

History in a Bottle

More than just a brewery, Cascade Brewery Co has been integral to Tasmania's community since founded in Tasmania in 1824 by Peter Degraives and endures today as a rich part of Australia's history.

Peter Degraives has come to life to share a range of anecdotes from Cascade's colourful past, setting the scene for the brewery's Degraives Collection.



Grouping together Pale Ale, Stout, Amber Ale and Blonde, the Degraives Collection pays tribute to past legends of the Cascade Brewery Co.

Each beer has its own unique story, inspired by the characters that have been a part of Cascade's colourful and rich past.

"The history of the Cascade Brewery Co is something we are immensely proud of and we're happy to be honouring Peter Degraives for his vision over 180 years ago," said Dominic Baker, General Manager, Cascade Brewery Co.

"To quote Peter Degraives himself, Cascade continues to brew genuine beer...beer that cannot be excelled in this colony."

Think Sparkling, Think Safety

Every week, thousands of cases of sparkling wine are delivered to bottle shops across Australia - particularly in the warmer months.

The good news is, almost every bottle arrives safe and sound. Damage to cases and bottles is very rare indeed - but can happen. Bottles of sparkling wine can, and sometimes do, fail.

With sparkling in demand, keep your employees and customers safe by following these guidelines when handling bottles of sparkling wine and cutting display cases:

Cutting Display Cases

If you use cut-case displays of sparkling wine in your bottle shop? make sure you remove all bottles first before cutting the case to create the display.

Doing it this way may take a little longer, but it's much safer for you, your staff and your customers. If you cut the case with the bottles inside, the knife blade can actually scour or cut a bottle, weakening the glass and creating a potential breaking point.

A bottled weakened by cutting may be safe while it remains on display but has the potential to fail when moved or transported by a customer. If you do scour or cut a bottle remove it from sale immediately.

Handling bottles

Sparkling bottles need to be handled carefully when removed from the case for filling shelves or fridges. Even accidentally knocking two bottles together or letting a bottle hit a hard surface, can easily damage the bottle and weaken the glass.

Bottles damaged in this way may appear safe in store but they have the potential to fail later when handled by a customer. So once again, remove them from sale.



Dropped bottles

If you drop a bottle of sparkling, you should remove it from sale even if it doesn't break or it looks undamaged.

The bottle may have received internal fractures that aren't easily detectable and could fail at a later time when carried or transported by customers.

Dealing with Incidents

If a bottle fails in your outlet or a customer experiences an incident you or the customer should collect all glass fragments and try to locate the Lot Code and Time of Manufacture that is laser-coded around the base of the bottle.

Keep as many fragments as possible and return them to your supplier who'll organise the glass manufacturer to conduct a failure analysis.

Thankfully, sparkling wine incidents and accidents are rare - let's keep it that way!

Warm Weather Wine

While for many Australian drinkers warmer weather is synonymous with beer there's still plenty of demand for wine particularly for some of the up-and-coming varietals that are perfect for summer drinking.

If you'd like to offer customers some different wine options for hot days, consider rosé and pinot grigio - they're both right in fashion and a great alternative to some of the better-known wine varieties.

