

# Mentzenдорф Sustainability Booklet

2025



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# Mentzendorff

At Mentzendorff, sustainability is a core value that drives everything we do. As such, we have devised a rigorous Corporate Social Responsibility (CSR) program in service of people and planet.

Our sustainability journey is team-led and founded on impressive carbon reduction targets, engagement with charities and the local community, and the creation of an inclusive workplace environment. For us, sustainability is about more than just business—it is about working together to create positive change and fostering a workplace that values people, the planet, and the communities we serve.

## ■ Environment

We began measuring our baseline carbon footprint in 2022. In 2023, we reduced our impact by 7% by adapting our shipping and business travel practices. In 2024, we worked with our logistics partner, Great Bear, to trial the use of green HVO fuels (hydrogenated vegetable oil) for our London van service, an endeavour that could reduce emissions by 90%. In 2025, we hope to build on these achievements by reaching a total carbon reduction of 9 tonnes.

Our office is powered by 100% renewable energy, and we use responsibly sourced, recyclable packaging for all office deliveries. Continued measuring and transparency is important to us, as is employee involvement: every team member is offered carbon literacy training, and we empower our **CSR Champions** to engage and update colleagues.

## ■ People

We are committed to creating an environment in which our team feels valued, safe, and able to thrive. This is made possible by our **CSR Champions network**, a dedicated group of employees who come together to share ideas and work towards sustainability goals. They also implement our Wellbeing Charter, which offers mental health guidance, weekly Pilates, tennis, and a book club!

Training is a vital part of our People strategy: we have introduced a personal development plan for every employee, and we encourage our team to pursue **WSET courses** and other professional qualifications.

We monitor our progress by participating in the **Great Place to Work** scheme, allowing us to gather valuable confidential feedback while ensuring our employees' voices are heard. In 2025 we will be reviewing and developing our Equality, Diversity, and Inclusion (EDI) strategy so we can build on areas of improvement and promote an inclusive workplace.



## ■ Community

As passionate supporters of hospitality, we work with organisations such as the **WSTA** and **The Drinks Trust**. In 2024, we took part in **Hospitality Action's Summer Challenge**, when we collectively covered over 1,500 miles on foot, bike, or by water, and 60% of our employees volunteered for a day, a figure we aim to increase to 80% by 2025.

To support our **EDI commitments**, we have invited guest speakers to join us for **International Women's Day** and **Black History Month**, and we have collaborated with Thrive, an organisation which fosters social inclusion and personal development.

Through these partnerships and initiatives, Mentzendorff strives to foster positive environmental and social change within our industry and beyond.



# Champagne Bollinger

Champagne, France

## The House

Champagne Bollinger has been a champion of **sustainable principles since 1829**. As a family-owned company passionate about heritage and quality-driven production, the Maison has dedicated the last two centuries to the stewardship not only of its vineyards, but also of the people and exceptional craftsmanship that makes the Champagne region so unique.



The foundations of these longstanding commitments are reflected in the Maison's three defining pillars: People, Land, and our Roots.

## Environment

At Champagne Bollinger, we have been tending some of our vineyards for almost two centuries—a labour of love exemplified by our iconic pre-phylloxera plot, Vieilles Vignes Françaises. As a family-owned company, we passionately believe in passing down healthy vineyards to future generations. To this end, we have been measuring and **reducing** our environmental impact since 2009. This commitment was formalised in 2010 when we became **High Environmental Value** certified, and then again in 2019 when we received the **Sustainable Viticulture in Champagne certification**. In 2022 the Maison adopted a Sustainability Charter to build on these accolades, providing a roadmap and ambitious targets which guide everything we do.

In the vineyard, pesticides and herbicides have been **banned since 2016**; cover crops, mulching and environmentally friendly grazing are widely used; byproducts are being trialled as compost; renewable energy sources have replaced traditional alternatives; and electric vehicles are now the norm. **Biodiversity is also encouraged to thrive**—by 2029, we have promised to increase the area of land dedicated to nature to 40%, up from 15% in 2024.

In 2024 we became **B Corp certified**, a significant undertaking that formally extended our sustainability commitments across our supply chain. This has meant working with partner growers so they can match our sustainable practices, while reinforcing Bollinger's already long-standing dedication to people and community.

Beyond the vines, waste is sorted and recycled, and we aim to **eliminate** all up- and down-stream **air freight in 2025**. Our in-house cooper enables us to reuse old barrels many times over, and we are able source additional wood from our family-owned forest in Cuis. By 2029, Bollinger has **committed to reduce greenhouse gas emissions** across scopes 1-3 by 40%; to replace all petrochemical products with organic alternatives; and to **reduce waste and water production by 10%** (excluding glass).

## People & Community

We have long been committed to preserving the artisanal skills behind our Champagnes. Vintage cuvées are riddled and **disgorged by hand**, wines are fermented in barrels tended by a resident cooper, and reserve wines mature in magnum under natural cork. Bollinger, a **Living Heritage Company**, has been honing these skills for centuries and is committed to passing them down to future generations.

As well as nurturing these talents in our own employees, 2025 will welcome the arrival of a Bollinger School of Savoir-Faire so these rare gifts can be shared outside the Bollinger family.





# The Fladgate Partnership Douro Valley, Portugal

## Taylor's Port, Fonseca Port and Croft Port

At The Fladgate Partnership, sustainability is both a personal commitment and a vital part of our broader contribution to industry-wide climate action. As founders of **The Porto Protocol**, a global community launched in 2018, we have successfully brought together 300 companies from over 25 countries. Our activities in the vineyard and beyond contribute to a global movement focused on mitigating climate change, promoting sustainability, and empowering others to follow suit.

The Porto Protocol was born of the belief that if we work together and share our successes, we can achieve systemic change and create a ripple effect that extends far beyond the wine industry. At The Fladgate Partnership, we apply a **holistic approach** integrating environmental stewardship and a commitment to our employees and the wider community.

## ■ Environment

To minimise the impact of our business, we are committed to adopting sustainable methods wherever possible. One example of this is our award-winning **Sustainable Vineyard Model**, which combines ecological responsibility with economic viability, while simultaneously guaranteeing the quality of our wines.

The model involves a terracing system **designed to reduce** water run-off and soil erosion, eliminates herbicides, and encourages natural inter-row vegetation growth, creating a haven for insects and biodiversity. We have conducted studies to ensure every variety is planted in the optimum location so it can thrive naturally and develop its own unassisted resistance to drought, disease, and pests, while also producing exceptional quality, perfectly ripe grapes. In 2009, this innovative model won the prestigious **BES Biodiversity Prize**; we are proud to share these award-winning, carefully honed techniques via the Porto Protocol to facilitate and promote sustainable and organic production all over the world.

In the winery, we have installed an **impressive cleaning-in-place (CIP)** system to minimise detergent use, and we have installed photovoltaic panels to harness solar energy and fuel our operations. We **continuously monitor** our energy use and have made significant progress reducing waste and water consumption, increasing recycling, and minimising carbon emissions. As part of this, we use lightweight bottles, **FSC-certified** materials, and promote the use of natural cork.



The Fladgate Partnership also holds the **National Reference for Sustainability Certification** in the Wine Sector, a framework that empowers organisations to showcase their sustainable practices. This certification not only enhances our credibility, but also contributes to a collective movement towards sustainability within the wine industry.

As well as using our own techniques as a reference for sustainable practice, The Fladgate Partnership work with **The Porto Protocol** has contributed to industry knowledge production, exploring ideas such as agroforestry, regenerative viticulture, water footprint, biochar, microbes, packaging, and how to optimise working with our environment, rather than against it. We hope this space of collaboration and knowledge sharing will unite others in our passion and optimism for a greener wine industry.

## ■ People & Community

Our commitment to sustainability extends to our social and ethical responsibilities. We are proud to support charities, work with local communities, and promote employment opportunities. Our efforts also include sponsoring initiatives that foster diversity and inclusion within the industry, such as the annual **Golden Vines® Diversity Scholarship**, which, in collaboration with the **Gérard Basset Foundation**, offers a financial reward of £50,000, a travel bursary of £5,000, and an internship and mentorship program to support three students from diverse backgrounds who wish to take part in MW or MS programmes.



# Champagne AYALA Champagne, France

## The House

As a pioneer of quality-driven, low-dosage champagnes with pure terroir expression, we at Champagne AYALA are as devoted to the health of our vineyards as we are to the wellbeing and expertise of our employees. With these commitments in mind, we have devised three key values— dedication, humility, and collaboration—that steer everything we do.



## Environment

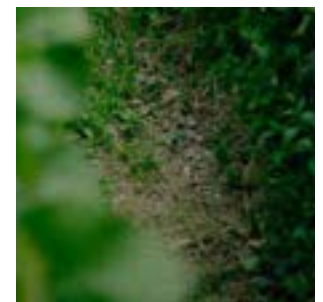
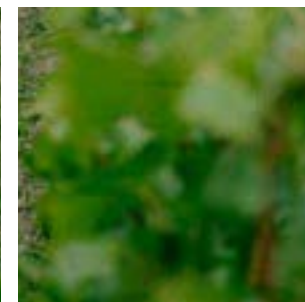
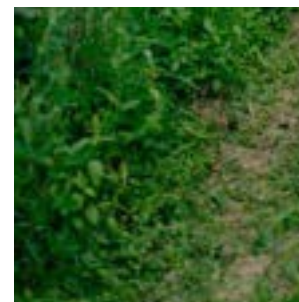
Each one of our cuvées offers a singular expression of Chardonnay from the diverse terroirs of Champagne. To preserve the essence of these distinct terroirs, we have not used herbicides since 2019. We have been **High Environmental Value** and **Sustainable Viticulture in Champagne certified** since 2021, and we began organic conversion in 2022. By 2027, any fruit we purchase over and above our own production will also be certified sustainable.

All packaging is **100% recyclable** and made from certified recyclable materials and, where possible, all dry goods are sourced from within a 350km radius. In 2025, the winery will be powered by our own renewable energy resources.

## People & Community

At AYALA, we are proud of our long-term commitment to cultivating talent, passing on valuable savoir-faire, and developing the hard-earned skills of our employees, so we are constantly working on improving working conditions and investing in our people.

We are also passionate supporters of women in hospitality, which is why we launched the **Female Chef of the Year Awards** in 2018 in collaboration with SquareMeal, following an ONS report revealing that only 17% of chef positions in the UK were held by women.



# Domaine Chanson Burgundy, France

## The House

At Chanson, everything begins in the vines. Terroir **specialists since 1750**, our vineyards have always been what sets us apart, which is why we are constantly striving to support the land and people that make our wines so unique.



## ■ Environment

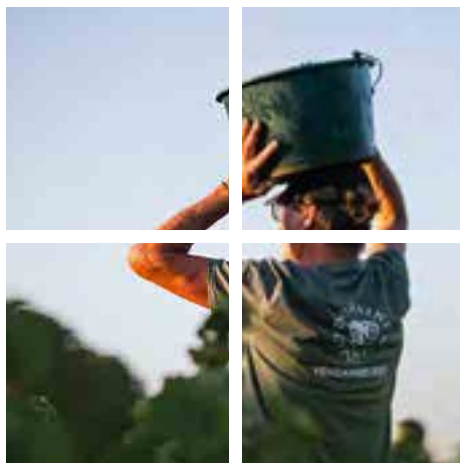
The work we do in favour of our local ecosystem was first officially recognised in 2016 when we became **High Environmental Value certified**. Since then, our vineyards in the Côte de Beaune have been **certified organic** and our vines in the Côte Chalonnaise are under conversion. We have dedicated a plot to various experiments aimed at mitigating the effects of climate change, and cover crops, green manure, composting, crop rotation, and a ban on synthetic fertilisers are just a few of the additional steps we are taking to nourish our soils. We support this by **actively fostering** biodiverse habitats in and around our vineyards. We have collaborated with a local beekeeper to install hives around the estate, and we are progressively renovating 4km of natural stone walls—a collaborative, team-led activity that preserves our viticultural heritage while also encouraging biodiversity and reducing soil erosion.

Reducing our carbon and water footprints are key concerns: we have been monitoring using the **Bilan Carbone** method since 2021 and we are actively managing and conserving water across our operations. Grape pomace, barrels, and offcuts are all reused or recycled—we now work with a local company who transforms our pruned branches into biodegradable clips—and we source locally where possible. We are also exploring **lighter weight glass bottles** and use organic cork closures.

## ■ People & Community

Chanson is very proud to have been the first French winery to be certified as a **Great Place to Work**. As part of this, we have developed and launched a policy that ensures a safe, inclusive and empowering working environment for all employees.

We support this externally through our charity work.



# Langlois Loire Valley, France

## The House

Langlois Château is located in the heart of the Loire Valley, a **UNESCO World Heritage Site**. With its patchwork of diverse soil types, iconic local grape varieties, and a temperate oceanic climate, the region offers a perfectly balanced environment for quality grape growing, conditions Langlois is proud to protect.



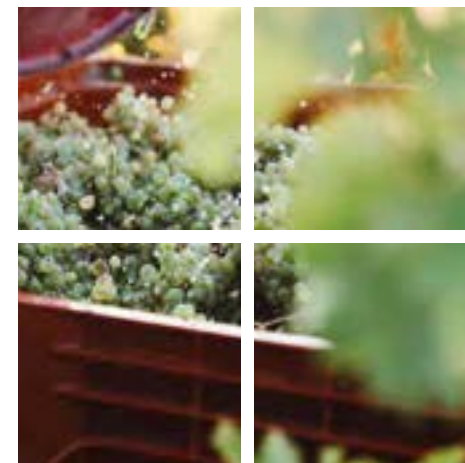
## ■ Environment

Langlois has 91 hectares of vineyards: 51 in Saumur, 11 in Saumur-Champigny, and 33 in Sancerre. The Château passionately believes that great wines begin with quality grapes, which is why we were one of the first wineries to become **certified sustainable with Terra Vitis** across all our vineyards. We have taken this one step further in Saumur, where all our vineyards are **certified organic**. We practice integrated pest management across the estate, and our inter-row cover crops and wildflowers encourage insect and bird populations while also reducing erosion and boosting soil health.

At Langlois, we are equally committed to reducing our carbon footprint. We are actively measuring and have planned an external carbon audit in 2025 which will guide our efforts to reduce emissions and find alternative solutions. The winery has already taken steps to decarbonise: Langlois has a **no air freight** policy, carpooling is encouraged, and electronic vehicles are favoured wherever possible. Recycling is also a priority; we are reducing our packaging weight and use **FSC or PEFC** certified paper for all our labels.

## ■ People & Community

The health and safety of our employees is paramount. We **conduct frequent safety** audits, offer training and skills workshops, and are investing in technologies to continuously improve working conditions. Langlois also **hires locally** and works with regional partners and small businesses where possible.





# Hubert Brochard

Loire Valley, France

## The House

Hubert Brochard is committed to exploring the nuances of Sancerre's finest terroirs. With 89 hectares of Sauvignon Blanc and Pinot Noir vineyards planted across the region, our wines are a reflection of the complex mosaic of soils and microclimates that define our appellation.



## Environment

Distinctive wines require healthy soils, which is why all our Sancerre vineyards are certified **High Environmental Value**, and **30% are certified organic**. We encourage inter-row grasses and cover crops, and our organic vines are entirely chemical free.

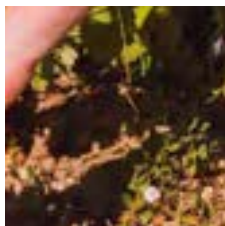
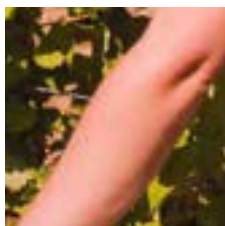
A family run winery for nearly 125 years, Hubert Brochard is dedicated to preserving the planet for future generations. To this end, we are actively measuring our carbon footprint, and an independent audit of our operations will take place in 2025 to help reduce our consumption and identify effective alternative energy sources.

In the winery, waste is kept to a minimum and recycling carefully sorted. We are reducing our packaging weight, use **FSC or PEFC certified paper** for our labels, maintain a no air freight policy, and encourage our team to carpool when travelling into work.

## People & Community

The well-being and safety of our employees is extremely important to us. We conduct regular **safety audits**, invest in technology to improve working conditions, and provide ongoing staff training.

Hubert Brochard also prioritises **hiring local people** and strives to collaborate with regional partners and small businesses whenever possible.



# Ponzi Vineyards

Willamette Valley, Oregon

## The House

For over five decades, Ponzi Vineyards has been **guided by a deep respect for the land**, crafting wines that embody the quiet beauty and untamed spirit of the Willamette Valley. Nestled in the heart of the Laurelwood District AVA, our estate vineyards are home to some of Oregon's oldest own-rooted vines, thriving in the rich Laurelwood soils that define our region. From vineyard to cellar, we are committed to responsible stewardship of the land and our communities.



## Environment

Sustainability has always been our promise, evolving and improving each year to ensure long-term care of the land we farm. We are proud to be **LIVE (Low Input Viticulture and Enology)** certified, the highest global standard for sustainable viticulture. In the vineyard, cover crops add vital minerals to our soils while reducing erosion, compaction, and evaporation. We supplement this with grape pomace, manure, and biodynamic treatments, and we weed by hand rather than relying on herbicides. We also foster biodiversity and are actively involved in restoring habitats for local wildlife, a passion we share with our partner growers, who are all **certified sustainable**.

In the cellar, a philosophy of low-intervention winemaking—gravity-flow methods, native yeast fermentations, and careful handling—reveals the true essence of our terroir. We have taken measures to reduce our energy consumption: our state-of-the-art winery is **powered by solar panels**, and a reflective zinc-aluminium roof and natural ventilation system keep the building, 80% of which is underground, naturally cool. We also impose a **facility-wide recycling programme** and favour eco-friendly supplies and packaging.

## People & Community

Our people and community are extremely important to us. All our staff are offered healthcare options, and we invest in sustainability-focussed regional projects such as the **Prescott Western Bluebird Recovery initiative**.





# Delamain Cognac

Cognac, France

## The House

Curious by nature and artisans in spirit, the Delamain family has always believed that quality production and environmental stewardship go hand in hand. This enduring philosophy has long shaped the company's three guiding principles: to honour nature, preserve a legacy of savoir-faire, and respect time's invaluable contribution. These values have inspired **nine generations** to proudly serve as stewards of their land.



## ■ Environment

Delamain's Cognacs are defined by a crystalline sense of place. This specificity comes from sustainably farmed soils enriched by composting, mulching, and inter-row cover crops. The family aims to convert to **organic and biodynamic** farming by 2029. As part of this transition, **no pesticides or herbicides are used**, and hedgerows and tree groves have been planted to encourage insects and birds into the vineyards. Delamain also works with the **Bureau National Interprofessionnel du Cognac** to carry out soil and seedbank experiments, enabling the family to track their progress while also contributing to industry-wide knowledge creation.

Delamain has set itself the impressive target of being **carbon neutral by 2050**. Energy conservation is a major concern: the bottling plant has been designed to benefit from natural cooling, with thick stone walls and natural airflow; glass, packaging, and cork are sourced locally; and ambitious recycling targets are in place. The company also favours local suppliers and partnerships, with the aim of fostering a sustainable local economy.

## ■ People & Community

Delamain is committed to social responsibility. In addition to supporting local suppliers and partners, the company actively champions the work of **local artists** and has funded the planting of an apple orchard for a charity that empowers individuals with disabilities.



# Anaë Gin

Atlantic Coast, Cognac Region, France

## The House

Anaë crafts artisanal French gin from locally grown grapes and organic botanicals. We are inspired by the concept of '**cultivating the essential**', which means we are committed not only to excellence, but also to our local economy, to the environment, and to preserving biodiversity for future generations.

# Anaë

## ■ Environment

At Anaë, sustainability guides every stage of the production process. We take pride in our commitment to **sourcing 100%** of our ingredients and packaging from French producers, many of which are independent. Ingredients are produced by local growers who share our passion for supporting the soil and biodiversity, all our botanicals are **ECOCERT Organic certified**, and we work with organic beekeepers in South-West France to encourage pollination and enrich local ecosystems.

All Anaë's packaging is recyclable and responsibly sourced, from our French-made glass to our **NEOS (Natural, Ecological, Organic, Sustainable)** wooden stopper and **FSC-certified** labels. We are continuously evaluating and improving, and endeavour to make a positive impact along every stage of the production process. In 2024 we launched a 5L "Ecopack" to reduce glass related emissions, and all POS items are carefully designed and made from either French or European materials.

## ■ People & Community

People and community are essential components of our sustainable approach. All employees are **encouraged** to take part in training courses to help their continued development, and we reimburse 50% of Navigo travel costs to promote environmentally friendly commutes to work. We also engage in **nature-led charity projects**, and always prioritise local and regional suppliers to foster a sustainable local economy.



# Château La Fleur de Boüard Bordeaux, France

## The House

Purchased in 1998 by Hubert de Boüard de Laforest, the renowned winemaker and co-owner of Château Angelus, Château La Fleur de Boüard's 29ha property is located on the most sought-after terroir of Lalande-de-Pomerol. With a focus on technical production and environmental stewardship, the estate crafts elegant, terroir-driven wines to rival Bordeaux's most famous names.



## ■ Environment

At Château La Fleur de Boüard, sustainability is driven by careful research, impressive technical know-how, and a commitment to safeguarding some of Bordeaux's finest soils. The vineyards are **High Environmental Value 3** certified, and the winery works closely with the Angelus team to adapt its vineyard practices to meet the demands of global warming. This involves collaborative research into rootstock material, soil management practices, and planting density. As a result, cover crops are encouraged throughout the year, vine branches are converted into natural mulches and composts, and an emphasis is placed on encouraging local wildlife and natural pest-controllers into the vineyard.

The winery is also **ISO 14001 certified**, an internationally recognised standard for **environmental management** focussing on ecological impact, but also efficiency and continual improvement. As part of this, La Fleur de Boüard has invested in a gravity fed cellar and solar panels, which will soon almost entirely satisfy the winery's energy requirements.

## ■ People & Community

Community is important at La Fleur de Boüard; the winery **hires local people** where possible, especially for the harvest, and invites neighbours to social events at the winery. It also engages in local charity initiatives and has partnered with **Mecenat chirurgie cardiaque**, a non-profit organisation dedicated to providing heart surgeries to children in countries where access to life-saving care is limited.



# Jean-Luc Colombo Rhône Valley, France

## The House

From their farm perched atop the Cornas hills, the Colombo family has created a little paradise planted not just with grapes, but also with apricot trees, figs, olive groves, a vegetable garden, and a glorious array of plants and flowers. Jean-Luc, Anne, and their daughter, Laure, are passionate about preserving their vineyard home, working in harmony with nature so vines, insects, and animals of all furs and feathers can coexist and thrive.



## ■ Environment

At Jean-Luc Colombo, the approach to sustainability is both holistic and practical. The family is actively measuring emissions and implementing energy-efficient practices in both the vineyard and winery to reduce their carbon footprint, with the ultimate goal of becoming a carbon neutral operation.

The vineyards have been **certified organic** since 2015, and the family is incorporating regenerative practices to enhance soil health, reduce erosion, and encourage biodiversity. This includes **chemical-free farming, integrated pest management, cover crops, and composting**. Dry farming is being rolled out across the estate to conserve water and boost vine resilience; the family is also exploring soil experiments, seed banks, and clonal research.

Biodiversity is a major concern: the vineyards are planted with a variety of flora, beehives have been installed to support pollinators, and the family's two golden retrievers, Fitou and Corton, keep larger vineyard pests in check.

In the winery, research is going into **sustainable packaging** and a comprehensive recycling and waste management programme is in place. The family also works with their partner suppliers to ensure their sustainable approach is reflected across the supply chain.

## ■ People & Community

As a family business, sustainability at Jean-Luc Colombo is also about people. Employees enjoy numerous benefits including private healthcare, training, and development opportunities. **Stringent anti-slavery and human trafficking measures** are in place, including for contractors and harvest teams, and the team is continuously working to foster a diverse, inclusive, and welcoming workplace for all.



# Maison Saint Aix

Coteaux d'Aix-en-Provence, France

## The House

Our wines capture the very best of Provence, from the rich minerality of the region's soils to the freshness of the Mistral and the glorious rose gold of our region's sunsets. Every day, we strive to preserve the natural world that inspires and feeds our wines.



## ■ Environment

AIX has been **AB Organic** since 2016. In the vineyards, we use organic fertilisers and biostimulants to improve soil health, promote biodiversity, and reduce erosion. We are conducting trials into cover crops and mulching, while also promoting natural pest control by maintaining and improving hedgerows.

Our weather station supports these efforts, **collecting valuable vineyard data** so we can optimise our use of resources and minimise the need for interventions. To complement the fruit we produce on our estate, we collaborate with trusted vineyard partners who share our sustainability commitments. We will soon be **HEV certified**.

Recycling and waste reduction are important to us. Our cork closures are made from **sustainably grown sugar cane** and are **carbon neutral and recyclable**. Our labels are **Imprim'Vert certified**, an accreditation that encourages eco-friendly practices including recycling during production.

## ■ People & Community

At AIX, we believe sustainability is as much about people as it is the environment. During harvest, temporary and permanent employees enjoy lunch together followed by a game of pétanque.

We also work with numerous charities including **The Global Lift Foundation**, a non-profit organisation that aims to improve the lives of women, children, and families in need.



# Laurent Miquel

Languedoc, France

## The House

Wine is one of nature's great gifts and, in our opinion, the greater nature's role in its creation the better the wine will be. That is why we intervene as little as possible. This goes for the soil, the water we use—even our **packaging weighs less and uses fewer materials** than ever before. It's not just about helping the environment; as eighth generation winemakers and custodians of our own estate-grown vineyards, it is about recognising that the environment also helps us.



## ■ Environment

Laurent Miquel's vineyards are **High Environmental Value certified**, including some **certified organic** plots. In the vineyards, we use inter-vine cover crops and mulching to enhance soil quality, reduce erosion, and encourage biodiversity, actions we support with a sustainable pest management programme. We **maintain forest areas** around the estate to prevent monoculture, sequester carbon from the atmosphere, and provide a home for an infinite variety of flora and fauna.

We monitor and reduce water consumption by relying on our "lucky lake", which naturally harvests and stores rainwater, and we have successfully **reduced our per bottle consumption by 58%** over the last decade. We have invested in renewable energy to reduce our reliance on fossil fuels, so solar panels now **generate 84%** of our energy needs.

Recycling and waste management are a core part of our sustainability strategy. Grape stems are converted to cattle feed, grape skins are sold to a local distillery, used barrels and tanks are sold to Port Houses or smaller wineries. **All packaging and waste materials** are sorted and recycled.

Our packaging is now lighter and greener than ever before. In 2016 we reduced bottle weight by 91g, and plastic capsules for our entry level wines were converted to a composite material in 2023 which **reduced plastic use** by an impressive 80%.

This is all part of a holistic approach to environmental sustainability, founded on the principle of working with nature, rather than against it.



# Bodegas Roda Rioja, Spain

## The House

At Roda, we believe it is our responsibility to continuously investigate and improve our practices to combat climate change and preserve our heritage. This is why our sustainability efforts extend far beyond the vineyards: as well as being a **certified Sustainable Winery for Climate Protection**, we are active members of various groundbreaking scientific and technical programs working to advance industry knowledge and develop new ecological vineyard and winemaking practices.



## ■ Environment

All Roda's estate-owned vineyards are farmed organically. We favour natural composts, reduce erosion using a **key-line system**, and consider cover crops to be part of our DNA. We use sexual confusion to invite natural predators into the vineyard, which we support by cultivating hedgerows and groves of almond, walnut, and wild plum trees. We are also part of **LOWpH WINE**, a research and development program studying the effects of different soils and rootstocks on natural acidity in grapes and wine. This work helps us **optimise our planting strategy** and reduce our need for inputs; we are proud to share the results so others can do the same.

To reduce our carbon and water footprints, we monitor usage across all facilities and are members of the **SHIP2FAIR** scheme, a European project promoting the use of solar energy in the agro-food industry.

Perhaps **our proudest achievement** is our extensive **Tempranillo clone and seed bank**, a project we began in 1998. We have now preserved **550 Tempranillo biotypes** and a seed bank capable of being grafted onto 12,000 plants. This enables us to select the **optimum strain** for each microclimate, resulting in healthier, more resistant plants while preserving **ancestral vine material**.

## ■ People & Community

We believe in sharing our hard-earned knowledge, so our work not only benefits the quality and longevity of our own wines, but Spain's entire winegrowing community.

# Bodegas La Horra Ribera del Duero, Spain

## The House

At Bodegas La Horra, we make wines that offer a modern yet unmistakable expression of Ribera del Duero, blending the region's signature power with our own distinct elegance and freshness. Central to our philosophy is a deep commitment to protecting the environment, an approach we support with scientific research, development, and technical innovation.



## ■ Environment

Bodegas La Horra is a certified **Sustainable Winery for Climate Protection**, all estate-owned vineyards are farmed organically, and we are working towards organic certification for our partner growers. We conduct regular **soil experiments** to monitor health and nutrient levels, convert vine cuttings into natural compost, and do not use herbicides. We **dry farm all established vineyards**, and we reduce erosion using a keyline system supported by cover crops of fragrant, insect-attracting local flora including thyme, rosemary, juniper, and fennel. **Rather than pesticides**, we encourage natural predators into the vineyards such as spiders, bats and birds, and we use sexual confusion to control moth populations.

Research and technology are **central** to our approach. We have created an impressive **genetic seed bank** of Tinta del País, with the aim of matching the optimum strain to each microclimate. We are part of **LOWpH WINE**, and we support the **IBERVITIS** programme to improve the biodiversity and resilience of vineyards in the Iberian Peninsula.

We have rolled out an impressive **carbon reduction policy** across our operations, which includes energy monitoring systems in all facilities and a solar panel bank which **satisfies 30% of our requirements**. We work with recyclable and recycled materials and are fastidious about waste management. We strive to extend these commitments across our supply chain, as evidenced by our rigorous sustainable supplier policy.

## ■ People & Community

In addition to our environmental work, we are involved with numerous charities and foster a close relationship with our local community.





# Fladgate Still & Sparkling Wines

Bairrada, Portugal

## The House

Fladgate Still and Sparkling Wines was established in September 2023 by The Fladgate Partnership Group, marking a new chapter in the company's history.

The group includes iconic estates from across Portugal, including Principal and Colinas Sparkling by Colinas de São Lourenço in Bairrada, Milagres in Vinho Verde, Royal Palmeira in Minho, Bella Dão in Dão, and Quinta do Portal in the Douro Valley. The Fladgate Partnership is dedicated to sustainability and follows a holistic approach that integrates social and environmental stewardship into all facets of its operations.



## Environment

The Fladgate Partnership holds the **National Reference for Sustainability Certification** in the Wine Sector, a framework that empowers organisations to validate and showcase their sustainable practices. Vineyard management is centred around **enhancing soil quality** and encouraging biodiversity, including techniques such as composting, selecting the most suitable grape varieties for specific soil profiles, and a **terracing model** that allows for mechanical weed removal while promoting soil health.

Everything we do is inspired by the **principles of conservation and precision**: we dry farm, relying on rainfall for our water needs; weather station data helps us coordinate vineyard treatments, ensuring interventions are only made when absolutely necessary; and we use **eco-friendly products** and natural predators for pest control.

In our wineries, a cleaning-in-place system **minimises detergent use**, and we have **installed solar panels** to harness renewable energy. We are constantly monitoring consumption and have significantly reduced waste by recycling and converting to lightweight glass and **FSC-certified materials**.

## People & Community

Our sustainability commitments extend to social and ethical responsibilities. We engage in charity work and support local communities; our efforts include **sponsoring initiatives** that foster diversity and inclusion within the industry, such as the **Golden Vines® Diversity Scholarship**.

With a long-term vision grounded in sustainability, The Fladgate Partnership strives to lead the way in environmentally and socially responsible wine production, ensuring a brighter future for our vineyards and communities.



# Fundação Eugénio De Almeida

Alentejo, Portugal

## The House

In 1963, Vasco Maria Eugénio de Almeida founded Fundação Eugénio de Almeida, a charitable foundation **responsible for developing** important social and cultural organisations across Alentejo. These included Évora University, hospitals, social housing, and numerous welfare institutions, but also some of Portugal's oldest wineries.



Today, Cartuxa, Geno, and Tapada do Chaves are all members of this philanthropic organisation and take pride in upholding its social and environmental commitments to sustainability.

## Environment

As a not-for-profit, Fundação Eugénio de Almeida is deeply committed to the welfare of people and planet. Across the three wineries, **170 out of 560 hectares** are now **certified organic**. The organisation collaborates with partner universities and seed banks to inform its decisions in the vineyard. As a result, the three wineries favour **traditional varieties** for their ability to adapt to the region's hot, dry climate. They also mulch and use cover crops to boost soil health and increase natural moisture levels. Water consumption is carefully monitored, and, over the last decade, average water use per litre of wine has been decreased by an impressive 58%.

Fundação Eugénio de Almeida **actively measures** its carbon footprint. Across Cartuxa, Geno, and Tapada do Chaves, the teams have **reduced** average per bottle emissions from **1.6kg to 1kg CO2**, and bottle weight by 91g. 84% of energy comes from solar panels (650,000 kWh/year), and capacitor batteries lower energy use still further.

In 2023, the foundation converted its plastic bottle capsules to a **composite material**, which **reduced plastic use by 80%**. The wineries support this with a 'reuse and recycle' approach to waste: grape stems are converted into cattle feed, fresh and fermented grape skins are sold to a local distillery, old oak barrels and tanks go to Port houses and small wineries, and corks are recycled and used in insulation and design.

## People & Community

Cartuxa is one of the **oldest wineries in Portugal**, with wines dating back to 1488. As a social and cultural organisation, Fundação Eugénio de Almeida is passionate about protecting Portugal's heritage and supporting local businesses, jobs, and cultural identity.



# Ceretto

Piedmont, Italy

## The House

To paraphrase Marcello Ceretto, life at this family-run winery is spent waiting for buds to open, scanning the sky for rainclouds, listening to the wind, watching the sun's movements, observing and pruning, picking up a handful of earth and inspecting it for signs of life... With vineyard sites across Piedmont, the Cerettos make ambitious organic wines while acting as proud custodians of their land.

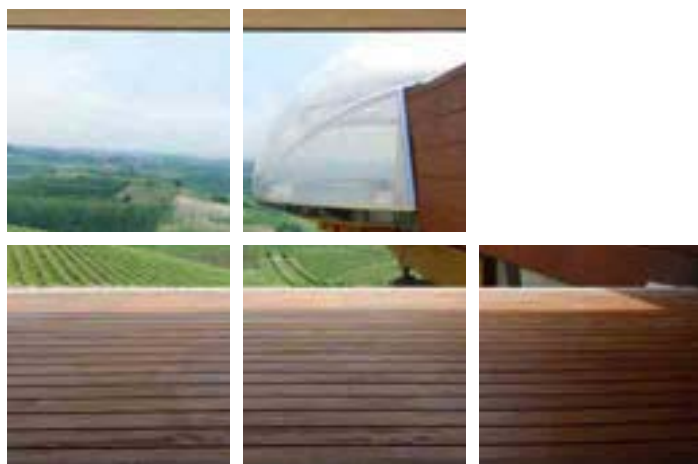
CERETTO

## ■ Environment

Ceretto makes **certified organic** wines from local grape varieties grown on carefully managed soils. We **do not use chemical herbicides or fertilisers**, preferring organic and biodynamic preparations derived from minerals, plant extracts, and essential oils, which protect our vines while feeding the soil.

Tilling is shallow and minimal to preserve soil structure, reduce erosion, and store water and carbon. We support this by **planting cover crops**, including nitrogen fixing legumes and mustard, which enrich the soil and reduce water run-off. This year-round crop and grass cover also promotes biodiversity, creating **safe natural habitats** for insects, birds, and small mammals.

In line with our organic and biodynamic ethos, we are committed to **reducing our carbon footprint**. This is why we have **invested in solar panels** to reduce our dependency on energy derived from fossil fuels.



# Ciacci Piccolomini d'Aragona

Tuscany, Italy

## The House

Set amidst the rolling hills of Montalcino, Ciacci's stunning 220ha estate is a verdant mosaic of vineyards, olive groves, green fields, and natural woodland. Our family has lived on this land since 1877, and we are committed to preserving its beauty and biodiversity for future generations.



CIACCI PICCOLOMINI d'ARAGONA

## ■ Environment

At Ciacci, our wines are **certified organic**, and we are committed to sustainable practices in the vineyards and beyond. Of our 220ha, 55ha is dedicated to vines, where soil health and biodiversity are top priorities. To preserve the integrity of our soils, we use **green manure, composting, mulching**, and cover crops such as clover and forage grasses. These practices help reduce erosion, enrich our soils with vital nutrients, capture carbon, and create a welcoming **environment for bees and insects**. We manage any unwanted pests using bio-attractors, hormonal traps, and, of course, the bats and birds that thrive on our land.

In addition to our vineyards, 40ha of our estate is planted with olive groves, while the remainder consists of pastureland and forest, offering the **diverse benefits of polyculture**.

Our commitment to sustainability extends beyond the vines. Our winery was designed with **eco-conscious principals** in mind and the cellar benefits from natural temperature and humidity controls to **eliminate the need for air-conditioning**. We also encourage the use of bikes and e-bikes throughout our estate to reduce our reliance on cars and mechanised vehicles.

## ■ People & Community

Ciacci are proud founders of **ASD BRUNELLO BIKE**, a nonprofit cycling club that raises funds for charities such as the paralympic sporting association, **OBIETTIVO 3**.

We also actively support local voluntary organisations and sponsor youth sports initiatives. As a testament to our lasting commitment to the local community, Montalcino's municipal stadium was named in honour of Giuseppe Bianchini, the father of today's co-owners Paolo and Lucia.



# Tenuta Fertuna

Maremma, Tuscany, Italy

## The House

Tenuta Fertuna has been making world-class wines in Tuscany's Maremma since 1997. The word "Fertuna" is a reference to the **fertility of the land** and the good fortune of the men and women who cultivate it, two things the estate celebrates in the two-hectare Italian garden it cultivates alongside its vines. Planted with fruit trees and a magnificent floral patchwork of colours and fragrances, it offers a beautiful display of Tenuta Fertuna's commitment to nature, craftsmanship, and community.

TENUTA FERTUNA  
maremma toscana

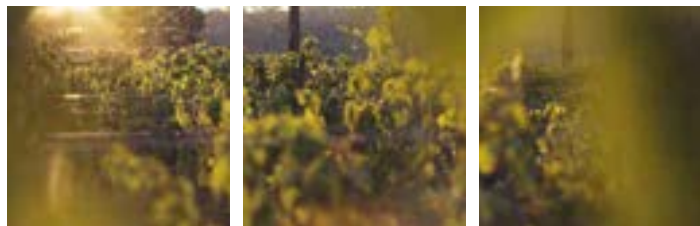
## Environment

At Tenuta Fertuna, we are deeply committed to preserving the natural landscape that supports our vines. We have been **certified organic** since 2020, an impressive step we took one stage further in 2022 when we became **EQUALITAS certified**, extending our sustainability commitments to meet European standards. To be **EQUALITAS SOPD certified** (sustainability of the wine supply chain), wineries must address specific biodiversity, carbon and water footprint requirements and evidence an ongoing commitment to improvement.

As part of these environmental commitments, we are committed to reducing our energy production and impact. We invest in **innovative machinery** and modern facilities, closely **monitor our water use, prioritise recycling**, and have plans to invest in solar technology. All our packaging is chosen to meet SOPD environmental standards, we work with certified sustainable suppliers, and winery biproducts such as lees, pomace, and stalks are converted into natural composts in an integrated plan to reduce our impact, reduce waste, and support the environment.

## People & Community

As part of our EQUALITAS certification, Tenuta Fertuna meets impressive social responsibility standards. All employees live **within a 24km radius**, we offer training and personal development initiatives to all staff, and we foster a close and collaborative relationship with our local community.



# Klein Constantia

Constantia, South Africa

## The House

In the words of our Farm Manager, Craig Harris, sustainability at Klein Constantia is not just a practice—it's our philosophy. From implementing 100% dryland farming to restoring biodiversity and capturing carbon in every vine, we work with nature rather than against it. We've removed invasive species, planted indigenous trees, and nurtured a thriving ecosystem where natural predators manage pests. Our composting and cover cropping enrich the soil, while renewable energy and water conservation drive our daily operations. Every step we take is about ensuring Klein Constantia remains a steward of the land for generations to come.

KLEIN  
CONSTANTIA  
— 1685 —

## Environment

Klein Constantia has accreditations from the **Wine Industry Ethical Trade Association** and **Integrated Production of Wine** and is recognised as a **WWF-SA Conservation Champion**. As part of our work towards net zero, solar power meets 40% of our energy needs, we invest in energy efficient technologies, harvest at night, and work with likeminded suppliers to ensure our sustainable ethos is reflected throughout our supply chain.

In the vineyards, Klein Constantia farms regeneratively, incorporating **organic and biodynamic principles** to improve soil health. We practice no-till farming and use cover crops, natural compost, and biochar to enrich soil quality, increase biodiversity, prevent erosion, and reduce moisture loss. We perform a full soil analysis every three years to measure our progress. Our vines are home to wild cats and various bird species, offering natural support to our integrated pest management program. We also foster biodiversity by welcoming the growth of local fynbos scrubland and an array of indigenous plants and crops, which we enrich by planting up to 100 trees every year.

## People & Community

Klein Constantia is committed to fostering a diverse and inclusive environment: employee education and empowerment are a priority, with programs in place to provide training in health and safety, farming practices, and other skills. The winery is actively involved in the local community and charity work, supporting various organisations such as the **MAD Foundation, Cape Wine Auction, the Gerard Basset Foundation, and the NSRI**.



# Hamilton Russell Vineyards Hemel-en-Aarde Valley, South Africa

## The House

One of the most southerly wineries in South Africa, Hamilton Russell are Pinot Noir and Chardonnay specialists based in the cool, maritime Hemel-en-Aarde Valley. The region is known for its spectacular coastline, whale watching, and stunning mountain vistas—natural habitats this family-run winery strives to protect.



## ■ Environment

At Hamilton Russell, we make wines that are the most beautiful possible expression of the special piece of land we call home. In 1994, we carried out extensive soil research to identify the best conditions for our grapes to thrive. We are still monitoring today: inspired by the ethos of “[feed the soil to feed the plant](#)”, we carry out detailed soil analysis to support a carbon and nutrient feeding program that boosts microbial life and maximises the quality and health of our soils. Natural compost, bone meal, and mycorrhizal fungi add nourishment to vine and tree planting holes, and the farm makes its own natural mulch from garden, vine, and olive tree clippings and green waste from the winery. Permanent cover crops and indigenous plants and trees are also encouraged; they enrich the soil, create a friendly habitat for birds, and reduce erosion.

As part of this sustainable approach, we practice [environmentally sensitive integrated pest management](#) and favour organic pesticides. Beehives flourish on the estate, as do natural pests, buck, birds—and even baboons and leopards! We are also active members of the [Catchment2Coast project](#), which preserves local river, wetland, and estuary ecosystems.

## ■ People & Community

Hamilton Russell are the principal funders of the Hemel-en-Aarde Valley pre-school, which is housed in a picturesque building on the estate. The school provides a safe and happy environment for underprivileged children to receive an excellent early-years education.



# Tapanappa South Australia, Australia

## The House

Founded by the Croser family in 2002, Tapanappa specialises in terroir-defined wines from distinguished sites in South Australia’s Piccadilly Valley, Fleurieu Peninsula, and Wrattenbully.



## ■ Environment

‘Tapanappa’ means ‘sticking to the path’, a sentiment that has long inspired our dedication to crafting wines with a clear sense of place. We do this through fastidious vineyard management and by carefully matching every variety and rootstock to the optimum climate, soil, and geological conditions, reducing the need for inputs. Following sustainable farming techniques, we preserve our soils using cover crops, [organic fertilisers](#), and mulching. Grape waste is converted into compost, and plants such as rye and clover impart vital nutrients while reducing water run-off and erosion.

Thanks to our ongoing efforts, our family-owned vineyards are full of birds, kangaroos, spiny anteaters, and native bee species. Golden Orb spiders are used to manage pests, and [ultrasonic methods](#) are being trialled to replace vineyard netting, which can cause life-threatening injuries to wild animals and birds. At Tapanappa, we also propagate our own wild yeasts and preserve natural beehives.

As part of our ongoing commitment to reducing our carbon footprint, we have installed [270 solar panels](#), which covers 15% of our electricity needs. Water and waste are carefully managed, and we are transitioning to lighter-weight bottles.

## ■ People & Community

As a family-owned business, people and community are important to us at Tapanappa. Over [80% of employees are local](#) and we invest in staff development, including opportunities to study at local and international universities. The winery also supports local businesses, such as local sports clubs and schools, as well as Tyson Stelzer’s responsible drinking charity.





# Turkey Flat Vineyards

Barossa Valley, Australia

## The House

Turkey Flat is tucked away on the edge of Tanunda in the stunning Barossa Valley, surrounded by historic vineyards dating back to 1847. Today, Christie Schulz is the fourth generation of her family to become caretaker of this remarkable, environment-led estate.

T U R K E Y  
F L A T  
V I N E Y A R D S  
B A R O S S A V A L L E Y

## Environment

As proud custodians with an unbroken line of commitment to Barossa viticulture, Turkey Flat strives to work with nature to give our vines the best possible chance of producing outstanding quality fruit, now and for many years to come. Permanent inter-row **cover crops** including self-seeding medics, native grass, and sub-clover prosper in all our vineyards, transforming them from **monoculture to a managed and thriving ecosystem**. As well as fixing vital nutrients into the soil and reducing compaction, these plants are carbon and nitrogen positive and create a layered and biodiverse soil structure that benefits our vines in myriad ways. We support this with **mulching, under-vine slashing and crimping, soil testing, and organic fertilisers**, all of which boost soil health and come together to make our vineyards a welcoming environment for birds, insects, and other animals.

Every aspect of our operation is **committed to reducing our carbon and water footprints**. We harvest and store 25,000l of rainwater for use in the winery, and have installed solar panels which almost entirely satisfy our energy needs. We also have a **comprehensive recycling programme** and are moving away from imported glass bottles to reduce travel miles.

We will continue to expand our vision of a truly sustainable agricultural business, which operates as a **generative and reciprocal part of the local ecosystem**.

## People & Community

Turkey Flat is proud to support a series of charity organisations, either by donating wine or by providing a beautiful location for fundraising events. We also work with **local artists** and are proud to partner with **local businesses**.



# Kilikanoon

Clare Valley, Australia

## The House

Located in Australia's Clare Valley, the team at Kilikanoon is guided by a fascination with terroir and the idyllic landscape surrounding its vineyards. This passion is evident in our vibrant, hand-crafted wines, celebrated for their distinct regional character and varietal definition.



## Environment

As a certified member of **Sustainable Winegrowing Australia**, Kilikanoon implements a wide range of environmentally sustainable practices across our vineyards and winery. This helps minimise our impact while providing real and tangible benefits for us as grape growers and winemakers.

Our vineyards are a **biodiverse ecosystem**. We plant regenerative “medic” (a blend of native grasses) between vine rows to fix nitrogen in the soil and reduce the need for synthetic chemicals, while also improving soil structure and reducing erosion and moisture loss. To support these beneficial cover crops, green waste from the winery and cow manure are used as natural fertilisers, supplemented with a locally sourced straw mulch under the vines. Thanks to Clare Valley's dry climate and low disease pressure, these actions are enough to **significantly reduce** our need for inputs; when sprays are used, they are organic and distributed using a targeted sprayer, reducing applications by 50%.

Supporting the stunning local flora and fauna surrounding our vines is very important to us, so we collaborate with our Clare Valley neighbours to create natural wildlife corridors throughout the region, offering refuge to a diverse mix of plant and animal species. In the winery we have a **solar energy plant** which accounts for 30% of our energy requirements, we harvest rainwater for use during the winemaking process and have converted to compostable cling film to reduce our dependence on single-use plastics.



# The Crossings

Awatere Valley, New Zealand

## The House

Located in the Awatere and Wairau sub-regions of Marlborough, New Zealand, our vines benefit from diverse, regeneratively farmed soils, brilliant sunshine, and cool coastal breezes. From vineyard to glass, we are committed to minimising our carbon emissions while preserving our natural environment.



## Environment

The Crossings are **Toitū Carbon Reduce certified** and accredited members of **International Wineries for Climate Action**. We actively measure, reduce, and offset our emissions, and hold certifications in **ISO14001, ISO45001, and FSC22000**. Our goal is to reduce our environmental impact by 50% by 2030, aiming to become carbon positive by 2050. To achieve this, we use **hybrid vehicles** and **energy-efficient machinery**, monitor water usage, and are increasing our use of wind and solar power to reduce reliance on fossil fuels. We also **prioritise sustainability** by researching packaging innovations, recycling glass, cardboard, metals, and plastics, and using lightweight glass bottles. All our packaging is **FSC certified**, and we are exploring alternative formats.

In the vineyard, we have devised a long-term plan to support nature and increase biodiversity to create a healthier, more resilient ecosystem. This involves **increasing our wetland areas**, as well as extensive native tree and hedge planting and the installation of bug hotels. This provides a nourishing environment for wildlife while reducing erosion and providing natural water sources. To enrich our soils, we plant inter-row cover crops and convert waste products from the winemaking process (pips, skins, stalks) into a nutrient dense compost. As well as being **NZ Sustainable Winegrowing and Biogrow Organic certified**, we also hold a **SEDEX Sustainable certification**, a commitment to responsible supply chain standards which extends our sustainable practices from vineyard to consumer.

# Akitu

Central Otago, New Zealand

## The House

Akitu makes limited production, hand-crafted Pinot Noirs in Wānaka, Central Otago. Our 12ha vineyard sits at 380m altitude on the north facing slopes of Mount Barker, where we enjoy spectacular views, high sunshine hours, and naturally healthy schist soils.



## Environment

Akitu has been a member of **Sustainable Wine New Zealand (SWNZ)** since 2002, a world-leading initiative that actively monitors emissions, soil health, water use, waste disposal, and social responsibility. We are now converting to organic viticulture and are interested in practicing regenerative principals across our vineyards and the wider estate. We have **not used fertiliser for over 15 years** thanks to our naturally nutrient rich soils, a precious resource we protect through annual monitoring, composting when required, and by rotating interrow cover crops.

Biodiversity is also extremely important to us. We are active **supporters of local initiatives** to protect our **region's diverse ecosystem** from dominant species and have recently removed all invasive wilding pines from the estate. We are working with the regional council to encourage broom mites, which combat the spread of intrusive broom species, and have planned a native regeneration program for the land behind our vineyard on Mount Barker.

As part of our commitment to reducing our carbon footprint, we were **the first winery in New Zealand** to transition to **plastic-free Flexi-Hex packaging**, we avoid heavy glass bottles, and we have designed **100% recyclable packaging**.



# Spottswoode Winery

Napa Valley, California

## The House

As a multigenerational family business, Spottswoode is committed to doing everything we can to bring about change by caring for our natural environment, community, and planet. We follow a **'One Earth'** philosophy founded on the interconnectedness of our planet and the impact our decisions have on the natural environment and the people around us. This holistic approach is the key to our success, both as a business and as an environmental advocate.



## Environment

As a family business, everything we do is founded on long-term thinking. We have been **certified organic** since 1985, and today we are proud to be a **California Certified Organic Farmer, Regenerative Organic Certified (Silver), and Demeter Certified biodynamic**. We are also **B Corp certified**, we were one of the first wineries to join the **International Wineries for Climate Action (Gold Member)**, and we have been part of the **Porto Protocol since 2019**.

What we have is irreplaceable. In the vineyards we protect and nourish our soils by planting inter-row cover crops and wildflowers in our tree-lined vineyards. Bird boxes, insectaries, beehives, and animal husbandry welcome local wildlife, and our chickens roam free between the vines.

Our efforts extend beyond our vines: we are currently leading the restoration of Spring Creek, a **local project that will support the environment** beyond our vines to the benefit of the wider community.

Reducing emissions is a top priority. An independent company conducts annual measurements of our carbon footprint as we work towards ISO 14064, solar panels power our vineyard and winery operations, and we participate in the **Marin Clean Energy Deep Green program**, which matches 100% of the electricity you use with renewable sources. We are also **Gold Level TRUE Zero Waste certified**.

## People & Community

As a family run business, social responsibility and charitable giving is deeply important to us. We have been a member of 1% for the planet since 2007, which now **equates to \$1.4m in charitable donations**. We also offer significant financial support to the Land Trust of Napa County, Napa Valley Vine Trail, NRDC, the Centre for Biological Diversity, and Sierra Club, to name a few.



# Bodegas Hidalgo-La Gitana

Sanlúcar de Barrameda, Spain

## The House

The Hidalgo family has been making sherry in Sanlúcar since 1792 and the winery remains entirely family-owned and run to this day. Now in the capable hands of the eighth generation, Hidalgo sees itself as the custodian of a **'double terroir'**: first, the vineyards, where grapes are grown on the finest albariza soils; and, secondly, a 230-year-old solera system quietly maturing in the perfect environment for outstanding Sherry to thrive. Through our sustainability efforts in the vineyard and winery, we hope to preserve these precious terroirs for generations to come.



## Environment

We have been caring for our land and soils for almost two and a half centuries. 22 hectares are currently undergoing **organic conversion**, and **organic fertilisers** are used across the estate. We produce composts from vine prunings and mulch between the vines to add vital nutrients. We dry farm across the estate, which minimises our water footprint and reduces erosion.

At Hidalgo we are passionate about **fostering biodiversity**. To this end, we have been using sexual confusion as pest management for over 30 years. Our reward: the array of insects, birds, and other animals that visit our vines, including mongoose, foxes, hedgehogs, weasels, dormice, partridges, rabbits, hares, stone curlews, quail, cuckoos, owls, Bonelli's and booted eagles, cranes, kestrels, and many more!

In the winery, we are striving to reduce our waste production and carbon footprint to preserve the planet for future generations and safeguard the delicate microclimate our solera system depends on. We will soon be **installing solar panels** and are proud members of the **Ecoembes** recycling and waste disposal programme, which is helping us to improve the circularity of our packaging while informing our recycling, waste disposal, and sustainability strategies.

## People & Community

Family owned and run, Hidalgo is passionate about protecting its employees, which is why we offer competitive packages including generous wages and healthcare options.





# Henriques & Henriques Madeira, Portugal

## The House

Independently owned since 1850, Henriques & Henriques is the only producer in Madeira to have consistently owned and cultivated its own vineyards, a long-standing commitment that has fostered a **unique 175-year connection** between the winery and the island's rugged terroir.



## Environment

With its steep slopes and winding terraces, reducing erosion and boosting soil quality is a constant challenge in Madeira. Henriques & Henriques uses **certified organic** compost and computer-controlled ferti-irrigation to boost soil quality, reduce water consumption, and keep treatments to a minimum. Fertilisers and pesticides are only used when strictly necessary, and we are moving towards more sustainable and organic vineyard practices wherever possible.

In the winery, we will soon fit **solar panels** to reduce our dependence on fossil fuels, and we have implemented a strict recycling policy to keep waste to a minimum.

## People & Community

Henriques & Henriques is proud to be certified **SMETA**, a leading audit for supply chain sustainability that requires companies meet impressive labour, health and safety, environmental performance, and ethics standards. Certification means we are **always evaluating and improving** our social and environmental sustainability, prioritising diversity and inclusion, acting against modern slavery and human trafficking, hiring locally, and working with charities and the local community.



# Mentzendorff Kummel Loire Valley, France

## The House

We are immensely proud that this clear, aniseed liqueur flavoured with caraway seeds retains the name of our company founder, Ludwig Mentzendorff. He was the first to bring Mentzendorff Kummel to London in the 1850s at the behest of the Baron von Blanckenhagen, who established the Allasch distillery on his country estate near Riga in the 1820s to produce Kummel according to his family's private recipe.



## Environment

Mentzendorff Kummel is suitable for **vegans and vegetarians**. It is made by adding caraway seeds to a pot still containing natural alcohol derived from sugar beet, which gives it its distinctive flavour from entirely natural ingredients.

We are **committed to reducing waste** during production: natural by-products, such as orange peel, are converted into compost, and we collaborate with a local company to recycle all recyclable materials. Our glass bottles are made from **73% recycled glass**, and we have **reduced bottle weight by 22%** to cut transport-related emissions. We are also working with the French organisations **ADELPHE and CITEO** to assess the environmental impact of our packaging, and we use **Flexi-Hex** for all e-commerce deliveries.

## People & Community

The safety and wellbeing of our employees is extremely important to us. We provide regular **safety workshops**, and several team members are **certified first-aid responders**. We also offer job-specific training and development opportunities for those looking to grow within the company.

The distillery is also engaged in various **charitable initiatives** and donates syrups to specialist organisations.





# Mentzendorff Supports Sustainable Printing

Many still enjoy curling up with a good book, but we're often told that paper is entirely unsustainable. Although historically this has been the case, the European paper industry's growing awareness of environmental issues has led to large improvements in this sector. In order to be FSC and PEFC certified, wood needs to come from sustainably managed forests, where planting, growing, and logging are carefully controlled. The industry supports responsible forestry and recognises the importance of healthy forests for paper production.

Between 2005 and 2020, European forests grew by over 58,000 km<sup>2</sup>, and the paper industry does not destroy forests. Only the upper parts of trees are harvested, allowing forests to regenerate. Managed forests have been shown to absorb more CO<sub>2</sub> than fully mature trees, helping the environment. Furthermore, modern printing uses vegetable-based inks and carbon-neutral machinery wherever possible, further reducing its environmental impact.

Alas, for fans of the printed book, there's no need to feel guilty - your reading habit is increasingly contributing to a healthier planet.



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