

The Glenturret

# Sustainability Strategy

2023-24



As custodians of The Glenturret it is our responsibility and ambition to move towards a sustainable future.

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# Our Journey Towards A Sustainable Future

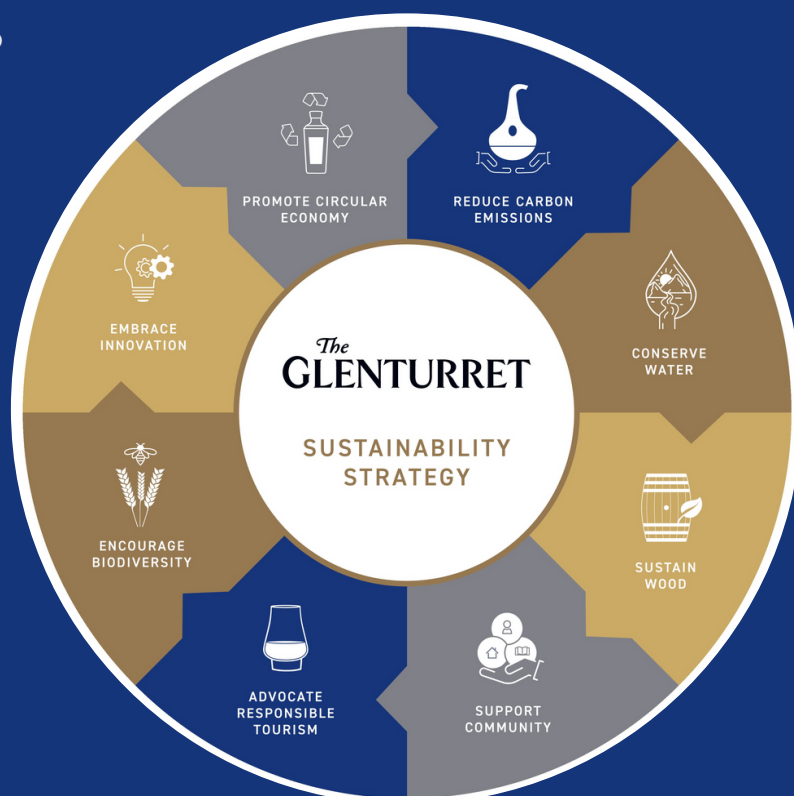
As Scotland's Oldest Working Distillery we take great pride in making our whisky using time honoured, traditional methods. Crafting our Single Malt requires skill, energy and precious resources in equal measure.

We hold ourselves accountable to preserve the art of whisky making in a sustainable way and reducing our carbon emissions to limit global temperature rise to 1.5 degrees requires urgent action from us all.

In response to the climate crisis we have made a commitment to reduce our global footprint and reach **Net Zero by 2040.**

As a business that delivers both premium whiskies and experiences to customers around the world, we are acutely aware that we thrive and rely on the people and environment around us.

In order to positively impact all areas of our supply chain we have set out a strategy that follows our sustainable journey and includes measurable commitments towards a greener future for generations of distillers to come.



*John Laurie*

John Laurie,  
Managing Director



# The Wyss Foundation

At The Glenturret our owners share our passion for protecting the environment and becoming a force for good. We are jointly owned by The Lalique group and Swiss American businessman Mr Hansjörg Wyss.

We are proud to raise awareness of The Wyss Foundation and the work that Mr Wyss has pioneered to protect our lands and seas. Our owners continue to inspire our team to protect the beautiful landscape around us and to pursue a sustainable future for generations to come.

Established in 1998, the Wyss Foundation has helped Local and Indigenous Communities, National Governments, Land Trusts and Not-For-Profit Partners permanently protect over 80 MILLION ACRES of land, and over 2.9 MILLION SQUARE KILOMETRES of ocean. These lands and waters are now conserved in perpetuity for current and future generations to enjoy and explore.

To confront the global conservation crisis, the Wyss Foundation launched a \$1.5 billion campaign, called the [Wyss Campaign for Nature](https://www.wyssfoundation.org). Find out more at [www.wyssfoundation.org](https://www.wyssfoundation.org)

**""The Glenturret's Board of Directors have agreed to achieve Net Zero Carbon Emissions by 2040, whilst protecting the history and heritage of the distillery. I will personally be working with The Glenturret team to ensure we make continuous progress towards this goal."**

**Hansjörg Wyss**



# Reduce Carbon Emissions

**The Glenturret is fully committed to reducing emissions in our production and across our supply chain to become Net Zero by 2040.**

We are working with our Carbon Accountant and Sustainability Partners to make significant steps towards decarbonising our operations through natural reductions across Scope 1 and 2 emissions. We are also committed to working closely with our suppliers to identify opportunities to reduce our Scope 3 emissions. In 2024, we will begin publishing emissions reports that will inform and shape our future reduction plans in line with our Net Zero targets.

Since 2023 we have offset all of the emissions from our business travel through our Gold Standard and VERRA accredited partners and we continue to work with our employees to encourage greener commuting options including our cycle to work scheme.

One of our current focuses in our operations is to move towards using green energy across our production and implement alternatives to fossil fuels where possible. In 2023, we conducted an energy audit to map out our consumption across our facilities and to identify future reduction opportunities.

With each new project, such as increasing our warehousing capacity, brings new opportunities to save energy and reduce our carbon footprint.





# Conserve Water

**We have reduced production water requirements by 28% and we are committing to further reductions across our visitor operations.**

One of the essential natural resources required to craft our whisky is water. We source all of the water for our production from the ancient freshwater Loch Turret located around 4 miles from the distillery.

We work closely with the Scottish Environmental Protection Agency for the abstraction and return of water and we aim to maintain the highest possible ratings for our water processing recognised by SEPA. We use approximately 500 cubic metres of water every day in our condensers to cool the alcoholic vapour produced from our stills during distillation, 100% of this water is returned to the river.

In 2022 we made significant upgrades to our production process. This has allowed us to reduce our annual production water requirements by 28% which equates to 1,000,000 litres of water saved per year. Our Distillery Environmental Ambassadors help to educate our team and visitors to conserve water. The Glenturret Lalique Restaurant team limit cookery that requires water baths and opt instead for more traditional techniques.

We continue to closely monitor and improve the ways that we use water across our operations through our Environmental Management System aligned with ISO 14001 and we are also reviewing potential areas for future on site rainwater harvesting.



# Investing in Sustainable Production

As distillers, taking a longer view is something that we have practiced for generations. We understand the importance of evolving our processes to make them more efficient whilst retaining our traditional values and our 'By Hand and Heart' ethos.

In 2019 we embarked on a project that looked at our entire production process and ways in which we could save energy, water and reduce waste whilst retaining our fully manual operation and spirit quality.

Reviewing the design of our process allowed us to identify several opportunities to make sustainable changes to our whisky making.

We performed yeast trials, analysed distillation runs and mapped esters in our spirit for many months as part of our review and to ensure that we retained notable and important characteristics that form our distillery footprint following the planned improvements.

On the 31st of January 2022, following years of preparation, work began on the distillery's sustainable upgrades, the most significant works to take place at The Glenturret in over 30 years of single malt production.

Following an initial investment of £1.4m and a production shutdown of 5 months, commissioning of the new upgrades began on the 27th of June 2022 with no waste being sent to landfill during the project.

**The majority of the upgrades were focused in and around the distillery's Mash House and Still House areas.**





# The Mash House

Our process review had identified that although our previous Mash Tun was efficient in extracting sugars, it was recognised that its manual design had several limiting factors.

The process was far from energy efficient. It required high volumes of water and created unnecessarily high levels of waste.

Mashing was incredibly labour intensive for our team, and it also limited our ability to process certain types of malt.

With this in mind, the decision was made to replace our Mash Tun and Heat Exchanger.

Our new semi lauter Mash Tun now has a capacity of 1.95 Tonnes and as we recognise the skills and experience of our team to be our most important asset, we have worked closely with our designers to ensure that our operators continue to have full control over all of the mashing stages.

**Since commissioning began we have recorded a 28% reduction in process water usage which equates to 1,000,000 litres of water saved per year.**

The new Mash Tun has also reduced process waste by 1,000 tonnes per year. The changes to our Mash House have importantly allowed us to utilise our Tun Room to its maximum potential and to run more efficiently. We now fill each of our washbacks with an extra 25% volume at an increase of 53.8% litres of alcohol per washback.



# The Still House

We recognise that distilling is a very energy intensive area of our production, and we subsequently spent a lot of time in our review process looking at ways in which we could make this area more efficient and reduce our energy consumption. In order to achieve this, we made changes to our process in two areas.

Firstly, we identified that the 40 years old design of the heating systems within both our stills could be vastly improved with simple, efficient, easy to clean radiators that would deliver much larger surface area giving a quick and consistent transfer of heat.

Secondly, we developed a preheating system for our Wash Still, the first of our two distillations, that would use the heat from the waste of previous distillations to preheat the wash before it is distilled. Our first distillation requires us to heat the wash to over 90°C. Before installing preheating, the starting temperature of our wash would typically be around 25°C.

With preheating now in place, we can achieve a starting wash temperature of above 75°C meaning that we have much less heating required to achieve over 90°C and we have subsequently reduced our heating time requirements by 30 minutes for every Wash Still distillation.

**The preheating and internal heating system upgrades in addition to the Mash House improvements have played an integral part in reducing overall annual production energy usage by 27%.**





# Support Community

**We will support the communities we live in by providing funding, employment and development opportunities for future generations.**

Since 1763 The Glenturret has been at the heart of a thriving Perthshire community and we are committed to ensuring that this is fully supported by the work that we do here at the distillery. We are honoured to be part of Crieff's heritage and the value of giving back to the people around us is shared by everyone connected to The Glenturret.

We work with a range of community partners which include raising funds for the Perth and Kinross Countryside Trust with revenue from our tours and we regularly raise funds from our local fayres for the Crieff Food Bank.

We work with local suppliers such as Tomnah'a Market Garden to supply flowers and fruit and vegetables for The Glenturret Laliqie restaurant. Tomnah'a currently support more than 150 local families through their veg shares scheme which includes a high percentage of low income households. The farm uses regenerative farming practices that help to preserve soil health and drastically improve local biodiversity in addition to offering employment opportunities in agriculture.

Introduced in June 2022, our annual Grace Gow Scholarship offers candidates the chance to work within the distilling industry, gaining valuable experience in all aspects of mashing, distillation, and whisky maturation at the distillery. As part of this full-time placement offered each year, candidates will be fully funded and supported towards achieving a General Certificate in Distillation (GCD) exam. This unique opportunity allows people with no experience in the industry to gain valuable skills and qualifications towards achieving a career in distilling.



In addition to our local community we understand that our brand reaches a global audience and that we have a responsibility to promote The Glenturret responsibly in all of our markets. Our role in advocating responsible attitudes to alcohol consumption will always be central to our brand.

At The Glenturret we embrace diversity and inclusivity and we are passionate about providing opportunities for people from a range of different backgrounds. We also understand the important value in employee wellbeing and we actively encourage our team and community to look after both their physical and mental health.





# Sustain Wood

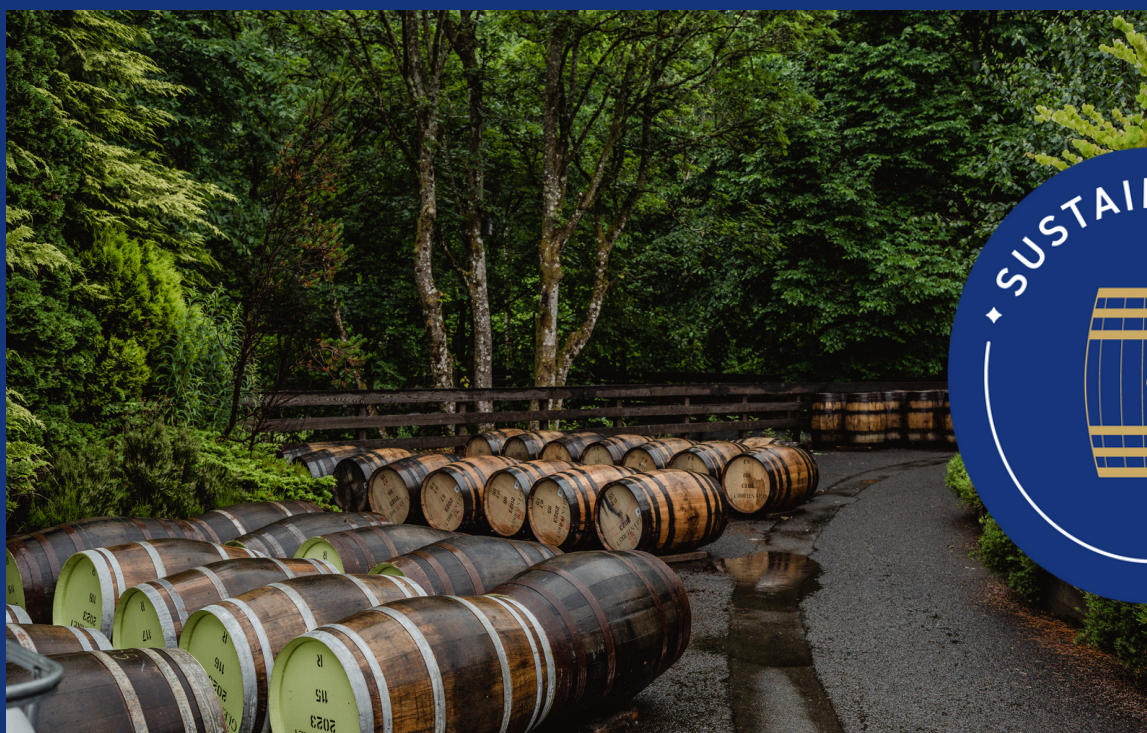
**From 2022 onwards, 100% of our sherry casks will be procured from sustainable suppliers.**

Here at The Glenturret we work closely with trusted cask builders that we know will deliver good results time and time again. We select casks that suit the style of our Glenturret spirit, and the careful management of our wood supply is central to protecting and preserving such an important resource.

We operate a balanced filling programme using similar volumes of American and European oak throughout our warehousing. In addition to our Sherry and Bourbon casks we also hold a collection of our owners Wine casks from both French and Californian origin.

With over 14 acres of land currently under Glenturret's ownership, we regularly conduct arboriculture surveys to report and protect the health of our local tree species, many of which are home to wildlife, including protected species such as red squirrels and bats.

We continue to limit printed materials, source sustainable office supplies and reduce use of virgin materials in our packaging as a business.



# Cask Management

In order to control the quality and provenance of our oak, we have established our own supply chain to manage this process and ensure that we are building a high level of traceability from forest to filling and beyond.

We have made significant progress in ensuring that our wood is sustainably sourced with 100% of our sherry cask suppliers accredited with FSC (Forest Stewardship Council) and PEFC (Programme for the Endorsement of Forest Certification) certifications from 2022 onwards.

We work towards preserving the life cycle of our casks by recycling our wood where possible, thus extending the average length of time that a cask can be used, something as whisky distillers we have practiced for many generations.

Our Whisky Maker individually selects and decides which casks will be reused as part of our robust wood policy and the quality assurances and sustainability standards associated with The Glenturret.

We also recognise the value in managing our packaging suppliers to ensure that all of the high-quality elements that surround our whisky are sourced sustainably and where possible created from recycled post-consumer materials.





# Promote Circular Economy

**We will seek to reduce, reuse and recycle across our operations.**

Our focus on Circular Economy and Effective Waste Management ensures as little waste goes to landfill as possible.

In 2023 we changed the management of our recycling and waste processing to a local independent partner. This has enabled us to improve our recycling rate by 29% ensuring that over 90% of all our waste collected is recycled.

We are currently working on a project to reduce weight within our bottle design. Our unique bottle, carton and shipping cases are 100% recyclable. Our glass, labels and shipping cases also include recycled materials in their production. We are committed to continue increasing the levels of recycled materials used in our supply chain as we work closely with our accredited partners and move toward our Net Zero targets.

The majority of our marketing materials have now been digitised however the small volumes of printed literature that we produce on an annual basis are responsibly sourced and recyclable.



# Packaging Information

**We prioritise using recycled and recyclable materials to create our custom-made bottle, carton & delivery boxes.**

We are committed to investing in packaging improvements in line with our Net Zero targets as we further improve the sustainability of our products whilst maintaining the highest standards of quality and design.

**Glass:** Our glass bottle has been designed by Lalique and is produced by our sustainable partner Saverglass in France. Our unique bottle is 100% recyclable and we are currently working on a project that will look to reduce the weight of our bottle and increase the 23% recycled glass content known as 'cullet' in the bottle production process.

**Paper:** The paper labels attached to our bottles are 100% recyclable and are currently made from 30% post-consumer recycled content.

**Stopper:** Sustainably sourced cork represents 29% of the raw materials used in our current stopper design. We are continuing to explore and test fully recyclable stopper alternatives.

**Capsule:** Our current capsule design includes plastics that are non-recyclable and this remains a priority for us to implement a biodegradable solution that also fully protects our products going forward.

**Carton:** Our cartons are 100% recyclable and we continue to explore ways to eliminate virgin paper from their production.

**Shipping Case:** Both components used in our shipping cases are 100% recyclable as cardboard. Our case is made from 61% recycled content and our divisions are made from 100% recycled content.



# Advocate Responsible Tourism

**We will promote responsible tourism and empower our visitors to positively impact the environment around them.**

As Scotland's Oldest Distillery we have the pleasure of welcoming guests from across the world every year to our home in Crieff. As custodians of The Glenturret it is our responsibility and ambition to move towards a sustainable future. It's a journey that we're very passionate about sharing with our visitors and importantly we recognise how vital our visitors are to making a positive impact on our efforts as a team towards our environmental goals.

With this in mind we have worked hard to achieve a Green Tourism Gold Award that has helped us identify and develop ways in which to work with our visitors to become a greener visitor attraction. We're always looking for opportunities to offer low carbon alternatives to the experiences that we offer. Recently we have partnered with sustainable local business Comrie Croft to offer our visitors the chance to try e-biking with our 'Earn Your Dram' tour.

We have recently installed two new bike racks and six new EV charging points in our customer carpark. We continue to look at improving the accessibility of the surrounding path network to allow car free visitors the opportunity to explore the beautiful natural surroundings when travelling on foot to visit us.

As part of our commitment to improving local pathways, we are working with the Perth and Kinross Countryside Trust to help raise funds through our distillery tours. The funding that we raise will allow the trust to continue to develop, improve and conserve Perthshire's incredible countryside. In 2023, we raised over £5,000 for the Trust.



# The Glenturret Responsible Visitor Charter

As a responsible visitor, we ask our customers to consider the following ways that they can help us to reduce our impact on the environment:

**Support Local** – Purchasing local products is a great way to support surrounding communities and reduce the impact of transport on the environment. Our distillery Café and Shop contain a range of hand-picked local produce that showcase Perthshire's extensive food, drink and retail offering.

**Reduce Emissions** – Whenever possible we would encourage our visitors to leave their cars behind and walk, cycle, use public transport or any other environmentally friendly form of transport. Electric vehicle charging points are provided in our main carpark.

**Conserve Water** – Water is one of our most precious natural resources, please use it wisely. Remember not to leave taps running when using our facilities

**Reduce, Reuse, Recycle** – When purchasing goods, please say no to a carrier bag and gift wrapping if you don't require it. Recycle waste at the designated distillery recycling points. Please also where possible bring reusable cups and water bottles instead of buying single use items. Bottles can be refilled at our outdoor drinking tap or in our café area.

**Respect Nature** – Help us to look after the environment and wildlife around us. Please dispose of litter and cigarettes at the designated areas and use foot paths responsibly.

See [www.outdooraccess-scotland.scot](http://www.outdooraccess-scotland.scot) for more information.

**Champion Sustainable Businesses** – There are hundreds of businesses trying to reduce their environmental impacts through the Green Tourism Business Scheme.

See [www.green-business.co.uk](http://www.green-business.co.uk) for more information.



# Green Tourism

**We are supported in our sustainability practices, and in our improvement journey by the world leading sustainability accreditation partner, Green Tourism.**

Achieving a Gold Green Tourism Award means that our sustainability practices have been assessed and verified by a credible partner.

Green Tourism assesses our business against 15 sustainability criteria grouped under the pillars of People, Places and Planet.

It shows that we have an ongoing commitment:

- to sustainability standards and practices.
- to work responsibly, ethically, and sustainably.
- to contribute to our community.
- to reduce our impact on the environment.
- to be accessible and inclusive to all visitors and staff.

These consider the social, economic, and environmental actions we undertake, providing a holistic assessment of our sustainability performance.



# The Glenturret Green Team

Our Environmental Ambassadors otherwise known as our 'Green Team' work together to look after all of our Green initiatives here at the distillery.

Our Green Team meet regularly to ensure we are working towards our Net Zero pledge by 2040 and in the last year have worked across the following projects:

- **Installation of EV Car Parking Chargers**
- **Providing Visitor and Staff Bike Racks**
- **Implementation of new recycle bins to improve distillery waste management**
- **Contributed to achieving Positive Luxury's Butterfly Mark certification**
- **Partnered with Perth & Kinross Countryside Trust**





# Encourage Biodiversity

**We will protect and encourage the wildlife and natural environment to thrive around us.**

The distillery is home to a wealth of wildlife including three identified species of bats and a thriving red squirrel population. We also have two designated sites of Special Scientific Interest (SSSI), Ben Chonzie 1641.76 ha and Monzie Wood 44.47 ha, near the distillery and the distillery's Loch Turret water source.

Monzie Wood is located 2.1 miles Northeast of the distillery and was last designated in 1984 to protect its woodland habitat. Ben Chonzie is located 20 miles Northwest of the distillery and was last designated in 1983 to protect its breeding bird, upland habitat, and vascular plant assemblage.

In order to encourage biodiversity around the distillery, we have a Habitat Management and Monitoring Plan in place which is regularly reviewed and includes details of all the habitat boxes and feeders currently in use around the distillery estate. We additionally have an extensive Environmental Management System aligned with ISO 14001 to carefully monitor and review our impact on biodiversity both at the distillery and also in our supply chain.

All of our barley is locally grown and we work closely with our fully accredited malt supplier for our barley requirements.









# Embrace Innovation

**We will continue to challenge our process design and evolve our practices to become more sustainable.**

Although we have a heritage that spans more than 250 years, at The Glenturret we embrace change and we are constantly evolving as a business.

Our unique ownership structure allows us to make quicker decisions and challenge processes in a different way to other larger businesses. Innovative process design is central to improving our efficiency and reducing our energy consumption whilst preserving time-honoured traditions.

As a business that has grown its team by more than 50% since 2019, we recognise the importance of measuring and reviewing every aspect of our operations in order to preserve sustainability whilst we also continue to grow The Glenturret brand.



# Data Management

**We understand the value of data and what isn't measured, cannot be managed.**

With this in mind we have trialled monitoring technology in The Glenturret Lalique Restaurant to track our energy consumption. Constant electric monitoring across days of the week and time of day, as well as by equipment type have allowed us to identify areas of energy leakage and wasted costs.

The trial has also located ineffective site operation, faulty equipment, overloaded system lines and other inefficiencies which when dealt with, will avoid 12,000kg of CO2 emissions.

Engaging with Smart Monitoring and Reporting partners is helping us toward our net zero targets and to align with our work towards Sustainable Development Goal 12, which emphasises responsible consumption and production.





# Positive Luxury

**We are proud to reveal we are now Butterfly Mark certified passing Positive Luxury's independent ESG+ assessment having achieved Butterfly Mark certification for embedded measurable, sustainability practices across our business operations (25th May 2023).**

In order to achieve the Butterfly Mark, companies must achieve a minimum of 50% in each area of assessment: Environment, Social, and Governance (ESG).

The Glenturret achieved 71% in Environment, 78% in Social and 79% in Governance, excelling in the following areas: SMART MONITORING & REPORTING, SUSTAINABILITY PURPOSE, WASTE MANAGEMENT & CLIMATE.

Positive Luxury's four-part methodology is uniquely tailored for the luxury industry, and is the only certification that focuses on innovation and future sustainability risks. The Butterfly Mark is an independent certification that verifies for consumers and other stakeholders that a luxury business is operating in line with the highest standards of sustainability across the entire value chain.

"We are delighted to be recognised as a luxury business that is committed to enhancing nature and people as an integral part of our operations. Our single malt is carefully crafted from natural resources and it's vital that we protect these and importantly that we inspire others to do the same." Lucy Armstrong, Sustainability Officer.



# Butterfly Mark Certified

## **SMART MONITORING AND REPORTING:**

Working with OAK Network Ltd for a 6-week trial in The Glenturret Lalique Restaurant to track its energy consumption, The Glenturret has identified areas of energy leakage and wasted costs – saving up to £19K and avoiding 12,000kg of CO2 emissions when rectified. Emphasising responsible consumption and production, The Glenturret are engaging with Smart Monitoring and Reporting partners to support them toward its net zero targets and align its work towards Sustainable Development Goal 12.

**SUSTAINABILITY PURPOSE:** While working with Positive Luxury through the Butterfly Mark assessment, The Glenturret created a 'Green Team' comprising representatives from each department, championing and working toward sustainable and ethical business decisions. With core values of accountability, respect, integrity, teamwork, success, customer focused and people, The Glenturret demonstrates that employees are at the heart of the business and imperative to achieve its mission. Sustainability remains a priority with employees at the centre allowing effective action and implementation. .

**WASTE MANAGEMENT:** In 2022, The Glenturret upgraded their production processes including installing new heating systems in the Still House and a new Mash Tun and Heat Exchanger in the Mash House. One year on, efficiency gains and waste reductions are already being seen – 28% reduction of process water required equating to a 1,000,000 litres of water per year saving. Improvement data shows a 27% reduction in energy use for every litre of alcohol produced versus a 33% reduction target by the end of 2023. The Glenturret understands the importance of evolving towards greener practices whilst retaining its traditional values and 'By Hand and Heart' ethos.

**CLIMATE:** The Glenturret have created an extensive Environmental Management System aligned with ISO 14001 moving their ambition to trackable action. From understanding the legal requirements, environmental aspects, materiality, impacts and opportunities to setting targets for Net Zero operations. The Glenturret has identified its greatest impacts and is working to avoid, minimise or offset the outcomes, tracking progression on an annual basis.





If you have any questions about our current sustainability practices, please contact us on [enquiries@theglenturret.com](mailto:enquiries@theglenturret.com) for more information.