



BIODYNAMIC AND ORGANIC WINES

Tutto Bene is committed to encouraging organic and biodynamic principles in gastronomy and wine making. Therefore we would like to highlight to you this collection of pioneering wine makers and encourage you to experience their wines.

Most people understand the basics of organics: no use of synthetic herbicides, pesticides or fertilizers etc., sourcing nutrients and compounds needed to grow your produce from natural and sustainable sources and being as self contained as possible. Biodynamics, sometimes referred to as '*enhanced organic*' or '*super-charged organic*', is all of the above but goes further. It employs an overlaying philosophy that comes from the teachings of the Austrian philosopher Rudolf Steiner, back in the 1920s.

His is a holistic approach to agriculture, where all animals, plants and the solar system are thought of as living inter-related systems that impact on each other.

"we are helping wines catch the climate and soil" –
Nicolas Joly, renowned French biodynamic wine maker

In practical terms, biodynamic agriculture focuses on having healthy, alive, nutrient rich soils and a well balanced environment to allow the plant to harness everything it needs to grow. It uses specific herb and mineral preparations to achieve this – quite similar to homeopathy. These preparations are used to enhance the vitality of plants, soils, composts and livestock. One of the main preparations is called preparation 500 or cow horn manure. It is produced by burying cow manure in a cow horn over winter, digging it up in spring, stirring the resultant rich humus in water to dynamise it and spraying it over your vineyard. Manual/mechanical weed control, nontoxic pest management, and sustainable animal husbandry are also employed.

Biodynamic also teaches that all specific vineyard and winery operations should be timed to coincide optimally with cosmic rhythms, particularly lunar cycles. This concept is a bit harder to grasp for most of us. But in very basic layman's terms, just as the moon influences the tides, it also influences water in plants and animals.

"Biodynamic grapes are a great expression of terroir and a sense of place" –
Vanya Cullen, Cullen Wines

So you can see that some people might perceive biodynamic to be a bit strange and whacky, but anything that we don't yet have the knowledge to fully explain can be seen as whacky. I think the farmers/grape growers that are walking around their properties every day and observing what is happening are the best ones to judge, and the rate at which more and more of them are burying their cow horns is quite convincing!

BIODYNAMIC AND ORGANIC WINE LIST

-  **10 Richmond Plains Pinot Noir** Nelson, NZ **64.00**
Feminine in style, this wine exhibits fresh berry aromas and fruit with fine tannins and reserved oak. Gold medal 2011 at bio-fach Nuremburg, “the world’s biggest organic wine show”, with only 71 gold medals handed out from 600 wines. Certified biodynamic.
-  **09 Paxton ‘MV’ Shiraz** McLaren Vale, SA **58.00**
Bright in colour and character, with attractive cranberry and blackberry fruit. Mocha and fruitcake spice, rich full juicy fruit, flavoursome mouth feel and a lingering savoury back palate.
-  **10 Lethbridge Pinot Gris** Geelong, Vic **62.00**
This wine exhibits an attractive blend of delicate pear, blossom and citrus aromas that are complimented by honey, almond and light toast on the palate. The wine is well balanced, showing depth of flavour and good palate weight. Silver Medal, Geelong Wine Show 2010. Following biodynamic practice.
-  **10 Krinklewood Chardonnay** Hunter Valley, SA **13.50/63.00**
Krinklewood vineyard is located in the Southern end of the Broke-Fordwich Valley and is well suited to Chardonnay. This is a much cooler part of the Hunter Valley. As a result the chardonnay fruit picked is more of a cooler climate style and exhibits vibrant grapefruit and stone fruit characters. The wine is pale straw in colour and displays aromas of stone fruits and citrus. It has a rich palate of fresh lively fruit, well integrated with the subtle nuttiness of the oak. GOLD – Organic & Bio-Dynamic Wine Show 2010.
-  **10 Sorrenberg Sauvignon Blanc, Semillon** Beechworth, Vic **75.00**
This wine shows a bouquet of kiwi fruit with some herbal characters. The palate is tight with minerality and a hint of lime. These characters combine to produce a multi layered wine with excellent length and finesse.
-  **09 Cullen Semillon, Sauvignon Blanc** Margaret River, WA (375ml) **50.00**
Attractive lime aromas, with a touch of tropical fruit and minerality that is given extra complexity through the use of indigenous yeast. Fresh and mouth-filling citrus flavours are complemented by a subtle lanolin character, with a piercing line of acid running through the palate and binding the structure of this wine together.