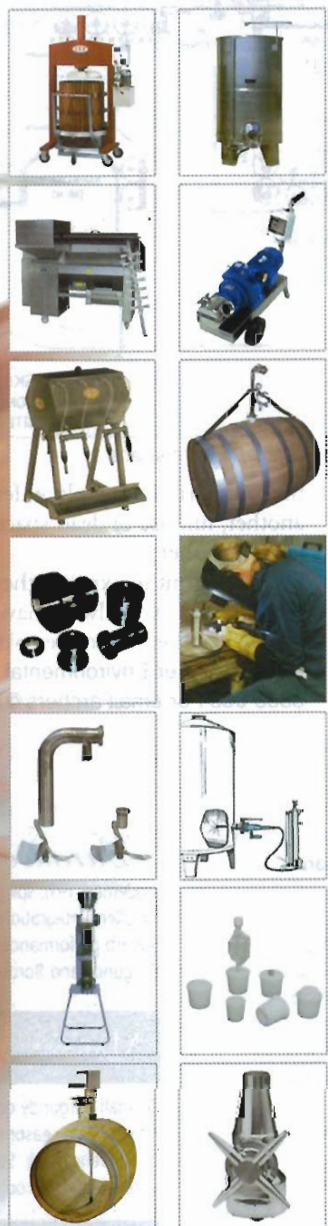


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Wine styles influence intimate, rustic feel

■ By Brad Watts

SMALLER scale wineries are opting for personalised cellar door structures to reflect the texture of their wines and image of the region.

This trend is particularly evident in the Barossa Valley, South Australia.

"Quite simply, the architecture of cellar doors is now reflecting the wine being produced - and that influences our inspiration," Tanunda-based JBG Architects' Jamie Gladigau said.

"Small winemakers are very

image conscious and they want us to represent their wine with the building," he said.

Jamie, who grew up in the Barossa Valley, said the stone and wood style was popular among local winemakers to express the "earthy tones" of the "dusty" red wines.

"People in the Barossa are going for rustic, old buildings which can house wine barrels, look after machinery and become cellar doors," he said.

JBG Architects recently completed a new cellar door for the family-run Andrew



Andrew Seppelt and Jamie Gladigau in the newly - completed Seppelt Wines in the Barossa Valley.

Seppelt Wines at Greenock, which epitomises this latest trend.

Designers transformed a rustic 1940s' cottage into an intimate, functional and user-friendly building to capture the essence of the emerging wine label Murray Street, with traditional bold, spicy reds.

Inside the stone and brick structures, the mood is warm and homely with polished floorboards and a large wooden table as a centrepiece, where visitors can share a glass of wine with the winemaker and discuss its characteristics.

To further enhance the homely charm, a large outdoor courtyard with deck chairs and a leafy plant feature has also been constructed.

"We sought a cottage feeling right from the start," chief winemaker Andrew Seppelt said.

"People think we live

there and it's as if they were coming into our living room - we even thought about having lounge chairs."

The intricate design was touch and go with the local community in the early stages, especially when large steel structures were erected on the outskirts of historic Greenock.

JBG Architects was forced to lobby the local council and community to win approval.

"But when they saw the stone going up and the earthy look, you could almost hear the sigh of relief," Andrew said.

It has since proven to be a hit with the locals, with more than 150 people attending the official opening in April this year.

"People seem impressed and it has been well and truly endorsed by the community," Andrew said.

A deal was also struck with the local school, allowing students to plant seedlings in the adjoining creek behind the winery to replenish the habitat.

JBG Architects was also responsible for designing the slick, ultra-modern Shaw & Smith winery in the Adelaide Hills, which Jamie said is a world away from the Barossa constructions.

"Their winery and cellar door reflects their cold-climate wines and suits their style," he said.

"The thing is a package," Jamie said winemakers are economically-minded with their renovations.

"They are doing it very efficiently with a minimum spend of around \$100,000," he said.

"But you have to be pretty confident about your wines and know your market is there."

Details: JGB Architects 08 8563 1155.

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◀ kilolitre rainwater tanks - adjacent to the truck loading bay - could provide for the winery's needs when it reaches its 300t capacity.

"They will use about 300,000 litres a year, but not one drop of that will be wasted," Peter said.

"Only water for the fire water tank will come from the dam.

"All water used in the winery will go onto about two hectares of vineyard and sewage from the site will get treated aerobically and go onto gardens." Peter, a chemical engineer, said 60 percent to 80pc of the load would be at vintage.

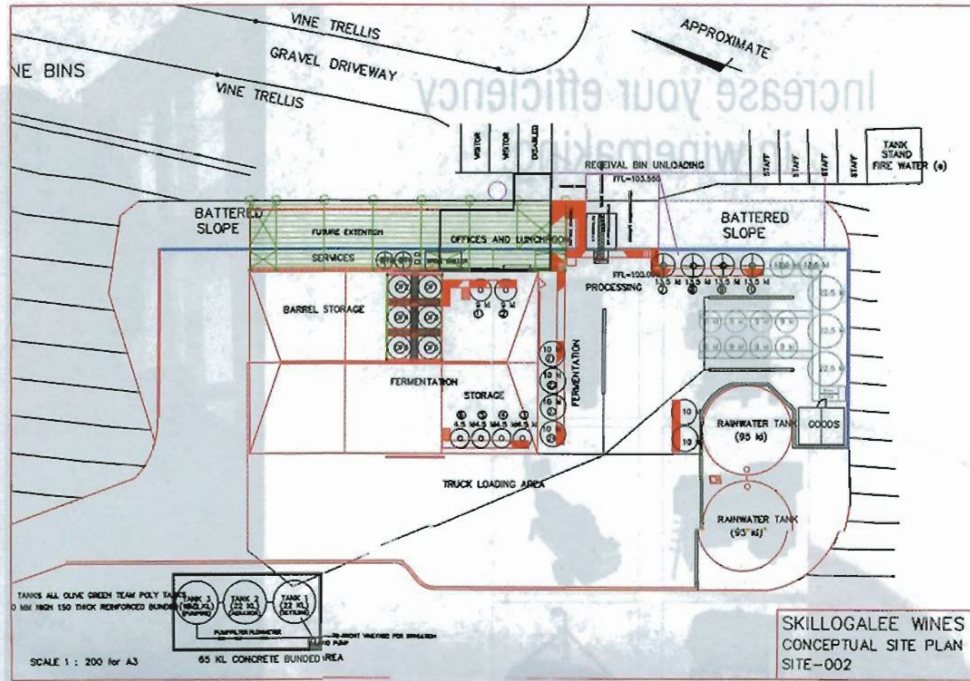
"You have to make sure that whatever system you use can handle these peak times," he said.

Peter believes the most important aspect of the development is the master plan. "It's where a lot of new projects come unstuck," he said.

"They don't plan to allow for expansion."

Traffic areas for tankers and visitors have been strategically placed to allow free-flow movement that does not hinder winery operations on the fully-funded site.

Within the Skilloogalee design, areas have been designated for another



The winery only covers 1425 sq m and utilises every centimetre of space.

166.5kL of storage tanks and a kitchen extension to the office/lunchroom - over dead space above the brine cooler.

"The other critical aspect is making the process flow logically," Peter said.

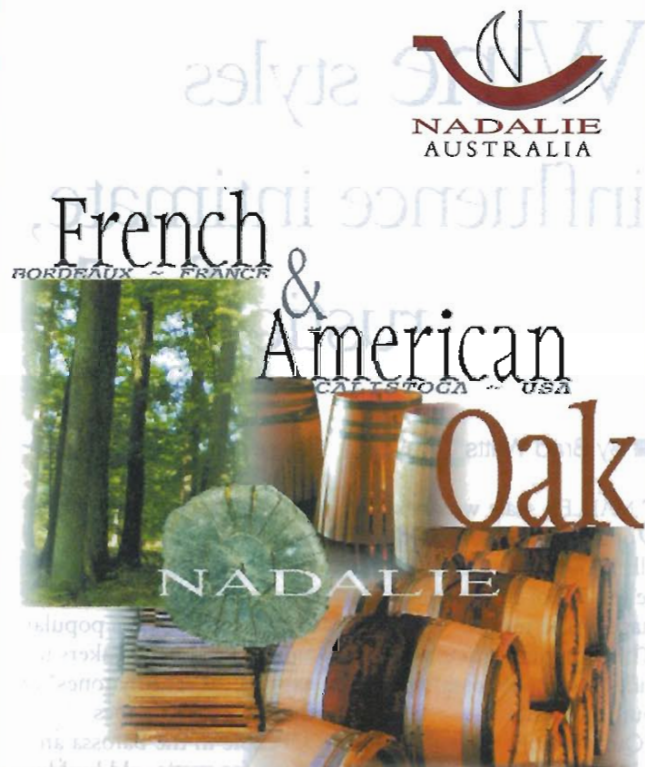
"A lot of wineries have a bit of processing here, a bit there.

"But here the services are central: you have

the tank farm in one place, fermentation in another, full use of dead spaces and same-size tanks together.

"If they want to expand, they know exactly where to go - you always have to be one jump ahead on the master plan."



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