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## **The Other Wine Co. and Shaw + Smith**

Though an independently operated and distributed brand, The Other Wine Co. is proudly owned by Shaw + Smith. It has its own winemaking team – headed up by Matt Large – but benefits from the wider viticultural expertise and winery facilities at Shaw + Smith’s Balhannah home.

As Shaw + Smith look ahead to a net zero transition, The Other Wine Co. is leading the charge in packaging experimentation and opportunities to minimise our footprint. Read more on our specific initiatives below.

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## **Key Objectives**

Experimentation is at heart of The Other Wine Co., – making wines that excite us, without the restraints of tradition. Sustainability, and packaging in particular, are integral in this.

Here’s what we’re up to:

- Working with growers to promote sustainable viticultural practices.
- Reduced energy usage in the winery, through a ~300% increase in solar capacity.
- 100% recycling of water generated in production.
- Lightweight glass conversion.
- Increased percentage of recycled content in all dry goods, including plastics.

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## **Specific Initiatives**

### **Viticulture**

We’re hugely fortunate to partner with select growers who value biodiversity and sustainable viticulture above all else.

A few specifics:

- Ricca Terra Farms, where we source Arinto, produce Mediterranean varieties, have adopted drought resistant rootstocks and use water saving mulches. Aligning grape varieties with climatic conditions is integral in their approach to sustainable farming.
- Longview Vineyard, where Barbera is grown, and our largest Pinot Gris grower in the Adelaide Hills, are both fully certified with Sustainable Winegrowing Australia.

### **Winemaking and production**

All Other Wine Co. wines benefit from Shaw + Smith’s sustainable winemaking endeavours, with a particular focus on increased renewables and responsible wastewater practices.

These include:

- Increased solar capacity from 2023 to a total of 378kW, eliminating peak electricity demands.
- Major 2020 wastewater upgrade, facilitating the diversion of 100% of water used to vineyard and lawn irrigation.
- 100% LED lighting, including bottling, warehouse, and office.
- Efficient winery design, lowering water use.
- Winery operations run entirely off rainwater
- Winery technology, including:
  - High speed barrel washing, reducing water usage.
  - Cross flow filtration (where required, for white wines), minimising losses, and eliminating the use of diatomaceous earth. Red wines are bottled unfiltered.
  - Heat recovery technology on refrigeration, generating heated water for barrel cleaning.

- Sustainable Winemaking Australia membership, providing benchmarking tools and resources for planning, evaluation and control.

### **Packaging and recycling**

We see huge opportunity to innovate in this space and are in regular discussion with suppliers to explore new technologies as they come available.

More specifically, we are:

- Converting all Other Wine Co. products to lightweight glass bottles, from mid vintage 2023. These are 160g lighter than previous vintages, reducing overall bottle weight by 34%. This has implications for packaging and freight related emissions.
- Switching to kraft coloured cartons, significantly reducing inks.
- Exploring opportunities for alternative aluminium caps, with the potential to reduce related emissions by 50%.
- Producing all packaging (glass, cartons, closures) from Adelaide based, domestic suppliers.
- Developing a circular economy with our transportation requirements – e.g., backloading dry goods deliveries with finished good dispatches, significantly minimising trips.
- Developing closed loop relationships with suppliers to ensure the responsible reuse or recycling of 100% of cardboard, glass, paper and plastic waste produced on site.

Further to this, we:

- Utilise 100% recyclable products and recycled products where available.
  - Recycle all label backing for tissue paper production.
  - Source all dry goods within the Sustainable Packaging Guidelines (SPG's).
  - Comply with Australasian Recycling Labelling Program (ARL) packaging recommendations.
- Members of the Australian Packaging Covenant Organisation (APCO), through Shaw + Smith, and are nominated as a finalist in the Food and Beverage Category for the 2022/2023 financial year, for 'Beyond Best Practice' activities.
  - Investing in technology to increase packaging efficiencies (e.g., pallet wrapping technology, currently reducing wrap consumption by 18%, with the potential for 40%).