

Red, White and Green

are environmentally friendly, socially equitable, economically viable and will allow traceability from vineyard to glass.

In South Africa, four groups—the Wine and Spirit Board, the Integrated Production of Wine, the Biodiversity & Wine Initiative and Wines of South Africa—have bonded to form Sustainable Wine South Africa. SWSA is committed to sustainable, eco-friendly wine production and is taking “green” to a country-wide level. Practicing wineries’ products bear seals of certification that ensure the wine has been grown and produced sustainably and is traceable from vine to bottle.

Closer to home, The California Sustainable Winegrowing Alliance aims to have its sustainable practices adopted by the entire wine community (about 4,600 growers and 2,300 wineries). By December 2010, more than a third of growers and wineries were participating.

BC wineries are slower in getting on board. Some, such as Summerhill Pyramid Winery, are organic and moving to biodynamic practices, while Tinhorn Creek Vineyards now uses lightweight bottles and is Canada’s first carbon neutral winery. It also participates in land stewardship initiatives.

Wines that are certified as organic by their country of origin are identified on the shelf in BC Liquor Stores by this  symbol on the price labels. Wines that are eco-friendly may not be certified organic because the certification process can be long, arduous and complicated. However, wines from Chile, Argentina, New Zealand, South Africa and California are generally good bets.

Happy sleuthing. The wines are delicious, eco-friendly and worth the hunt.



CHAPOUTIER BELLERUCHE

France **\$18.99** 476846

This fresh, balanced Côtes du Rhône from one of France’s early biodynamic practitioners has hints of plums and white pepper on the nose. It’s soft and round on the palate with black cherries, spice and silky tannins. Note the Braille that’s embossed on every Chapoutier label. Enjoy with roast chicken.



GOLDEN KAAAN SHIRAZ 2009

South Africa **\$13.99** 147728

Golden Kaan Winery is part of South Africa’s Integrated Production of Wine, a voluntary environmental sustainability program, and bears the Wine & Spirit Board’s certification seal. It is savoury, medium-bodied, smoky and spicy with slight earthy undertones carried by plummy fruit, berries and ripe tannins. Bring on big beefy burgers or grilled lamb chops.



PURATO SICILIA ORGANIC NERO D’AVOLA 2010

Italy **\$15.99** 438481

Purato’s label details all its eco-friendly practices, from organic fruit to recycled paper and cardboard, vegetable inks and recycled lightweight glass. A round, smooth wine redolent with juicy red berries, cherries, warm spice, cocoa, mineral notes and savoury undertones. It’s ideal with grilled, stuffed sardines, *arancini* (Sicilian rice balls) or grilled pork.



EMILIANA NOVAS ORGANIC CARMENERE CABERNET SAUVIGNON 2008

Chile **\$15.99** 771840

Emiliana’s commitment to sustainability can be summed up in this lush, seductive wine that seriously over-delivers for the price. Aromas of cassis and blackberry are followed by a round, well-balanced, juicy palate with loads of supple red fruit, slight tobacco undertones and rich tannins, finishing long and smooth. Bring on rare beef tenderloin.



CUMA ORGANIC TORRONTES 2011

Argentina **\$13.99** 213389

Made using certified organic grapes and organic winemaking practices, this lyrical, intensely aromatic Torrontes delivers showy floral notes of roses and jasmine, spice and honey with an intriguing floral-tinged palate of lychee, peach and citrus, with hints of almonds and lemon-lime on the finish. It’s dynamite with spicy Thai or Indian dishes.



YALUMBA ORGANIC SHIRAZ 2010

Australia **\$16.99** 563015

Yalumba, the first winery to receive the USA’s Environmental Protection Agency’s Climate Protection Award, makes this Shiraz using organic grapes and winemaking techniques. Wild yeast-fermented, it’s luscious with spicy plum flavours, sweet dark berries and white pepper. It’s smooth, balanced and juicy with sleek tannins.