



Biological Farmers of Australia & Seasol
PROUDLY PRESENT the

WA Organic Roadshow

Swan Valley 14/11/09



When: 8:30 – 4:00pm, Saturday 14 Nov 09
Where: Harris Organic Wines, 179 Memorial Ave, Baskerville, Swan Valley WA
RSVP: 9th November 2009
Ph: 07 3350 5716 ext. 232
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Email: events@bfa.com.au

ROADSHOW AGENDA

8:30 REGISTRATION/ ASSEMBLY

9:00 Opening address - **Doug Haas**, Chairman, BFA

9:10

- An introduction to Soil Health - **Steven David**, owner, Organic Farming Systems
- Certification & standards requirements – a grower's perspective - **Doug Haas**, Chairman, BFA
- An introduction to kelp – **Darren Free**, Seasol

10:30 MORNING TEA

11:00

- Farm Tour: Organic viticulture - **Duncan Harris**, owner, Harris Organic Wines
- Farming carbon with livestock - **David Cook**, owner, Dandaragan Organic Beef
- Marketing organic - **Holly Vyner**, General Manager and PR Manager, BFA

12:30 LUNCH

13:30

- **FARM TOUR:** Sustainable winemaking - **Duncan Harris**, owner, Harris Organic Wines
- Distribution of organic products: wholesale and retail - **John Zar**, owner, Born Organic
- 25 years of biodynamic farming - **Wayne Brock**, biodynamic farmer, Muchea region
- Welcome to the world of organic coffee roasting - **Ben Ipkendanz**, owner, Biobean Coffee
- Open forum, facilitated by **Doug Haas**, Chairman, BFA

16:00 CLOSE

WHO SHOULD ATTEND?

The workshop is open to all interested – organic growers, growers interested in biological farming options, traders, manufacturers and all those seeking the latest information on the organic sector. Attendance also benefits those who want to make key contacts and network with industry. Consisting of brief and practical talks, regardless of your type of business, you will gain up-to-date insight into important aspects covering the whole of the certified organic industry, from paddock to plate.

Event proudly supported by:

COST?

Thanks to our supporters and sponsors, the program is free other than a small charge to cover all-organic catering which won't disappoint the foodies!

BFA Members: \$35 Members pre-payment (\$40 on the day)

Non Members: \$45 Non-Members pre-payment (\$50 on the day)

RSVP ASAP to avoid disappointment.

WHERE TO STAY?

For accommodation in Baskerville, please contact the Swan Valley Visitor Centre:

Web: www.swanvalley.com.au;

Phone: 08 9379 9400

E: visitorcentre@swan.wa.gov.au



BFA and SEASOL proudly present the



WA Organic Roadshow

Swan Valley (14/11/09)



HARRIS ORGANIC WINES

Featured speaker + vineyard/winery tour:

Sustainable wine production for niche markets:

Duncan Harris (Harris Organic Wines)



Learn what makes Swan Valley's only organic winery a success

More wine drinkers than ever are looking for artisan wine products such as those produced using high quality organic and traditional winemaking methods.

Duncan Harris of Harris Organic Wines has watched a growing trend of "intelligent, switched-on people who are interested in where their basic food comes from".

"I get a lot of satisfaction, just knowing that it has been made using good sustainable viticultural practices. We sell 80% directly to our customers," says Duncan.

He says his wine provides informed consumers with a high quality alternative to "commercial style" wines. An interest in permaculture has shaped his philosophy and his own small vineyard, where the emphasis is on traditional production methods for best quality vintages.

Harris Organic Wines has been certified organic since 2006, and is currently the only certified winery in the first established vineyard area in WA, the Swan Valley (around 30 min from Perth).

The vineyard has emphasized diversity with 8 different vines grown on a property that harvests just 6 tonnes of grapes a year. Final varieties include rich Shiraz, sparkling Chardonnay, and natural dessert wines – a total of 8 varieties.

Wines are stored and cooled in a natural underground cellar to conserve energy.

"We use almost no preservatives in our wine, apart from a very low amount of 220. No sulfur dioxide is used at any time in our natural dessert wines which are handmade and inherently stable," says Duncan.

He says the operation is proof that a financially and environmentally sustainable viticulture business can be created without irrigation and synthetic chemical inputs.

A HARRIS CREEK ORGANIC WINES TOUR as part of the BFA Organic Roadshow will cover: applying permaculture principles to organic grape growing, making small-scale production profitable, achieving next-to-no preservative high quality wine.



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