
SUSTAINABILITY

AT JULES TAYLOR WINES - DEC 2022

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 in which we live and work, and on the people we meet along the way.

SUSTAINABLE WINEGROWING

We participate in NZ Winegrowers' innovative greenhouse gas emissions benchmarking project. On our own vineyards in 2021-22, our carbon emissions per tonne of grapes grown were 40% lower than the New Zealand Wine Industry average. In addition, all our grapes and winemaking are 100% certified by the world-leading New Zealand Sustainable Winegrowers scheme which monitors and minimises inputs in the grapegrowing and winemaking process, including water, energy and chemical use, as well as outputs such as waste.

VINEYARD EFFICIENCIES

In our vineyards we have moved from petrol to electric quad bikes to reduce our carbon footprint, and have installed precision irrigation management systems to more accurately monitor the litres of water required per plant and to detect leaks and avoid wasted water.

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. In 2022 Wineworks reduced emissions by 36%, exceeding their 30% reduction target, by moving to 100% renewable fuel as well as reducing electricity requirements by 19%, and by changing handling of compressed air and nitrogen.



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

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RENEWABLE ENERGY

In 2021 we installed solar panels to provide our own renewable power at Jules Taylor Wines HQ. In 2022 we generated over 4.5kwh or around 30% of our power requirements.

WINEMAKING EFFICIENCIES

Our winemaking facility is also working towards Carbon Zero status and in 2022 has replaced use of dry ice with reticulated CO2 gas, reducing CO2 usage by around 80%.

CARBON OFFSET ON DIRECT SALES

Since 2021 we have offered carbon offset for any wines purchased through our website utilising Carbonclick.com who offer a range of reforestation projects in NZ and overseas to offset the carbon emissions of our wine deliveries. Read more about [the projects we support here](#). 2,193kg CO2 has been offset this year equating to over 100 trees planted.

ORGANICS

In 2022 we bottled our first organic certified wine: the OTQ Pinot Noir 2021 from the Wrekin Vineyard, which will be released to market next year. Although it represents only a tiny percentage of our total production, we are proud to make this next step on our journey after joining Organic Winegrowers New Zealand in 2019.

PACKAGING CHANGES

We have continued to work with our label supplier MCC to minimise wasted paperstocks and inks and have moved to an FSC (Forest Stewardship Council) certified paperstock (from renewably managed forests) in our label production.



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NATIVE PLANTINGS

In 2022 we removed the introduced and invasive species from the wetland area on our Rowley Crescent vineyard and in 2023 we will start replanting with natives. 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!

REDUCED & OFFSET TRAVEL

All of the carbon emissions from air travel from our team are offset. We continue to utilise virtual meetings with our international partners where possible.

MENTAL WELLNESS

Jules and George continue to offer a four-day working week, which they first implemented in 2021, giving the team extra time for exercise, recreation, family and mental health.

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.

RESPONSIBLE ENJOYMENT OF ALCOHOL

We believe wine is best enjoyed as part of a balanced and healthy lifestyle. Jules encourages consumption in moderation, provides a breathaliser and/or taxis to ensure everyone gets home safely and personally practices annual alcohol-free months. We comply with all requirements for responsible advertising of alcohol. We ensure food pairing ideas are fresh and healthy, and include vegetarian, vegan and gluten free options where possible.



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