

Exciting developments for Good Shepherd Lutheran School

Good Shepherd Lutheran School in Angaston received a \$215,000 grant towards its exciting vision for the development of innovative Junior Primary learning spaces next year.

The school was recently informed of its success in applying for a significant capital works grant through the Block Grant Authority of the South Australian Independent Schools Authority.

Works are expected to commence mid 2018 and will include bright, open learning spaces with flexible furnishing allowing for the classrooms to be used in diverse ways according to purpose and also allowing for different learning styles.

The plans include innovative 'break out spaces', quiet retreat nooks for reflection, a whole class meeting area and areas for problem

solving, design and creation.

Principal, Mrs Anne Marschall, said, "Changing the way a classroom space is designed has a direct impact on teaching and learning. We know that children engage and interact differently in different spaces and we have already started looking at other positive changes that we can make to the learning spaces right across the school.

"This grant gives us a wonderful opportunity to completely reinvent the Junior Primary classrooms and implement current educational research. Out guiding questions for the new design were, how do children learn best? and do the new learning spaces support what we want the students to be able to do?"

"It's an exciting and new direction for the school," Mrs Marschall said.

Kapunda Primary School Rotary Achiever Awards



Maeve Delaney, Junior Primary Girl Rotary Achiever Award winner; Addison Wood, Junior Primary Boy Rotary Achiever Award winner; Charlotte Harris, Middle Primary Girl Rotary Achiever Award winner; Tom White, Middle Primary Boy Rotary Achiever Award Winner; Ebony Lockwood, Upper Primary Girl Rotary Achiever Award winner and Mitchell Trotta, Upper Primary Boy Rotary Achiever Award winner.

Vine offer extended to wine lovers from all over the world

The chance to "own" a Vine in The Barossa Cellar vineyard is being extended to wine lovers from all over the world.

Many local businesses, individuals and families have already donated a Vine or Vines as part of the fundraising for the building.

Now people from outside the Barossa, including those living overseas, can have their very own Shiraz vine in this spectacular vineyard, which will be like no other in the world.

The Barossa Cellar committee is working closely with several businesses to utilise their distribution networks and spread the word about The Barossa Cellar and its extraordinary vineyard to global wine consumers.

Chairman James Wark said the opportunity to have your own Barossa Shiraz vine was as unique as the vineyard itself.

"While the cellar itself is the centrepiece of The Barossa Cellar, there is no doubt that our

Shiraz vineyard has really caught people's attention," James said.

"We are thrilled that so many local businesses and people have supported this project by donating a Vine or several Vines. But we still have more than 1,000 vines available so we have decided to extend this offer to overseas wine consumers, particularly those with a strong affinity to the Barossa and its wines."

The Barossa Cellar vineyard will be planted with vines sourced from more than 30 of the Barossa's oldest and most iconic Shiraz vineyards, which include the oldest surviving Shiraz vines in the world.

These vines were planted as early as 1843, so The Barossa Cellar vineyard will be a unique time capsule of this amazing DNA.

Planning for the vineyard is well underway. The source vineyards have been offered and the best vines to take cuttings from are being identified in

preparation for planting in winter 2019. Soil testing has already been done and the design of the vineyard is in progress.

"For A\$1,000, wine lovers from around the world can have their very own Shiraz vine in the Barossa," James said.

"Not only will they be supporting a unique community project that will benefit the Barossa for generations to come, but they will have access to The Barossa Cellar and be given first option to buy the limited release wines produced from the vineyard."

This wine will be made by several award-winning winemakers from the Barons of Barossa. In addition, Vine donors will receive regular reports on the vineyard's progress and seasonal activities, providing an insight into best practice Barossa viticulture.

For further information, or to make a donation visit the website at www.thebarossacellar.com.au or email info@thebarossacellar.com.au.



Barossa Wine School visitors and other international wine consumers can have their own Shiraz Vine in The Barossa Cellar's extraordinary vineyard. Back: Feeling Wen, Eva Yu, Ellen Liu, Willa Yang, Stephen Henschke, Annabel Mugford, Kati Vainionpaa, Ling Cheong, Karen Tong and Lisa Xu. Front: Danny Kwan, Jack Wang, Frances Hui, Wilton Kee and Leo Au.

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Limited vacancies available for 2018

Contact us over the holiday break for a guided tour of the school with Principal Anne Marschall

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