

## What does Sustainable Winegrowing New Zealand (SWNZ) Certification mean for The New Zealand Wine Company Ltd?

### The timeline we have achieved in getting our vineyards, winery and growers SWNZ certified

- ✓ The New Zealand Wine Co. Ltd. achieved SWNZ certification for our winery in 2007.
- ✓ All NZWC own vineyards were certified by the 2009 vintage.
- ✓ NZWC is pleased to have assisted all of our 12 growers who came on board for vintage 2010.

### The key requirements that we and our growers have to follow to be certified

In the words of SWNZ themselves:

*SWNZ attempts to encompass all appropriate and environmentally and economically sustainable winegrape production methods suitable to New Zealand conditions into a single set of consistent and transparent practices.*

*SWNZ is an holistic approach to grape growing. It goes well beyond Integrated Pest Management (IPM) which ensures that pesticide use does not prevent natural enemies from providing at least some measure of pest control. SWNZ encompasses many features dear to the 'organic' movement (for example, by recognising the importance of soil health and incorporating strategies to maintain it) but stops short of prohibiting man-made inputs such as pesticides. It recognises that sustainability has several components, of which one is a financially viable return.*

Both the winery and vineyards require certification – therefore our winery, our vineyards and our grower's vineyards undertake an annual "scorecard" process – which captures the previous year's data and proof of practices. For the winery this draws on everything from electricity usage to the accreditation held by individual contractors. In the vineyards this encompasses spray diaries right through to regulatory compliance. These scorecards are submitted to SWNZ who then run them through a full verification process via third party audits.

### An outline of the different 2009 and 2010 vintage requirements

We asked our growers in 2007 to start to follow the guidelines and policies of SWNZ in order to make the journey towards full certification that bit easier. SWNZ had the goal to bring all vineyards into the scheme by vintage 2010 and in order to enter wines for NZ competitions these wines must come from 100% SWNZ certified vineyards – we are proud to say that most of our 2010 wines meet these requirements. Due to the timing of certifying our growers we are unable to enter all of our 2009 wines, except for those with single vineyard composition.

The New Zealand Wine Co. Ltd. is proud to convey that although these regulations have changed, our ethos of producing quality wines with minimal environmental impact is inherent in all of our products, regardless of vintage.

## Sustainable practices we undertake outside what is prescribed by SWNZ

Let's start in the vineyard:

- 10% of owned vineyards under BioGro organic management – eliminates use of artificial pest control agents and fertilisers.
- Under-vine mowing – further eliminates use of herbicide.
- Biological pest control - via planting buckwheat in every 8th row.
- Using frost machines for frost protection rather than helicopters.
- Strict regulatory compliance.
- Common sense day-to-day operations, for example, minimising amount of tractor passes through vineyards by combining operations.
- Gifting back of important land to local Maori iwi Rangitane at our 17 Valley vineyard.

In the winery:

- The winery consists of a cool cellar and warm cellar, whereby waste heat from the refrigeration plant in the cool cellar is used for warm operations (eg warming of wine for bottling) in both areas. The cool cellar is also cooled passively at night whereby cool night time air is pulled in to displace warmer air inside the cellar.
- We have several water conservation measures in place, the two most recent are water recycling to our bottling line bottle rinser and water recycling to our lees filter.
- Our waste water stream is used to irrigate a plantation of trees. The water and nutrients in the waste water are taken up by the trees and turned into wood.
- During harvest grape marc is composted on site and so too is much of the winery's filter media.

Warehousing and dispatch:

- In the last three years we have dramatically reduced our solid waste by putting in place recycling for most of our major waste streams like glass, cardboard and plastic.
- On site bottling eliminates unnecessary transport of wine for bottling.
- Electric forklifts (as opposed to diesel).
- Use of slip sheets (that replace need for pallets) reduce weight and save space of load in container.
- Lightweight and proximate bottle procurement.
- Redesign of wine cases to minimise size and unnecessary material wastage.
- Minimise, where possible, airfreight of wine samples.
- Replacement vehicle procurement policy, which dictates that vehicles must be diesel fuelled and of better fuel efficiency.
- Constant sourcing of sustainability ideas and projects in order to further minimise the carbon footprint associated with our organisation and products.

For any further information please see [www.nzwine.com/swnz](http://www.nzwine.com/swnz) or [www.nzwineco.co.nz](http://www.nzwineco.co.nz)