APPLICATIONS FOR AN AQUACULTURE LICENCE AND LEASE

by

Rare Foods Australia Pty Ltd

Augusta, Flinders Bay

March 2022

DEPARTMENT OF PRIMARY INDUSTRIES AND REGIONAL DEVELOPMENT

APPLICATIONS FOR AN AQUACULTURE LICENCE AND LEASE

March 2022 PTY LTD

Augusta

File Ref	fA40716
Date of Application	01/12/2021
General Location	Flinders Bay, Augusta
Total Area of Site 413.1 Hectares	
Species on Licence	*Haliotis laevigata* -Greenlip Abalone
Proposed species	Biofouling organisms from ocean cellaring of wine and spirits
Culture Method	Growout
Further Information	Contact Nicole Watts at the Department of Primary Industries and Regional Development (DPIRD) on (08) 9203 0262 or nicole.watts@dpird.wa.gov.au.

Information provided by the applicant relevant to applications for an aquaculture licence and lease

Rare Foods Australia Pty Ltd

March 2022

Introduction

This document provides the information for consideration by agencies, stakeholders and community and industry groups regarding applications submitted by Rare Foods Australia (RFA) Pty Ltd for the variation of an aquaculture licence and lease.

Proposal

On 1 December 2021, RFA made an application to the Department of Primary Industries and Regional Development (DPIRD) to vary aquaculture licence IDCA 1630 to include ocean cellaring of alcoholic beverages at the licenced site. The site comprises an area of 413.1 hectares.

In its application, RFA seeks to establish an aquaculture operation to promote growth of biofouling marine organisms on sealed wine and spirit bottles. Expected biofouling organisms include;

- Oyster spp.
- Barnacle spp.
- Spirorbid worms
- Coral spp.
- Coraline algae
- Tube worms

Ocean cellaring is a method of storing wine or spirits on the ocean floor to assist the wine maturation premiumisation process. RFA hopes to provide a point of difference in the wine or spirit marketing strategy, with the growth of biofouling marine organisms offering a unique product.

Aquaculture lease AL0022 will also be amended to incorporate the variation.

Source of Stock and Methods

RFA proposes that the bottles will be stored in crates designed to promote the growth of biofouling. The crates will be deployed on the sea floor on a sand substrate.

The bottles will be tended to over a 12-month period to promote the growth of various biofouling organisms. The bottles will be retrieved by divers and air dried to encourage desiccation of the biofouling organisms.

Diagram

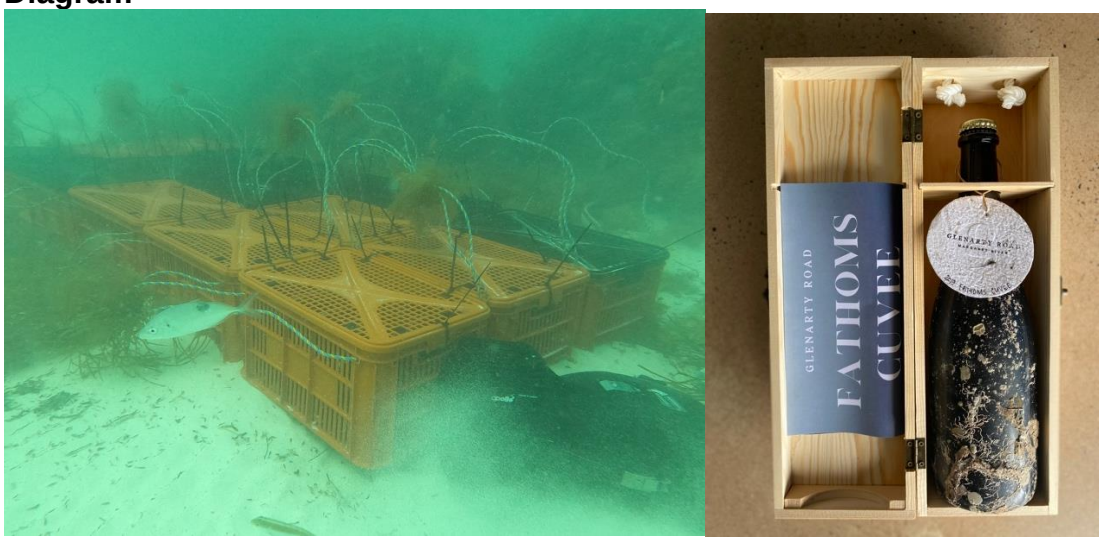

Figure 1:
Example of ocean cellaring crates and an ocean cellared bottle of wine after 12 months cellaring and air drying.

Management and Environmental Monitoring

RFA has submitted a Management and Environmental Monitoring Plan (MEMP), which includes environmental management processes, biosecurity protocols and incident and emergency procedures. The biosecurity risk of biofouling organisms that will be desiccated before being removed from the processing facility site is considered low, due to the species originating from local waters and not requiring supplementary feed.

RFA's MEMP outlines proposed biosecurity and quarantine controls. RFA has been operating under an approved MEMP since 2016. As part of the approved MEMP, RFA has an environmental monitoring program that includes sediment quality and identified response thresholds.

Once bottles have been retrieved from the ocean, they will be stored in a secure site at the Augusta processing facility to allow complete desiccation of all biofouling organisms.

Risks

The proposed aquaculture activity poses no significant environmental issues, with identified risks accommodated by RFA's MEMP.

The proposed species of biofouling organisms occur naturally in the surrounding environment, therefore the risk of the introduction of disease is low. The bottles and biofouling organisms will be taken to a secure facility to completely desiccate before being introduced to the market.