

Essential Bites

FOOD & RETAIL NEWS



AND THE WINNER IS... BRIGHT ALPINE BUILDERS!

It's been a hugely successful year for master builder **Steve Graves** and his team at Bright Alpine Builders, with projects securing two leading Australian building awards for both outstanding commercial and residential construction. In October Christmont Wine's cellar door, restaurant and larder in Victoria's King Valley took out the coveted 2016 **National Building Design of the Year Award**, a construction co-designed by Mark Gleeson of MG Design. And in November Bright Alpine Builders received the 2016 **HIA Victoria** award for Best Custom Built Home – for the ultra suave, eco-friendly custom home in Wangandary (near Wangaratta, Victoria) as featured in our last issue. The Wangandary home features an organically flowing entry hall with a ceiling of polished timber battens that rise and fall in height as they snake their way around a curving floor plan. While its **rammed earth**, superior glazing and electronically controlled sun-chasing aluminium shade shutters make this house a high **thermal achiever**, it's perhaps the ingenious additional use of geo-thermal-mass climate control, a system of filtered dam water circulating through pipes within the polished concrete flooring slab, that makes this epic and very beautiful design a contemporary winner.

'Energy efficiency in building is something that we need to continue to push if we can,' says Steve Graves. 'Exploiting north-facing aspects and using products with



great insulation properties in any home makes such a difference. And these and many other techniques have been incorporated in both the Christmont Wines cellar door build, and the HIA award-winning Wangandary home.'

Bright Alpine Builders, a business dedicated to **ecologically sustainable** construction, is best known for its contemporary custom home builds and alpine commercial constructions including the Mount Hotham Police Station and the recently completed Koomerang Ski Club.

Bright Alpine Builders
Contact Steve Graves
Tel 0418 607 666
steve@brightalpinebuilders.com.au
www.brightalpinebuilders.com.au

Alternative Cool

This summer leave the shiraz, cabernet and chardonnay in the cellar and consider joining us as we explore an exciting collection of new **alternative** wine varietals produced by some of Australia's best winemakers and matched to great summer BBQ recipes. Jump to page 14 to learn more and get social with the hash tag **#altsummerwines** salute!



GISPSLAND CIDER CO

Neil Prentice is a Melbourne food and wine legend who trained under Donlevy Fitzpatrick at the famous Dog's Bar. His sushi and riesling-powered Birdcage was decadence personified. Famous for his Moondarra **pinot noir** and **grass-fed wagyu** he has now branched out into a fun, dry and highly perfumed apple cider. Gippsland Cider Co's Apple Cider is made in Warragul from **Japanese apple varieties** with Mel Stewart – a cool-climate sparkling wine maker. It's a super dry cider, tank fermented on lees and post-carbonated. www.moondarra.com.au You can have it delivered cold in Melbourne CBD by tipple.com.au

