



GRANDVEWE CHEESES AND HARTSHORN DISTILLERY

Hartshorn Distillery shares land with Grandvewe Cheeses. We're the same family doing different things with the same goal — reduce waste, look after each other, look after the planet. So when it comes to our products, if there's a swill, there's some whey.

Grandvewe Cheeses is one of only 5 sheep cheeseries in Australia. We make innovative Sheep milk cheeses right here in Tasmania that have won both Australian and World awards. The family ensures its quality by being involved with the entire process. We are a farmhouse cheesery which means we are the farmer, the producer and the seller which is rare, difficult, but also ensures complete quality control from paddock to palate.

Hartshorn was born from a need to reduce waste and a desire to flip the script on traditional spirit-making and flip the bird to those who said it couldn't happen. We've been told our packaging process — hand-painting and individually signing our name to our bottles — is ridiculous. And, look, maybe it is, but it's also fizzy-knickers sexy and one of the most iconic bottle designs in Australia, holding its own on any bar shelf. We've also been told our small batch process is unsustainable. It's not only still going, but it's making some of the country's most distinctive and award-winning craft spirits.

Doing good things differently has and always will be the focus of anything that's made on our farm.