

HISTORY OF TUERONG HOMESTEAD AND ESTABLISHMENT OF DROMANA ESTATE

1839 – 1920s

William Thomas was appointed Assistant Protector of Aborigines with responsibility for the Westernport people. Thomas travelled a great deal with the local Bonurong tribe and left a map, drawn in 1841, of some of the routes taken by them over the Peninsula and locates the hut that Thomas' established and he called Tuerong. G A Robinson, chief protector, noted that the Waverong and Tar-doon-yen-ong tribes were also represented on the peninsula.

Thomas estimated that 83 Bonurong lived on the peninsula when he arrived in 1839. By the 1850s, he said there were less than 28. Aside from the name of Thomas' original station, there is little known physical evidence left of the encounters between white and black people in Mornington last century. However, a number of shell middens dotted along the coast, are reminders of the Bonurong's (or Bunurong) pre-contact occupation of the land.

There were few settlements within Tuerong at this time, the track leading to Thomas' hut was known as Three Chain Road. Tuerong remained as a 640 acre Preemptive Right, woned by Ralph Ruddell. In 1855 Ruddell's farm complex was encircled by tracks and borders a stream with a water hole created to the south-east.

The Homestead

Tuerong Park – As Recalled by Gwen Matthews (Nee Clark) November 2005

The property was purchased by Mr and Mrs E K Clark in 1926 for 15,000 Pounds and consisted of 600 acres, 400 acres on the homestead side of Moorooduc Road (then know as the "Three Chain Road") and 200 acres on the opposite side of the road beside "Hadlow", now the Lavender Farm and Tuerong Road. "The Briars" adjoined the property on the West side of the homestead site.

In 1926 the family consisted of Mr and Mrs Clark, Norm aged 18, Alan aged 10 and myself aged 18 months.

We started farming with sheep however the "Depression" lowered wool prices to such an extent that we brought in a dairy herd together with pigs and poultry. Norman kept Barnevelder fowls and his Khaki – Campbell Ducks won a Burnley Award.

We produced our own butter and sold our eggs around the district. Rabbits figured prominently on our menu during these times and Mr Clark shot the rabbits and dried the skins for sale.

Mrs Clark often made scalded cream which was delivered around Mornington by bicycle by Alan at the age of 16 years. During the hot weather the perishables were kept in the Coolgardie safe under the trees in the garden. My main duty was to stand on a box and turn the handle of the separator when my brothers wanted to get away early from milking. We also cut and sold firewood in Mornington and Melbourne, Alan taking the T Model Ford out into the surrounding scrub, removing the engine from the Ford, using it to cut the

firewood, then replacing the engine into the vehicle, loading the wood and then delivering it.

The homestead was triple fronted and facing East with a sleep-out between two verandahs on the North side (now the front entrance) and a conservatory adjacent to the lounge on the South East corner.

There was a horseshoe drive around the house, lawns and roses on the North East side of the house, terraced gardens on the front of the house (facing East). On the North side was a large vegetable garden and orchard.

There were six white marble fireplaces in the house. We had our own generator for electricity and the hot water, which was piped to the kitchen, pantry and bathroom was provided by the double range "Andrews" stove in the kitchen. Four septic tank toilets were spread around the property, one in the main bathroom, one for staff at the rear of the house and two in the old remaining toilet block near the sheds.

Water was pumped up from a water hole near Moorooduc Road to two large tanks on a high stand near the toilet block. The two water tanks at the side of the house and one attached to the laundry and staff rooms were filled from the roof. The old water well and pump at the rear of the house was available as a backup if water ran short.

Now

Established in 1982, Dromana Estate was instrumental in forging the Mornington Peninsula's reputation as one of Australia's leading wine regions.

Located an hour's drive south of Melbourne the Mornington Peninsula is surrounded on three sides by water – Port Phillip Bay, Westernport Bay and Bass Strait. The resulting maritime climate combined with a prolonged gentle ripening period culminates in the perfect environment to craft the Mornington Estate range of elegant wines.

For over a quarter of a century Dromana Estate has been a benchmark for wines from the Mornington Peninsula. With production limited to ensure quality, the wines in this flagship range are crafted by winemaker Peter Bauer to provide exceptional expressions of both regional and varietal characteristics.

The cool maritime climate of the Mornington Peninsula, with its long, slow ripening season is ideal for producing award winning wines and the classic cool climate varieties.

The Dromana Estate produce wide range of wines which are fresh and vibrant with distinctive varietal and regional characteristics. This range of wines is crafted to showcase a broader range of varieties that excel on the Mornington Peninsula – Pinot Gris, Shiraz Viognier, Sauvignon Blanc and of course, the Pinot Noir and Chardonnay.