Next weekend

SPIRIT ON THE MURRAY

September 6 and 7, 2025

September 6: Showcasing Victoria's thriving craft distilling industry in Echuca, offering a unique opportunity to explore 24 distilleries from across the state through tastings and expert-led masterclasses.

September 7: Family-friendly free Market Day.

VENUE: Radcliffe's Restaurant and Bar, 5/10 Radcliffe St, Echuca

Spirits showcased

- Echuca Distillery
- Autonomy Distilling
- Backwoods Distilling
- Bakery Hill
- Bass & Flinders
- Bellarine Distillery
- Fever-Tree
- Brogans Way
- Corowa Distilling Co
- Daylesford Spirit
- Envy Distilling
- Four Friends Gin
- Gindu
- Heres Looking At You Kid
- Imbue Distillery
- In Good Spirits
- Jimmy Rum
- Lake Meran Distillery
- Maidenii
- Noble Bootleggers
- Nubilum Distilling
- Organic Bay Distillery
- Schnapps Idea
- Subtle Tea
- That Spirited Lot

Campaspe Shire Council

ECHUCA DISTILLERY

FEVER-TREE

Scan the QR code for Spirit on the Murray tickets

SMALL BATCH Handcrafted BACKWOODS DISTILLING CO YACKANDANDAH

TRULY AUSTRALIAN SPIRITS. CRAFTED BY FAMILY, INSPIRED BY PLACE.

WHISKY - GIN - LIQUEURS

EST. 2017 YACKANDANDAH

Trophy Winner 2024 Champion Victorian Distiller

Trophy Winner 2025 Best Australian Single Malt Whisky

24 WORLD WHISKIES AWARDS AUSTRALIA RYE WINNER

SPIRIT ON THE MURRAY

Craft spirit festival September 6 and 7, 2025

What's on at the Spirit on the Murray

Saturday, September 6 – Tasting sessions:

Session 1: 12pm to 2.30pm
Session 2: 3pm to 5.30pm

Spirit tasting session for 2.5 hours, complimentary Fevertree Mixers for your tasting, roaming canapes, branded tote bag, branded tasting cup, talks, demos and more.

Try something you like? Bottles are available for purchase to take home.

Taste a vast range of spirits, with over 100 on show. This is not just a Gin festival; with an incredibly diverse range of spirits, there is something for everyone. You will find gin, vodka, whisky, liqueurs, rum, brandy, agave, vermouth, rakia, grappa, cocktails and more.

Saturday, September 6 – Meet the Makers masterclass

10.45am to 11.30am

A limited ticket add-on to pair with a tasting session.

Hear from three producers who will speak of whisky, rum, gin and brandy. They will discuss the differences in production and their views on the future of Australian Craft Spirits.

Enjoy a coffee and light snack while you listen to these industry leaders. Price includes a range of take-home spirit samples to try at your leisure.

Speakers are:

- **Moderator** Shaun Byrne. Book author. Good Measure Liquor Consultants. Maidenii Vermouth
- **Gin/brandy** — Holly Klintworth. Managing director and head distiller at Bass & Flinders Distillery, Dromana. President of the Australian Distillers Association
- **Rum** — James McPherson. Founder and head distiller at JimmyRum Distillery, Dromana.
- **Whisky** — Leigh Attwood. Managing director and head distiller at Backwoods Distilling, Yackandandah.

Sunday, September 7 – Market Day

Radcliffe's Echuca, 5/10 Radcliffe St, Echuca, 9am to 1pm

Free entry, family-friendly market day.

Food and beverage producers will showcase their products in a Producers' Market, another opportunity to discover regional produce and meet the makers.

A portion of spirit producers will stay on to continue showcasing and selling their spirits.

Market Day will be similar to Made in the Murray, held in 2024.

The Distillers

Autonomy Distilling: A craft distillery producing a contemporary and eclectic range of bitter aperitivos and liqueurs that celebrate the botanicals native to Australia. Kyneton

Backwoods Distilling: Embodying Australian craftsmanship, each bottle of whisky and gin tells a story of local heritage and innovative spirit. Premium, handcrafted spirits that capture the essence of the Australian landscape. Yackandandah

Bakery Hill: A family-owned and operated distillery that has been producing world-renowned single malt whiskies for over 20 years. Kensington

Bass & Flinders: A family-owned artisanal distillery with a passion for adventure and a desire to create a range of high-quality, artisanal gins, brandies and liqueurs that truly reflect home and heritage. Small batches with locally sourced, native botanicals to produce unique, genuinely Australian craft spirits. Mornington Peninsula

Bellarine Distillery: Premium gin and single malt whisky, inspired by the long tradition of distilling and maturation of whisky, with a strong focus on science, experimentation, and innovation. Drysdale

Brogan's Way: Gin, vodka, whisky, which all start with a 'ghost of something' on the tongue of distiller Brogan Carr. Richmond

Corowa Distilling: You'll get a taste of true Australian whiskey. From grains sourced from local farmers to the water pinched from the Murray River, and hand-made copper stills. Corowa

Daylesford Spirits: Meticulously handcrafted gins, vodka and whiskey using premium, fresh organic ingredients to craft a distinctive spirit. Daylesford.

Echuca Distillery: Agave, gin, vodka, whiskey, pastis and arrack. Craft spirits that are 100 per cent pure thanks to a combination of naturally derived botanicals, the best ingredients sourced and the ancient craft of distilling. Echuca

Envy Distilling: Gin and brandy expressions inspired by a love for the traditional alembic methods, and the produce available from, and inspired by, the local community. Ladys Pass (Heathcote)

Four Friends Gin: Handcrafted gin and vodka in small batches, using locally sourced ingredients to give you a true taste of the Yarra Valley from raindrop to glass. Kangaroo Ground

Gindu: Gin to celebrate and travel to every corner of Australia, placing the spotlight on uniquely Australian botanicals. Woodend

Here's Looking at You Kid: Small batch distillery creating spirits inspired by the charm and romance of Casablanca. Each drop is crafted to perfection using a unique blend of native Australian botanicals. North Melbourne

Imbue Distillery: Not afraid to play with flavours and push the boundaries to bring both new and nostalgic experiences in whiskey, gin, agave, and vodka. Research.

In Good Spirits: Vodka and gin from the Domaine Asmara vineyard with grape varieties Shiraz, Cabernet Sauvignon, Grenache, Cabernet Franc and Viognier giving an abundance of different fruit flavours to shine through in the spirits. Toolleen

JimmyRum: The first dedicated craft rum distillery in Victoria, on a mission to show what rum can be with Australian-crafted, distinctive and delicious rums. Dromana

Lake Meran Distillery: Small farm brewery and distillery, with backgrounds in horticulture and agriculture and quality, utilising as much of their own-grown produce in their drinks as possible, to craft truly sustainable, great beer and spirits. Lake Meran

Maidenii: Vermouth is a combination of wine, wormwood and various botanicals, which through the ages has been used for reasons both medicinal and magical. A vital cocktail component as well as inherently drinkable on its own, vermouth is an unchallenged staple. Melbourne

Noble Bootleggers: Amaros are liqueurs that are renowned for their bittersweet characteristics, enjoyed as a digestif. Gin and whiskey tailored from scratch to create exciting and innovative spirits and explore new ground when it comes to flavour. Longlea (Bendigo)

Nubilum Distilling: Rakia, rum, gin and traditional European spirits meet modern craftsmanship. Kensington

Organic Bay Distillery: Organically certified gins made using organic sugar cane ethanol and the traditional single pot still method conscientiously blended with botanicals known for their health benefits, adding Australian natives and other classic herbs to complement these unique flavours naturally. Bonbeach

Schnapps Idea: Small-batch distillery with roots in the Black Forest region of Southern Germany, bringing authentic German Schnapps to Australia. Handcrafted in limited quantities, adhering strictly to original, time-honoured recipes. Heidelberg West

Subtle Tea: Vodka iced tea made with real tea, fruit and zero junk that is clean, refreshing and fun. Melbourne

That Spirited Lot: High-quality pot and column distilled gins and vodkas crafted from Australian grape spirit, along with mixer syrups, Peninsula BLVD and tonic syrups, Tonic X Distillers. Seaford

SPIRIT ON THE MURRAY **Craft spirit festival** September 6 and 7, 2025

Masterclass on Australia's booming spirits scene

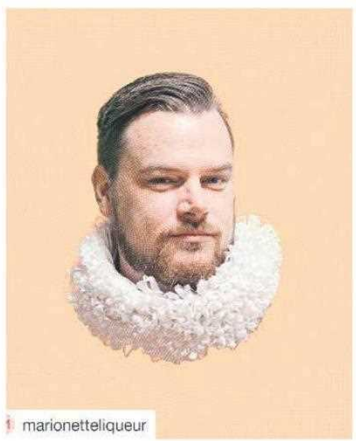
An exclusive chance to gain insider knowledge from Australia's top craft spirit producers awaits in an intimate masterclass exploring local distilling expertise.

Meet the Makers masterclass will be led by Shaun Byrne, acclaimed author and founder of Good Measure Liquor Consultants, guiding participants through the fascinating world of whisky, rum, gin and brandy production.

During this 45-minute immersive experience, participants will enjoy coffee and light refreshments, plus receive exclusive take-home spirit samples to savour later.

Conveniently scheduled from 10.45am to 11.30am, this value-packed experience is available for just $35 per ticket. To ensure compliance with licensing laws and create an adult-focused atmosphere, this event welcomes participants aged 18 and over.

Taking part in the 'Meet the Makers' masterclass are Leigh Attwood, Backwoods Distilling Co., with their uniquely Australian whiskey, James McPherson, JimmyRum highlighting the diversity in rum and Holly Klintworth, Bass & Flinders Distillery, who produce distinctive gin and brandy.



Masterclass moderator: Shaun Byrne, book author, Good Measure, Maidenii Vermouth

Renowned vermouth producer Shaun Byrne champions locally crafted spirits as he gears up to host an exciting masterclass at the Spirit on the Murray festival.

With more than a decade of experience in Melbourne's hospitality scene, including managing the esteemed Gin Palace, Shaun has established himself through founding Good Measure, a liquor consulting firm and co-creating Maidenii Australian vermouth.

He is the co- author of books on beverages including *Punch, All Day Cocktails* and *The Book of Vermouth* making Shaun one of Australia's leading liquor experts.

"The first batch of vermouth I made wasn't very good, but it was good enough to understand that there's a huge importance on the wine component," Shaun said.

Shaun fondly recalled his first forays into vermouth-making 15 years ago, a journey that sparked his passion for the craft.

His subsequent partnership with Joe Lapalu led to their flourishing vermouth enterprise.

Shaun outlined vermouth's essential elements, explaining that it comprises five fundamental components: wine (which must constitute at least 75 per cent according to EU regulations), wormwood (Artemisia absinthium), botanicals, fortifying spirit and sugar.

"Wine, wormwood, botanicals, sugar and spirit, these are the five things that make vermouth," he said.

"In Australia, I reckon probably something like 80 per cent of the vermouth will be drunk in cocktails.

"But in Europe, it'd be 80 per cent of the vermouth is drunk neat or on ice."

During the Spirit on the Murray masterclass, Shaun will delve into Australia's rapidly evolving spirits scene, showcasing its remarkable transformation.

"We've gone from 20 years ago having probably 20 distilleries in Australia to over 800 today," he said.

He commended local innovators, including Backwoods, Bass and Flinders, and JimmyRum for their pioneering approaches, who he will be sharing the masterclass stage with.

"I would encourage people to try a local drop, when looking for spirits, whether it be from Margaret River down to Echuca, up to Far North Queensland or even Darwin," he said.

"Buy and taste something local rather than something imported."

Leigh Attwood, Backwoods Distilling Co.

For a rare chance to savour Backwoods Distilling Co.'s unique Red Gum barrel-aged whiskey, the Spirit on the Murray Festival offers an exclusive tasting opportunity.

Backwoods Distilling Co. is a small Victorian distillery making its mark on the Australian spirits industry by crafting distinctly Australian whisky using regional ingredients and groundbreaking methods.

Their whisky, aged in native red gum timber casks, showcases true Australian ingenuity in spirits-making.

"The first two releases sold out online in about eight minutes," Backwoods Distilling Co. head distiller and co-founder Leigh Attwood said.

Leigh said attendees might have the exclusive opportunity to taste the coveted Red Gum Whiskey during the Spirit of the Murray masterclass.

"I'll have to bring a sneaky bottle, because we don't have a lot of it at the moment, but we do have some in barrels, which we will release probably next year," he said.

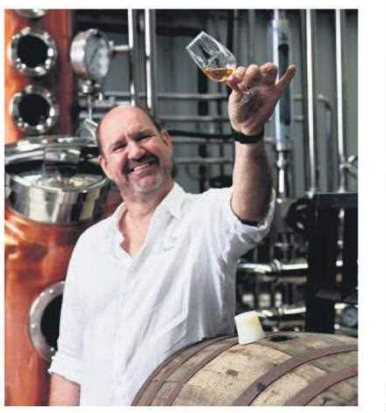
Backwoods Distilling Co., established by Bree and Leigh Attwood in 2017 in Yackandandah, has claimed the title of Australia's best single malt whisky at the Australian International Spirits Awards twice since 2020.

Committed to authenticity, the distillery exclusively sources heritage grains from the nearby Riverina district and repurposes barrels that once housed premium Australian wines and spirits.

"We're right on the other side of the Murray ... we're sort of in the middle of a wine region as well. We're smack bang in the middle of all these perfect things to make whiskey," Leigh said.

In partnership with Voyager Craft Malt, the company sources specialised grain varieties and unique toasts, crafting distinctive whiskeys.

Leigh will captivate masterclass attendees with the fascinating stories behind each creation.



James McPherson, JimmyRum Distillery

Victoria's trailblazing craft rum distillery, JimmyRum, emerged from a pivotal career shift when founder James McPherson embraced a new path after two decades as a marine engineer.

Like many things at JimmyRum, making rum started as a joke for James when he was made redundant from his job, and everyone kept asking him what he was going to do next.

"Stuff it. I'm going to make rum," James said.

That offhand remark sparked an ambitious research journey spanning North America, the Caribbean and Europe.

"I came home just completely and utterly besotted with the whole industry," James said.

"Not just rum, I just love the entire industry."

Tucked away in the picturesque Mornington Peninsula, JimmyRum's distillery in Dromana operates with three core principles.

"We call it rum, respect and rambunctiousness," James said.

"The rum, that's our passion, that's what the whole company is about.

"We don't do anything else."

The distillery's crown jewel is Matilda, an impressive 1500-litre copper still meticulously handcrafted in Trento, Italy, embodying centuries-old distilling traditions.

This impressive equipment helps create their diverse range of about 20 different rums.

Under Australian regulations, their 'cane spirit' must mature in oak barrels for two years before earning the rum designation.

James' heartfelt mission is to share his passion for rum, inviting everyone to discover the rich, diverse world of this spirit he so deeply cherishes.

"My famous catchphrase is, 'What you don't like rum? Not possible. You just haven't found the right one yet," he said.

Holly Klintworth, Bass & Flinders Distillery

Following in the footsteps of her founder father Wayne, Holly took over as head distiller and managing director of Bass & Flinders Distillery in 2016, becoming one of a very select group of second-generation distillers in Australia.

As a family-owned distillery, the focus is on quality above all else, distilling in small batches and sourcing local, native botanicals to produce unique, genuinely Australian handcrafted spirits.

"Holly's making some really interesting brandy that is in the style, I guess, of cognac and gone to the detail of replicating the still used in Europe for here," Spirit on the Murray masterclass moderator Shaun Byrne said.

SATURDAY 6TH SEPT (18+)
'Meet the Maker' Masterclass
10:45am (45mins) $35 pp
Spirits Showcase Sessions
12 noon & 3pm (2.5 hours) $65 pp
2.5hrs of tastings, roving canapes, printed tote bag & festival cup, talks, demos, & more.
SUNDAY 7TH SEPT
Market Day (a family friendly day)
9am to 1pm free entry

ECHUCA DISTILLERY

Tickets still available to 'Meet the Maker' Masterclass and Spirits Showcase Sessions

GIN | VODKA | AGAVE
WHISKY | LIQUEURS

echucadistillery.com.au
555 High St, Echuca

SPIRIT ON THE MURRAY

SPIRIT ON THE MURRAY
would like to sincerely thank Campaspe Shire Council, Murray River Tourism, Radcliffe's Echuca, and all the distillers who took part this year.
spiritonthemurray @spiritonthemurray