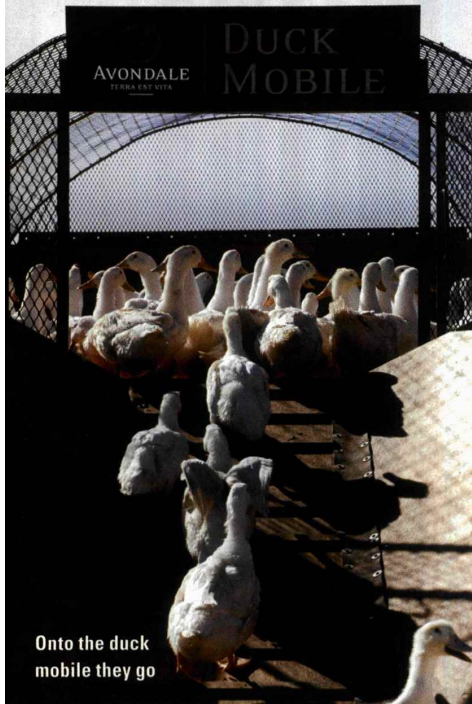
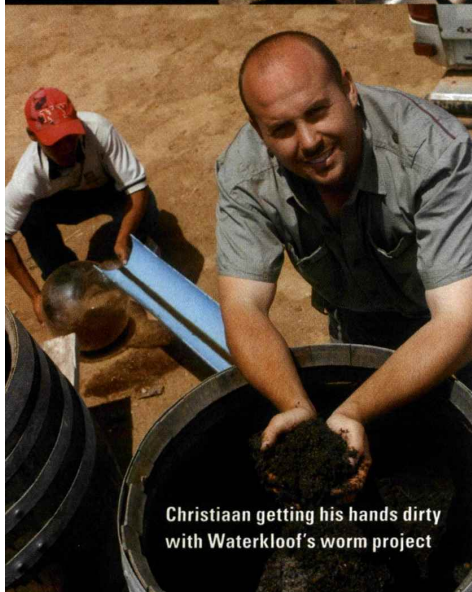


Happy vines at Testalonga



Onto the duck mobile they go



Christiaan getting his hands dirty with Waterkloof's worm project

GOOD TASTE

BEST BIODYNAMIC FARMING

# Easing into Green

BY KIM MAXWELL

Faced with supermarket shelves of fresh produce and mass-produced factory items, we would be naive not to be aware of what we're eating. Wallets and time permitting, most of us are inclined to make the healthier, more sustainably-farmed

choice, the one that is kinder to the environment. But start applying the green theme to wines and it's a little more confusing. A multitude of stickers and back labels punt natural to organic. Is it only about ticking boxes to qualify for green certification or medals, or is there more to the story?

**WATERKLOOF'S** reasoning is that biodynamic farming, partnered with minimal-intervention winemaking via a gravity-fed cellar, enables "wines of vitality". The Helderberg farm initially experimented with a few hectares of biodynamic vineyard. Then, seeing positive results, converted the rest of the 56-hectare farm.

*Wine is not always as naturally made as some would like it to be.  
Here's why going green should be a point of difference*

OCTOBER TWO THOUSAND AND FIFTEEN

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