Inviting all viticulturists, winemakers and marketers

to the first ever

GROUP ECOCERT

Organic Wine Symposium

Exploring the potential of organic certification for your farm and label

The organic market is expanding at a rapid pace, increasing the demand and price for organic wine worldwide. The symposium will focus on conventional wine farms curious about the organic sector, inputs allowed for use, what certification entails and how to access the markets. Speakers includes certification specialists, European organic buyers and experienced organic viticulturists and winemakers. Don't miss out!

In association with

1692 Spier · LAFFORT l'œnologie par nature · Talborne Organics Growing Health · DFERT · KELPAK · AVIMA · Atlantic FERTILISERS Growth you can measure · STELLAR WINERY · Thales Services (Pty) Ltd

Thursday 23 August · Spier Wine Farm · TICKET R390pp

LIMITED SEATS!

Email office.southafrica@ecocert.com now to book

LUNCH & WINE INCLUDED

Organic Wine Symposium Programme

23 AUGUST

08:30 Registration and coffee in the foyer
09:00 Welcome and introduction to Ecocert, Dr Marianna Smith (Ecocert Southern Africa General Manager)
09:30 Background on organic production standards, Daniël Kotzé (Ecocert Southern Africa Auditor)

- Documentation requirements
- Inputs (planting material, fertilisers, pesticides) allowed in organic viticulture
- Certification process

10:30 Coffee break with snacks in the foyer
10:50 Lessons learned in large scale organic viticulture, Wilhelm Steenkamp (Stellar Organics Viticulturist)
11:30 Pioneering organic viticulture in South Africa (Johan Reyneke, Reyneke Wines Owner and Viticulturist)
12:10 **Selling organic wine in Europe, Richard Dennis (Ehrmanns Wines Senior Commercial Manager, UK)**
13:00 Lunch and organic wine in the foyer (around input marketing stalls)
13:50 Introduction to Fair for Life (fair trade) standard, Prof Valdon Smith (Ecocert Southern Africa Auditor)
14:35 Background on organic wine making standards, Daniël Kotzé

- Documentation requirements, labelling and marketing
- Inputs (yeasts, additives, processing aids) allowed in organic winemaking

15:15 Bottling nature, Johan Delport (Waverley Hills Winemaker)
15:50 Organic winemaking in Elgin, Kosie van der Merwe (Elgin Ridge Wines Winemaker and Viticulturist)
16:20 Conclusion and thanks, Daniël Kotzé
16:30 – 18:00 Organic wine tasting / drinking and goodbyes