



SUSTAINABILITY IN THE VINEYARD

Jim Barry Wines has a sustainable approach to viticulture, that is upheld in all our 330Ha of vineyards throughout the Clare Valley and Coonawarra regions of South Australia. Continuous monitoring and trialling ensures our practices are effective in maintaining the longevity of our vineyards into the future.

OUR SUSTAINABLE PRACTICES

- No use of residual herbicides or glyphosate in our vineyards
- Grape skins and seeds (known as grape marc) are sent offsite for further processing where alcohol and other products such as food colourings and flavours are extracted
- Composting operations using our grape stalks and grape marc that are returned from the processor
- Recycling all our winery wastewater for irrigation in our vineyards
- Extensive use of mulching to conserve water and to keep our soils cool
- Undervine cover-cropping to revitalise the soil by increasing soil carbon levels and increasing the biodiversity of the microflora in the soils which are symbiotic with the vine
- Use of natural fertiliser and a nutrition program that aims to improve the soils using humates and naturally derived soil conditioners

As a result of these practices, our vineyards have taken on a wild, messy appearance. A lot of vineyards look very ordered with bare earth undervine and neatly cropped midrows, which would indicate a more conventionally managed vineyard. Ours look less orderly, with grasses growing undervine and in the midrow. We see this as a good thing as the root systems of these plants will break down in the soil improving soil carbon and nutrient levels and improving the water holding capacity of the soil. The plant material left on the surface acts as a mulch, cooling the soil and impeding the growth of summer weeds, which can compete with the vine for water.



JIM BARRY

CLARE VALLEY

PROUD FAMILY WINEMAKERS SINCE 1959