



**The Hoopers have enthusiastically embraced the principles of biodynamic wine production since the earliest days of Cape Jaffa Wines.**

## Biodynamic Vineyard Management

*Cape Jaffa Wines has practiced biodynamic winegrowing since its beginning. Biodynamic agriculture is a holistic approach to farming focused on creating a harmonic relationship between the produce and its surrounds. Simply put, it's all about balance.*

Founded by Austrian philosopher Rudolf Steiner in the 1920s, biodynamic farming is gaining more and more interest among Australian viticulturalists today. Once considered a strange-sounding agricultural practice, an increasing number of vineyards are experimenting with biodynamic techniques for the great results it promises. With a head-start in the business of biodynamic winegrowing, Cape Jaffa's 25-hectare biodynamic vineyard is fully certified with Australian Certified Organic, becoming the first certified biodynamic winegrowing operation on the Limestone Coast.

At Cape Jaffa, biodynamic winegrowing means seeking alternate means to controlling pests and increase microbial life in the soil. Weeds are controlled by mowing and grazing sheep, fungi are prevented using milk sprays and biodynamic preparations, and a balanced soil environment is encouraged by spraying natural products which also builds plant strength and controls disease. Vineyard operations are also timed according to nature's rhythm, coinciding with specific phases of the moon to increase their effect.

The benefits to this kind of vineyard management are numerous. The flavours and tannins of biodynamic grapes ripen earlier, bringing vintage forward by about one week. This makes for a better-balanced wine, which is often lower in alcohol. Biodynamic wines express a closer relationship, or terroir, between

the vine and vineyard it came from, which explains the ocean-like minerality in Cape Jaffa's whites, with its vineyards close to the coast. Concentrated and distinctive in flavour, biodynamic wines showcase absolute regionality.

The other benefit to biodynamic wine growing is a global one. While producing wines of outstanding quality, we reduce our impact on the environment, and plans for us to become carbon-neutral are already afoot. Add this to our long list of environmentally-friendly practices including recycling winery water, building a cellar door built from local paddock rock, and digging into a limestone ridge on the property to create nature's perfect cellar, and you'll see that Cape Jaffa Wines' commitment to the environment is already apparent. And that's something we can all benefit from.

**Left:** Derek stirs biodynamic preparation

**Below:** Cow horns are filled with manure and buried underground to be retrieved later and used as organic fertiliser

