



A Sustainable Wine
Business:
Bulk Wine Partners





C O N T E N T S

The Benefits of Bulk

Australia

Chile

Moldova

New Zealand

South Africa

USA

Packaging:

**BECAUSE BEING
CARBON NEUTRAL
IS JUST THE BEGINNING**





The Grocer
New Product
& Packaging
Awards 2024

SILVER



Lanchester
Wines

BECAUSE SUSTAINABILITY MEANS LOOKING AT THE FULL PICTURE

We believe every business has a duty of care to minimise its impact on the environment, which is why Lanchester Wines has worked tirelessly over the last decade to ensure sustainability is at our core.



Over the past decade, we've invested over £13 million in renewable energy, making our operations in the North East of England nearly 100% wind and solar powered.

We partner with suppliers who share our commitment to sustainability, ensuring expert care and attention at every stage of wine production. From water conservation to vineyard grazing, our suppliers prioritise quality and environmental stewardship.

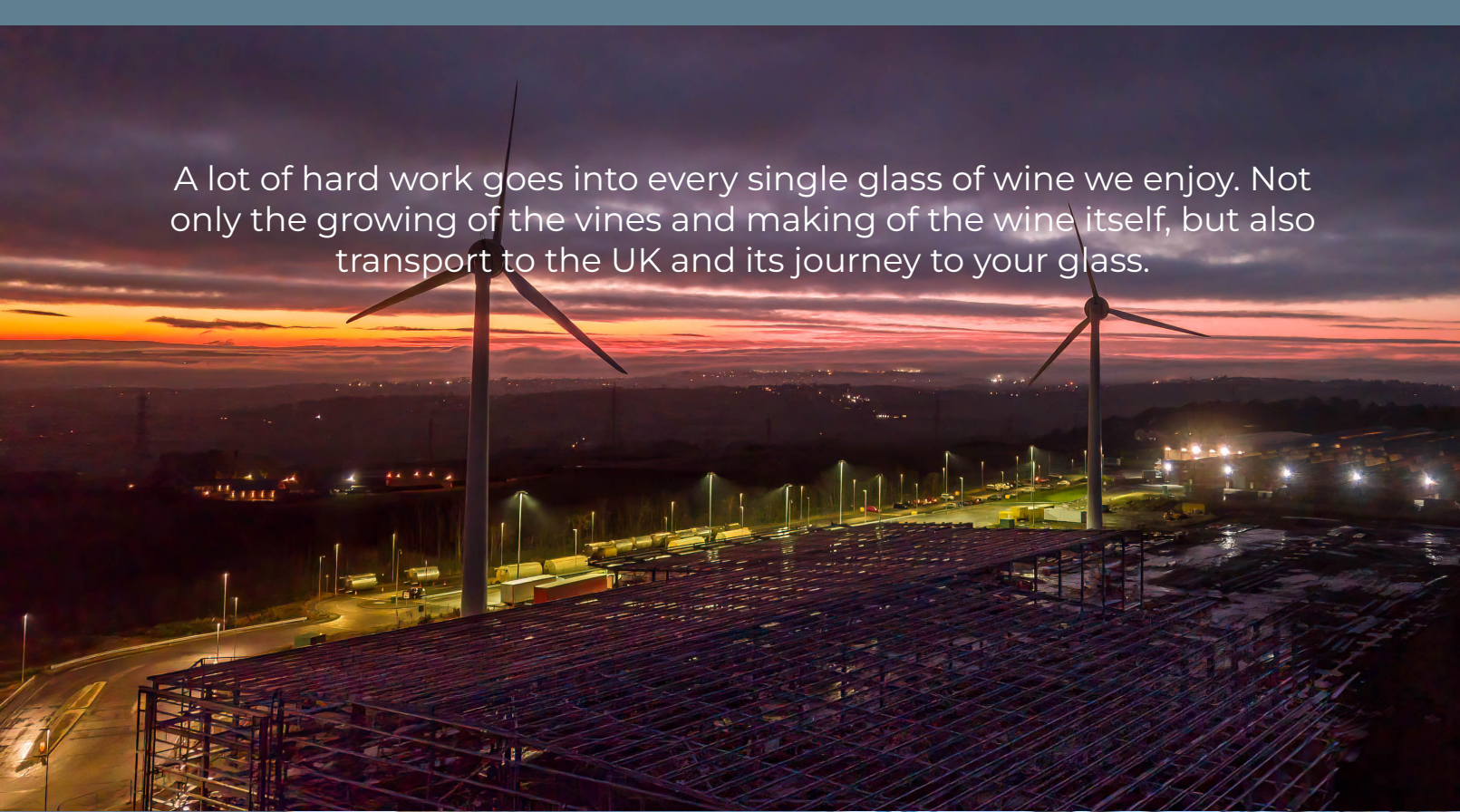
Around half of our wine is shipped to the UK in bulk, saving around 38% CO₂ compared to shipping in bottle. This wine is bottled at Greencroft Bottling which is predominantly powered by clean renewable wind and solar energy. And we've recently introduced the UK's lightest wine bottle, the Verallia Bordelaise Air. This 300g bottle, made with 30% recycled glass, reduces the carbon footprint by 25% compared to standard 400g bottles and removes 3.2 tonnes of bottle weight per 24,000 litres of wine. Join us in making a positive impact on the environment.

Because being carbon neutral is just the beginning.

For more information, please visit lanchesterwines.co.uk/sustainability



A lot of hard work goes into every single glass of wine we enjoy. Not only the growing of the vines and making of the wine itself, but also transport to the UK and its journey to your glass.



THE BENEFITS OF BULK

Greencroft Bottling

All bulk wine shipped by Lanchester Wines is filled at our sister business, Greencroft Bottling, which is predominantly powered by renewable wind and solar energy, generated by our on-site wind turbines and solar panels.

Greencroft can fill up to 95,000 bottles, boxes and cans of wine an hour, with capacity to pack up to 200million litres per year.

Transport

Two thirds of wine bottled at Greencroft Bottling arrives via a North East port. This minimises road travel time, and therefore reduce CO₂ per journey:

- This saves around 45% in carbon emissions using north-eastern ports compared to bringing products by rail from the south
- This saves 68% in carbon emissions compared to bringing products by road from Felixstowe

Glass

Glass does not always originate in the same country as the wine. Wines that are bottled in country of production may be filled in bottles that have travelled from a different continent.

The Future

We are currently building Greencroft Two, which will become the UK's most sustainable wine bottling facility, powered by renewable wind and solar power.

The new £20million building will occupy more than 22,000 square metres with capacity up to 400 million litres per year.

Flexitank vs Container

Shipping wine in a Flexitank can prove advantageous in comparison to shipping in bottles. Working with our shipping partner, Hillebrand, we've calculated:

1x 20ft container with 13,200 75cl bottles = 9,900 litres of wine

1x 20ft container with 1 flexitank = 24,000 litres of wine



CO₂ Savings

With that comes a significant win on the environmental front, with CO₂ savings of up to 40%. We've worked it out as around 2kg of CO₂ per km travelled

Quality

Depending on where your wine is shipped from, the journey to the UK could be as long as nine weeks, during which the climatic conditions can be extreme, causing the temperature of the wine to vary from 7 °C (45 °F) to 32 °C (90 °F).

If the wine is transported in a 24k/26k litre bladder, the variation of the wine's temp is vastly reduced compared to in a bottle.

A U S T R A L I A

Chardonnay, Merlot, Shiraz

Our Australian bulk wine partner is a member of Sustainable Winegrowing Australia which is the Australian wine industry's sustainability programme set up to support growers and winemakers in demonstrating and improving the sustainability of their business through annual reporting and benchmarking.



**SUSTAINABLE
WINEGROWING
AUSTRALIA**

Irrigation Management

Widespread soil monitoring technology (Enviroscan) is used across all sites for measuring soil moisture through the soil profile. Irrigations are scheduled in response to the environment and vine demand.

Water at all sites is applied via drop irrigation technology which is more efficient than older, overhead application systems.



Vineyard Floor Management

Biodiversity: in selected sites, natural vegetation and native grasses are encouraged to grow to increase soil biodiversity, building a repository for beneficial micro organisms.

Cover Crops: In selected areas and in seasons with adequate rainfall, cereal cover crops are planted in mid-row. The aim is to increase organic matter in the vineyard floor, improving water retention, nutrient recyclability and increased micro organism populations.

Other areas are planted with legumes, specifically inoculated pea species are sown to the mid-row to fix nitrogen and reduce the application of inorganic fertilisers.

Sheep Grazing: during winter and early spring period. Grazing reduces weed growth and the requirement for chemical control during this period. Manures add to the carbon and nitrogen pool on the vineyard floor.



Soil Management

Winery waste (grape Marc) is applied under vine to increase soil organic matter and maintain moisture under vine.

Crop Protection

Maintaining and improving the wider landscape around each vineyard location enhances biological control. Most of our partner's vineyards have some native vegetation reserves, windbreaks and including roadside verges and headlands, which are a source of beneficial organisms.

CHILE

Cabernet Sauvignon, Chardonnay, Merlot, Sauvignon Blanc



Certification

Our winery partner in Chile is a signatory of The Sustainability Code of the Chilean Winemaking Industry. This is a voluntary standard that guides winemaking companies in the challenge to work sustainably based on requirements in three complementary areas: vineyard, winery-bottling plant, and the social sector.

It is also certified Organic and Biodynamic.

Vineyard

Vineyards incorporate biological corridors, sectors of the property where the native vegetation can be found, and where the local animal life can move freely.

100% of the biological residues are composted and then used as the principal fertiliser for the plants.

Water

A Wetland biological treatment plant has been installed to recycle water from the cellar. Thanks to this system, 100% of the water used during the processes of winemaking is reused in the vegetable production of the winery.

Recycling

Within practices of recycling, the vineyard uses vermiculture, which allows for the break down all of the vegetable waste generated in the vineyards, cellar, and restaurant, to be used as fertiliser.

Energy

The energy consumption at the winery is low, as the passive architecture design allows for natural temperature control, and the operational movements, especially during harvest, are done using gravity.

Social Sustainability

The winery has introduced a number of community programmes designed to benefit its local community.

Glass Recycling

Created by the community organisation “Siempre Unidos”. This community, located in Chimbarongo, is an inclusive institution with participation of people with and without disabilities. Its main lines of action are mutual collaboration, training and labour insertion.

The project aims to reduce household and industrial waste, by converting discarded bottles of the winery’s production line, into incredible glasses that will then be put on sale. The project meets the 3Rs (Reduce, Reuse, Recycle) and is moving towards a circular economy.

Woodworking Project

The key pillar for this project is... our People. The winery seeks to interact in a profound way with its workers and community to generate proactive conversation.

For this project, the winery worked together with the company Aymae, who taught the best way to use discarded materials from the winery barrels.

Native Trees

The winery is committed to caring for its community, its land, and the natural balance of its ecosystem. It has therefore created the NATIVE TREES PROJECT to improve and embellish different community areas, like squares or plazas, playground areas among others.

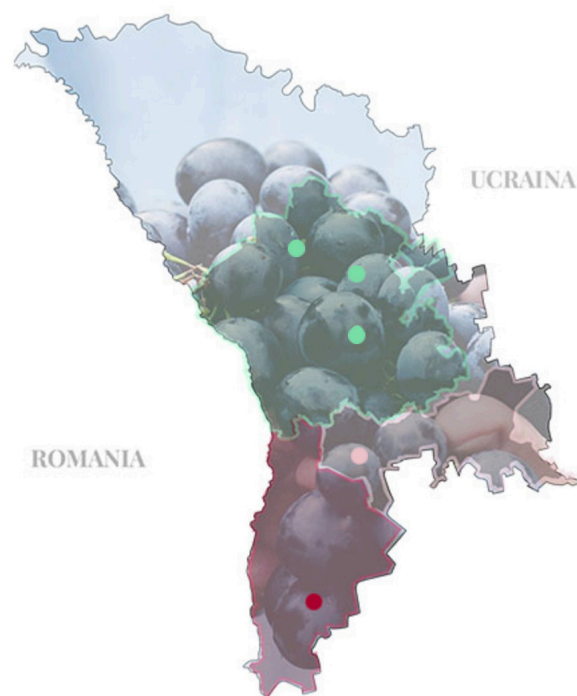




MOLDOVA

Pinot Grigio, Merlot

Grapes are grown in the Valui lui Traian region which has a warm climate with influences from the Black Sea and the forests in the Tigheci Hills.





Ongoing Ecological Inspection

The emission sources of pollutants in the air from all the winery's production sites. Inspections are undertaken by the State Ecological Inspectorate and cover Oriented source (central heating) and Non-oriented sources (processing section, fermentation section, materials storage section, refrigeration installation, etc.)

Monitoring of Water Use

The winery undertakes regular Environmental Audits around evidence of water, which are conducted by the Ministry of Environment of the Republic of Moldova.

The winery has been selected by **USAID Moldova** to participate in 2023 in a pilot project of the company evaluation in order to implement renewable energy programs and reducing carbon emissions.

The winery has also begun the implementation of the criteria for obtaining FAIR'N GREEN Certificate for Sustainable Viticulture.

We will keep you informed on how things are moving with both projects.

NEW ZEALAND

Sauvignon Blanc - Marlborough

Overlooking Cloudy Bay, our Marlborough partner's winery nestles into the foothills of the Wither Hills

Renowned for the iconic Wairau and Awatere Valley Sauvignon Blancs, Marlborough is Kiwi wine royalty. Enjoying a unique geography, its mountain ranges shield its vines from the harsher weather, with patchwork soils left by long departed glaciers ranging from clay in the south to sand and pea gravel in Wairau's coastal plain. Coupled with cool sea winds this soil diversity combines with a staggering 2,409 average hours of sunshine and only 655mm of rain per year to create grape heaven.

Sauvignon Blanc accounts for seventy six percent of all plantings, though Pinot Noir, Chardonnay, Pinot Gris, Riesling and Gewürztraminer also deliver beautifully.

Sustainable Wine Growing New Zealand



The winery is accredited to Sustainable Winegrowing NZ which is an industry-wide certification programme led by New Zealand Winegrowers (www.nzwine.com/en/sustainability/swnz)

The programme is widely recognised as a world-leading sustainability initiative and was one of the first to be established in the international wine industry. SWNZ launched in 1995, as a programme based on continuous improvement and adherence to standards that ensures members meet guidelines for sustainability practices in the vineyard and winery.

The programme was elected by grape growers across the country, followed by wineries with the establishment of sustainable winery certification standards in 2002. Today, 96% of New Zealand's vineyard producing area is SWNZ certified. Over 90% of the wine produced in New Zealand is processed in SWNZ certified facilities. This level of industry-wide participation in a sustainability scheme is a massive point of difference for wine produced in New Zealand. SWNZ certifies all parts of the production chain including vineyards, wineries, bottling facilities, and brands.





To be SWNZ certified, all members must complete annual submissions and undergo regular on-site audits conducted by an independent verification company. Annual submissions are made through an online questionnaire covering off impacts across the industry's six focus areas, which are Soil, Water, Plant Protection, Waste, People and more recently Climate Change.

Water Efficiency

Water monitoring systems are in place at the winery. While there's no specific water saving initiatives, NZ wineries are generally quite efficient when it comes to water use.

100% Renewable Electricity

Electricity at the Marlborough Winery that processed, blended, and dispatched the Lanchester Wines Sauvignon Blanc blend is 100% renewable, supplied from the grid.



SOUTH AFRICA

Sauvignon Blanc

Confronting Climate Change

The winery has achieved Carbon Footprint Silver Status as verified by The Confronting Climate Change (CCC) Initiative. This is a carbon footprinting project, developed to support the South African fruit and wine sectors through identifying and responding to the risks and opportunities associated with carbon emissions.

The CCC carbon footprinting tool has been independently audited by the Carbon Trust, and has been endorsed as a reliable and credible resource for measuring the carbon footprint of South African wine and fruit-related products.



**Carbon Footprint
Silver Status**

Water Irrigation

All wineries in South Africa are obliged by government regulation to have proper effluent-water treatment plants. As such, our winery has a treatment plant and treated water is used for irrigation of the winery's surrounding gardens & fields.

Social Responsibility

The winery is actively involved in community upliftment and BEE (Black Economic Empowerment). The Elethu project is one of South Africa's first full-circle BEE wine projects and, as a black-owned farm with black-owned and managed vineyards and black-managed winemaking, a milestone for all involved.

It was founded and operates under the wing of our winery, to which the Elethu project is also a supplier. Infrastructure enhancement has also been made possible by the SA Wine Industry Transformation Fund. In May 2020, a worker empowerment trust comprising 30 beneficiaries finally took full control of operations.



The Integrated Production of Wine



The Integrated Production of Wine (IPW) is a voluntary environmental sustainability scheme established by the South African wine industry in 1998.

It aims to serve as a basis for the application of the principles of integrated production in the growing of grapes and the production of wine.

It consists in a set of guidelines specifying good agricultural practices related to grape production (farm component), as well as a set of guidelines specifying good manufacturing practices related to wine production (winery component) and packaging activities (bottling activities).

Compliance with IPW can be related to the different activities (farm, winery and bottling) separately or in combination. Compliance with the IPW guidelines is assessed on an annual basis through the completion of a self-evaluation questionnaire and is independently audited on a spot check basis.



Load shedding: *South Africa's ongoing energy crisis..*

Since 2007 South Africa has experienced multiple periods of rolling blackouts which are locally referred to as load shedding by the government owned energy utility Eskom.

The country is in a situation where it has power cuts almost daily and each time for around 2hrs+, so 6 - 7hrs per day sometimes.

This started quite suddenly those few years ago, so larger corporates and most wineries had to react quickly and put in large diesel-powered generators on site, especially as they could not afford power-cuts during harvest.

At the time of doing so, there was no time to do proper research into alternative energy sources - they needed a quick fix.

With the ever-increasing price of fuel, everyone in South Africa, even individual households, are looking at solar- and wind-power as alternative energy options. Notably wineries are looking to solar and wind to provide alternative power solutions.



**LOAD SHEDDING
POWER ALERT**



USA

White Zinfandel - California

"We are proud to make a positive environmental impact and preserve our land for generations to come. We demonstrate our environmental stewardship through our commitment to clean energy, our certification of all our vineyards (covering thousands of acres) as sustainable or biodynamic, and requiring our third-party grape producers to do the same. This is not only good for the land, it's good for the future and for the wines we make."



PASSION
FOR THE LAND, PROTECTING IT
FOR YEARS TO COME

Clean Energy

Investment in alternative energy and energy efficient lighting. The winery's solar fields have the capacity to generate an estimated 14 million kilowatt hours of electricity a year.



Water Conservation

With water a precious resource, the winery monitors water usage, utilising, where possible, drip irrigation, solar-powered sensors, and steam cleaning practices.



Pest Management

In most of its vineyards, the winery uses owl boxes and hawk perches to encourage a self-regulating ecosystem of natural predators for vineyard prey and pests.



Beneficial Gardens & Insectary

The winery provides plantings which attract beneficial bees and butterflies to promote pollination and attract hummingbirds and beneficial insects to control unwanted pests.



Certified Sustainable/ Biodynamic

All vineyards owned and operated by the winery are certified sustainable or biodynamic. The team utilises some of the most eco-responsible methods available, treating the land with care for future generations.



PACKAGING

Why Packaging Matters

When it comes to wine, quality starts in the vineyard – but it doesn't end there. The packaging we choose plays a vital role in protecting the wine, preserving its character, and delivering it safely to the consumer. It's not simply a container; it's part of the product's journey and a key touchpoint for the customer.

From a sustainability perspective, packaging has one of the largest environmental impacts in the wine supply chain. Materials, weight, recyclability, and manufacturing processes all influence a wine's carbon footprint. By carefully selecting the right packaging, we can reduce emissions, minimise waste, and support a circular economy – all without compromising the drinking experience.

Beyond environmental considerations, packaging also has to perform. It must keep the wine stable during transport and storage, withstand temperature fluctuations, and remain attractive and functional for its intended market. Whether we're using lightweight glass, recycled PET, cans, bag-in-box or other formats, each choice balances practicality, sustainability, and brand identity.

At Lanchester Wines and Greencroft Bottling, we believe the way we package wine is just as important as the wine itself. By innovating in packaging, we can protect the planet, meet evolving customer expectations, and ensure the wine inside is enjoyed exactly as the winemaker intended.



300g Superlightweight Glass bottle

Lightweight glass bottles offer the traditional look and feel of wine packaging while significantly reducing environmental impact. At just 300g, these bottles use less raw material, lower manufacturing emissions, and cut transport weight – all without compromising wine protection or consumer appeal.

Lanchester Wines was the first UK wine importer to use 300g bottles in the UK and we now, where possible, use this across all our own brand products (packed in 75cl glass)



rPET Bottle

Made from recycled polyethylene terephthalate, rPET bottles are a sustainable, shatterproof alternative to glass. Lightweight and fully recyclable, they reduce carbon emissions in production and transport while incorporating oxygen and UV barriers to protect wine quality.



Aluminium Can

Aluminium cans are compact, lightweight, and infinitely recyclable without loss of quality. Ideal for single serves, they chill quickly, are perfect for outdoor occasions, and have a low carbon footprint when recycled – offering convenience without compromising on sustainability.

- 100% Recyclable
- Infinitely Recyclable with no loss of quality
- Cans are the most recycled drink pack in the world





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