



## Indigo Sustainable Packaging Guidelines.

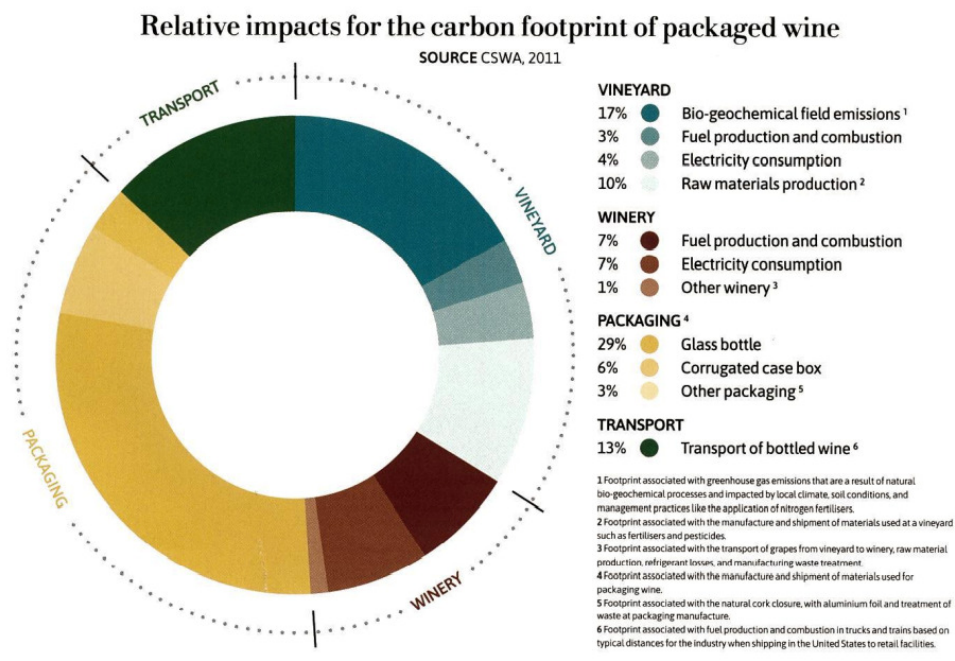
Climate change is undeniable, the question now is what can we do to reduce our negative impact.

### Overview of the science – where is the greatest impact?

It's a complex topic but most research agrees that viticulture and packaging are the main contributors to the carbon footprint of a bottle of wine.

17% is from chemical fertilisers, so organic, biodynamic and regenerative vineyards will have lower footprints.

Several studies conclude glass bottles are the main contributor by a significant margin, due to the significant carbon footprint of production. It therefore makes sense to focus on packaging as a first step.



### Overview from our customers

**Diana Rollan, Group Head of Beverage, D&D London:** *We believe sustainability is increasingly important in the hospitality industry as it helps businesses like us to minimize our environmental impact, conserve resources, and contribute to the well-being of local communities. One crucial area where wineries can make a significant impact is in their packaging choices. By transitioning to more sustainable options, wineries can reduce their environmental footprint, enhance their brand image, and cater to the increasing consumer demand for eco-friendly products.*

**The Wine Society:** *Glass bottles account for close to 40% of the carbon emissions of the wine industry. We have an ambitious plan to tackle this: we are currently undertaking baseline measurements so that in 2023 we can set reduction targets for glass, cardboard and plastic packaging. By 2025, we will have 'right-weighted' our packaging, so we only use what is absolutely necessary, and whatever we do use is 100% recyclable in the UK.*



## Checklist:

These are the guidelines we'd like you to aim for when packaging your wine. They're based on studies we have read, and feedback we've received from our customers. Technology and knowledge advance, if you have any questions, or think you have a better solution please let us know.

### 1. Bottles >

- Use the lightest weight possible
  - Target is 420g or under for still wines
  - Some sparkling wine producers use 835g bottles, compared with the industry standard of 905g
- Use bottles with a high % of recycled glass
- Buy your bottles as locally as possible

### 2. Capsules >

- No capsule for still wines, or natural (not plastic) wax

**3. Closures >** Diam origine is our recommendation - cork is Carbon neutral if not positive, no taint issues, binding agent is 100% bio based and bees wax

Different closures have pros and cons.

- **Screwcap** – No taint issues, can be recycled. Small size can evade some recycling plants, difficulties recycling metal attached to bottle.
- **Natural cork** – Amorim claim a natural cork captures up to 309g of CO<sub>2</sub>. Issues with TCA, corks are slow to degrade in landfill.
- **Plastic corks** – can be recycled < 20% collected in UK for recycling. Is plastic bio or fossil fuel derived?
- **Conglomerate** - Hard to break down in landfill.

### 4. Labels >

- Use recycled paper
- Use water or soy based inks

### 5. Packaging >

- Standardise boxes + seal with biodegradable tape