



10th November 2016

Planning and Assessment Commission

GP Box 3415 ,Sydney NSW 2001

Attention : Members of the PAC 4

Dear Madam/Sirs,

**Re: PAC4 SSD 6875 - Drayton South Coal Project**

Further to our previous six submissions to each of the previous 3 PAC's and the Department of Planning from 2012 directly and through our Planning representative Sunrise Town Planning Pty Ltd. on behalf of our business's Hollydene Estate and Vines at Hollydene Restaurant we wish to submit a seventh. Given all of our submissions should still be on the record herein we have only provided an update with photographs and reference to those submissions.

1. The combined business of Hollydene and Vines is a family and management owned business operating with historic origins back to 1965. A Winner of Hunter and finalist in NSW Tourism awards, NSW Restaurant Savor Awards, Gold Medal Australian Sparkling Wine recipient and Muswellbrook Chamber Commerce Business of the Year to name but few of the accolades since PAC 3 of 2015. Hollydene is regarded, as the Upper Hunter preferred tourism and function destination.
2. It should and must be noted that Hollydene Wines are regarded internationally as iconic to Jerry's Plains and Denman in the Upper Hunter Valley and derived from the oldest Vineyards in Australia. Hollydene vineyard directly opposite the proposed Drayton South Mine is the oldest with the first plantings in 1828 and the origin for the Australian Wine Industry. The Hollydene Winery from which the facilities are still operating today where originally redeveloped in 1965 under then Arrowfield and under our ownership a further \$3m upgrade in 2009.

3. Hollydene has been successful in January 2016 realising a major long term 5 year rolling wine export contract to China with Langtech Food Technologies Shandong which provides for up to 3 export containers per month of premium Semillon and Shiraz from these old vineyards. As this wine is at premium end it was a conditional that the wine is originated from these vines and world class cellaring facilities at Hollydene. To support this contract and the current domestic growth Hollydene needs to commit to an expansion program including the doubling of Hollydene's vineyards over the next 2 years, additional volume with local Denman contract wine grape producers, capitalising a new bottling line and winery upgrade within the already world class export facilities. A total \$15 million of capital is required to undergo this expansion which will increase direct employment by 12 and in direct by a further 10 at the contract growers vineyards, not to mention the local services providers/contractors. This program was required to commence February 2016 such in full operation for January 2017 vintage . With the uncertainty after PAC 3 and now pending PAC 4 our stakeholders and funders including the bank have stalled until there is a definitive and final decision in relation to Drayton South Exploration License.
4. Hollydene Estate is the central facility to the overall business containing not only vineyards but warehousing, winery, tank and barrel, export facilities, Cellar Door, Restaurant, Function Centre, Farm Stay Accommodation and head office. Supporting this major infrastructure are Hollydene Wines Wybong, Hollydeen and Yarraman Vineyards in addition to two major contract grape producers within the Upper Hunter. Given the direct proximity to Hollydene of Drayton South even under the reduced foot print if it was to proceed in any form then not only would the expansion be withdrawn but would effectively see Hollydene Wines wind back to closure in the Upper Hunter and look at options to relocate to the Lower Hunter Valley or Orange away from the direct impact of mining literally across the road.
5. Since our last submission in September 2015 Hollydene has increased the local employment from 26 to 32 with an additional Apprentice Chef and Trainee Viticulturist, it should be noted that 3 of these employee's came from Drayton Mine upon there retrenchment.
6. Hollydene's Winery represent now the last of the full winery operations left in the Upper Hunter which has not been taken over by a coal mining company. We have seen the demise of wineries and process facilities locally through exploration and mining expansion licenses being granted of Rosemount Estate (Bengalla Mine), Roxburg (BHP Mt Arthur Mine), Hollydeen (Glencore Mangoola Mine), Yarraman Estate (Glencore Mangoola Mine), Reynolds Wybong (Ridglands Coal EL), Cruickshank Wybong (Glencore Mangoola Mine), Cruickshank Denman (Malabar Coal) and Pukara (BHP Mt Arthur).

What was the foundation of the Australian wine Industry once has been effectively wiped out by the excessive coal mining developments. If Drayton South in any form was to proceed then this will definitely see an end to a sustainable industry which would see generational future and the Upper Hunter as NSW premium wine geographic area

7. Sitting as part of the very successful Hollydene Wine vertically intergrated business is Hollydene's Vines Restaurant Cellar Door and major function and wedding centre in addition to local and tourism destination. With an outside wedding and functions held weekly and serving some 250- 500 guests per week, 51 weeks of the year. The Estate is iconic and established for additional alfresco outside dining functions amongst the beautiful gardens, grounds vineyards, inclusive of children play area and animal nursery. Drayton South project in any form effectively remove the ability to attract the weddings functions and families who would sit under the shadow of the impact of mining operations .
8. Sustainability of The Hollydene and Vines business has been identified in detail in the six prior submissions we have provided and is clearly premised on the aesthetics and environment void of visual, dust, noise, vibration, gas extraction and fume.

The Drayton South advocates, state that mines, wines and equine can all co exist in the Hunter, and they are correct conditional on balance. My family have been in the Hunter mining and agriculture industry for 4 generations being original miners at Muswellbrook and Ravensworth and Dairy Farmers at Singleton and Warkworth back early as 1900's,harmony and co existence existed then. Where it has changed has been the liberation by the NSW Government (sometimes corruptly) of large exploration licenses which invariably have led to mining licenses and then the natural progression to extensions which directly neighbour with the equine, wine, olive and dairy industries with Drayton South, Doyle's Creek, Spur Hill and Yarrawa all real examples.

As a family private business we have endured since 2009 a state of anxiety and undue stress in building a world-class wine and tourism business while trying to deal with continued uncertainty. We have two requests from the PAC and NSW Government as it must be obvious after so many hearings and succession of unanimous rejections that this EL can not co exist with Hollydene Estate nor our neighbours Coolmore and Woodlands Godolphin Studs.

1. Reject for the fourth time the proposal by Anglo Coal for the approval of Drayton South as an Open Cut Coal Mine and;

2. Provide certainty by putting an end to the Drayton South Exploration License such should be revoked or cancelled.

Our real concern is what is to prevent another proponent in the future applying for a mine development be underground or open cut mine while ever the EL exists. With Anglo Coal's exit and sale of Drayton/Drayton South we can not endure another process with another proponent as it is clear who ever does acquire Drayton/Drayton South they will have intentions to exploit the coal.

Your Truly,



Mrs. Karen Williams

Executive Director

Hollydene Estate Wine and Vines at Hollydene Restaurant

WWW.HOLLYDENEESTATE.COM

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# A Vision of Perfection

Story and Images Marilyn Collins

Sited next door to the manicured green pastures of the legendary Coolmore and Darley thoroughbred stud is a thoroughbred winery which has had a long history and more recently an exciting new beginning showcasing the superb wines of the Upper Hunter Region. >



**H**ollydene Estate (the former Arrowfield Vineyard) is primely positioned on the hillside on the Golden Highway at Jerry's Plains, en route to Denman, Muswellbrook and further beyond to Dubbo. The estate is only one hour from Pokolbin and less than one and a half hours from Newcastle on the new expressway. It is well worth the drive up to experience a taste of difference.

The estate was once the largest producing vineyard in Australia and since the acquisition of Hollydene Wines, owned and operated by Karen Williams and family, the vineyard is now destined for a promising future.

Hollydene purchased the land and vineyard from Inagaki, one of Japan's foremost sake brewing groups. The Arrowfield brand name was not included in the sale, so Karen decided to carry on her 'Hollydene' and 'Hollydene-Wybong' names on the label.

At the time of purchase in 2011, the winery stood abandoned and stripped of all its wine production equipment and former restaurant equipment. While in Inagaki ownership, the vineyard was hit by a disastrous 1999 mid-vintage fire that destroyed the restaurant, cellar door outlet and 36,000 bottles of stored wine, and was completely shut down in 2010.

At a multi-million dollar cost, in the three years leading to the public rebranding of Hollydene Estate in February this year, Karen and her team have worked behind the scenes reviving the vines, some of which date back to 1969, and giving the building a major renovation and upgrading and creating extensive landscaping around the cellar door and restaurant building.

The existing Hollydene and Wybong Estate Vineyards are two of the oldest and most iconic vineyard estates in the Upper Hunter and combined with the Arrowfield acquisition provides Shiraz, Chardonnay, Semillon, Tempranillo, Sangiovese, Traminer and Verdelho grapes. Using grapes from all three vineyards and fruit brought in from the Mornington Peninsula and the Orange area, Karen Williams has assembled a portfolio of 19 table wines, with sparkling and liqueur varietals crafted together with her dynamic, young enthusiastic and new age, Pokolbin-based winemaker, Matt Burton.

"Although we live on the Central Coast, we have been firmly entrenched in the Hunter since 2005, starting out with two vineyards - Hollydene vineyard at Denman and Wybong Estate Vineyard, which are primarily grape producing vineyards complemented by commercial Angus cattle breeding. >





The range of premium wines sold under the Hollydene label is produced from low-yielding, very high-quality fruit originating from these three iconic vineyards. With the best environmental practices applied by the highly experienced viticulturists in producing grapes picked at optimum quality and flavour, the wines are traditionally produced and carefully cellared in Hollydene's world-class wine storage facilities.

The Williams have six children and eight grandchildren and their daughter Emma is Hollydene's business and administration manager. The couple lived in Muswellbrook before moving to the Central Coast, but retained a strong love of Hunter life, prompting Karen to begin the wine course at Kurri Kurri TAFE before acquiring the first vineyard in 2004.

Today, the complex boasts a modern and welcoming tasting room and cellar door with a separate spacious dining restaurant and function room called Vines, operated by Czech-born chef Pepa Hanus and his wife, Laura. The creation of a casual alfresco dining area and flowing lawns adds to the ambience of the entire vineyard.

Central Coast designer, Susan Simmons of The Essential Detail Australia, was engaged to firstly consult on the Hollydene Estate project with the Karen and Gary and saw the challenge as an exciting project. The couple's brief was to bring the property back to life and make it feel welcoming.

"On my first visit, I was overwhelmed with possibilities, as the view was breathtaking and the bones of the structure were there but there was no focus on the beautiful (and huge) timber beams, the height and size of the rooms and, most importantly, the view," Susan said.

After many meetings and visits to Hollydene, its true character began to be revealed. Susan's first job was to update the very tired bathrooms. Old black-and-white pictures of an elderly nonna (Italian grandmother) and nonno (Italian grandfather) workers picking in a vineyard hang in the female and male bathrooms respectively, to contrast with the modern design of the rooms.

When it came to the exterior, Susan sent Karen some bold choices of colours. The final selections were made to accentuate the existing exposed timber whilst adding warmth and interest, creating a great end result.

"I am a firm believer that the right lighting is critical, so a lot of care and thought was put into the lighting plan, with the aim to once again highlight the beautiful timber beams," said Susan.

Talented Medowie-based blacksmith, Renè Rassmussen of Cosy Iron Design, created beautiful, ornate vine chandeliers that grace both the Cellar Door and The Vines restaurant. These are oversize and took many weeks to build but the result is ample reward for his effort.

The landscaping was addressed, and on this project Hollydene is fortunate to have Tony Merta, property manager, and its team of farm employees and families working for them. Tony's natural artistry found ways to turn the vision into reality. One of those ideas was the horseshoe ball in the fountain. A great many hours were spent by Tony to produce not one, but two of these wonderful fountains, which are a standout feature of the alfresco dining space.

Susan said, "Sourcing the correct furnishings for both the Cellar Door and the Vines restaurant was a challenge, given the size of the area. I wanted to separate both areas into rooms so it could be used for a multitude of options, from board meetings to private functions, weddings or just a casual getaway.

The concept was designed so guests could feel that they could curl up on one of the lounges, share a glass of wine and enjoy the ambience of the place. This philosophy was high on the agenda for the owners. "We wanted to create a venue where anyone can come here wearing riding boots straight off the farm for a meal and business people could have a meeting place. We also planned for weddings and formal functions in which everyone could enjoy the ambience and relax," says Karen.

"I wanted a family-friendly atmosphere where parents could relax over a wine or meal and have their children safely play on the massive lawns or sit in the amphitheatre-style seating on the front lawn or in a comfy chair under the shady trees."

Wine tastings too are a leisurely affair. "As we are a destination vineyard for most people we welcome wine tasters to sit at the bar stools and relax and enjoy the wines," said cellar door manager Trudy Merta. "We have beer on tap for those patrons wanting to enjoy a cool ale when having a meal served in high-end pilsener glasses to match the wine glasses." >



A feature of the Vines Restaurant is a massive ornate mirror which was sourced from one of Susan's many unusual suppliers. It is over 200-years-old and originally came from Mexico.

"It was very nerve -wracking watching the Central Coast builders, Beachside Builders, who undertook most of the detailed internal and exterior works, install this large and heavy mirror," she recalled.

The detail was in the design of both the Vines Restaurant, bar area and cellar door display. Central Coast joiner, Tim Corlett of TCDC Wise, was able to build with the natural timbers an extremely practical design which had to be a showcase for the Estate's beautiful wines. Tony Merta, along with his brother, created a superb timber roof feature above the cellar door bar using historic turpentine from Goat Island in Sydney Harbour, hardwood timber which he then hand milled, creating a point of difference.

The polished concrete floors throughout the cellar door and restaurant were created by Diagrind, a concrete and polishing company. The name 'Hollydene' was embossed into the floor of the cellar door and the Vine logo into the entrance of the restaurant.

Even the counter tops have embossed filigree designs of grapevines and an intricate lace pattern reminiscent of a crocheted doily from yesteryear. It is such attention to detail that takes time to discover and really makes a point of difference.

Every trade that worked on this project says it will always be one of which they are extremely proud to be part of.

The outside landscaping was the work of Nature's Vision, with Hollydene's gardener Louise Moore, and again Tony's work with solid timbers originating from the historic Bowman's Bridge at Jerry's Plains and some from Goat Island, Sydney to create that country air of authenticity when mixed with corrugated iron.

The casual tables are solid-concrete topped, mixed with casual-style cane chairs. It is here that patrons can sit under umbrellas and enjoy an alfresco coffee, breakfast or lunch especially on a weekend when it is so popular.

The ambience of the vineyard is superb; from the moment you enter the front gate, along the white iceberg standard rose-lined driveway into the car park you can appreciate the peaceful ambience of green lawns and stunning gardens.

The cellar door is open seven days between 10am and 4pm. The Vines Restaurant is open seven days (Monday to Sunday) for morning coffees, lunch, afternoon teas, and tapas and dinner on Friday and Saturday. Weekend breakfasts are very popular, so bookings are recommended. Private functions and weddings can be arranged by appointment, catering for upwards of 150 guests. 🍷

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*Hollydene Estate - 3483 Golden Highway, Jerry's Plains.  
Phone: 1300 855 061, or visit: [www.hollydene.com.au](http://www.hollydene.com.au).*

*Interior Designer: Susan Simmons,  
The Essential Detail Australia.*

*Chandeliers: Cosy Iron Design*

*Polished Floors: Diagrind*

*Accommodation: Retreat Homestead*

**Hollydene  
Accommodation**

**HOLLYDENE WINERY  
VINES FUNCTION CENTRE**

**DRAYTON  
SOUTH**



Coolmore

Coolmore

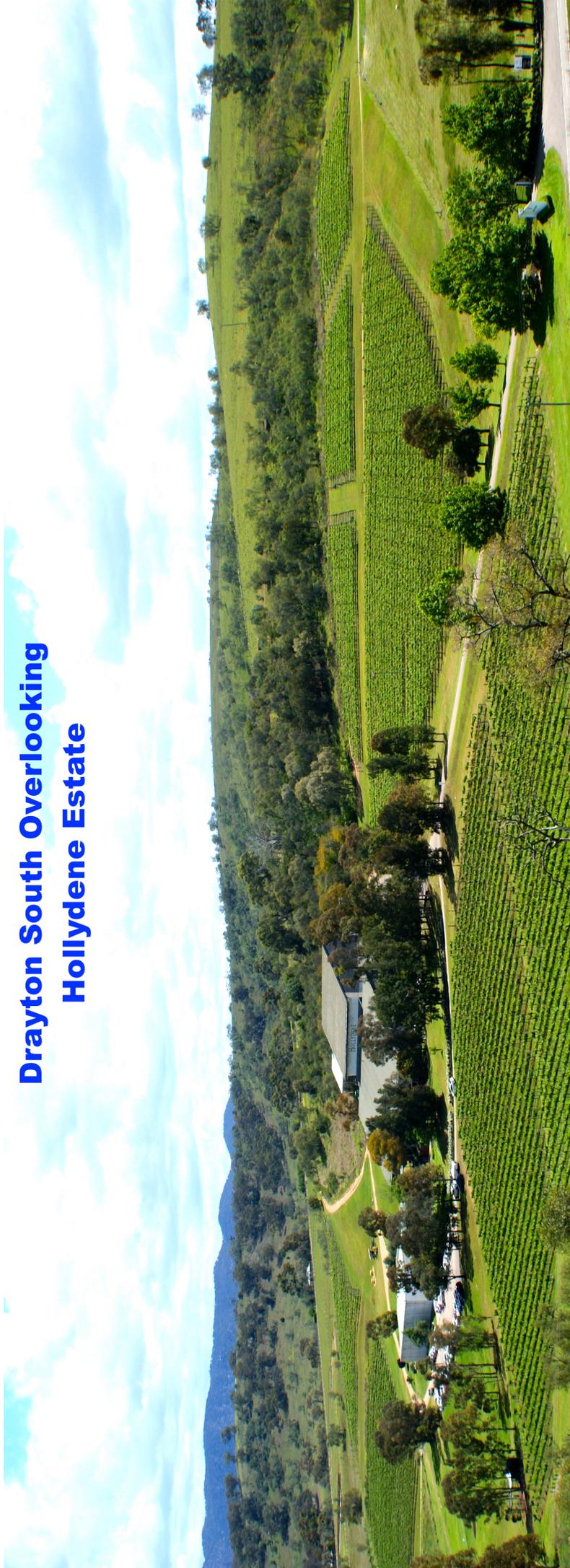
Coolmore

Hollydene

Drayton South

Drayton South

**Drayton South Overlooking  
Hollydene Estate**





**DRAYTON SOUTH**

**WELCOME**



**Hollydene Estate Family Area**