

HARPERS WINE & SPIRIT

CIRC. 5,224

4 NOVEMBER 2011

Harpers

WINE & SPIRIT TRADES REVIEW

November 4 2011 | Issue no: 70 | www.harpers.co.uk

TAKE 5 WITH



Olivier Humbrecht
President of Biodyvin

What is biodynamic winemaking?

It is about making wine using only grapes and a minimal amount of sulphites, to respect the character of the vineyard in an environment that provides the wine with all the energies necessary to express its potential.

What difference has turning biodynamic at Zind-Humbrecht made to your wines?

The most notable differences are in the quality of the soil and the way the vines are becoming more resistant to diseases. We also see better physiological ripeness that allows us to harvest grapes with a better balance. Finally I think that biodynamic farming really comes into its own in difficult years, when conventional farming becomes hopeless. Our wines now have better balance, acidity has increased (which isn't logical), fermentations go further and we have fewer viticultural and oenological problems.

NEWS

Who established Biodyvin?

The SIVCBD was created by a group of winegrowers in order to learn, progress and develop biodynamic principles. It very quickly became a certified body with each member audited by Ecocert before being issued with the Biodyvin certificate.

What would you say to sceptics who dismiss biodynamics as a fad?

Taste the wines, enjoy them, forget how we make them but respect our hard work and remember our farming is durable and non-pollutant. Biodynamic scepticism is a thing of the past.

■ **The Biodyvin Biodynamic Tasting takes place on November 10; contact alison@ew-pr.co.uk**

emma wellings pr