

Shaw + Smith is committed to making the best possible wines, and sustainable farming and business practices are central to achieving that. This means a considered approach to vineyard and land management, integrating technologies for water and energy conservation, working with suppliers to innovate in packaging, and adopting a closed loop approach to recycling.

Our vineyards at Balhannah and Lenswood are ACO certified organic, with organic practices utilised across our Piccadilly and Lobethal sites. We are certified members of Sustainable Wine Growing Australia across both winery and vineyards and are signatories to the Australian Packaging Covenant Organisation (APCO) and Australian Recycling Label (ARL) Program. We have conducted annual greenhouse gas audits (GHG) across scope one, two and three since 2021, and consider this integral in the pursuit of genuine reductions.

In 2023, we were listed as a finalist in APCO's Food and Beverage category, for 'Beyond Best Practice' packaging standards, and in 2024, won the Sustainability Award at IWC in London, for our 2021 Single Vineyard Balhannah Shiraz.

Our goal is to minimise our impact on the environment wherever possible. This is being achieved through a combination of regenerative farming endeavours, emissions reductions across all business streams, and the long-term pursuit of a circular economy with local suppliers.

Specifically, we aim to -

- Build on our organic certification to achieve best in class viticultural practice, while continuing to reduce our water through mulching and mid row biodiversity.
- Develop regenerative projects to promote biodiversity and assist in carbon sequestration.
- Recycle 100% of water generated through winery processes.
- Reuse, recycle, or repurpose all vintage outputs.
- Utilise 100% Green Energy via own solar generation across winery and vineyard and purchased Green Power for additional requirements.
- Develop circular economies with suppliers, to minimise freight related emissions.
- Continue working with suppliers for innovations in lightweight glass, increased percentage of recycled content in packaging, and reduction in plastic usage.
- Carbon offset our business travel activities.
- Build a workplace where diversity and inclusion thrive, and support our community through continued wine education opportunities.
- Foster a culture that supports volunteer work and participation.

Look at our detailed initiatives below.

VITICULTURE AND BIODIVERSITY

Growing the best possible grapes requires sustainable viticultural management, where vine and soil health are valued equally.

This is achieved through -

- Organic practices, utilising state of the art equipment and mechanical weed control to eliminate herbicides and systemic fungicides from our owned vineyards.
- Use of organically certified products for pest and disease control, reducing reliance on copper to avoid build-up of copper toxicity in soils.
- Organically certified composts and kelp products, forming the basis of fertiliser inputs.
- Vermiculture; onsite worm farm and composting initiatives, for nutrient rich, organic vineyard biological fertiliser.
- Permanent grass swards within vine rows, eliminating soil erosion and supporting beneficial insect populations.
- Promotion of biodiversity within the vineyard, increasing soil carbon levels and natural water holding capacity, to reduce irrigation requirements.
- Minimised machinery movements to reduce soil compaction.
- An electric ATV for vineyard operations, charged off our solar generation plant, with plans for a gradual electrification of our tractor fleet.

- Use of continuous logging soil moisture probes to monitor and optimise irrigation inputs.
- A beehive, encouraging cultivation of new plant and flower species through cross pollination. This helps in the natural replenishment of soil nutrients, building a full and healthy ecosystem.
- Introduction of chickens for natural pest control and generation of manure, as an alternative to nitrogen fertiliser.
- Winter grazing - Merino ewes for inter-vine and under vine mowing and natural fertilisation. High density, rotational grazing to stimulate plant and root growth.
- Exploring opportunities for regenerative agriculture projects, such as native wetlands.

RESPONSIBLE WINEMAKING

Increased reliance on renewable energy and responsible water usage is central to our sustainable production ambitions.

Here are some specifics -

- Certified Sustainable Winegrowing Australia membership across both winery and vineyards, providing benchmarking tools and resources for planning, evaluation, and control.
- Extensive 2023 solar upgrade, increasing capacity by ~300% to 376kW. This eliminates peak electricity demands and has seen a 20% reduction in our reliance on purchased energy.
- Additional vineyard solar installation earmarked for late 2025, for three of four vineyards.
- 100% Green Power from December 2025 for all winery and vineyard operations, ensuring net zero scope two operations.
- Major 2020 wastewater upgrade, resulting in the ability to divert 100% of water used onsite to vineyard and lawn irrigation.
- 100% LED lighting throughout winery, warehouse, bottling and office buildings, dramatically lowering power usage.
- Efficient winery design layout, resulting in lower water use.
- Winery operations run entirely off rainwater.
- Winery technology, including:
 - High pressure, low volume barrel washing, reducing water usage.
 - Cross flow filtration (where required, for white wines), minimising losses, and eliminating the use of diatomaceous earth. Red wines are bottled unfiltered where possible.
- Heat recovery technology on refrigeration, generating heated water for barrel cleaning.

PACKAGING AND RECYCLING

We are committed to working closely with suppliers to explore sustainable innovations in packaging and opportunities for circular economies.

Within this, we are -

- Shifting to lighter weight glass for our largest product, Sauvignon Blanc. Bottles are 50g lighter than previous vintages, resulting in over 64 tonnes of glass saved, along with significant freight related emissions. We have also moved to ultra lightweight bottles for our second range, The Other Wine Co. These are 360g in weight – 34% lighter than previous vintages.
- The first producers in South Australia to introduce CapR (*introduction pending late 2025*) – a removable wine closure system – across all products. This pioneering technology incorporates a split system that allows for easy removal of the sleeve from the bottle, increasing the efficiency of sorting and separating bottles for recycling.
- Utilising 100% aludium eco 'green' aluminium for all CapR capsules, reducing emissions related to closures by 50%.
- Utilising new, 12uM plastic pallet wrap for all finished pallets, halving plastic consumption on prior year.
- Exploring opportunities to increase the portion of recycled glass cullet across both our flint and antique green glass material.
- Procuring all packaging (glass, cartons, and closures) from Adelaide based, domestic suppliers, dramatically reducing freight related emissions.
- Reducing use of carton inserts from our standard packaging.

- Developing a circular economy with our transportation requirements – e.g., backloading dry goods deliveries with finished good dispatches, significantly minimising trips.
- Developing closed loop relationships with suppliers to ensure the responsible reuse or recycling of 100% of cardboard, glass, paper, and plastic waste produced on site.
Further to this, we:
 - Utilise 100% recyclable products and recycled products where available.
 - Source all dry goods within the Sustainable Packaging Guidelines (SPG's).
 - Comply with Australasian Recycling Labelling Program (ARL) packaging recommendations.
 - Collect glassine wrapping for recycling via Avery Denison's 'AD Circular' initiative, converting label backings into tissue paper, and diverting 1500kg from waste.
- Members of the Australian Packaging Covenant Organisation (APCO) and were nominated as a finalist in the Food and Beverage Category for FY 22/23, for 'Beyond Best Practice' activities.
- Promoting a culture of recycling and upcycling within our business – e.g., our office building is fit out with multiple sets of five bins, for various recycling streams, reuse of dividers from Tasting Room operations.
- Going paperless where possible and employing biodegradable paper alternatives for increasing portions of our marketing material (e.g., extract paper, made from recycled coffee cups).

SOCIAL RESPONSIBILITY

As we work to develop a more holistic approach to ESG, governance and social elements are commanding increasing importance.

Some of our current initiatives are per below.

- Carbon offsetting 100% of our team travel (flights, accommodation, and car hire) through integration with the TEM platform.
- Equal opportunity across all departments, with female employees currently comprising 50% of our workforce, and 30% of senior leadership positions.
- Education opportunities and support available for all full-time staff, with 18% of our team members currently undertaking further studies.
- Paid parental leave available for all employees, irrespective of gender.
- Upmost prioritisation of workplace health and safety, with the establishment of a dedicated committee and offsite training for all participants.
- Flexible workplace policy for all staff members.
- 20 years of support and gold level sponsorship for the Len Evans Tutorial, a highly acclaimed program supporting upcoming winemakers and sommeliers in furthering their wine acumen. Through this we continue our investment in the future of the wine industry, with a focus on education.
- Volunteer activities for annual, staff nominated charities, currently The Cancer Council and RUOK, with additional support for Breakthrough Mental Health Research.