



Impact Report 2022-23



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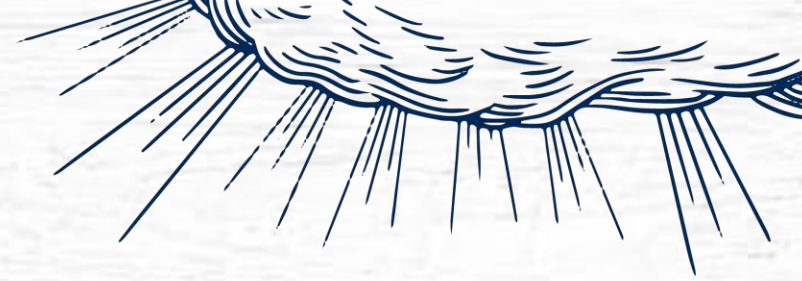
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01.

A WORD
from our
FOUNDERS



HELLO FROM TOM AND TINA WARNER!



Welcome to Falls Farm where back in 2012 we launched Warner's Distillery with a mission to save the world from mediocre gin! Simply put, we wanted to make the best spirits in the world while also making the most of, and taking care of, the nature we have all around us.

Now 10 years on we continue that journey, making epic drinks in harmony with nature. You may know us best for our range of Warner's gins but we also create a multitude of amazing other impressions, including Warner's 0% (nature's non-alcoholic spirit) and a fantastic rum that is uniquely spiced by the British countryside using the dandelions roots that we grow here.

In an industry dominated by giants making mass produced products, we flipped the focus from volume to quality, we stripped things back to basics, sourced small copper pot stills and focused on quality, flavour and our impact on the planet. Along the way we've been the vanguard of craft distilling in the UK and a blueprint for others to follow. Our innovation and creativity started the flavoured gin craze, using seasonal ingredients from our farm, which then led to us becoming self-sufficient in as many ingredients as possible. We know our farm-grown ingredients not only deliver better flavour, they also create habitat for nature.

Both of us, as founders, hail from farming families, growing up on the land, and we now have the privilege of running a business rooted in the land. This gives us a unique perspective on the profound importance of working in harmony with nature. We see ourselves as the current custodians of this land, Falls Farm, just as our generation is the current custodian of this fabulous earth. With this stewardship comes the responsibility to nurture the world around us and leave it in a better state than we found it, so as a business and team, we strive to "Do the Right Thing". Welcome to our 2022/23 Impact report, where we take you on our journey so far and the path forward in fulfilling our mission to make the world a better place—one sip at a time.

TOM AND TINA WARNER

2022 - 2023

The year 2022 was momentous for us in many ways. It marked a significant milestone as we celebrated a decade in business, achieved BCorp status and we introduced our Warner's Nature Marquee initiative. This first-to-world initiative aims to drive nature positivity and raise awareness within the hospitality industry and beyond!

However, 2022 was also a year filled with unprecedented challenges as we transitioned from the COVID-19 lockdowns into continuous uncertainty, which brought its own set of trials, including geopolitical tensions, rampant inflation, and a growing cost of living crisis. These macro factors can easily distract us from the looming global issue: exceeding our planetary boundaries, which could have catastrophic consequences for all living beings on earth.

As a purpose-driven business, our mission is clear: save the world from mediocre drinks while helping to save the planet, one sip at a time! We aim for this by creating exceptional drinks in harmony with nature because we firmly believe that real tastes better. We innovate tirelessly, harvesting real farm-grown ingredients and using what is surplus, infusing our 100% natural spirits with the full spectrum of flavours that nature generously provides.





CRAFTED WITH NATURE, UNITED IN SPIRIT



In our pursuit of excellence, we uphold a strong commitment to be "United in Spirit" as a team and strive to "Do the Right Thing" for people, the planet, in how we make our epic drinks and in doing business right.

Uniquely, we recognize our responsibility to take care of nature just as she takes care of us. Through this commitment, we aspire to make a positive impact on the environment and society while crafting exceptional drinks in harmony with the natural world, for the world to enjoy. We work tirelessly to conserve the countryside, protect natural habitats, and support biodiversity, ensuring that our impact remains as positive as our drinks taste.

Ultimately, we believe we can all be United in Spirit and strive to Do the Right Thing. With this, our first impact report, we are just getting started and there is so much more to come!

02.

Our

PURPOSE
and **VALUES**





WE *exist* TO HELP
THE WORLD *drink better*
WHILE DOING *better*
FOR THE *planet*



CRAFTED *with* NATURE *since* 2012



The first **HEDGEROW BOTANICALS** were **FORAGED** for our range of flavoured gins (Elderflower & Sloe). A category pioneered by Warner's.

The first **BOTANICAL GARDEN** was built at the farm, enabling the **GROWING** and **HARVESTING** of **FRESH BOTANICALS** for flavour.

OPERATION HONEYBEE was set up, connecting consumers to the value of **POLLINATORS**. 5 acres of **WILDFLOWER MEADOWS** created locally.

1000 SOLITARY BEE HOTELS **DISTRIBUTED** to consumers. **750 TREES PLANTED** across the farm. **BOTANICAL GARDEN III** installed to grow flavour at scale and **SAFEGUARD BIODIVERSITY**.

2013

2016

2018

2019

2012

2014

2017

2018

2019

Warner's Distillery founded. **SPRING WATER** collected by tractor from **NATURAL SPRINGS** on Falls Farm.

Creation of the first rhubarb gin in the world, **HARVESTING NATURAL** & locally sourced ingredients.

BEES ARRIVE at Falls Farm and our **APIARY**. Warner's Honeybee Gin was born in partnership with the **RHS**.

BOTANICAL GARDEN II installed, marking a key milestone in our journey towards self-sufficiency in **BOTANICALS**.

The establishment of a **BOREHOLE** to reduce vehicle movements to access the spring and reduce reliance on mains water.





CRAFTED *with* NATURE *since* 2012

AWARDED FOOTPRINT
DRINKS SUSTAINABILITY
AWARD for Stakeholder
Engagement

2019

Warner's becomes
a 1% FOR THE
PLANET member

2020

Removal of SINGLE USE
PLASTICS and WAX from
bottle closures

2022

Became a
B CORP
CERTIFIED
business

2022

Began
BIODIVERSITY NET
GAIN
feasibility project
at Falls Farm

2022

Drinks Business Green Business
Awards 'Commendation'
in Amorim
BIODIVERSITY AWARD

2019

REMOVAL
OF SINGLE USE
PLASTICS from
E-com packaging

2021

Launch WARNER'S
NATURE MARQUE –
a first of its
kind accreditation
scheme

2022

Began WETLANDS
HABITAT
CREATION feasibility
project at Falls Farm

2022



AS A TEAM WE STAY *true* TO OUR *values*

WE ARE UNITED IN SPIRIT

We're a team brought together through an understanding that together means stronger. What we create is exceptional, we have fun as we go, and we celebrate success. We trust and support each other and unite to achieve real impact.

We are one, we are equal, we are United in Spirit!

BE REAL

**TOGETHER
EVERYONE
ACHIEVES
MORE**

**ACT LIKE A
FOUNDER**



03.

B-CORP

performance




UPDATE



WARNER'S DISTILLERY OVERALL B IMPACT SCORE

Based on the B Impact assessment, Warner's Distillery earned an **overall score of 82.4**.

The median score for ordinary businesses who complete the assessment is currently 50.9

-  **82.4** Warner's Overall B Impact Score
-  **80** Qualifies for B Corp Certification
-  **50.9** Median Score for Ordinary Businesses

WARNER'S SCORE BREAKDOWN

Governance = 15.2

(Policies, Practices, Mission, Ethics)

Environment = 16.3

(Energy, Water, Waste, Climate, Nature)

Workers = 25.7

(Employees' financial, physical, professional and social well-being)

Community = 20.7

(Economic and social well-being of the communities)

Customers = 4.2

(Value created to consumers and customers)



Verified score: August 2022



Creation of a
**WORLD FIRST
NATURE BASED
PUB** accreditation
scheme

Over **5 ACRES** of
wildflower meadow
around our farm

Since 2019 **4375** trees
have been planted at
Falls Farm and in
our local community

1250 solitary
bee
hotels gifted

We look after approx.
1.2m honeybees at
Falls Farm

We grow around
250k plants to make
our spirits and
support biodiversity

More than
100,000 wildflower
seeds gifted

0.5 day
paid volunteering
nature -
conservation projects
facilitated





ENERGY

During 2022/23 we transitioned to **100%** renewable electricity



CLIMATE

Between 2021 and 2022 our total carbon emissions were reduced **19.4%**



WASTE

During 2022/23 **87%** of total waste is recycled with the remainder send for energy reclamation. 100% of waste is diverted from landfill



WATER

Increased monitoring of water consumption and implementation of smart metering allowed the rapid detection of water leak saving **2000ltrs** a day.



PACKAGING

Reviewing our bottles across the range, our bottles contain **52%** recycled content



BIODIVERSITY

Falls Farm currently supports **24** farmland bird species of conservation concern

04.

Doing the
RIGHT
thing





We strive to
DO THE RIGHT THING

**DOING RIGHT
BY OUR PEOPLE**

Our commitment:

Our people come first, everything we do is in service of our customer, our team and our community

**DOING RIGHT BY
THE PLANET**

Our commitment:

Take care of nature and connect people to all that nature has to offer

**DOING EPIC
DRINKS, THE RIGHT
WAY**

Our commitment:

Craft our award-winning drinks in harmony with nature and our planet

**DOING
BUSINESS RIGHT**

Our commitment:

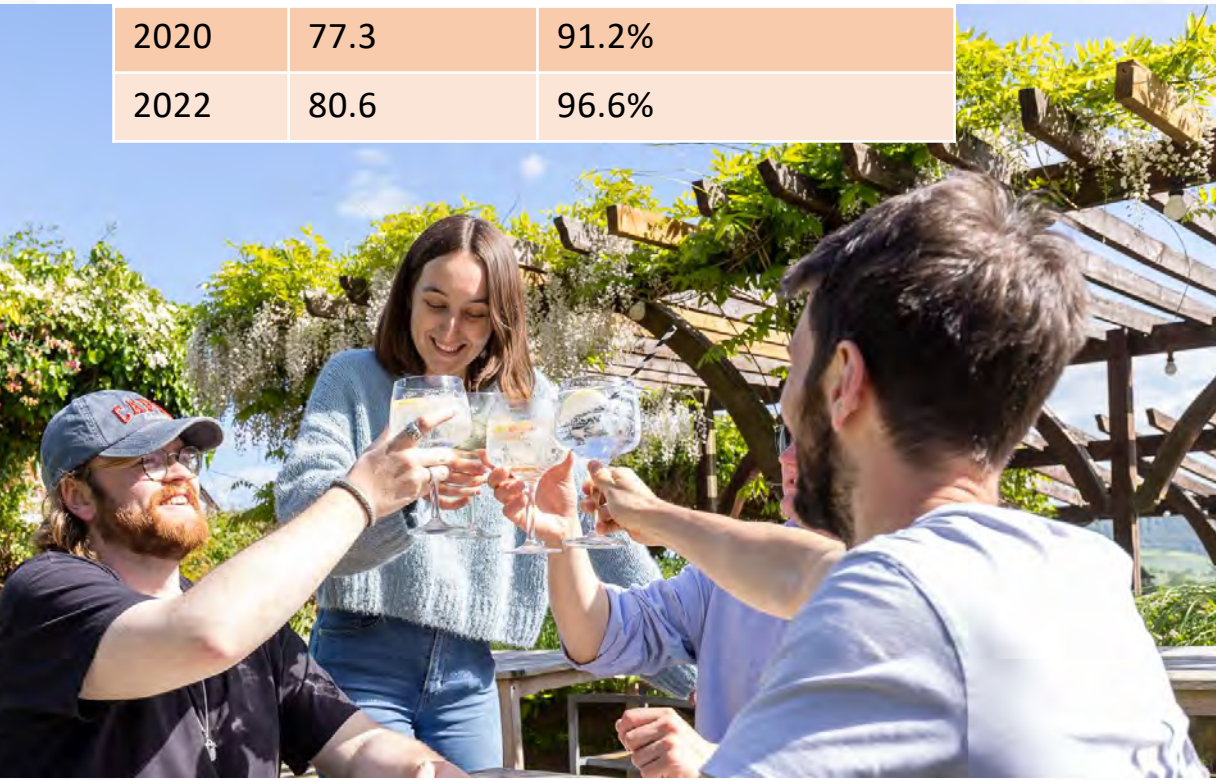
Aligning process and governance to deliver on our business purpose

DOING RIGHT BY OUR PEOPLE

Our team's wellbeing is so important to us, we want to create an environment where everyone can thrive, personally and professionally.

Employee satisfaction surveys are carried out annually, these are conducted anonymously and informs performance and areas of improvement for our staff.

Year	Staff Survey Participation	Staff Satisfaction +ive Response to: <i>'I love working for this organisation'</i>
2020	77.3	91.2%
2022	80.6	96.6%



In early November 2022 we were hugely proud to be accredited with 'One to Watch Status' as well as being in the top 5 businesses in the food & drinks sector and in the top 50 best small companies Best Companies | Warner's Distillery Company Profile



All our staff hold share options within the business.

EMI options provide a stake in the company for participating employees and an interest in its capital value



DOING RIGHT BY THE PLANET

Here on Falls Farm we are custodians of the land. Our family farm covers 140 acres which we are diversifying.

We are innovating using real ingredients that delivers on flavour, and find that growing fresh not only tastes better but does better too.

Doing right by the planet means we are **STEWARDS OF THE COUNTRYSIDE** that we manage and must be driving positive impacts for nature.

We must ensure waste management across our operations eliminates risk of **POLLUTION** of the land, water bodies and atmosphere.

We must tackle our **CLIMATE IMPACTS**, advocating action on climate that benefits species conservation.



DOING RIGHT BY THE PLANET | *NATURE*

Monitoring Biodiversity on Falls Farm

Using the IUCN guidelines for planning and monitoring corporate biodiversity performance, we are on our journey in mapping the role of nature within our business, starting with our scope 1 biodiversity impacts. We recognise that the farm provides important habitats for priority species and therefore want to engage our team and our local community in gathering biodiversity data. Citizen science in particular helps us collect data and raise awareness of species presence and changes over time. Notably, communities of farmland birds are significant on Falls Farm and is an area of focus for us.



Farmland Birds

Surveys reveal that Falls Farm supports **24 species** of conservation concern, including **12 red list species** which are of highest concern due to rapid population decline. The below tables show priority species recorded on Falls Farm.

National State of Nature

In the UK we have seen a 63% reduction in farmland bird populations since 1970

Skylark numbers have declined by 25% since 1995

Lapwing numbers have declined by 30% since 1995

Yellowhammer numbers have declined by 42% since 1995

Grey partridge numbers have declined by 64% since 1995

Wildlife Trust BCN

“The Wildlife Trust BCN is proud to partner with Warner’s who’s values and aims are aligned with that of the Trust. Having sustainability at the heart of what they do has enabled us to form a valuable partnership that is helping us not only continue our critical conservation work, but also supporting a sustainable future that benefits both nature, people and business.”

	Priority Farmland birds	Sp.	Habitats
Red List	Yellow Hammer	<i>Emberiza citrinella</i>	Hedgerows, Farmland
	Skylark	<i>Alauda arvensis</i>	Farmland
	Lapwing	<i>Vanellus vanellus</i>	Farmland
	English partridge	<i>Perdix perdix</i>	Hedgerows, Farmland
	Turtle dove	<i>Streptopelia turtur</i>	Farmland
	Swift	<i>Apus apus</i>	Farmland
	Mistle Thrush	<i>Turdus viscivorus</i>	Hedgerows, Farmland, Gardens
	Field Fare	<i>Turdus pilaris</i>	Hedgerows, Farmland
	Linnet	<i>Linaria cannabina</i>	Hedgerows, Farmland
	Woodcock	<i>Scolopax rusticola</i>	Hedgerows, Farmland, Woodland
	House Martin	<i>Delichon urbicum</i>	Hedgerows, Farmland, Gardens
	House Sparrow	<i>Passer domesticus</i>	Hedgerows, Farmland, Gardens

	Priority Farmland birds	Sp.	Habitats
Amber List	Stock Dove	<i>Columba oenas</i>	Farmland
	Tawney Owl	<i>Strix aluco</i>	Farmland
	Sparrowhawk	<i>Accipiter nisus</i>	Hedgerows, Farmland
	Kestrel	<i>Falco tinnunculus</i>	Farmland
	Sedge Warbler	<i>Acrocephalus schoenobaenus</i>	Farmland, Wetlands
	Whitethroat	<i>Curruca communis</i>	Farmland, Wetlands
	Grey Wagtail	<i>Motacilla cinerea</i>	Farmland
	Song Thrush	<i>Turdus philomelos</i>	Farmland
	Bullfinch	<i>Pyrrhula pyrrhula</i>	Farmland
	Reed Bunting	<i>Emberiza schoeniclus</i>	Farmland, Wetlands
	Rook	<i>Corvus frugilegus</i>	Farmland
	Wren	<i>Troglodytes troglodytes</i>	Farmland



Wildlife Trust for
**Beds, Cambs
& Northants**



**SUPPORTING
THROUGH
CORPORATE
PARTNERSHIPS &
FUNDRAISING**

**SUPPORTING NATURE WITH DATA
CITIZEN SCIENCE @ WARNERS**

**2022/2023
£49,103**

DOING RIGHT BY THE PLANET | *NATURE*

Defining what it means for us to be **working in harmony with nature**

We believe that in order to work in harmony with nature it means we must operate in a manner that respects, sustains, and minimizes our impact on the environment. This approach involves integrating sustainable practices into our operations, supply chain, and overall business model to achieve a balance between economic growth and environmental preservation.

Making space for Pollinators



Solitary bees are 125 times more effective at pollinating than honeybees making them vital to food and drink security. 95% of our botanicals are pollinated by bees, the exceptions being those which are wind pollinated, such as juniper. We designed interactive bee hotels with Wildlife World which are located around Falls Farm, with a further 1000 units being gifted to our trade partners.

We have 22 colonies of honeybees at Falls Farm, which in the height of the season equates to a whopping 1.2 million honeybees that call Falls Farm home.



Growing real ingredients not only tastes better but does better

Many of our botanicals are perfect for pollinators and are superfoods for the invertebrates that provide food for the majority of our farmland birds. Since moving to this market garden approach of growing for flavour, we have seen year on year increases in nesting swallows and birds like sedge warblers visiting our crops.

DOING RIGHT BY THE PLANET | *NATURE*

Connecting the role nature plays is vital if we are to put value on biodiversity and business. Nature provides us with services often overlooked in our day to day. As we begin to take a deeper dive into supply chain, it may come as a surprise how much nature plays a part.

From water quality and availability, to air quality and flood management, to soil carbon and health, there is a significant risk to business if the trend in biodiversity loss continues.

There is also great value to mental health and wellbeing to be immersed in nature. That's why we, with the support of our Partners at Wildlife Trust BCN, are spearheading a stakeholder engagement initiative to engage those in the hospitality and drinks industry to make space for nature.

Nature Marque aims to support businesses and recognise practices which allows people and wildlife to exist side by side. Sites achieving Warner's Nature Marque are illustrating how business can incorporate nature into decision making and engage their community in making positive impact on their sites. Find out more at: [Nature Marque – Warner's Distillery Ltd \(warnersdistillery.com\)](https://www.warnersdistillery.com/nature-marque)



Nature Marque: Our stakeholder engagement program downstream of our operations supporting best practice for business and nature.



DOING RIGHT BY THE PLANET | *CLIMATE*

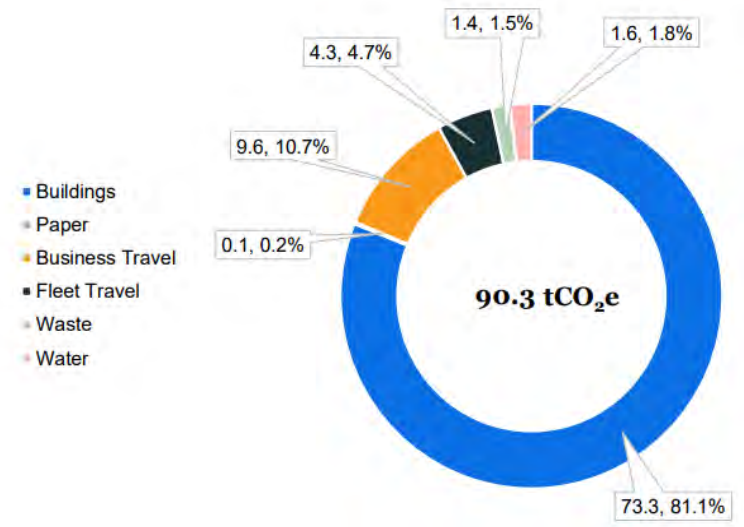
We are monitoring and reducing our operational carbon footprint (scope 1, scope 2, and some scope 3 emissions). To ensure our calculations are correct, we validate this data through Planet Mark. Carbon energizer workshops help to engage our team in our decarbonisation plan in pursuit of Net Zero by 2050. We see offsetting as doing the right thing, but only with gold standard offsets that have co-benefits to communities and nature. We believe offsetting should only be done after reduction measures have been implemented.

Whilst we acknowledge carbon offsetting is far from perfect at the moment, doing nothing is just not an option in a climate and ecological emergency. We also believe that supporting a carbon economy generates employment and skills within countryside sectors, and when done right, supports species conservation.

We have purchased gold standard carbon offsets which provide nature-based solutions via:



Carbon footprint by emission source for year ending 2022, tCO₂e



DOING RIGHT BY THE PLANET | *WASTE*

RECYCLING RATES

Waste production is monitored, and KPIs are set so we strive for continual improvement in recycling across the business. In our FY22/23 100% of waste was diverted from landfill with only 12.8% being non-recyclable. This was instead sent for energy reclamation.



Tonnage by Waste Type

	Total Tonnage
Total Tonnage Collected	76,159
Non-Recyclable Tonnage	9,755
Recyclable Tonnage	66,404
% Recyclable	87.19%
Biodegradable Kitchen and Canteen Waste IC	29,220
Dry Mixed Recycling IC	24,374
Mixed Packaging Glass IC	12,810
General waste Wet - with organics	5,418
General Non-Hazardous Waste IC	3,447
Mixed Hazardous Waste I&C (see annex for details)	0,890

SURPLUS CROPS

It is not uncommon for us to have a surplus of crops at the farm which would otherwise be composted on site. We are always on the lookout for innovative ways to re-distribute this food waste. We have been looking to add social value by inviting charities to come to the farm to harvest for kitchen use and education.

SURPLUS PRODUCT

This year we have signed up with Too Good To Go where we have created magic bags of products to minimise stock holdings of product like our 0% botanical garden spirits, which has a limited shelf life.



WASTE AS AN INGREDIENT

We are now using discarded citrus peels across our range. As we seek to source more responsibly, we are working with local prepared fruit factories to substitute virgin dried peels imported from overseas with waste fresh peels. This not only improves flavour but has fewer road miles.

Having been so successful this year in recipe developments we have included the principle of waste circularity in the design of new product development.

WASTE AS PACKAGING

We are utilising our own waste cardboard as a packaging material. By re-working good quality used cardboard, we can create 100% recyclable secondary packaging such as our infill for our ecommerce sales.

DOING EPIC DRINKS, THE RIGHT WAY

In an age where spirits don't require ingredients on pack, unfortunately there is a lot of smoke and mirrors in our sector about the way drinks are produced and where ingredients come from. We will only use **100% natural ingredients**, where no chemical or synthetic flavourings go near our products. We work to source flavour as locally as possible.



During the manufacture of our products, responsible sourcing and production is a real focus. By minimising waste (for example seeing waste as a raw ingredient) and improving efficiencies (for example through multi-shot distillation) in our operation, our distillers can creatively explore where we can lower the impacts of our operations.



To us real craft means dirty hands, muddy boots and connecting with the ingredients which provide the best quality flavour.

We uphold rigorous technical and quality standards and hold ourselves to account with third party BRC accreditation in 2022/23 we scored **GRADE A**.

OUR RANGE | *What our amazing team creates*

We produce and sell a stunning range of award-winning spirits on Falls Farm – a snapshot of our portfolio is shown below including London Dry and naturally flavoured gins, non-alcoholic spirits, seasonal ranges, special batches, gift sets.

Award-winning gins

Core range - Alcoholic



Rhubarb



London Dry



0% Juniper Double Dry



0% Pink Berry



Raspberry



Harrington Dry



Elderflower



Spiced Botanical Rum

Core range – Non-alcoholic

Extended range

Rum

Spring

Summer

Autumn

Winter

Trash & Treasure

Gifting (including personalized bottles)



Honeybee Gin



Lemon Balm



Sloe



Christmas Cake



Coming soon in 2024

Citrus Vodka

Tropical Rum



Seasonal variants, gifting and other spirits

DOING BUSINESS RIGHT

Businesses have an opportunity to create positive change in the world and act as a force for good. By aligning policy and process, we believe we can be a driver for positive change. It is our choices that determine our impacts, and it is our voice that can stand up for what's right.



**Portman
Group**

We are committed to **act ethically and responsibly** as an alcohol producer. As a member of the portman group we abide by a self-regulating framework to work within the code of conduct for the naming, packaging and promotion of alcohol.

drinkaware

We are committed to promote **responsible consumption** of alcoholic beverages and are working to reduce alcohol harm. Funding from us and other responsible businesses to charities such as 'Drinkaware' delivers resource in the fight to minimise alcohol related harm.



By **working collaboratively** with other businesses, we can increase awareness of the Bcorp movement, and the positive actions that can be driven from shared social and environmental goals. **Locally** we have supported the establishment of Northamptonshire's first Blocal.



We recognise the importance of scale in order to drive impact towards a more equitable future, therefore **nationally**, through being signatories of the **Better Business Act**, we look to transition to a more equitable future for all.

05.

Our
FUTURE
goals



OUR PLANS FOR NEXT YEAR



DOING RIGHT BY PEOPLE

- 100% staff to receive training on business ethics and equality, diversity and inclusion
- Increase participation in paid volunteering by 10%
- Review our benefit package to ensure they deliver what people want



DOING RIGHT BY THE PLANET

- Reduce our scope 1, 2 and significant scope 3 emissions by 5%
- Increase total business recycling by 5%
- Further our nature marque campaign by engaging our stakeholders in making space for nature



DOING EPIC DRINKS, THE RIGHT WAY

- Incorporate companion planting for both pollinators and soil health in farm grown botanicals
- Maintain our BRC accreditation grade A or higher
- Bring a new range of drinks to life which promotes the circularity of waste



DOING BUSINESS RIGHT

- Review our Environmentally and Socially Preferable Purchasing
- Further the BCorp movement by engagement with other businesses on their BCorp journey
- Complete a sustainability survey of our suppliers



OUR PLANS FOR NEXT YEAR

Warner's Distillery has challenged itself to create epic liquid from waste streams from the food industry. Our learning this year have given us the chance to evolve the way we make epic drinks, to aim to embed sustainability and the design phase.

Did you know.....9.5 million* tonnes of food goes to waste in the UK every year.

Trash and Treasure Spirits is a new range of spirits helping to reduce food waste innovated by our distillers here on Falls Farm.

Spirits with great taste created to see a world with less waste.

Trash & Treasure challenges consumers to think & drink differently.

Coming soon...

06.

WORKING
with
WARNERS



Driving positive change requires collective action towards shared goals, this is why we want to be working with those who share in our values and beliefs.

We would love to hear from you if:

- You are a fellow BCorp and a potential supplier/customer
- You are on the BCorp journey and need some help on how to progress
- You feel you are generating food waste that could be given a second life!
- You are a landlord or have a favourite pub that is making space for nature which would be interested in Warners Nature Marque
- If you are a charity in food, farming or nature conservation we would love to know more about you

Why not come and visit us?!

Falls Farm is a fantastic place to visit, so if you are interested as part of a team day to join in our harvest, have a tour, or jump into the beehives, do get in touch.

Reach out to us at info@warnersdistillery.com

United in Spirit





Thank you!

