
SUSTAINABILITY

AT JULES TAYLOR WINES - DEC 2021

At Jules Taylor Wines we care about doing things the right way.

We continually try to improve our little business and to have a positive impact on the place where we live and work, and on the people we meet along the way.

RENEWABLE ENERGY

In 2021 we installed solar panels to provide our own renewable power at Jules Taylor Wines HQ.

CARBON OFFSET ON DIRECT SALES

You can now offset the carbon footprint of your wines for any purchases directly through our website. This is managed by Carbonclick.com who offer a range of projects here in NZ and overseas to offset the carbon emissions of our wine deliveries. Read more about [the projects we support here](#).

CARBON ZERO BOTTLING

We are proud to bottle our wines at Wineworks NZ - who became NZ's first certified [Carbon Zero wine bottler](#) in April 2021. The winemaking facility we use is also progressing towards Carbon Zero status.

REDUCED WASTE PACKAGING

We have been working with our label supplier MCC to reduce wasted paperstock and inks in our label production process. By moving to more efficient printing technology we we have reduced our annual waste by more than 15,000m of label material and by around 60 print plates!



Great memories in a bottle, created with sunshine from Marlborough and love from Jules.

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SUSTAINABLE WINEGROWING

All of the grapes, wines and production facilities for Jules Taylor Wines are 100% accredited by the world-leading New Zealand Sustainable Winegrowers scheme. Through this programme, we monitor and minimise all inputs in the grapegrowing and winemaking process, including water, energy and chemical use, as well as outputs such as waste. The goal is for year-on-year improvement and sharing successes with our peers.

VEGAN FRIENDLY

All our wines are made with a minimal intervention approach, handling the wines as little as possible and avoiding additives wherever possible. All our white and rosé wines have been Vegan friendly from the 2018 vintage onwards.

ORGANICS

In 2019 we joined the Organic Winegrowers New Zealand organisation and are gradually moving our On The Quiet series to being organic. We made our first 100% organic wine (not certified) from the 2020 vintage. We hope to produce our first 100% certified organic wine in 2021 (labelled as “wine made from organically grown grapes” in the USA).

MENTAL WELLNESS

Jules and George look after their staff and consider mental wellbeing important. In January 2021 they implemented a four-day work week to allow their small team to spend more time with their families and to make the most of the relaxed, outdoorsy lifestyle that Marlborough has to offer.



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REDUCED & OFFSET TRAVEL

Prior to Covid, Jules and George offset the carbon emissions for all their air travel. The amount of travel has obviously been drastically reduced by Covid and we hope to take the lessons we have learned about alternative ways of working and continue to apply them once the world opens up once more. Any (minimal) domestic air travel is still offset.

NATIVE PLANTINGS

We have begun work with the local council and with our neighbours to redevelop the wetland area around the Jules Taylor HQ property. Work has begun to remove introduced and invasive species and start restoring the area to native plantings. The goal is to increase the native biodiversity of the area and provide a habitat for local species of birds and insects, as well as a lovely environment to sit and enjoy a glass of vino!

RESPONSIBLE ENJOYMENT OF ALCOHOL

We believe wine is best enjoyed as part of a balanced and healthy lifestyle. Jules encourages moderate consumption at both private and public events, and personally practices annual alcohol-free months. We comply with all requirements for the responsible advertising of alcohol. We try to ensure all food pairing ideas are fresh and healthy, and include vegetarian, vegan and gluten free options where possible. We maintain a veggie patch at JTHQ, producing fruit and vegetables for staff and families to enjoy. We try to ensure that visitor itineraries include some outdoor activity to balance all the eating and drinking that is a part of our industry!



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