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DE BORTOLI WINES RECOGNISED FOR SUSTAINABILITY INNOVATION AT TWO PROMINENT AWARDS

De Bortoli Wines' vision to become a 'Zero Waste Winery' has gained further industry recognition this year, with the family-owned winery named finalists in both the NSW Government's Green Globe sustainability awards and the Banksia Environmental Foundation's Sustainability awards.

This recognition acknowledges five years of research and development of a unique and innovative potassium recovery technology called 'The De Bortoli Method'.

The De Bortoli Method aims to significantly reduce the amount of chemicals used to clean winery tanks and machinery, while improving wastewater and soil quality at De Bortoli's wastewater farm. It uses a form of electrolysis to recover potassium from spent winery wash-water to produce a potassium hydroxide (KOH) cleaning solution.

Lindsay Gullifer, De Bortoli Wines Health Safety and Environment Manager, said, "We are focused on developing systems for a sustainable future. Although only at pilot scale, The De Bortoli Method is a circular approach to sustainability as it has taken a waste product and recycled it to be useful. This technology challenges the current thinking, and creates an avenue to lower De Bortoli's imported chemical reliance, while advancing the company's zero waste aims, with the potential to do the same for other wineries and industries."

The technology's significance was publicly acknowledged earlier this year when the NSW Office of Environment and Heritage described De Bortoli Wines as a 'world leader' for sustainable production and consumption when presenting the business with the state's first Sustainability Advantage Platinum Project for The De Bortoli Method.

Sustainability is a shared passion for the De Bortoli family and their employees, with a vision to leave a positive legacy for future generations. The ultimate goal is to be a 'Zero Waste Winery', which the business has been working towards over the past 12 years, through wise water management, energy efficiency and improved waste management.

With a vision for a future where great wine and a healthy environment can be enjoyed by everyone, De Bortoli Wines is also embarking on a significant undertaking to convert 10 to 15% of their Riverina vineyards to organic in five years.

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