WINE GB
GREAT BRITAIN

SUSTAINABLE WINES OF GREAT BRITAIN

WINEMAKING GUIDELINES

2026

Contents

This document is for guidance only: the Auditor reserves the right to use their discretion, on a case-by-case basis, when assessing the evidence that you submit.

Introduction

This manual is designed to support SWGB Members who are preparing for a vinegrowing audit, and should be read in conjunction with the SWGB Data Hub. It is reviewed quarterly and updated every three years, in response to Member feedback and Auditor reports, by the SWGB Scheme Manager, Sustainability Ambassador, Sustainability Council and Board representative.

Scheme audits are performed by an independent party: Ricardo, a world leading engineering, technical and environmental consultancy organisation. Ricardo will normally carry out an audit within the first year of joining the scheme, then every subsequent three years. These audits are rigorous but fair, and, as they are remote, rely to some extent on trust and honesty. However, once over the three year audited period, the Scheme Manager will conduct a spot check of your vineyard, to ensure that all submitted information is true to your site and to support you in preparing for your next audit.

All audits are confidential: they are carried out solely between the Auditor and the Member. Only the Member and the Scheme Manager can identify a Member from their Scheme Number. Any best practice used in WineGB reporting is anonymised.

The audits are timed at the Member's request, and must be booked via the Data Hub. If any support is required during the audit process, contact the Scheme Manager. The Scheme Manager can go through your audit with you to highlight any possible issues before you submit your data for audit.

The Auditor will notify you on any missed information or where the submitted information provided does not satisfy the scheme's standards. You will receive a notification through the data hub and have an opportunity of three weeks to rectify any outstanding issues. The Auditor then has three weeks to respond.

All audits are carried out through the SWGB Data Hub accessed through your 'MyWineGB' area.

This facility is private and secure: Members are only entitled to see their own personal pages. To access the Data Hub, Members must let the Scheme Manager know which email address they wish to use when interacting with it. In the case of wine producers, the same address cannot be used for the separate vinegrowing and winemaking sites on the Data Hub. Once the Scheme Manager is notified of the email address, they will arrange for the Data Hub to send an email to the Member, inviting them to set their own password.

Once an audit has been completed, the report and certificate will be uploaded onto the Archive area of the Member's page, and all the information supplied will be archived by the Auditor. This information will still be available to the Member for future reference.

There are three categories of Scheme Guidelines:

- **Minimum standard** is mandatory at all levels of certification.
- **Best practice** is optional for Green audits, encouraged for Gold audits, and beyond Gold it is expected to see evidence of Best Practice being met.
- **Evaluate and plan**. These guidelines are compulsory for Members completing their second audit and beyond.

Members undergoing their second audit must have 'evaluated and planned' - by conducting SWOT (Strengths, Weaknesses, Opportunities, Threats) analysis AND setting SMART (objectives that are Specific, Measurable, Achievable, Relevant, and Time-bound) objectives relating to their activities in the following fields:

- Winery Building
- Energy Use
- Water Use
- Wastewater Disposal
- Packaging
- Waste Management
- Carbon Footprint Management

The evaluation process on the Data Hub takes the form of a SWOT analysis, for example (relating to winery building):

Strengths	Sufficient natural light is present so that electricity is saved during the day
Weaknesses	Interior of winery building is difficult to clean
Opportunites	Collect rainwater for use of cleaning
Threats	The need to double processing and storage capacity due to new plantings coming into production

This evaluation process should generate objectives: statements that define steps that could be taken to:

- Build on strengths
- Overcome weaknesses
- Profit from opportunities
- Mitigate threats

Members should seek to set SMART objectives:

Specific	• State what you'll do • Use action words
Measureable	• Provide a way to evaluate • Use metrics or data targets
Achievable	• Within your scope • Possible to accomplish, attainable
Relevant	• Makes sense within your job function • Improves the business in some way
Time-bound	• State when you'll get it done • Be specific on date or timeframe

Once the objectives have been set, Members must list the actions required to meet the objectives (there may be more than one), and, for each action, identify:

- The person(s) expected to complete this action (the 'Action owner')
- A date of completion (within the three-year plan)
- An allocated budget (if required)
- Any annual targets

The Scheme requires Members to re-visit the SMART objectives every year and update the relevant sections. There is a section for additional comments on each data entry area of the Hub. There is a section for additional comments on each data entry area of the Hub. Please use this for any explanation required for the data inputs above. The Auditor can then put their comments into a section below this. Please read these carefully and respond appropriately. There should be no other communication between the Member and the Auditor.

Summary of data entry onto the Data Hub

Data Area	Section	Minimum Standard	Best Practice	Evaluation & Planning	Annually	Every 3 Years
Winery Throughput	Grapes and bottles processed	X			X	
Winery site and buildings	Description and rating of winery	X			X	
	SWOT analysis			X		X
	SMART Objectives			X	X	
Winery energy use	Service & repair records	X			X	
	Energy useage	X			X	
	Real-time energy		X		X	
	SWOT analysis			X		X
	SMART Objectives			X	X	

Data Area	Section	Minimum Standard	Best Practice	Evaluation & Planning	Annually	Every 3 Years
Water Use	SWOT analysis			X		X
	SMART Objectives			X	X	
Wine Packaging	SWOT analysis			X		X
	SMART Objectives			X	X	
Carbon Footprint	Footprint Report	X			X	
	Carbon offsets		X		X	
	Spreadsheet	X			X	
	Bottle manufacturers		X		X	
	SWOT analysis			X		X
	SMART Objectives			X	X	
Wastewater Disposal	Wastewater report	X				X
	SWOT analysis			X		X
	SMART Objectives			X	X	
Winery Waste	Recycling grape marc		X		X	
	Biduals and crown caps		X		X	
	Winery Recycling		X		X	
	Environmental sustainability of major purchases		X			X
	SWOT analysis			X		X
	SMART Objectives			X	X	

Topic Summaries

It is important Members understand why we are covering the topics we cover in SWGB. How they relate to environmental sustainability and also how they can benefit them as a vineyard.

Winery Site & Building

- **Why**:
  - Demonstrates responsible management of infrastructure, including insulation, layout, lighting, and materials used.
  - Helps identify areas where environmental impact can be reduced through design or operational improvements.

- **Benefit**:
  - Can reduce operating costs through improved efficiency (e.g., better insulation, optimised workflow).

Winery Energy Use

- **Why:**
  - Tracks how much energy is used in production, refrigeration, bottling, and general operations.
  - Highlights opportunities to reduce consumption and transition to renewable sources.

- **Benefit:**
  - Lowers energy bills through targeted efficiency improvements.
  - Improves operational resilience by identifying critical energy-dependent processes.

Water Use

- **Why**:
  - Water is a precious resource, climate change is resulting in an unpredictable water supply with parts of the UK already subject to water stress
  - Identifies opportunities for reduction, recycling, and efficiency improvements.

- **Benefit**:
  - Cheaper water bills, if you have a process to collect and use water it will make you less reliant on an increasingly inconsistent resource.

Wine Packaging

- **Why:**
  - Packaging is one of the largest contributors to a winery's carbon footprint, especially glass production and transport.
  - Ensures materials are responsibly sourced, recyclable, lightweight, or reusable.
  - Helps track packaging choices and their environmental impact.
  - Supports alignment with consumer expectations for sustainable products.

- **Benefit:**
  - Reduces packaging costs through lightweight or alternative materials.
  - Lowers carbon emissions associated with transport and production.
  - Less waste = lower costs
  - Strengthens market appeal as buyers increasingly prioritise sustainable packaging.
  - Creates opportunities for brand differentiation through innovative, eco-friendly solutions.

Carbon Footprint

- **Why:**
  - Provides a clear baseline for reduction strategies and continuous improvement.
  - Demonstrates accountability and transparency to stakeholders.

- **Benefit:**
  - Identifies cost-saving opportunities through reduced energy, fuel, and material use.
  - Helps prepare for future regulatory requirements or carbon-related costs.
  - Enhances competitiveness with retailers and distributors who require carbon reporting.

Wastewater Disposal

Why:

- Winery wastewater contains organic matter, cleaning agents, and by-products that must be managed responsibly.
- Tracks treatment processes and disposal methods to ensure safe and sustainable practices.

Benefit:

- Can lower treatment costs through efficient systems or reuse strategies.
- Protects local ecosystems and strengthens community relationships.

Winery Waste

Why:

- Encourages reduction, recycling, and responsible disposal.
- Helps identify inefficiencies in production or supply chain processes.

Benefit:

- Reduces disposal costs and landfill fees.
- Improves operational efficiency by minimising clutter and streamlining waste handling.
- Enhances sustainability credentials through visible, measurable actions.
- Creates opportunities for reuse or recycling partnerships that add value or reduce costs

Building Summaries

The building summaries area will be the first to appear when Members start working on their Data Hub winemaking module. This is where members with multiple winemaking sites can register them, in order to be able to deal with them separately. For instance, although carbon footprint per bottle would be calculated on an 'all sites' basis, members may have press houses, fermentation wineries and bottling/riddling facilities in different geographical locations, with different systems of wastewater disposal, or different personnel dealing with winery waste. Each SWGB membership entitles its member to up to six winemaking sites, so larger multi-site winemakers may wish to take out several memberships. Speak to the Scheme Manager if you have any questions on this.

It is really important that members get this area right and use accurate data, as, the information can be changed, but sites cannot be deleted within an audit period, as this would cause large amounts of data loss. It must also be noted that, if a member decides to use separate sites to collect data for the Hub, all sites must meet all the audit criteria: if one site has insufficient evidence for a minimum standard Scheme Guideline, the whole audit is failed.

When filling in winemaking site details, members will need to provide the following information:

- Site name or number. This is entirely up to the Member. Those who wish to retain the privacy of their information may use a random name or number.
- The function of the site, for example: grape processing, bottling, or sparkling wine processing.
- The principal equipment on site, for example: presses, tanks, bottling lines, riddling machines

Winery Throughput

This Data Hub collection area will enable members to record the bottles of wine filled, and the tonnage of grapes processed within up to three 12-month periods, preferably from the start of one harvest to the beginning of the following year's. This data will be fundamentally important for calculating key sustainability metrics, such as carbon, energy, and water footprints per tonne of grapes processed and bottle of wine filled in a year. This last figure should include bottles filled for sparkling wine, and for wine not yet released for sale

Winery Site & Building

This data collection area is designed to enable SWGB Scheme Members to present evidence for audit for the following guidelines:

- **Minimum standard:** Evaluate the winery site and building according to geographic location, orientation, site integration and design factors, particularly those that pertain to environmental impact and energy efficiency.
- **Evaluation & planning:** Evaluate a range of actions that could reduce the environmental impact and increase the energy efficiency of the winery through design features, then create a three-year plan to implement the most effective and efficient improvements.

1. Description and rating of winery site and design

This section requires Members to upload a document, briefly describing each of the features listed below. Each feature must be rated according to its environmental impact and energy efficiency on a scale of 1 to 5, where 1 is poor, 3 is acceptable and 5 is ideal, giving one or two reasons for your rating.

Here, Members may wish to present evidence for separate buildings (e.g., press house, bottle store), rather than for the whole winemaking facility.

Winery site:

- Location
- Orientation & exposure to direct sunshine
- Site integration

Winery design

- Roof
- Walls
- Floor & drainage
- Hygiene
- Temperature control/insulation
- Space to move around
- Lighting & use of daylight
- Ventilation
- Layout
- Use of gravity flow
- Cellars & berming
- Utilities
- Energy use
- Renewable energy generation
- Safety

The SWGB Winery Site and Building Evaluation form may be used to record this information.

2&3. Winery Evaluation and Improvement Plan

In these sections, Members need to determine and analyse the strengths, weaknesses, opportunities, and threats identified by their site descriptions in the previous section, then develop a three-year plan to reduce the environmental impact of their winery buildings.

Here are some suggested objectives for a three-year plan to improve the sustainability of winery buildings:

- Relocate winery building or build further buildings in a more appropriate location
- Planned new buildings have more suitable orientation & exposure to direct sunshine
- Modify the winery building so that it integrates better with surrounding environment
- New winery building is built with second hand, recycled materials, or materials with low environmental impact
- Further insulate roof and walls to reduce need for cooling or heating
- Bank earth up against winery walls to increase insulation
- Install a green or living roof
- Improve wall or floor surfaces to make them easier to keep clean
- Resolve a building hygiene issue, thereby minimising the use of cleaning products
- Prioritise purchase of second hand equipment
- Install skylights in order to reduce the need for lighting during the day
- Install low-energy systems of lighting
- Install sensor/time-controlled lighting systems
- Install effective passive forms of ventilation
- Use of gravity flow in order to reduce energy expenditure
- Excavate the floor, in order to increase space whilst maintaining a good level of insulation
- Install a system of renewable energy generation, such as solar panels or a wind turbine

Winery Energy Use

This data collection area is designed to enable SWGB Scheme Members to present evidence for audit for the following guidelines:

- **Minimum standard:** Service machinery and equipment regularly, and repair or replace to ensure optimum energy consumption.
- **Minimum standard:** Energy usage and provenance. Monitor your energy usage by collating your energy bills. Choose suppliers with good green and renewable energy credentials. Use your own power sources such as solar panels. Where you are unable to do any of the aforementioned, invest in offsetting projects.
- **Best practice:** Real-time energy use records are collated in the form of metrics data to enable a detailed analysis of winery energy use.
- **Evaluation & planning:** Evaluate winery energy use, then create a plan that sets new targets and recommends strategies to improve energy efficiency

1. Servicing and Repair Records for Winery Machinery and Equipment

Keeping machinery and equipment functioning as effectively as possible plays a key role in energy efficiency, so, in this section, Members are required to upload a list of all the machinery and equipment in the winery that uses any form of energy, with details of:

- When purchased (or when manufactured, if not purchased from new)
- Energy rating (if applicable)
- When it was serviced or repaired
- Future date for service or replacement

The **SWGB Service and repair record form** may be used to record this information.

2. Energy Usage and Provenance

In this section, Members should upload energy statements or bills, REGO certificates from suppliers, and evidence of alternative energy supplying equipment (e.g., solar panels) or of any offsets use. Members should aim for a minimum of 30% of the energy they use for winemaking to be generated sustainably, and have targets for 100%.

There are 100% renewable energy contracts with suppliers such as Ecotricity, Octopus Energy, and Good Energy

3. Real-time Energy Records

In order to improve their energy efficiency, Members are encouraged to install devices that measure the real-time energy use of each individual piece of machinery in their winery. This is the section where they can upload evidence of the installation of these devices.

4&5. Energy Usage Evaluation and Reduction Plan

Here are some suggested objectives for a three-year plan to reduce energy consumption:

- Install skylights in order to reduce the need for lighting during the day
- Install low-energy systems of lighting
- Install sensor/time-controlled lighting systems
- Install effective passive forms of ventilation
- Use of gravity flow in order to reduce energy expenditure
- Install a system of renewable energy generation, such as solar panels or a wind turbine, and a battery (to save generated energy)
- Replace equipment with more energy efficient equipment
- More controlled cold-stabilisation process (e.g., more regular testing of wine stability during the operation)
- Swap energy providers to green energy suppliers (e.g. **Ecotricity**, or **Fuse Energy**)
- Routine maintenance of all equipment

Water Use

This data collection area is designed to enable SWGB Scheme Members to present evidence for audit for the following guidelines:

- **Evaluation & planning:** Evaluate winery water use, then create a plan that sets new reduction targets and recommends strategies.

Your water usage is, on the whole, captured as part of your carbon calculator. To avoid duplication of data requests, we only ask you to evaluate your water usage and to set SMART targets in order to improve.

1. Evaluation of Water Usage and Setting New Objectives

Here are some suggested objectives for a three-year plan to reduce water use:

- Increased location of taps, so that water hoses are as short as possible
- Dry sweeping of floors before washing
- Use rainwater to clean winery floors
- Use of “Pigs” for cleaning hoses
- Steam instead of hot water or caustic soda to clean tanks
- Pressure washers with low flow nozzles
- Nozzle taps on all water hoses
- Rinse the press with just water between pressings
- Recycle rinsing water for picking trays
- Automatic tank cleaning systems
- Crossflow filtration
- Install rainwater harvesting systems
- Where possible, recycle and reuse water
- Don’t allow soiled surgaces to dry
- using Routers to mix tank cuts
- Recover and recycle any water used for cooling tanks

Winery Packaging

This data collection area is designed to enable SWGB Scheme Members to present evidence for audit for the following guidelines:

- **Evaluation & planning:** Evaluate the sustainability of the packaging used, then create a plan that aims to use products and services that minimise waste and have minimal environmental impact.

Your packaging is captured as part of your carbon calculator. To avoid duplication of data requests, we only ask you to evaluate your packaging (types, amounts, sources) and to set SMART targets in order to improve. To support you to understand the impact of your packaging, and where to start on making impactful changes, **check out our packaging toolkit.**

1. Evaluation of packaging, and improvement and reduction plan

Here are some suggested objectives for a three-year plan to reduce the environmental impact of wine packaging:

- Reduce the weight of your bottles
- Choose a glass with a higher recycled glass content
- Move away from glass bottles to other types of containers e.g. cans
- Deliver wine to on-trade customers in kegs or bag-in-boxes
- Switch from screwcaps to corks
- Use labels made from recycled paper
- Use only recycled cardboard for packaging
- Eliminate all single-use plastics for packaging
- Choose biodegradable and compostable packaging instead of polystyrene
- Review where you source your packaging, choose a company with solid sustainability credentials (such as B Corp, FSC, ISO14001, Carbon Trust)
- Opt for a foil-free design
- Choose eco-friendly alternatives to plastic pallet wraps such as compostable stretch film or reusable pallet bands

Carbon Footprint

This data collection area is designed to assist SWGB Scheme Members in presenting evidence for audit for the following guidelines:

- **Minimum standard:** Use the WineGB Carbon Calculator for calculating yearly carbon footprint of your winery practices.
- **Best Practice:** Evidence any use of carbon offsets and proof of any bottles manufactured using renewable energy sources.
- **Evaluation & planning:** Evaluate the carbon footprint per bottle and its contributory factors, then create a plan to reduce these figures and increase carbon sequestration, aiming to become carbon neutral or net zero. If you have already achieved these, create targets to ensure you continually improve as your business needs and the planet change.

1&2. Carbon Footprint Report

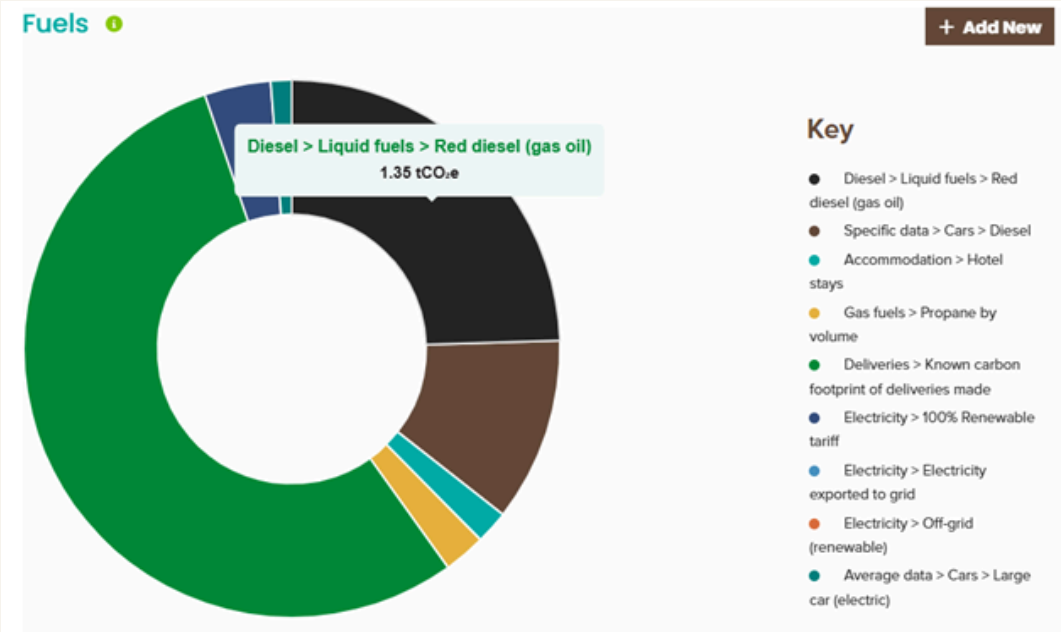
In this section, Members need to upload their vineyard's carbon footprint report, as generated by the WineGB Carbon Calculator, on an annual basis. The WineGB Carbon Calculator is specially designed for our industry and updated annually in response to feedback from our Members. Below is a summary of the steps required, but there is also further advice in the tool and a **webinar available** on the WineGB Knowledge Hub to guide you through the process.

How To:

1. **Create an account or login** – Go to the **home page** and register for a free account, or Login if you already have one.
2. **Collate your data** – Download and use our the new data collection spreadsheet to help you gather your information into 1 place each year. You only need to complete the parts relevant to your business within the spreadsheet.
3. **Create a report** – In your account, click on 'Dashboard'; this will take you to the place where all your reports are saved. Click 'Add New Report' to create a new report and select a report template which suits your business. Enter some basic details about your business (ensure you use your 4-digit Scheme Number). Ensure you click on either Vineyard or Winery in the list of business types. Click 'Save' and it will take you to the Data Entry page. Return at any time to your dashboard or the report details to change things.
4. **Enter your data** - Work through your footprint using the categories along the top and marking each as complete once finished. You can use your answers in the spreadsheet to help you edit any applicable items within the report, and add your details.

To add extras or explore the system further, click '+ Add New' and a drop down box will help you explore what else is available. Think about tracking and enerting information about all activities and purchases during the year leaving anything irrelevant out.

View live results – Your emissions results in tonnes of Carbon Dioxide equivalent (tCO2e) per year will update in real time as you enter your information as shown below - as an example



Hover over the graph to see detailed information or look below for a table showing the emissions you have entered in each category. Here is where you can copy, edit or delete items on the list - so don't worry about making a mistake.

Type		Quantity	Emissions (t CO_2e)	Offset (t CO_2e)	Edit	Delete
Liquid fuels > Diesel > Red diesel (gas oil)		397 l	1.35	0.00		
Cars > Specific data > Diesel		1,500 miles	0.61	0.00		
Accommodation > Hotel stays		4 nights	0.11	0.00		
Gas fuels > Propane by volume		60 l	0.14	0.00		
Deliveries > Known carbon footprint of deliveries made		3,000 kgCO2e	3.00	0.00		
Electricity > 100% Renewable tariff		1,000 kWh	0.22	0.00		
Electricity > Electricity exported to grid		50 kWh	0.00	-0.01		
Electricity > Off-grid (renewable)		300 kWh	0.00	0.00		
Deliveries > Known carbon footprint of deliveries made		10 kgCO2e	0.01	0.00		
Cars > Average data > Large car (electric)	elec car	500 miles	0.07	0.00		
Total:			**5.51**	**-0.01**		

View full report – Once you have added your information click 'View Report'. Note that you can toggle back and forth between Report and Data Entry at any time.

The report gives you three levels of detail, Summary, Detailed Summary and Full Results. These offer you varying levels of detail and analysis of the carbon footprint of your business.

Your PDF should be downloaded and is requested for SWGB certification. Keep it on file for future reference - it's your hard work!

3&4. Carbon Footprint Report

The Carbon Calculator will enable Members to see the carbon hotspots in their wineries. Whilst cutting emissions from all parts of your business is important, don't shy away from tackling the big ones. Carbon sequestration offers huge potential to 'offset' emissions (for vineyards), and is going to be a clear policy direction for farming subsidies in coming years. However genuine carbon offsets also exist when exporting electricity from renewable energy (e.g., solar panels) and when recycling materials.

Your carbon report is also a useful tool for general reporting going forward, with more trade tenders and governement schemes requiring this information.

Here are some suggestions for three-year plans to reduce winery carbon footprints:

- Plant a green roof on your winery
- Reduce your energy consumption per bottle of wine
- Reduce the amount of water used per bottle of wine
- Review the amount and types of packaging used
- Switch to green energy providors
- Input your own energy sources such as solar panels
- Capture and recycle carbon dioxide from the fermentation process

Farm Carbon Calculator

Wastewater disposal

This data collection area is designed to enable SWGB Scheme Members to present evidence for audit for the following guidelines:

- **Minimum standard**: Report on how rainwater, winery wastewater, other wastewater generated from the winery building, is dealt with.
- **Evaluation & planning**: Evaluate the environmental impact of wastewater management in the winery, then create a plan to reduce the environmental impact over a three-year period.

1. Wastewater report

In this section, Members will upload a report, describing how rainwater, winery wastewater and other wastewaters generated by the winery building are disposed of.

2&3. Winery Wastewater Evaluation and Reduction Plan

Here are some suggested objectives for your three-year plan to reduce the environmental impact of your winery wastewater:

- Reduce the amount of wastewater generated
- Reuse water (e.g., that used for the first rinse of picking crates)
- Segregate different types of winery wastewater, so that they can be recycled, or treated separately
- Recycle water, for instance, to irrigate young vine plants, or gardens, or for cleaning tractors
- Remove all organic and inorganic solids prior to water disposal and compost
- Monitor the quality of the wastewater, and pre-treat accordingly
- Digestion, either in aerated lagoons, reed beds or sequencing batch reactors

Winery Waste

This data collection area is designed to enable SWGB Scheme Members to present evidence for audit for the following guidelines:

- **Best practice:** Grape marc is recycled, re-used (e.g., distilling) or used to generate energy. Bidules and crown caps are recycled. Assess the environmental sustainability of major purchases
- **Best practice:** Work out what % of your waste you are reusing, recycling and sending to landfill.
- **Evaluation & planning**: Evaluate the amount and type of waste generated by winemaking activities, then create a plan to reduce, re-use and recycle this waste

1. Recycling Grape Marc

Grape marc, the stems, skins, and seeds from grape berries after they have been pressed, constitutes a very valuable resource that could be recycled in lots of different ways. This section allows Members to share how they deal with this product.

2. Recycling of Bidules and Crown Caps

Bidules and crown caps are waste products from the production of bottle-fermented sparkling wine that are currently difficult to recycle. SWGB is encouraging its members to re-use or recycle them by providing this section in which to upload their good practice.

3. Recycling Rates

Record your recycling rates year on year. Splitting your waste into what you reuse, recycle, and send to landfill.

4. Environmental Sustainability of Major Purchases

Environmentally Preferable Purchasing (EPP), or Green Purchasing, is defined as purchasing a product that has a reduced negative effect, or increased positive effect, on the environment when compared with competing products that serve the same purpose. EPP considers the manufacturing, packaging, distribution, operation, maintenance, and disposal of the product, and includes sourcing recyclable and reusable products that conserve energy or natural resources. In order to comply with this best practice guideline, over three years, Members will complete and upload the **SWGB sustainable purchasing form** (along with the corresponding invoice) for up to six major purchases of over £10,000.

4&5. Evaluation and Planning for Winery Waste

- Take batteries and electircal items to recycling sites
- Take scrap metal to specialist metal scrap yard
- Take enginge oil to recycling bank
- Compost organic waste or convert to boichar
- Recycle all paper and cardboard
- Segregate glass waste by colour and send to an approved glass recycling facility
- Collect and recycle all plastic packaging, shrink wrap, and pallet straps
- Reuse or return grape bins, picking crates, and pallets to suppliers where possible
- Install clearly labelled waste-sorting stations for staff and visitors
- Track volumes of each waste stream annually to identify reduction opportunities
- Replace single-use tasting room items (cups, spittoons, menus) with reusable alternatives
- Implement a system for reusing cardboard dividers and wine boxes where safe and appropriate
- Work with suppliers to reduce incoming packaging or switch to recyclable/compostable options
- Recycle or repurpose damaged barrels (e.g., for planters, furniture, or chip production)
- Review waste-management performance annually and set reduction targets for the next audit cycle
- Train all winery staff annually on waste-handling procedures and improvements
- Record and evaluate the volume of lees and filter media waste, exploring reduction or reuse options
- Implement a system for capturing and recycling CO_2 cylinders or switching to refillable systems
- Assess opportunities to donate surplus materials (e.g., cardboard tubes, pallets) to local reuse schemes

Further Reading

Winery Site & Buildings

- Sustainable Winery Production Facility Design Ideas
- What does a sustainable winery look like?
- In the winery: Sustainable design, and building efficiency
- Sustainable Winery Architecture: Nine ways to save money and the planet
- Sustainability in Wine Industry: Eco-Friendly Real Estate Strategies
- Setting up for Success - designing a winery
- Sustainable cellar architecture and design: concept, application and examples
- Rainwater & Solar-Powered Wineries: Case Studies in Sustainability
- Developing Green Innovations in the Wine Industry

Winery Energy Use

- Creating More Sustainable Vineyards Through Energy Efficiency
- Designs for energy-efficient wine cellars
- Energy efficiency in winemaking industry: Challenges and opportunities
- Automation and energy savings for wineries
- Enhancing energy efficiency in wineries
- Energy efficiency in winemaking industry: Challenges and opportunities

Winery Water Use

- A review of the use of water in wineries
- Water-Wise Winemaking
- Reducing Water Use in Your Winery

Wine Packaging

- Paper bottles - 6x lower carbon footprint than a glass bottle
- Popularity of canned wine grows
- What about boxed wine?
- The Green Gen Flax Bottle
- Sustainable Wine: What's new in packaging?
- Cork recycling

Carbon Footprint

- Achieving Carbon Neutrality
- System to capture and reuse CO2 from fermentations
- DEFRA Guidance on measuring and reporting
- CO2 Recovery for Wineries
- Eco-friendly Wineries
- Natural Winemakers Cutting Carbon in the Cellar
- How to Reduce the Carbon Footprint of your Winery

Wasterwater Disposal

- Tips to Reduce Winery Wastewater
- The impact of the winery's wastewater treatment system on the winery water footprint
- Management of winery wastewater by re-using it for crop irrigation - A review
- Down on winery wastewater
- Engineers use electricity to clean up heavily contaminated wastewater
- Winery Wastewater Used for Irrigation
- Can Winery Wastewater be Turned into Renewable Energy?

Winery Waste

- What to do with Grape Pomace
- Solutions for winery waste
- Recycling vineyard and winery bioproducts
- Beneficial uses of winery waste
- Zero-Waste Winemaking: Wineries Turning Grape Pomace into Gold
- The high-value and sustainable utilization of grape pomace
- Grape pomace's journey from by-product to superfood

Additional Resources

IWCA – International Wineries for Climate Action

IWCA provides a rigorous, science-based framework for wineries committed to reducing their climate impact. Ways it can help:

- Standardised carbon footprint measurement, aligned with the GHG Protocol and tailored to winery operations.
- Guidance on reducing emissions across production, including energy use in the cellar, refrigeration, bottling, and logistics.
- Support for transitioning to renewable energy, improving energy efficiency, and reducing Scope 1, 2, and 3 emissions.
- Peer benchmarking, as all members report annually using the same methodology.
- Access to climate-focused best practice, technical groups, and shared innovation.

The Porto Protocol

The Porto Protocol acts as a global sustainability knowledge-exchange platform, offering wineries practical insights and collaborative learning opportunities. Ways it can help:

- Access a large library of case studies and tools covering water efficiency, energy management, waste reduction, packaging, and climate resilience.
- Connect with other producers to share solutions and learn from real-world examples.
- Stay informed on emerging technologies, from low-carbon winemaking equipment to circular packaging systems.

SWR – Sustainable Wine Roundtable

The Sustainable Wine Roundtable provides a global, multi-stakeholder framework for improving sustainability across the wine value chain, including winery operations. Ways it can help:

- Access to the SWR Global Reference Standard, helping align winery practices with internationally recognised sustainability benchmarks.
- Technical working groups that bring together experts from wineries, retailers, NGOs, and academia to address shared challenges.
- Research, case studies, and webinars offering practical insights into sustainable winemaking innovations.
- Opportunities for collaboration with a global network committed to raising sustainability standards across the industry.

Other Support

Ricardo - The Auditor

The Auditor can't provide direct support but can answer specific questions about what types of evidence meet the scheme standards and clarify expectations via the scheme manager. The Auditor will offer constructive guidance after the audit and highlight any missing information during the audit.

Scheme Manager

The scheme manager supports members throughout the entire audit journey, from initial data collection and preparation through to final audit submission. They liaise directly with the Auditor to clarify requirements or resolve queries, ensuring members receive consistent and accurate guidance. Members can also use the comments sections on the Data Hub to highlight key points or provide context, which the scheme manager helps communicate and manage throughout the process.

SWGB Peers

Scheme peers can support members by sharing examples of what worked well in their own audits, offering informal advice, and helping interpret requirements in practical, real-world terms. Their lived experience makes the process feel more approachable and less daunting.

Sustainability Council and Working Groups

The council and working groups provide support based on their experience with creating and going through the scheme themselves. They help shape minimum standards and best practicefor the scheme.

Sustainability Ambassador

The Sustainability Ambassador support members by offering encouragement, sharing best-practice examples, and helping them feel connected to the wider scheme community. They act as approachable points of contact who can guide members toward useful resources and motivate them throughout the audit process. They provide technical support to the scheme ensuring that the standards are relevant to industry and national expectations and needs.

This document is for guidance only: the Auditor reserves the right to use their discretion, on a case-by-case basis, when assessing the evidence that you submit.

Acknowledgements

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WINE GB

Any Questions? Contact the Scheme Manager:
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