

TO GREEN &

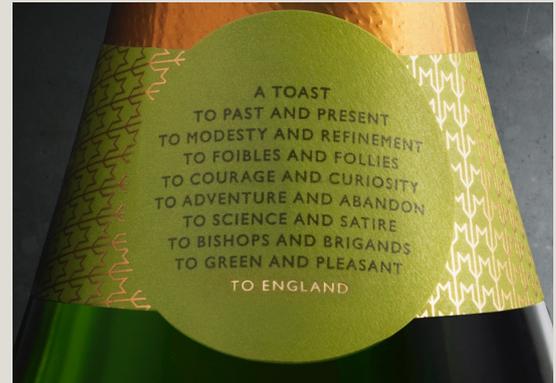
DIGBY

PLEASANT



Our commitment to the environment is embodied in the closing lines of the The Digby Toast and replicated on every bottle we sell:

**TO GREEN AND PLEASANT
 TO ENGLAND**

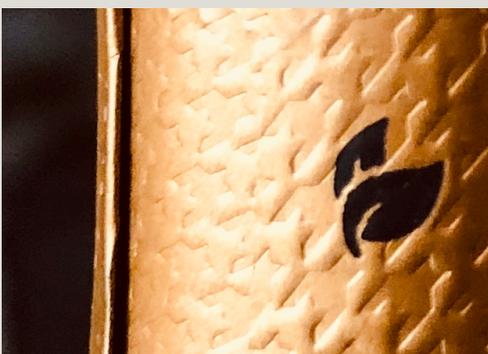


What we are doing:

- **Grapes:** About 1kg of grapes goes into a bottle of Digby. As they grow, the vine removes CO₂ from the environment, and then when the grapes ferment some of that is returned. But net, that 1kg of grapes has removed 300g of CO₂. Grape growing in the UK requires relatively little addition of fertilisers and so is much greener than many farming methods. Our wines are also vegan so no fish or animal products are required.
- **Bottles:** We use 835g Eco Designed 75cl glass bottles which are 15% lighter than traditional Champagne bottles (still used by many of the big names). This reduces both the amount of glass and the cost to transport our wine. They are easily recycled.
- **Corks:** We use 100% natural cork closures as this allows very gentle breathing of the wine through final stage of the ageing process. Cork farming is generally considered to be sustainable and has 1/3 of the CO₂ footprint of synthetic corks.
- **Wire hoods:** We use traditional wire hoods with no additional plastic coatings
- **Foil:** We use *ABSOLUTE GREEN LINE* foils from Sparflex as they are made of biosourced polyethylene and acrylic inks: renewable materials that replace oil products and solvents. This reduced the CO₂ footprint of our foils by 80% vs traditional foils. Look out for the leaf on our bottles.
- **Boxes:** Our transit boxes for trade are made from recycled paper and are relatively light. For consumer shipping we use a much tougher box as they have to withstand the harsh environment of our courier networks otherwise we suffer too many breakages which is wasteful (as well as a poor customer experience). From our Tasting Room we offer consumers a choice of packaging and we are happy to re-use returned packaging.
- **Transport:** Because our wines are produced in the UK, for our domestic market the CO₂ impact of moving them from winery to the drinking glass is considerably lower than that of wines that are imported.

Always improving:

- Tractor movements in the vineyard and lorry movements of grapes and wine bottles benefit from smarter logistics planning and more efficient vehicles. Digby is committed to working with its vineyard partners to continuously improve.
- The weight of the wine bottle is a significant factor and we anticipate that glass manufacturers will reduce the weight by a further 15% in the next few years



Leaf symbol on Digby Foils symbolises their renewable properties