

Sustainable Winegrowing New Zealand (SWNZ)

STANDARD

Vineyard Organic Equivalence



New Zealand Wine
Altogether Unique.



Sustainable Winegrowing New Zealand (SWNZ)

STANDARD

Vineyard Organic Equivalence

Introduction	3
Scope	3
Related documents	4
Key terms and definitions	4
SWNZ Vineyard Organic Equivalence Standard	6
Glossary	13

DISCLAIMER: The information in the Sustainable Winegrowing New Zealand Standard document is prepared by New Zealand Winegrowers Incorporated (NZW) for the use of its members and the administration of its Sustainable Winegrowing New Zealand (SWNZ) programme. The document may not be republished or reproduced without permission of NZW. While all due care and attention has been exercised in the preparation of the information contained in this document NZW, its officers, employees, agents and any other parties involved in compilation of this document disclaim any liability of any kind for any inaccuracy, error, omission or other flaw in the information contained in this document, and for any claim, loss, damage, injury or the like, that may arise from direct or indirect reliance by any person on any information contained in this document.

Introduction

Sustainable Winegrowing New Zealand (SWNZ) is a voluntary certification programme based on continuous improvement and alignment with standards and benchmarks that ensure members meet best practice guidelines for sustainability. The SWNZ programme is owned and operated by New Zealand Winegrowers (NZW), the industry body for New Zealand's grape growers and winemakers. New Zealand-based vineyards, wineries (including New Zealand-based bottling facilities), and brands (no-site/virtual wineries) are eligible to register for SWNZ certification. SWNZ certification is obtained by meeting all mandatory requirements outlined in the relevant SWNZ Standard.

The SWNZ season runs from 1 July to 30 June each year. A registered SWNZ member that meets all mandatory SWNZ requirements will obtain proof of certification in the form of a Status Letter. SWNZ members that have been issued a Status Letter can claim certification for the season to which it pertains. Certified vineyard, winery and winery no-site members are eligible to use the SWNZ logo with written permission from NZW (by emailing membership@swnz.org.nz)*. The SWNZ logo must be used in accordance with the SWNZ logo conditions of use (see below). This includes only using the SWNZ logo on wine labels that have been SWNZ-certified through all stages of the production chain (including all grape sources through to winemaking and bottling, if bottling takes place in New Zealand).

** Vineyards and wineries in the organic equivalence membership stream are not entitled to make any individual claims with respect to SWNZ certification, or use the SWNZ logo in their own right.*

SWNZ Logo: Conditions of Use

Specific conditions to use the SWNZ logo have been established to protect and enhance the identity, integrity and credibility of the logo. Key conditions are outlined below. Please email membership@swnz.org.nz for a copy of the full conditions of use.

- The logo and name “Sustainable Winegrowing New Zealand” are the property of NZW and registered trademarks.
- Only certified vineyards, wineries and brands may use the logo or name, and these can not be used by new, provisional, or lapsed members or any other person.
- For wine bottle labelling, the logo and name can only be used for wine:
 - made from 100% SWNZ certified vineyard grapes; AND
 - wholly produced in SWNZ certified winemaking facilities; AND
 - if the wine is made by a contract facility, the wine company (brand) must be a SWNZ certified winery no-site member.
- Logo labeling can only be used for vintages made in the year of certification of the winery and vineyard(s).
- Members who breach these rules may have all their rights of membership and brand use revoked indefinitely.

Scope

This document specifies the programme requirements for SWNZ vineyard organic equivalence members to obtain and maintain SWNZ certification. Throughout this document, the words ‘must’ and ‘should’ carry specific meaning for all SWNZ members:

- ‘Must’ is a mandatory command or action. Failure to follow the command or action will jeopardise SWNZ certification. These requirements are identified by the term ‘**MANDATORY**’.
- ‘Should’ suggests good practice. Failure to follow suggested good practice will not risk SWNZ certification but may be noted in future SWNZ audits as recommendations for improvement. These suggestions are indicated by the term ‘**RECOMMENDED**’.

In most areas of the SWNZ programme, there are questions included in the relevant SWNZ Questionnaire for reporting purposes only. These questions allow NZW to track sustainability-related behaviours over time, and some of the data collected is used to ensure personalised benchmarking reports are relevant for members. These data sources are listed in each Standard at the end of the relevant section and noted by the term ‘**REPORTING ONLY**’. It is mandatory for members to answer the ‘**REPORTING ONLY**’ questions unless otherwise indicated, however, these responses never incur Corrective Actions.

SWNZ certification is obtained by meeting all mandatory requirements outlined in the SWNZ standard. The Standard includes an overview of all programme requirements, noting which ones are mandatory for certification, as well as details of how each programme requirement can be met with examples of evidence for verification purposes. The number identifying each requirement corresponds with the relevant question in the annual Questionnaire.

Any questions about this document should be directed to the SWNZ Membership Support team at membership@swnz.org.nz. If you would like a copy of the SWNZ Standard for any other membership type, please visit the NZW website [here](#).

Related documents

The following documents provide important information related to SWNZ certification and should be read in conjunction with the relevant SWNZ Standard:

- [SWNZ Certification Scheme Handbook](#): This document provides an overview of the SWNZ programme, including background information, goals and objectives, benefits for members, and an overview of the certification process.
- [SWNZ Terms and Conditions](#): This document outlines rules that all SWNZ members must adhere to in order to qualify for and maintain SWNZ certification.

Other resources

There are a range of resources to assist members with meeting their respective programme requirements, such as fact sheets and templates. These are all found on the [NZW Members website](#). Key documents are linked to in the SWNZ Standard below, and most resources can be found on the respective website page for each sustainability focus area. Please note that these resources are only available to members and associate members of NZW, so links to the NZW Members website will not work for non-members.

- Water: [Water Resources | New Zealand Wine](#)
- Soil: [Soil Resources | New Zealand Wine](#)
- Plant Protection: [Plant Protection Resources | New Zealand Wine](#)
- Waste: [Waste Resources | New Zealand Wine](#)
- Climate Change: [Climate Change Resources | New Zealand Wine](#)
- People: [People Resources | New Zealand Wine](#)

Key terms and definitions

- **Audit:** Verification process undertaken to ensure that a SWNZ member meets all programme requirements (typically conducted on-site, but may be conducted remotely in some cases). Every vineyard and winery member is typically required to undergo a full-site SWNZ audit at least once every three years, with more frequent desktop audits required if Corrective Actions are identified. SWNZ audits are conducted by independent, third party auditors contracted to the company Water and Atmosphere Information Ltd. Auditors are selected based on clear demonstrable knowledge, experience and expertise in the wine industry. All auditors receive training from lead auditors who are qualified to internationally recognised accreditation standards, including ISO. Annual auditor training sessions are also held to ensure auditors are up to date with all SWNZ programme requirements, including new or adapted technical standards.
- **Biosecurity Vineyard Register (BVR):** Record of vineyard location, varieties and future plantings, which allows NZ Winegrowers to communicate effectively with members in case of an incursion from a new biosecurity threat.
- **Corrective Action (CA):** A task that must be completed within an agreed-upon timeframe to rectify an identified issue and meet a particular SWNZ programme requirement.
- **GrapeLink:** Online Spray Diary tool for SWNZ-certified vineyards to record spray applications and assess compliance with the relevant Spray Schedule requirements.
- **Member Portal:** Online tool for completing key SWNZ submissions and accessing important information (i.e., Status Letters, personalised reports).
- **New Zealand Winegrowers (NZW):** The industry body representing New Zealand's grape growers and winemakers. Scheme owner and operator of Sustainable Winegrowing NZ.
- **Organic equivalence:** Organic equivalency is a reduced membership stream open to organically certified vineyards and wineries that also wish to be SWNZ-certified. This membership stream avoids duplicating requirements already met by the operation through their organic certification. Organic members are audited annually by their organic verifier. Vineyards and wineries in the organic equivalence membership stream are not entitled to make any individual claims with respect to SWNZ certification, or use the SWNZ logo in their own right.
- **Questionnaire:** Self-assessment survey to gather information about the organisation's management practices, site setup, input usage and compliance with SWNZ programme requirements.
- **Status Letter:** Annual proof of SWNZ certification, issued to the SWNZ member once all programme requirements have been met for the respective season.
- **Sustainable Winegrowing New Zealand (SWNZ):** Voluntary certification programme based on continuous improvement and alignment with standards and benchmarks that ensure members meet best practice guidelines for sustainability in the vineyard and winery.

- **SWNZ logo:** Trademark of certification available for SWNZ members to use with written permission from membership@swnz.org.nz. The SWNZ logo must be used in accordance with the SWNZ logo conditions of use. This includes only using the SWNZ logo on wine labels that have been SWNZ-certified through all stages of the production chain (including all grape sources through to winemaking and bottling, if bottling takes place in New Zealand).
- **SWNZ season:** 1 July to 30 June each year
- **SWNZ terms and conditions:** Rules that all SWNZ members must adhere to in order to qualify for and maintain SWNZ certification.
- **Vineyard Spray Schedule:** Agrichemical rule book for SWNZ-certified vineyards that provides guidance on market access requirements.
- **Winery no-site (brand only):** A 'winery no-site' is an operation (wine brand) that does not own its own vineyards and/or winemaking facilities, instead buying grapes from contract grower(s) and/or contracting out the production of wine to a winery.

SWNZ Vineyard Organic Equivalence

Organic equivalency is a reduced membership stream open to organically certified vineyards located in New Zealand that also wish to be SWNZ-certified. This membership stream avoids duplicating requirements already met by the operation through their organic certification. Organic members are audited annually by their organic verifier. All equivalence members must show annual proof of organic certification to retain SWNZ equivalence membership status. If there is a change in the vineyard’s organic status, the SWNZ equivalence status will also be impacted. Vineyards granted SWNZ equivalence status are not entitled to make any individual claims with respect to SWNZ certification, or use the SWNZ logo in their own right.

Members of SWNZ are required to demonstrate ongoing commitment to the programme, as one-off certification is not permitted, nor retrospective certification beyond a single season.

	Requirement	Details/Verification
ANNUAL SUBMISSIONS	<p>MANDATORY</p> <p>Annual SWNZ Vineyard Organic Equivalence Questionnaire must be completed.</p>	<p>The annual SWNZ Vineyard Organic Equivalence Questionnaire must be completed each year. The Questionnaire must be completed online via the NZW Member Portal by an individual with sufficient knowledge of the vineyard’s management practices and usage of key inputs (e.g., water use, diesel use, etc.). All questions marked as ‘compulsory’ must be answered. Questionnaire responses must reflect current practices and be verifiable in audit.</p> <p>At the end of each annual Questionnaire, a declaration must be completed to confirm that:</p> <ul style="list-style-type: none"> • The SWNZ terms and conditions have been read; and • The vineyard will comply with the SWNZ terms and conditions; and • The person completing the Questionnaire is authorised to make this declaration on behalf of the organisation(s) included in the Questionnaire. <p>A single questionnaire may be completed at the group level (covering multiple vineyards) when the following criteria are met:</p> <ol style="list-style-type: none"> 1. Same membership type 2. Located in the same region 3. Under the same management 4. Owned by the same parent company <p>If all four criteria above are met, the vineyards will automatically be grouped into a single questionnaire. If all criteria are met except for #4 (owned by the same parent company), the manager can request to combine vineyards into a single group if permission is granted by each owner involved. If a single questionnaire is completed that covers multiple vineyards, the responses must accurately reflect all vineyards in that group.</p> <p>Once submitted, the Questionnaire is processed for compliance with SWNZ requirements detailed in this Standard. If a response indicates that a SWNZ requirement has not been met, a corrective action (CA) is identified along with a timeframe for its completion. SWNZ certification for the subsequent year is not granted until the CA is verified as being complete and the relevant programme requirement(s) met.</p> <p>Vineyards in the SWNZ organic equivalence membership stream are not required to undergo full-site SWNZ audits, as they are audited annually by their organic verifier. However, evidence must be held on file to demonstrate compliance with all mandatory SWNZ programme requirements.</p>
ANNUAL SUBMISSIONS	<p>MANDATORY</p> <p>Annual Biosecurity Vineyard Register must be completed.</p>	<p>The annual Biosecurity Vineyard Register (BVR) must be completed each year. The BVR must be completed online via the NZW Member Portal by an individual with sufficient knowledge of the vineyard’s current plantings and plans for future plantings. The following information must be confirmed annually in the BVR:</p> <ul style="list-style-type: none"> • vineyard name, contact details and location • planted area and types of varieties planted (including planned for future plantings) • the area in production for each variety (and estimated production for the next three years) • whether there is an up-to-date Biosecurity Plan for the vineyard (<i>NOTE: there are mandatory biosecurity actions for all SWNZ-certified vineyards from the 2025/2026 season onwards; refer to requirement 4.7 under Plant Protection below</i>) • whether the vineyard is certified organic (and if so, with what certifying body) or in the process of conversion to an organic regime • confirm if any of the vineyard area is mothballed or producing fruit which will not be harvested for wine production

	Requirement	Details/Verification
ANNUAL SUBMISSIONS	<p>MANDATORY</p> <p>Proof of organic certification must be submitted each year to qualify for and remain in the SWNZ organic equivalence membership stream.</p>	<p>Every year the vineyard must submit proof of current organic certification. This typically involves submitting the vineyard's Certificate of Compliance (normally issued by BioGro) that is valid for the relevant season. Please note that the SWNZ certification is granted in advance and the season runs from 1 July to 30 June, so the certificate must cover this timeframe.</p>
ANNUAL SUBMISSIONS	<p>MANDATORY</p> <p>Annual SWNZ membership fee must be paid, along with SWNZ late fee if required.</p>	<p>It is typically required that an annual membership fee must be paid for each season that the vineyard wishes to pursue SWNZ certification. SWNZ membership fees are reviewed regularly and can be found on the NZW website here.</p> <p>A two-month grace period is given to all SWNZ members after the 30 June submission due date. Any member with any submissions outstanding as of 1 September may be charged a late fee. If a late fee has been issued, this must be paid as a condition of SWNZ certification. If a vineyard has a genuine reason for not being able to complete their submissions by 1 September, an exemption may be considered by contacting the SWNZ Membership Support team at membership@swnz.org.nz.</p>
PRODUCTION & CERTIFICATION INFORMATION	<p>MANDATORY</p> <p>1.2. Copies of SWNZ Status Letters for certified seasons must be held on file (hard or soft copies).</p>	<p>Copies of Status Letters for all seasons which the vineyard holds SWNZ certification must be kept on file (either stored electronically or printed as hard copies). Copies of Status Letters can be downloaded from the NZW Member Portal.</p> <p>This requirement is not applicable for new vineyards to the SWNZ programme, or when the vineyard is under new management or ownership, until the vineyard receives SWNZ certification for the first time under the new management/ownership.</p>
PRODUCTION & CERTIFICATION INFORMATION	<p>REPORTING ONLY</p> <p>1.1. Total amount of tonnes produced by the vineyard during the season.</p> <p>1.3. Certification to other programmes.</p>	<p>1.1. Total amount of tonnes produced by the vineyard is used in annual SWNZ national and personalised benchmarking reports. Total tonnage allows important metrics to be reported on a per tonne basis, which enables equitable industry tracking over time and comparable benchmarking.</p> <p>1.3. Collecting information on other certifications held by vineyards (if any) allows NZW to track industry trends over time.</p>
WATER	<p>MANDATORY</p> <p>2.3. If water was used on the vineyard for irrigation and/or frost protection, the total amount of water used for irrigation (2.3b) and frost protection (2.3c) must be measured and recorded in the SWNZ Questionnaire, along with the total area irrigated (2.3a).</p>	<p>If water is used on the vineyard for irrigation and/or frost protection, the total amount of water applied each season must be measured and recorded in the SWNZ Questionnaire, along with the total area that received irrigation. Do NOT include rainfall that fell naturally throughout the season.</p> <p>There must be water use records held on file (e.g., water meter readings) for verification purposes.</p>
WATER	<p>REPORTING ONLY</p> <p>2.2. Type(s) of irrigation/water delivery system(s) installed on the vineyard.</p>	<p>2.2. Collecting information on the types of irrigation/water delivery systems installed on vineyards allows NZW to identify industry trends over time. This data is analysed and reported in the annual National Water Use Report.</p>

	Requirement	Details/Verification
SOIL	<p>MANDATORY</p> <p>3.11b. If sheep that will be slaughtered for human consumption are grazed in the vineyard in the winter, a copy of the vineyard's spray diary must be given to the animal owner.</p>	<p>If sheep that will be slaughtered for human consumption are grazed in the vineyard in the winter, a copy of the vineyard's spray diary must be given to the animal owner. Evidence of this correspondence must be available for verification purposes.</p>
SOIL	<p>RECOMMENDED</p> <p>3.12. Biodiversity enhancement activities should be in place in the vineyard.</p>	<p>Biodiversity enhancement activities should be implemented on the vineyard. Examples include:</p> <ul style="list-style-type: none"> • Vineyard areas and surrounding areas planted with indigenous or non-indigenous plantings • Habitats created for indigenous wildlife (e.g., wetlands, woodlands, pollinator strips, riparian margins) • Management strategies used to promote biodiversity (e.g., reduced mowing, reduced herbicide/pesticide applications) • Instalment of bird and/or bat boxes • Setting vermin traps • Establishing bug hotels • Plantings for bees • Participation in off-site company/regional or national biodiversity initiative(s) • Specific area contributing to biodiversity protection, restoration or enhancement
PLANT PROTECTION	<p>MANDATORY</p> <p>4.7. Biosecurity requirements must be undertaken for the vineyard.</p>	<p>The following biosecurity requirements are now mandatory for SWNZ-certified vineyards for the 2025/2026 season onwards.</p> <ul style="list-style-type: none"> • Biosecurity Vineyard Register completely fully and accurately by 30 June each year. • Display biosecurity risk awareness material. • Vines and vegetation frequently inspected for pests and diseases and results recorded even when nothing is found. • Staff, contractors and crop scouts trained and familiar with the wine industry's Most Unwanted and the Vineyard Biosecurity Guidelines for Best Practice and know how and where to report suspected exotic pests. • Pest and disease management and spray plans developed for the vineyards. • New grapevine planting material is sourced from existing New Zealand stock or legally imported through the New Zealand plant imports system. • All new vines/grapevine planting material (including any cuttings and top-graft material sourced from another vineyard) are certified to the NZW Grafted Grapevine Standard (GGS) with the GGS certificate from the supplying nursery held on file, OR tested negative for grapevine leafroll associated virus-3 and certified true-to-type by DNA testing or a recognised ampelographer <p>Examples of evidence accepted to verify compliance with these requirements can be found in the SWNZ Biosecurity Requirements Audit Checklist.</p>
WASTE	<p>MANDATORY</p> <p>5.1. A waste reduction and recovery/recycling programme must be implemented for the vineyard.</p>	<p>A waste reduction and recovery/recycling programme must be implemented for the vineyard. These details must be included in a written waste management plan. The following activities are recommended:</p> <ul style="list-style-type: none"> • The By-Product Waste Checklist should be completed annually to form the basis of the vineyard's Waste Management Plan. • If Agrecovery is used, the activity report provided should be reviewed to assist with tracking volumes of waste recycled. • If CCA-treated posts are used on the vineyard, these should be stored and disposed of in accordance with the NZW Disposal and Storage Guidelines for CCA-Treated Posts.

	Requirement	Details/Verification
WASTE	<p>MANDATORY</p> <p>5.2. Waste management strategies must be tracked and recorded in the SWNZ Questionnaire.</p>	<p>Strategies used to manage vineyard waste must be tracked and recorded in the SWNZ Questionnaire. This includes recording common waste streams that were managed in each of the following ways:</p> <ul style="list-style-type: none"> • Sent to landfill • Stored/stockpiled • Recycled • Reused <p>Common vineyard waste streams include:</p> <ul style="list-style-type: none"> • Empty agrichemical containers • Irrigation pipe • Bird netting • Broken posts • Wire • Used oil/diesel • Vine guards • Prunings • Obsolete agrichemicals • Miscellaneous packaging (plastics, paper, cardboard, glass) • Worker rubbish
WASTE	<p>MANDATORY</p> <p>5.3. The total amount of vineyard waste sent to landfill must be measured and recorded in the SWNZ Questionnaire.</p>	<p>The total amount of vineyard waste sent to landfill must be measured and recorded in the SWNZ Questionnaire. Annual records of waste sent to landfill must be held on file to verify the amount of waste recorded in the SWNZ Questionnaire.</p>
WASTE	<p>MANDATORY</p> <p>5.7. If grape marc was spread on the vineyard, the total amount of grape marc spread (5.7a) and the total vineyard area over which grape marc was spread (5.7b) must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If grape marc was spread on the vineyard, the total amount of grape marc spread, and the total vineyard area over which grape marc was spread, must be measured and recorded in the SWNZ Questionnaire.</p> <p>If grape marc is spread to the vineyard, it is best practice to calculate the amount of nitrogen being applied to the land to ensure that regional and national nitrogen application limits are adhered to.</p>
WASTE	<p>RECOMMENDED</p> <p>5.8. Initiatives to reduce waste should be implemented on the vineyard.</p>	<p>Initiatives to reduce waste should be implemented on the vineyard. Examples include:</p> <ul style="list-style-type: none"> • On-site composting of food and fibre (e.g., worm farm). • Use of recyclable/reusable/biodegradable materials. • Vineyard posts reused by other industries (i.e., sold or donated to farmers for fencing). • Vineyard operations (including contractor operations) refined to reduce number of post breakages. • Agrichemicals purchased in bulk to reduce packaging waste.
WASTE	<p>REPORTING ONLY</p> <p>5.3a. Organic matter sent to landfill.</p> <p>5.4. Waste challenges.</p> <p>5.5. Types of vineyard posts.</p> <p>5.6. Types of replacement vineyard posts.</p>	<p>5.3a. Information regarding the percentage of total waste sent to landfill that was comprised of organic matter allows NZW to assign an accurate emissions factor to total waste sent to landfill. This information is analysed and reported in the annual National GHG Emissions Report. Please note that it is NOT mandatory to report this figure; vineyards should only record an organic matter percentage if known.</p> <p>5.4. Collecting information on any materials that vineyards found difficult to reuse or recycle allows NZW to track industry trends over time and advocate on behalf of the industry for improved waste management options. Please note that it is NOT mandatory for vineyards to report any waste challenges.</p> <p>5.5 & 5.6. Collecting information on the types of vineyard posts used (including replacement posts) allows NZW to track industry trends over time.</p>

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>6.2a. If diesel is used in the vineyard, the total amount used must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If diesel is used in the vineyard, the total amount must be measured and recorded in the SWNZ Questionnaire. Total diesel use must account for and include all jobs requiring diesel performed on the vineyard, regardless of whether they were undertaken by vineyard staff or external contractors. A Diesel Guidance Factsheet and Diesel Calculator (based on tractor hours) are available to assist with this calculation. There must be records held on file to verify the total amount recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>6.2b. If petrol is used in the vineyard, the total amount used must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If petrol is used in the vineyard, the total amount must be measured and recorded in the SWNZ Questionnaire. Total petrol use must account for and include all jobs requiring petrol performed on the vineyard, regardless of whether they were undertaken by vineyard staff or external contractors. There must be records held on file to verify the total amount recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>6.2c. If electricity is used in the vineyard, the total amount used must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If electricity is used in the vineyard (i.e., to run an irrigation pump), the total amount used must be measured and recorded in the SWNZ Questionnaire. There must be records held on file to verify the total amount recorded in the SWNZ Questionnaire.</p> <p>If a shared irrigation pump is used, it is recommended that electricity use is allocated on a pro rate basis according to litres pumped by following the steps below:</p> <ol style="list-style-type: none"> 1. Determine total amount electricity used (i.e., from power statement). 2. Calculate energy use per m³ or L of water pumped (total kWh divided by total water pumped = kWh per m³ or L of water). 3. Multiply kWh per m³ or L of water by total amount of water the vineyard has used (kWh per m³ of water * total m³ or L of water used on the vineyard = estimated total electricity used on the vineyard). <p>If there is no separate power supply for the irrigation system, run hours and pump size (kW) can be used to generate an estimate. For example, if the irrigation system was run for 300 hours during the season, and the well pump is 4.5kW, estimated electricity used for irrigation = 300 hours * 4.5kW = 1350kWh</p>
CLIMATE CHANGE	<p>RECOMMENDED</p> <p>6.3. Initiatives should be implemented to minimise the carbon footprint of the vineyard.</p>	<p>Initiatives should be implemented to minimise the carbon footprint of the vineyard. Examples include:</p> <ul style="list-style-type: none"> • Upgrade of equipment • Use of renewable energy sources (e.g., solar, wind, biofuel) • Energy efficiency initiatives in place (e.g., sensors, timers, staff awareness campaigns, transport fuel reduction actions) • Energy management/monitoring plans or audits undertaken • Carbon offsetting initiatives undertaken (e.g., carbon credits purchased, offsets selected for business air travel, etc.) • Property plantings undertaken for the purpose of carbon sink/credits
CLIMATE CHANGE	<p>REPORTING ONLY</p> <p>6.1a. Verified carbon certification programmes.</p>	<p>6.1a. Collecting information on how many vineyards are measuring and managing GHG emissions through a verified certification programme, along with the programmes chosen, allows NZW to track industry trends over time. This data is analysed and reported in the annual National GHG Emissions Report.</p>

	Requirement	Details/Verification
PEOPLE	<p>RECOMMENDED</p> <p>7.6. The vineyard should observe the NZ Winegrowers Code of Conduct for Our People.</p>	<p>The vineyard should observe the NZ Winegrowers Code of Conduct for Our People. The associated checklist should be completed prior to any full-site SWNZ audit as a self-assessment of compliance with the Code.</p> <p>Answering ‘yes’ to observing the NZW Code of Conduct for Our People is confirmation that the vineyard adheres to all eleven principles and implements all ‘musts’ and ‘shoulds’ in the Code. If the company has an internal policy that includes all ‘musts’ and ‘shoulds’ in the Code, they should answer ‘yes’ to observing the Code. The eleven principles are as follows:</p> <ol style="list-style-type: none"> 1. Practice good practice (complying with all applicable employment laws and regulations) 2. Maintain a workplace free from discrimination 3. Maintain a secure and respectful workplace environment 4. Provide a fair employer/worker relationship 5. Provide a reasonable work/life balance 6. Prohibit all forms of forced or compulsory labour 7. Respect workers’ right to freedom of association and collective bargaining 8. Everyone who goes to work should come home healthy and safe 9. Prohibit child labour 10. Support compliance with this Code by establishing appropriate management processes 11. Report suspected breaches of employment entitlements
PEOPLE	<p>NEW REQUIREMENT FOR 26/27 SEASON</p> <p>Beginning in the 2026/2027 season, all vineyards must implement written policies that cover the following topics:</p> <ul style="list-style-type: none"> • Rights of freedom of association • No discrimination, violence or harassment • Forced labour, bonded labour and human trafficking • Fair remuneration • Decent working hours 	<p>As of the 2026/2027 season, vineyards will see new questions in the People section of the Questionnaire that reflect this new requirement. Educational resources will be developed to support and assist members.</p> <p>To meet this requirement, vineyards must have a written ‘workplace conduct and rights’ policy that covers the topics of rights of freedom of association; no discrimination, violence or harassment; and forced labour, bonded labour and human trafficking. This policy must:</p> <ul style="list-style-type: none"> • Reference fundamental rights and obligations to the employment relationship including workers’ association rights. • Outline key commitments including respecting employees’ right to join, form or not to join a trade union without fear of reprisal, intimidation, or harassment; and recognition of rights of employer to employee. • Reference fundamental rights and obligations within the employment relationship including freedom from discrimination, violence and harassment. • Reference the prohibition on forced/bonded labour and human trafficking in New Zealand. • Establish a clear process for workers raising concerns with the employer, and steps for conflict resolution where an issue requires further resolution. • Be readily available to ensure staff awareness of the policy. <p>Vineyards must also have a written ‘fair work and employment conditions’ policy that covers the topics of fair remuneration; and decent working hours. This policy must explicitly include information on key minimum legal requirements such as:</p> <ul style="list-style-type: none"> • General details about remuneration entitlements, which must be at least the New Zealand minimum wage in accordance with New Zealand legislation. • Explicitly outline how wages are managed, including information on voluntary deductions, which must be: <ul style="list-style-type: none"> ◦ lawful ◦ reasonable; and ◦ agreed by both parties (for example, accommodation costs) • and which must not be: <ul style="list-style-type: none"> ◦ used as a control mechanism; and/or ◦ excessive/coercive (taking particular care for any workers who may be vulnerable).

Requirement	Details/Verification
<i>Continued</i>	<ul style="list-style-type: none"> • Information for workers on how they can engage and raise any related issues with the business. • General details about expected working hours, how overtime work is managed, and a transparent process for how working hours issues can be raised and amendments made to employment arrangements. • Note how contract variations to working hours, such as during seasonal production peaks, are to be agreed and documented. For example, overtime requests and availability provisions. • Note that all amendments to working hours, including overtime hours, are voluntary and must be agreed by both parties. <p>These policies must be approved by a person with appropriate authority within the business, and there must be clear evidence of the policy being readily available to ensure staff awareness. Examples include, but are not limited to inclusion in induction packs, displaying signage in the workplace, and holding dedicated staff training. These policies must be reviewed at least once every three years. There must evidence of internal processes in place to communicate to workers any policy changes and any relevant changes to employment law.</p>

Glossary

- **Chromated Copper Arsenate (CCA):** A chemical wood preservative used to protect timber from decay and insects, making it last longer, especially for outdoor uses (including some vineyard posts).
- **Grafted Grapevine Standard (GGS):** An industry standard for grapevine nurseries that provides assurance that certified grafted grapevines can be described as ‘high health’ vines, including trueness to type, end of process testing, physical specification, and vine health and hygiene.
- **Greenhouse Gas (GHG) Emissions:** The release of gases like carbon dioxide (CO₂), methane (CH₄), and nitrous oxide (N₂O) into the Earth’s atmosphere, mainly from human activities such as burning fossil fuels, deforestation, and agriculture, which trap heat, intensify the natural greenhouse effect, and cause global warming and climate change.