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LAKE CHALICE

M A R L B O R O U G H



Sustainability in the winery covers many different areas, from operations through to bottling. The team at Lake Chalice work with many different partners to ensure we are reducing our carbon footprint in every sector.

Winery

SWNZ Accreditation

Sustainable Winegrowing New Zealand (SWNZ) is an industry-wide certification programme led by New Zealand Winegrowers to ensure the longevity of winegrowing.

To be SWNZ certified, Lake Chalice follows stringent rules and regulations and are audited across the industry's six focus areas: Soil, Water, Plant Protection, Waste, People and Climate Change.

Wine made from grapes grown in 100% SWNZ-certified vineyards and produced in 100% SWNZ-certified winemaking facilities can display the SWNZ logo on the bottle. This is your guarantee of sustainable production from grape to glass.



Sustainable Bottles

Lake Chalice supports local industries as much as possible and uses glass bottles manufactured by Chandler Glass & Packaging. Chandler is an Auckland producer of lightweight glass bottles designed to help reduce the environmental impact of wine packaging.

Chandler highlights “the heavier the glass, the heavier the problem on the environment, as it results in more raw materials, increased energy to produce, decreased transportation efficiencies and increased cost.”

Overall, Chandler’s new line of super lightweight glass bottles represents a step forward for the wine industry, addressing environmental concerns related to carbon emissions, waste and energy usage.



Sustainable Bottles

Lake Chalice continually review glass bottle options to ensure we are selecting the most sustainable options. For example, the bottles used for the higher end Plume and Raptor range wines have reduced in weight from 705g per bottle to just 545g per bottle whilst retaining the premium shape. This reduction of 160g per bottle has led to a lighter weight of 1.9kg per case, significantly decreasing the overall weight of our containers shipped globally.

At the lighter end of the scale, Lake Chalice's Falcon and Nest range wines have transitioned from a 417g Burgundy bottle to a 390g Burgundy bottle, which continues to reduce the overall case and container weights.

These are all steps Lake Chalice takes in conjunction with Chandler Glass & Packaging to prioritise sustainable packaging.



Heat Reclaim

Lake Chalice has implemented a system to reuse left over refrigeration power to heat water around the winery.

The heat removed from winemaking processes gets sent through a heat exchanger and circulated throughout the winery on a monitored timer. The hot water is used for winemaking purposes and general use.

In the evening, the refrigeration plant is set back in temperature by 2 degrees celcius to reduce power consumption.

The refrigeration system uses 481 Kilowatts and generates an outstanding 1.3 Megawatts of potential heat for the winery.



Reducing CO2 Emissions

Carbon dioxide (CO2) emissions supercharge the earth's natural greenhouse effect, contributing to the earth's global warming.

Lake Chalice Wines sought to mitigate the outward use of CO2 in the winery by installing a large nitrogen generator.

This installment saw a reduction of nearly 50% usage of CO2 in the winery.





50%

Of Lake Chalice forklift fleet is powered by electricity. This portion of the fleet is used as priority equipment for daily tasks. The other 50% runs on LPG gas restricted to an eco-friendly setting.



Partnering With



Bottling Facility -Wineworks

- Toitu carbon-zero business.
- Measuring and reducing the GHG emissions of our bottling process.



Labels – Wrapt Labels

- Minimising waste through the label production process.
- Only uses inks and materials that are eco-friendly.
- Part of the globally leading Avery Dennison Recycling program.



Kārearea Falcon Trust

- Lake Chalice is a proud supporter of the Kārearea Trust.
- We have introduced a 'hack box' to our Eyrie Vineyard in the Waihopai.

Kārearea Falcon Trust

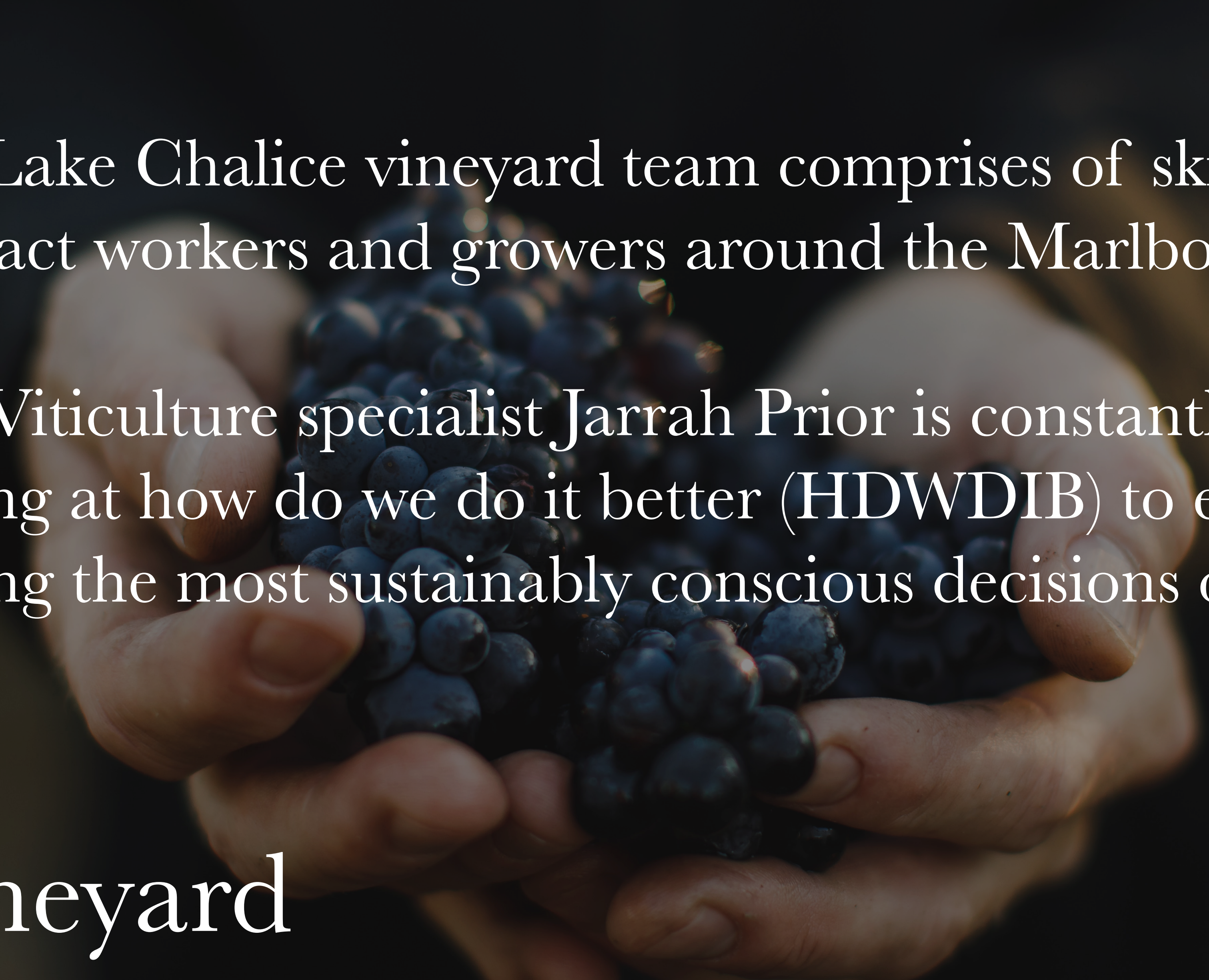
Given we display the Kārearea (NZ falcon) as our motif on every bottle, it's understandable why we are avid supporters of the work done by the Falcon Trust. The native Kārearea favour the remote mountains and foothills of the upper Awatere and Wairau valleys in Marlborough. Today it's rare to catch a glimpse of the Falcon, due to introduced pests, persecution and electrocution by power lines. To help prevent further damage of these magnificent birds, we work closely with the Falcon Trust on the Kārearea Release Program to repopulate the region.



Kārearea Hack Box

Most recently we have introduced a ‘hack box’ in our Eyrie vineyard in the Waihopai Valley and insulated electrical transformers close to the vineyard to protect the birds. The hack box provides shelter for birds. Before being released into the wild, they’re fed and given a few weeks to take in the view of the vineyards every day. The thinking is, that by giving them time and safe shelter the Falcons will remain in the area once released. Who wouldn’t want to stay? We hope that through working together, we can see the Falcon flourish again.



A close-up photograph of a pair of hands cupping a large, dense bunch of dark purple grapes. The grapes are glistening, suggesting they are fresh. The background is dark and out of focus.

The Lake Chalice vineyard team comprises of skilled contract workers and growers around the Marlborough region.

Our Viticulture specialist Jarrah Prior is constantly looking at how do we do it better (HDWDIB) to ensure we are making the most sustainably conscious decisions out in the field.

Vineyard

Future Posts

Future Posts are made of 100% recyclable plastic materials that have a life time guarantee.

Jarrah and the viticulture team are actively replacing wooden vineyard posts with 'Future Posts' around Marlborough.


Standard treated wooden posts only have a lifespan of 10 years and contain harsh chemicals that negatively impact the environment.

These recycled Future Posts create a positive difference to our environment by reducing waste and the use of harmful chemicals.

The recycled plastic that goes into Future Posts originates from wineries all over New Zealand, Lake Chalice included.

Plastic waste from the winery such as soft plastics, liners and barrelwrap is all sent for recycling into Future Posts.



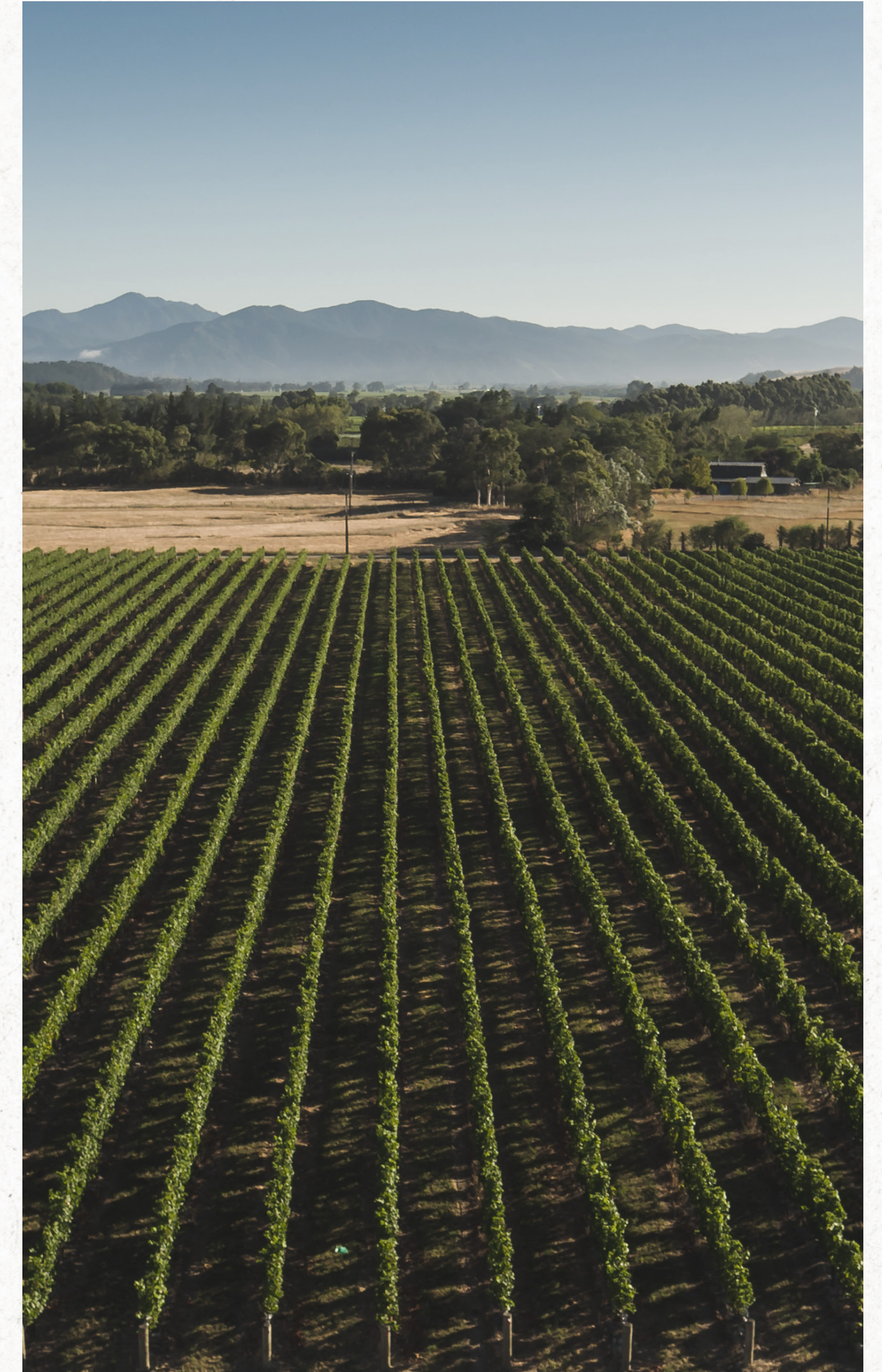


Lake Chalice prioritises planting root stocks (3309 and SO4) that generally offer deeper rooting structures, proving better resilience to drought and require less irrigation throughout the season.

Grape Marc

Lake Chalice reuses
fermented grape skins as
mulch in vineyards around
the Marlborough region.


Grape marc works as an excellent mulch for our vineyards, adding extra nutrients into our soils and feeding our growing vines. Lake Chalice also gives a portion of our Grape marc to local producers - For example, Cranky Goat a local award winning cheese producer who use the skins to make delicious cheeses.



30 %

Water savings related to the use of sub-surface irrigation throughout Lake Chalice vineyards as opposed to above-ground technology.



A man in a blue t-shirt is using a long-handled tool to clean a large white bin in a winery. The background shows industrial equipment and another person in a blue patterned shirt working. The text is overlaid on the image in a white serif font.

The staff at Lake Chalice share a passion for sustainable practices in the workplace. We have many small scale initiatives that fit into everyday work life to ensure our winery and office staff are constantly paving the way towards a cleaner future.

Lake Chalice has an employee run committee focused on improving the environmental impact of our business. Initiatives range from small to big, but all have an impact.

Grovetown Lagoon plantings to improve freshwater habitats for native species around Marlborough.

The Ibbotson family are annual sponsors of the Marlborough Falcon Trust protecting Kārearea, New Zealand's Native Falcon. The Kārearea, is an endangered species in New Zealand with only 6,000 on estimate left.

Recycling inniatives and friendly competitons to encourage staff to take part in redicing, reuding and recycling waste.



The Lake Chalice team put in a lot of effort to reduce their carbon footprint during the working week. There are multiple initiatives in place to keep the workplace clean, tidy and environmentally conscious.

Worm Farm – In house worm-farm for all suitable food scraps.

Composting facilities – All food waste not suitable for our worm farm is composted. facilitation.

Recycling – Full recycling facilities including polystyrene and soft plastic partners.

Barrels and Staves - Staff members are encouraged to take home used oak staves.



Green Month

A passion for sustainability, looking after our precious environment and giving back to our Marlborough community is second nature to the Lake Chalice team.

October was our annual “Green Month” and an opportunity to celebrate various environmental projects that are close to our hearts, especially supporting and educating others around the endemic Kārearea.

