spirit (between 55% and 95% alcohol).

The raw spirit is collected, watered down to the desired alcohol by volume (ABV) and bottled.

Gin is made differently. To produce Gin it requires a two stage process – first a base 'neutral spirit' is, and in our case purchased, then this is flavoured by through re-distillation with seeds, berries, roots, fruits and herbs and spices – collectively known as 'botanicals'.

Deliveries of products will take place between 9am-5pm and will be done with small trucks, utes and vans to NCD where plenty of parking and space for loading and unloading is available. Delivery frequency would be 2-3 times per week, and probably less at the first year of operation.

The waste matter from the distilling is organic and will be used to make compost that will be used at the property vegetable garden. If there's left-over could be offered to local nurseries.

The main equipment used for the operation is the still. The still is quite a simple machine. It heats up the liquid to the point of vapourising the alcohol and separating it from other liquid. The alcoholic vapour is water chilled and collected. Other equipment will be fermentation tanks and storage tanks. These are stainless steel tanks. From time to time we will hire a small bottling machine or send the product to be bottled offsite.

There will not be food preparation on site.

No cellar door drink tasting, selling or serving of alcohol directly to the public on site.

We would like to offer phone or email orders of our packaged product in accordance with an appropriate liquor & gaming producer license and practicing Responsible Service of Alcohol measures.

Summery

Noble Craft Distillery is a small craft distilling operation with minimal impact on its surrounding. Close to all of its byproduct is organic and can be recycled on premise to be used for household functions like compost in the garden and watering the lawn.