

# ECO Friendly in the Barossa



Many businesses in the Barossa are making a difference by implementing organic and biodynamic principles, investing in solar power, revegetating local areas, reducing waste, investing in compostable packaging and much more.

## Wineries & Breweries

<b>Ballycroft Vineyard &amp; Cellar</b> 1 Adelaide Road, Greenock	Car charging stations, the winery is rainwater fed and solar powered. Grapes are rain fed, hand harvested and only small batches of quality wines are produced.	Open 7 days, 11am – 4pm By appointment only  0488 638 488
<b>Chateau Tanunda</b> 9 Basedow Road, Tanunda	Chateau recycles 100% of its water and is powered by 100% renewable energy, including 60kw of onsite solar generation.	Open 7 days, 10am - 5pm  (08) 8563 3888
<b>Elderton Wines</b> 3-5 Tanunda Road, Nuriootpa	Elderton is a leader within the Australian wine industry with regard to environmental sustainability. Through using sustainable practices, the hope is that the next generation of the Ashmead family have a lot to work with when they are at the helm. We have proactively implemented a number of initiatives in the day to day operations of the winery and vineyard to minimise our environmental footprint and promote a sustainable and environmentally responsible work place.	Weekdays, 10am - 5pm Weekends, 11am to 4pm  (08) 8568 7878
<b>Elysian Springs</b> 2920 Eden Valley Rd, Mt Pleasant	Sustainable viticulture practices, biodynamic & organic techniques to produce wines with a true sense of place.	Friday to Sunday, 10am – 4pm  (08) 8568 1900
<b>Fernfield Winery</b> 112 Rushlea Road, Eden Valley	Applies modern sustainable practices for under-vine & mid-row management	Friday to Monday, 11am - 4pm  0402 788 526
<b>Hart of the Barossa</b> Corner Vine Vale & Light Pass Roads	Barossa's oldest organically certified vineyard. With family hands upon Barossan soils since the mid-1800s and a tightly held belief in sustainable farming practices and principles of their forefathers, Michael and Alisa Hart are following the courage of their convictions and their ancestral footsteps. To create a truly organic vineyard, producing bold and authentic wine from the purest grapes that the Barossa Valley can offer.	Thursday, Friday & Saturday, 11am - 4pm  0412 586 006
<b>Hayes Family Wines</b> 102 Mattiske Road, Stone Well	Certified organic. Certified sustainable. Vegan friendly. We believe that it matters to our ancient Barossa Valley soils, our very old vines, our team that live and work with us and our friends and family that buy and enjoy our wines. Yes it does require more effort, and yes it does take more time, but we believe that the wines benefit from our effort, our commitment. We are sure that you will benefit from these efforts too.	Thursday to Monday 10:30am - 4:30pm  0499 096 812

Disclaimer: The information contained in this fact sheet is correct at the time of printing.

The Barossa Visitor Centre is not responsible for changes to pricing and opening times made at the discretion of individual businesses.

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Barossa Visitor Centre

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<b>Hewitson Wines</b> 66 Seppeltsfield Road, Nuriootpa	Hewitson is a member of Sustainable Wine Growing Australia - a national program for producers, committed to making wine sustainably. Acknowledging the need for winemakers to decrease their carbon footprint not just as a holistic responsibility towards planet Earth but also demand by consumers globally, the Hewitson winery team have passionately committed to environmental sustainability.	Wednesday to Saturday, 11am - 5pm (08) 8212 6233
<b>Jacob's Creek Visitor Centre</b> Barossa Valley Way, Rowland Flat	Our business relies on nature. As winemakers, sustainably managing our vineyards, encouraging healthy soils through biodiversity preservation, and regenerative agriculture are critical to the health of our vines. Beyond building resilience to climate change in our soils, we are exploring ways to reduce our carbon footprint, invest in renewables, minimise our operational footprint, and develop sustainable packaging.	Open 7 days, 10am – 4:30pm 1300 154 474
<b>Kaesler Wines</b> Barossa Valley Way, Nuriootpa	At Kaesler we strive to not only maintain but rebuild the soils, because at the end of the day we want to leave these precious old vines in better condition than we found them. It's a process called 'regenerative farming' as it's more than sustainability, it is a practice that constantly evolves so we are not just sustaining the environment we are improving it.	Open 7 days, 10am - 5pm (08) 8562 4488
<b>Kalleske Wines</b> 6 Murray Street, Greenock	Organic and Biodynamic practices in the vineyard and winery ensure the soil, air and surrounding waterways are not polluted with synthetic chemicals and fertilisers. Organic and biodynamic farming is not only good for the environment but it ensures the grapes produced are more wholesome with vitality and integrity that reflect their origins of our Kalleske vineyard. Farming the vineyard organically and biodynamically is the truly natural way of farming ensuring ultimate sustainability, authenticity and quality. In 1998 the Kalleske property was certified Organic and Biodynamic.	Open 7 days, 10am - 5pm (08) 8563 4000
<b>Pindarie</b> 946 Rosedale Road, Gomersal	As a certified member of Sustainable Winegrowing Australia, Pindarie is committed to farming sustainably. Wendy, a viticulturist, and Tony, an agriculturist, have spent their entire lives on the land and vineyards, this has given them a deep understanding of the significance of sustainable farming. Over 15,000 native trees have been planted on the property since 1990, of which six hectares is fenced off as a dedicated native reserve. These plantings have resulted in a haven of natural biodiversity. Beneficial insects are in abundance eliminating the need for insecticides.	Open 7 days, 11am – 5pm (08) 8524 9019
<b>RedHeads Wines</b> 258 Angaston Road, Angaston	We are on a journey to be green leaders and be a blueprint for wineries who want to make a positive impact on our environment. Our trophy shelf is a testament to our commitment to innovation and eco-consciousness.	Our Studio Bar is currently only open by appointment. Please contact us to enquire about booking a tasting. 0491 208 837

<b>Smallfry Wines</b> 13 Murray Street, Angaston	Smallfry Wines is proud to announce that our vineyards and our winery are all Certified Organic/Biodynamic as of April 2014. All of our wines are made using small batch processes to showcase the particular characters and flavours of the subregions of the Barossa Valley wine region.	Open by appointment only 0412 153 243
<b>Thorn-Clarke Wines</b> 266 Gawler Park Road, Angaston	Certified member of Sustainable Winegrowing Australia. Practices include solar, tree planting, safe water & more.	Friday to Sunday, 10am - 5pm 0411 316 267
<b>Torbreck</b> 348 Roennfeldt Road, Marananga	Winemaking aligns with organic practices. Minimal additions are made to the wines with no fining or filtration used, making their entire range vegan-friendly.	Open 7 days, 10am - 5pm (08) 8568 8123
<b>Two Hands</b> 273 Neldner Road, Marananga	At Two Hands, sustainability encompasses many aspects but first and foremost it means protecting and enhancing the natural resource in our vineyards. We are proud to be custodians of the best viticultural land within the Western Ranges of the Barossa Valley and work tirelessly to grow the best fruit year in and year out, working with the seasons to produce incredible fruit. Two Hands Wines are certified under the Australian Wine Industry Standard of Sustainable Practice.	Open 7 days, 11am – 5pm (08) 8568 7900
<b>Whistler Wines</b> 241 Seppeltsfield Road, Stonewell	Sustainable, using organic & biodynamic practices	Open 7 days, 10:30am - 5pm (08) 8562 4942
<b>Yalumba</b> 40 Eden Valley Road, Angaston	Our greatest legacy is our courage to make decisions and act now for the benefit of our future generations, rather than for our immediate gain. It is engrained in our philosophy, our methods and our culture — now, across six generations of our family's winemaking history, and in our vision for the future. Generation after generation, we continually strive to reduce our impact on the environment, and make great wine with minimal intervention. We are committed to sustainable practices with the belief that healthier vines create better wines.	Open 7 days, 10am - 5pm (08) 8561 3309