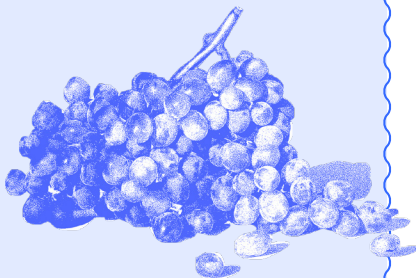


The

MINIMUM.



SEASON 2022

Impact story

Our positive social
and environmental
impact initiatives
in Season 2022.

ACKNOWLEDGEMENT OF COUNTRY

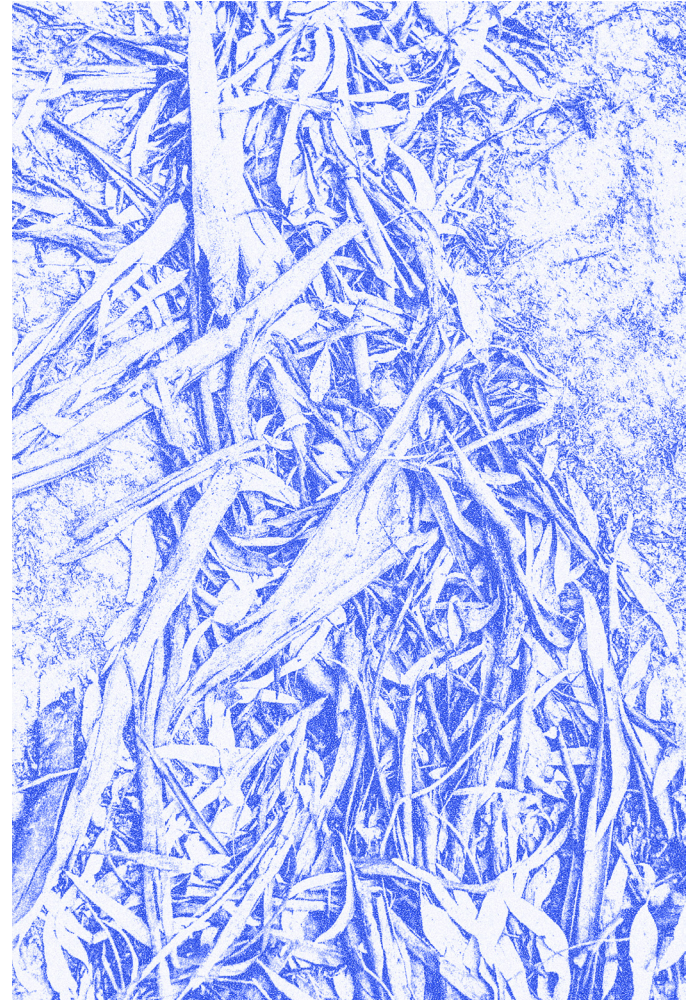
We would like to begin by acknowledging the Traditional Owners and Custodians of the land on which our vineyard, winery and office are located: the eight clans of the Yorta Yorta Nation and the Wurundjeri and Taungurung people of the Kulin Nation.

We pay our respects to their Elders past and present. Our vineyard and winery are connected by the river known as Gaiyala in Yorta Yorta language and Warring in Woiwurrung–Daungwurrung language, a river that we thank for its flow and nourishment.

We extend our respect to all Aboriginal & Torres Strait Islander Peoples and we acknowledge their ongoing

connection
to

Country.



~~Calendar year~~ growing season (AKA financial year)

We thought it was out of whack that we report on the calendar year (like we did in the 2020 Impact Report) and not on the growing season, which is the lifecycle our business follows more than the calendar. Also, the growing season lines up with the financial year, which also makes sense for reporting. So, we've changed tack.

This is the report from our 2022 season, which starts in July 2021 when the vines are dormant up top (but growing roots down below), and tracking all the way to June 2022, when the vines have been harvested and are heading back into dormancy for the following 2023 growing season.

So, from here on out we'll refer to "2022" as our growing season, i.e. The financial year from July 2021 to June 2022.

CONTENTS

4	<u>VISION STATEMENT</u>
6	<u>2020 vs 2022 SUMMED UP</u>
8	<u>PRODUCT: <i>Wine, hand made. Hands, wine made.</i></u>
10	<u>CERTIFIED</u>
12	<u>SEEKING. THE. MINIMUM.</u>
14	<u>LOW SULPHUR CHALLENGE</u>
15	<u>CIRCULAR FLOW</u>
16	<u>WINE AWARDS</u>
18	<u>PEOPLE: <i>Support good humans.</i></u>
20	<u>TARGETS</u>
21	<u>ACTIVATING ARTISTS</u>
22	<u>VINO MUSIC</u>
23	<u>SEASONAL ZINE LOVE</u>
24	<u>DIVERSITY & INCLUSIVITY</u>
25	<u>GOOD GRANTS</u>
26	<u>GROWING FAMILY</u>
27	<u>SHARING THE LOVE</u>
28	<u>PLACE: <i>Care for Country</i></u>
30	<u>1% TO PAYING THE RENT</u>
32	<u>1+% TO TREES</u>
34	<u>CORK, NOT CARBON</u>
35	<u>COMMITTED TO LESS WATER</u>
36	<u>CREATING A LIVING SYSTEM</u>
37	<u>WHAT WENT ON</u>

VISION STATEMENT

Mindful wines, made for humans. With respect for the land they come from, and the people who drink them. We are committed to creating quality organic wines, that are progressive, approachable and celebrate their own personalities.

For vintage 2022 we focused on seeking the minimum in the winery whilst opening ourselves up to greater experimentation and firmly attaching all aspects of our business to our core values of accountability, transparency and generosity.

We continue to be committed to always contributing at least 5% of our annual revenue to positive social and environmental impact. As we grow, so does our impact.

We aim to have a positive impact in three key areas every year:

PRODUCT,

PEOPLE

AND PLACE.

We commit to creating PRODUCTS that are socially and environmentally positive.

We believe in good PEOPLE (and the goodness of *all* people), and strive to support and surround ourselves with those that are committed to being accountable and kind.

Everything we do is connected to PLACE and we are committed to a regenerative journey that pursues true sustainability of our environment, social structures and economies.



2020

vs

2022

5.2% of revenue to impact = \$19,700

0.6% to supporting our community via donated wine to artists, musicians and community organisations.

0.5% to supporting artists via commissions for our Short Runs labels + Zines.

1.0% to supporting the recovery of Victorians devastated by the January 2020 bushfires via The Victorian Bushfire Appeal.

1.1% to planting one tree for every dozen wines we sold.

2.0% to supporting the ongoing protection & support of Victorian & NSW wildlife via WIRES (Australian Wildlife Rescue NSW) & Wildlife Victoria.

UP ☺ UP ☺ UP

8.1% = \$38,066!

1.8% to supporting our community via donated wine to artists, musicians and community organisations.

1.5% to supporting artists via commissions for our Short Runs labels, zines and music commissions.

1.9% to planting one tree for every dozen wines we sold.

1.2% to staff wellness from our Good Grants program

1.3% to ARISE exhibition: direct donation to ASRC and an artist fund for exhibit artists.

0.4% to Djirra, a Naarm-based, First Nations-led organisation focused on preventing domestic violence against women and supporting victims of abuse.

EXTRA: As a community, we *also* raised a whopping \$14,300 from art sales at the ARISE exhibition. 100% was donated to the ASRC.

See page 21 to read more about ARISE.



125 tonnes CO2 produced
(2.36 kg/L produced)

DOWN ☹ DOWN ☹ DOWN ☹ DOWN

92 tonnes CO2
(1.16 kg/L produced)

PRODUCT

Wine, hand
made.
Hands, wine
made.

We will continue to experiment and evolve every year, with the aim of mastering our 'minimum' - the fine balance of doing just enough, not too much. Aligned to this perspective, we will always allow our soil to create the grapes it wants to create, and allow those grapes to become the wines they want to become. Oh, and always being small-scale enough to actually enjoy the wonderfully dynamic process of making wine.

Certified.



IN FEB 2022,
WE BECAME
B CORP!

B Corp is an extremely robust and holistic measurement of a business's social and environmental impact. Our commitment is to widen our aperture of care to become a far-more-than-sustainable business, and B Corp acknowledges and holds us to account for that promise.

And to top it all off, in 2022 B Corp named us as one of their Best For The World B Corps, as we scored in the top 5% of all global B Corp scores for our work for Community and Environment!

We're honestly incredibly humbled as only 71 companies in Aus/NZ received this recognition.

OUR ONGOING CERTIFICATIONS:

BEYOND CARBON ZERO

Our carbon zero status is certified by Toitu. But we don't just want to be carbon neutral. So we also plant one tree for every dozen sold to ensure that we actually sequester more carbon than we emit.



VEGAN-FRIENDLY

No animal products are used in the making of our wines. We are certified vegan with Vegan Australia.



ORGANIC

No synthetic inputs used in the vineyard or winery, ever. We are fully certified organic with ACO and each vintage we are integrating more and more regenerative techniques to further reduce the amount of Organic inputs.



Seeking. The. Minimum.

Our overarching goal is to let our grapes tell *their* story, and so our primary technique in both the vineyard and the winery is simply to trust in the incomprehensible intelligence of all natural systems, and be involved only insofar as it energises and supports that natural flow of things.

Honouring this approach, *all* of our wines since 2020 are 100% wild fermented (no added yeasts, ever). And—although under our Organic Certification (ACO) protocol, a list of 39 different organic winemaking additions are allowed—since 2020 we use only 4 (and them only sometimes).

In 2021, we stopped using 1 addition we'd utilised previously—Tannin (from Organic hazelnut skins)—and added a *new* addition to our Organic Tool Kit: Spent Yeast Cells (snacks for our Wild Yeasts).

SO...

OUR '21 & '22 ORGANIC TOOL KIT

(or: "Ingredients other than grapes
that we allow ourselves to use,
sometimes")

① TARTARIC ACID

The most prominent organic acid in wine grapes, which naturally precipitates during fermentation and is collected commercially, allowing us to add it back in small quantities to balance natural acidity levels. It also helps stabilise the wine by decreasing pH, reducing the need for sulphur.

② SULPHUR

Sulphites are a natural by-product of the fermentation process but we also add a little to most wines (as SO₂) to prevent oxidation and spoilage from bad bacteria. See next page for our self-imposed sulphur limits.

③ SPENT YEAST CELLS

Like the super-food supplement 'brewers yeast', this is an additional nutrient support for our Wild Yeasts as they convert the natural grape sugars to alcohol. We use this in cases when a ferment is struggling a bit and the struggle is causing the ferment to create flavour profiles we're not loving. Its product name is 'Fermaid-O'.

④ DRY ICE

Some might not think of dry ice (the solid form of CO₂) as an addition. However, we've chosen to include it given its still a form of intervention in the winery—however minor it might be—and we do sometimes use it to create a temporary protective layer on top of a wine that prevents oxidation if a tank isn't full.

Low sulphur challenge.

The fermentation process can naturally produce up to 15 mg/L of sulphites, but the effectiveness of these natural sulphites to protect the wine quickly deteriorates. So, we generally add a small amount of organic sulphur (in the form of SO₂) both after fermentation is complete, and just before bottling.

In our 2020 Impact Report, we set a more structured, self-imposed limitation around how much sulphur we use in our wines and made the promise to implement this for all releases from 2021 onwards.

In 2020, 70% of our wines met our new 'low sulphur' criteria. From 2021 on, as promised, we hit 100%.

Limits	Regular food standards limits	Organic protocol limits	Our self-imposed limits
Reds	250 mg/L	100 mg/L	50 mg/L
Whites & Rosés	250 mg/L	150 mg/L	75 mg/L

Circular flow.

As in 2020 & 2021, in 2022 all of our packaging was either 100% recyclable or 100% compostable.

Our 'waste' for the 2022 season was:

☺ Landfill

1,674 kg (5% of our waste) went to landfill.
That's 17.9 g of landfill waste per bottle.

☺ Compost

30,000 kg (95% of our waste!) was composted.
Converted back into soil.
That's 321 g of compost per bottle!

FUN SIDE NOTE:

The winery space we make our wine in is now 24% powered by the sun!

Wine awards.

Following on from our 2021 vintage, in 2022 we received a few awards for both our general winemaking approach and some individual wines. For us, award recognition and the heartening feeling of having people try, enjoy and be energised by what we're doing is a thoroughly satisfying feedback loop. We feel especially proud to have won 2 of the 7 major awards at the Australian Organic Wine Awards, given that award specifically pays tribute to Certified Organic viticulture and winemaking.

YOUNG GUN OF WINE 2021

Australia's Top 50 Winemakers

Our head winemaker and co-Founder, Matt Purbrick, was named in the Top 50 young winemakers in Australia for 2021.

AUSTRALIAN ORGANIC WINE AWARDS 2021

Best Park Wine

2021 Hailstorm Special Pét Nat (Sangiovese/Chardonnay): Our fun fizz-bomb won 'Best Park Wine', the first year the award has been run!

Best Left of Centre Wine

2020 Colossus of Harry (skin-contact Sauvignon Blanc): We loved this release, and it won 'Best Left of Centre Wine' + a Gold medal, a nod to our push for texture and character.

Reds category bronze medalists

2020 Main Range Red (Sangio/Syrah) +
2020 San Selvaggio (Sangiovese):
Both of these wines won a bronze medal each in the category for 'Best Red'.

PEOPLE

Support
good
humans.

We believe true sustainability begins with **PEOPLE**, and that environmental impact is inherently linked to cultural change. Our internal culture reflects the kind of positive change we seek to see in the world: diversity, inclusion, equality, vulnerability, honesty and accountability. Additionally, we endeavour to always partner with people who also embrace and embody these values.

Targets.

In 2020 we gave 2.1% of revenue to supporting good humans specifically by supporting artists & community organisations.



In 2022 we gave 4.6%!

This included:

3.3% (1.8% in wine donations, 1.5% for zine and music commissions) to artists and community organisations.

+

1.2% to Good Grants, a new staff initiative investing in our teams health, wellbeing and self-development.

Activating artists.

In November 2021 we partnered with our friends at Oigáll Projects in Melbourne to host an exhibition, *ARISE*, with 13 artists. *ARISE* came about to honour and hear the many voices in our community. The exhibition ran over 3 days, with a massive opening night party. All artwork was auctioned via our IG, with 100% of sales donated to the ASRC. We also pledged \$1 from every bottle of our 2021 Teller of Tomorrow Rosé (which featured label artwork from *ARISE* artist, Katie Eraser). It was such a huge success that we decided to do an annual exhibition every year now, fundraising for good!

ARISE art sales = \$14,300

+ our pledge = \$3,600

= a total of \$17,900 to the ASRC

THE ASRC: The Asylum Seeker Resource Centre, based in Footscray, provides aid, justice and empowerment programs to over 1000 asylum seekers living in the community seeking refugee protection. Our donation went to support their programs such as the Wise Women Sisterhood Journey, empowering women seeking asylum to discover who they are and who they want to become.

Vino music.

In 2020/21 we commissioned Maxi Roberts (AKA Hugh Klein) to pair music with new wine releases. In 2022 we extended this project and worked with 3 artists - Maxi Roberts, Charlie Perry and Ben Green - to create music especially for each new release. The artists all received both payment, plus plenty of wine to move through the year with.



Seasonal Zine love.

Since 2020, we've worked with our friends at Neighbourhood Press to print risograph seasonal zines.

In the Summer of 2021/22 we decided to open up for submissions from our wider community of creative minds via our initiative *The Community Voice*, using only those submissions to fill a zine. It was a huge success, and instantly became our new approach to the zine—our way to support and publish our community's art, poetry, photography and more! Each selected contributor gets published in the zine, promoted online and on socials to our community and sent a curated 3-pack of wine (plus copies of their zine of course!).

Once published, the zine is included in all orders via our online shop for free, until the next zine arrives.

We've now had 29 contributors and counting. It's a project on us. For the people.

Diversity & inclusivity.

As a team, we are committed to creative & critical thinking, transparency, emotional intelligence and curiosity. We aim to intentionally create a safe space for communication and connection, valuing honest dialogue over "results". Our direction is largely driven by the momentum of our internal culture and we've set a few things in place to foster a healthy working life.

In 2022 we were a tiny team of 6; all working flexible hours with the opportunity to work from home or from our office in Fitzroy.

In 2022 our team continued to be made up of a diversity of genders and a mix of cultural backgrounds.



Good Grants.

Following on from our commitment at the end of our last impact reporting period, in 2021 we began a program called Good Grants, where each year we give at least 1% of our revenue directly back to the team (the money is divided equally) to spend on personal self-development, health and wellbeing.

In 2022 we gave 1.2% back to staff as part of the Good Grants initiative. Money was spent on meditation retreats, workshops, emotional intelligence programs, acupuncture and an array of other fun and important things (including return flights to an Ayahuasca ceremony!).

Growing family.

With Matt & Lentil welcoming Una Franca, and Leigh & Bec welcoming Mia Peggy-Jean, in 2022 we put our family-friendly parental policy in place:

NEW MOTHER OR PRIMARY CARE GIVER

18 weeks paid leave at full salary.

+

12 months unpaid leave with re-employment guaranteed.

PARTNER OF A NEW MOTHER OR PRIMARY CARE GIVER

2 initial weeks paid leave at full salary.

+

2 additional weeks paid leave at full salary, or,
4 additional weeks paid leave at half salary, or,
6 additional weeks paid leave at one-third salary.

+

4 months unpaid leave with re-employment guaranteed.

Sharing the love.

We want to, where possible, create opportunities for our staff to deepen their relationship to the business. So, in 2022 one of our Minimum family members (who's been in the team for almost 3 years), Mat Bate, became a co-director and co-owner of Minimum alongside Matt & Lentil.

Welcome Mat!!



PLACE

Care for Country.

28

We believe good social and environmental stewardship is good business. Our company's success is pinned to the health and diversity of our community, environment and culture. To this end, in 2022 we developed deeper commitments to how we connect with and support people and organisations that care for Country, while continuing to work more and more deeply, intentionally and respectfully with our vines.

29

1% to paying the rent.

One of our major focuses for 2022 was how we can be better allies to Aboriginal & Torres Strait Islander peoples and the current challenges/opportunities we're collectively facing as we, finally, engage with truth-telling.

So, in 2022 we announced that we will be allocating 1% of our revenue to pay the rent for working and living on stolen land, honouring Aboriginal sovereignty that was never ceded.

We've shaped this policy around the **PLACES** where our company is rooted, splitting these reparation payments between 3 organisations:

Pay The Rent

Pay The Rent is a grassroot-to-grassroots organisation, based on the lands of the Kulin Nation. Run by a Sovereign Body of First Nations representatives, rent payments are payments made for the use and benefit of occupying Aboriginal land, and as a mechanism of reparation.

Djirra

Djirra is a Naarm-based organisation predominantly designed by and for Aboriginal women, a place where practical support is available to all Aboriginal women, particularly to those who are currently experiencing family violence or have in the past.

Yorta Yorta Nation Aboriginal Corporation

Yorta Yorta Nation Aboriginal Corporation (YYNAC) is comprised of peoples with unequivocal bloodlines to the Original Ancestors of Yorta Yorta Country, where our vineyard is located. YYNAC represents the descendants of these Original Ancestors and they have the power and right to approve/deny Cultural Heritage on Yorta Yorta Country.

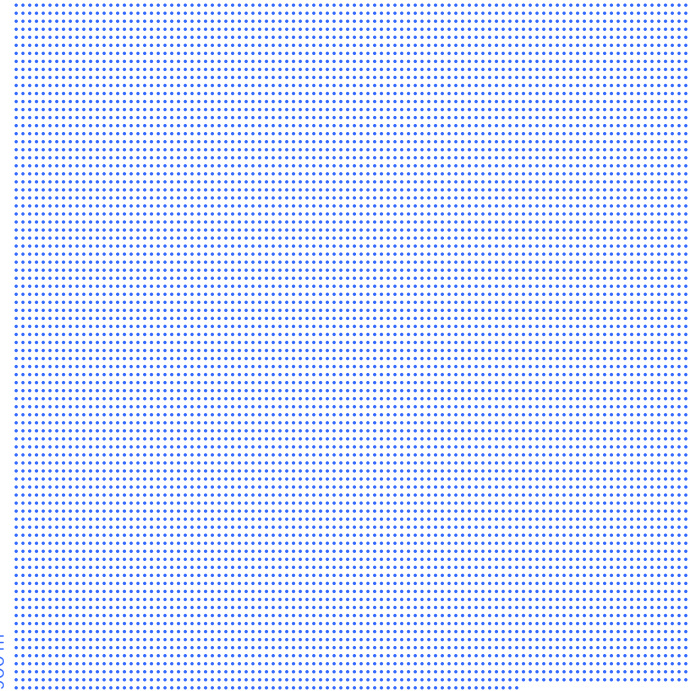
1+% to trees.

Since the beginning, we have committed to plant one tree for every dozen we sell. Our partner for this project is One Tree Planted. In 2022 we went a little deeper and internally chose a new tree-planting project to support each season, so we could develop a portfolio of projects that achieved numerous social/environmental outcomes across the globe. We spread our 2022 plantings across Australia, India, Kenya & Rwanda, supporting projects as diverse as bushfire recovery, agroforestry farming, mangrove restoration and community-led orchards.

These trees that we planted in 2022 will re-establish biodiversity, filter air pollution and improve water quality. And after 10 years, once mature, they will sequester on average the equivalent of over three-quarters of our carbon emissions from 2022 every year they stand (on average 20+ years!). This means that our 2022 tree plantings will ultimately end up sequestering over **15x** our 2022 carbon emissions! 🙌🙌

This is our way of ensuring true carbon negativity for our business, and a real-world example of the possibilities for how business can play a role in ensuring a healthy future for our shared planet.

1000 m



900 m

In 2020 we reported planting our first 2,049 trees. Since then, up until the end of the 2022 season, we have planted 6,993 more!

That's **9,042 TREES TOTAL** up to June 2022!
Spaced 10m apart that's an area of 90+ hectares!

We did this together

Cork, not carbon.

Ecologically, cork forests are home to 13,000 species (plant/animal/insect) that live nowhere else on earth. Socially, cork farmers train for eight years so that they can hand-harvest the cork without harming the trees, which can live for more than 200 years.

Given the carbon drawdown benefits from using cork, in 2022 Amorim (our cork supplier) commissioned a third-party carbon audit for Minimum's use of cork closures. Just from using cork alone we sequestered **28.7 tonnes** of CO₂ from cork purchases for the 2022 vintage.

This offset a whopping **31%** of our total carbon emissions from 2022, which is *on top of* the carbon credits we purchase as part of being certified Net Carbon Neutral by Toitu and *on top of* our tree planting projects! What can we say, we like drawing down carbon 😊

Committed to less water.

With the help of water saving probes in the soil throughout the vineyard, we are able to dial in how much we irrigate on the vineyard. In 2022 the vineyard only used half **–51.8%–** of the site's total water allotment.

This has a lot to do with La Niña providing wet conditions, but it's down again from the 70% of our allocation we used in 2020, so a huge reduction.



Creating a living system.

The 125-acre vineyard (near Toolamba VIC), where our grapes are grown, is certified Organic and we're continually trying to implement principles and techniques that go beyond Organic. Our aims in the vineyard are to consistently improve soil microbiology, nutrient cycling, carbon sequestration and thus vine health.

For years we've been laying down flowering cover crops to help improve nutrient cycling in the off-season, attract beneficial insects and reduce weed pressure.

In late-2021, for the 2022 season, we began to change from cover cropping to trying to establish a permanent perennial grass sward in the inter-rows instead. As the cover crop mix is largely annual, trialing a perennial system means we don't have to sow a new cover crop each year (a big reduction in fuel) and we hope it will lead to additional benefits by creating more stability in the soil environment.

What went on.

WE BELIEVE IN RADICAL TRANSPARENCY. SO HERE'S THE COMPLETE LIST OF OUR FARM INPUTS FROM THE 2022 SEASON.

Seaweed extract.
Fermented vegetable extract.
Soil carbon. (humic & fulvic acids, the most active components of soil carbon)
Fermented fish extract.
A blend of organic antioxidants.
A liquid blend of live beneficial (good) bacteria.
Local straw. (used for mulching to reduce water use, and stimulate healthy soil)
Organic wettable copper, sulphur and potassium bicarbonate to prevent mildews. We also received an organic exception to spray a low dose of lime sulphur on our new Fiano grafts as downy mildew was threatening to kill the grafts.
2 types of biological (bacterial) sprays. (to control caterpillars & botrytis)
Multi-species cover crops & perennial grasses in the inter-rows. To attract bees, butterflies, and beneficial insects + some of these inter-rows we allow to grow completely wild and untamed in several parts of the vineyard to stimulate maximum micro-habitat for small birds, reptiles and soil life. This also reduces fuel by reducing tractor time.

"Sometimes I wish I
could photosynthesise
so that just by being,
just by shimmering at
the meadow's edge
or floating lazily on a
pond,
I could be doing the
work of the world
while standing silent in
the sun."

– ROBIN WALL KIMMERER

With gratitude,
the Minimum Wines team.

www.minimumwines.com

@minimumwines

MINIMUM.