

Biodynamic Agricultural
Association of
Southern Africa



Fri 15 – Sun 17 June 2018

Natural Wines – from the Vineyard to the Cellar

SUSTAINABLE WINE GROWING

**USING BIODYNAMIC
PRACTICES**



Workshop with Dr Georg Meissner
Biodynamic Viticulturist & International Advisor

WORKSHOP TIMES:

Friday 15 June	2pm – 6.00pm
Saturday 16 June	9am – 8.30pm
Wine tasting & braai in the evening	
Sunday 17 June	9am – 12.30pm

VENUE:

Reyneke Wines
Old Polkadraai Rd
Route M12
Stellenbosch 7600

WORKSHOP HOSTED BY:

Biodynamic Agricultural Association
of Southern Africa
NPO 6879793049039
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Visit us www.bdaasa.org.za

SUSTAINABLE WINE GROWING USING BIODYNAMIC PRACTICES

Workshop

15–17 June 2018

Day 1: 2pm to 6pm Friday 15 June

Reflections on biodynamic agriculture in modern times;
Scientific results from recent research

Day 2: 9am to 8.30 pm Saturday 16 June

Cover crop management; compost & BD preparations;
Challenges on South African farms;
Practical application of BD Prep 500 (Braai and Wine Tasting)

Day 3: 9am to 12.30pm Sunday 17 June

Biodynamics in the cellar

BOOKINGS AND DETAILED PROGRAMME:

Please email Beatrix at info@bdaasa.com

EARLY BIRD DISCOUNT for payments before 1st June 2018

R3 200 non-members

R2 300 BDAASA members

PAYMENT AFTER 01 JUNE 2018

R3 600 non-members

R2 600 BDAASA members

Dr Meissner is also available to consult to you on your farm on Monday 18 & Tuesday 19 June. For bookings and enquiries: beatrixvanderwest@gmail.com

Relevant books will also be on sale at the workshop. Why not become a member of BDAASA? You will benefit from discounts on the workshop costs as well as the price of books. Plus you will be joining the wider global movement of biodynamics!

This workshop is presented by BDAASA. Based in Stellenbosch, this NPO strives to strengthen, promote and advance the practice of biodynamic agriculture in Southern Africa.



About Georg Meissner

After completing a technical degree in viticulture and enology in Germany and France, Georg further studied enology in Montpellier in France, concentrating on biodynamic viticulture. He has worked as a winemaker/viticulturist and consultant at several wineries in the United States, France, Luxemburg, Italy, South Africa and Germany, including wineries wanting to convert from conventional to biodynamic viticulture.

From 2010-2013 he was involved in humanitarian projects in Kosovo.

He is a member of the research staff of the Geisenheim University, working on trial comparisons of conventional, organic and biodynamic viticulture as well as giving lectures on biodynamic viticulture. He also teaches at other universities around the world.

In 2013 he also joined the Alois Lageder Winery in Südtirol/Italy, where he became responsible for the department "Agriculture, Cellar, Research and Teaching", which aims to build up an education program especially for biodynamic viticulture in cooperation with European universities.

He has his own small biodynamic vineyard with very old vines in the Roussillon in Southern France.

