

Yealands Family Wines aims to leave the land better than they found it. Established in 2008, the vision was to create the world's first vineyard and winery that is sustainable at every level. Yealands Family Wines is the first winery in the world to be carboNZeroCert™ **since inception**. The winery and vineyard are also accredited under Sustainable Winegrowing New Zealand. Yealands' commitment to their sustainability platform has seen them awarded global 'Green Company Of The Year', [2014 Drinks Business](#), 'Most Socially or Environmentally Responsible Company of the Year', [International Best in Biz Awards 2014](#), 'Most Sustainable Business', [2012 International Green Awards](#) and most recently, a trophy in the 2014 Green Apple Awards for Environmental Best Practice.

Current initiatives and achievements include:

CarboNZeroCert™:

Each year, a rigorous independent external audit reviews Yealands' greenhouse gas emissions. Overseen by Landcare New Zealand, the carboNZeroCert™ accreditation measures the exact carbon footprint of the product lifecycle from "cradle to grave". This means that dry good manufacturing, production, shipping and disposal of the empty bottles are all taken into account. All unavoidable emissions are offset through the purchase of certified carbon credits, which include the regeneration of native forests and renewable energy generation. Yealands' steadfast commitment to retaining carboNZeroCert™ certification demands year-on-year improvement in managing and off-setting carbon emission and ensures that sustainability remains at the very core of operational and strategic decisions.



Emission Reduction:



Solar Panel Installation

In pursuit of its twin aspirational goals of energy self-sufficiency and 'carbon negative' status, Yealands has New Zealand's largest solar panel installation (297 panels) - covering the entire northern side of the Yealands Estate Winery. The panels generate a potent 133,000 kilowatt hours per year; this represents the equivalent annual power usage of 17 New Zealand households.



Babydoll Sheep

Yealands was the first to introduce Babydoll sheep (an endangered breed, too small to reach fruit in the vine canopy) to graze their vine rows. They mow the grass and fertilize the vines. There are currently 1,500 Babydoll sheep at the vineyards today with a goal to reach 10,000! Chickens and Kunekune pigs also provide a natural form of pest control.

Further Emission Reduction Initiatives

Yealands has adopted a variety of SMART technology including heat recovery units, variable speed drives, refrigeration economizers, evaporative condensers, lighting sensor monitors and energy saving monitors. In addition, all tanks are housed within a fully insulated building, enabling Yealands Family Wines to become four times more energy efficient than the industry average.



The installation of hydrogen generator units on a number of tractors cuts fuel consumption by up to 15% and has reduced emissions to almost zero. Additionally, Yealands was the first New Zealand winery to use bio-diesel, derived from cooking fat, to fuel all vineyard machinery.

The introduction of PET plastic bottles and the reduction of the average glass weight of bottles have delivered an 11.5% reduction in CO2 respectively, for each of the glass and transport-to-customer emissions and have reduced their carbon footprint by 54%.

Land Care:

Wetlands

Over 25 wetlands have been established and developed at Yealands' Seaview Vineyard to boost flora and fauna diversity. As a result, Royal Spoonbills, Black Swans, Teal Ducks, White Herons, Banded Dotterels and Pied Stilts all now choose to make the wetlands their home. A breeding program for the endangered native New Zealand Falcon, the Karearea, is part of this initiative. In addition, over 175,000 native shrubs and flaxes have been planted during the past five years.

Solar Powered Lighting & Music

Solar-powered lighting was installed in the wetlands to attract the grass grub beetles away from the vines helping to reduce the use of chemical pesticide. Solar panels also fuel classical music which is played to the vines during daylight hours.



Composting

Yealands produces compost by combining landfill waste from other industries, such as bark, mussel shells and seaweed with Seaview's own grape marc. Over 10,000 tons of compost are applied annually, improving soil fertility and water retention (thereby minimizing irrigation) and reducing the need for other fertilizers. Additionally, a bio char unit was introduced to convert vine prunings and grape marc into a high carbon residue that can store greenhouse gases in the ground for centuries. This residue also lowers the soil's acidity, facilitating water and nutrient retention.



Grapevine Burners

Approximately 10% of the vineyard prunings are harvested, baled and burned at the winery. At full capacity, the specially installed burners can produce over 500KW of energy (a similar equivalent to that consumed over a three week period in an average New Zealand household).

This process eliminates over 180 tons of greenhouse gas emissions (CO₂) per year. Yealands is the only New Zealand winery using these burners as an energy source.

Further Recycling Initiatives

Up to 5% of vineyard posts are replaced annually. Recycling broken posts not only effectively minimizes waste, but also offers an economically viable alternative to purchasing new posts.

Yealands recycles winery by-products such as waste water, grape marc and diatomaceous earth on-site. 100% of PET bottles, 100% of carton inserts, 93% of cartons and 60% of glass used in packaging are also recycled.

A gravity flow roof was incorporated into the winery's design to allow for the collection and storage of rain water.



FININGS & ALLERGENS

Thinking differently is what we do at Yealands. Crafting award-winning wines in harmony with nature has seen us lead the world in sustainable winegrowing. But most importantly, It means great tasting wines which don't cost the earth.

Founder Peter Yealands' vision is to create the world's most environmentally-friendly wines. Constantly seeking new ways to work, he combines his love of the lands with wines as bold as his ambitions. These very approachable wines prove that sustainability always rewards with long lasting quality.

Vegan & Vegetarian

In line with Peter Yealands' vision to continue to seek new ways to work, the Winemaking team at Yealands Family Wines set out to make all of the wines produced vegan and vegetarian friendly. Stepping away from many of the traditional fining methods, the winemaking team has implemented the use of Vegetable proteins as a fining agent across all the wines that require fining.

Continued dedication to quality

Vegetable protein has proven to be a great success at the winery. Not only does it help to avoid many of the allergens caused by commonly used milk or egg products but it shows a significant improvement on quality. Our winemakers ran multiple trails including traditional finings such as milk and eggs compared against the vegetable proteins and the vegetable protein retained the highest quality very time.

“The Vegetable protein removed a higher quality of solids than the others but most importantly, it had the least impact on the phenolics, color, texture and overall flavor of the wines.” – *Senior Winemakers Jeff Fyfe*

“While our Sauvignon Blancs have never been fined, It's a great pleasure to be able to respond to the growing needs of the consumer while staying true to our quality and philosophies” – *Chief Winemaker Tamra Kelly-Washington*

