

Sustainable Winegrowing New Zealand (SWNZ)

STANDARD



New Zealand Wine
Altogether Unique.



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STANDARD

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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 each SWNZ membership type 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 relevant SWNZ Standard for each of the five membership types listed below. Each 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.

- Vineyard
- Winery (including New Zealand-based bottling facilities)
- Vineyard organic equivalence
- Winery organic equivalence
- Winery no-site (brand only)

Any questions about this document should be directed to the SWNZ Membership Support team at membership@swnz.org.nz.

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 each 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 Standard

Vineyards located in New Zealand are eligible to register for SWNZ membership and seek annual SWNZ certification. SWNZ membership is based on an individual vineyard. Two vineyards separated from each other but with a common owner, or contiguous (share a boundary) but with different owners, will be regarded as separate vineyards for the purpose of SWNZ membership and will incur separate membership fees.

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 Questionnaire must be completed.</p>	<p>The annual SWNZ Vineyard 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>When the vineyard is due a full-site audit, the SWNZ Questionnaire must be completed before the audit can take place (do not print out, as the auditor will review the Questionnaire online).</p>
ANNUAL SUBMISSIONS	<p>MANDATORY</p> <p>Annual SWNZ Spray Diary must be completed in GrapeLink (or in an alternative, compatible electronic spray diary) with all spray applications (including herbicides and fertilisers, if used) and harvest date(s) entered.</p>	<p>An annual Spray Diary must be completed each year. The Spray Diary must be completed online in GrapeLink or in an alternative electronic spray diary system that is compatible and integrated with GrapeLink. All spray applications for the previous season must be entered (including herbicides and fertilisers, if used) and harvest date(s) must be entered. Every spray application entered must include the following information:</p> <ul style="list-style-type: none"> • date of spray application • vineyard block(s) to which spray was applied • application method (e.g. foliar, ground, fertigation, spot, spread) • the spray head target (whether the spray was applied to the full canopy, bunch line or leaf zone) • the type of canopy training/trellising system • the canopy density (dormant, light/open, medium, or dense) • the spray volume applied (per hectare or per 100 metres) • the name(s) of the product(s) applied and the application rate(s) at which applied • the primary pest or disease target for each product applied • the name of the operator who applied the spray round

	Requirement	Details/Verification
	<i>Continued</i>	<p>Spray diaries are processed for compliance to ensure that only approved products have been used and specific rules of use have been adhered to as outlined in the latest NZW Vineyard Spray Schedule. If any practice does not comply with a particular requirement, the vineyard is typically required to submit a compliant spray plan for the upcoming season and undergo a pre-harvest desktop spray diary audit. SWNZ certification for the following year is not granted until the audit is conducted and the spray diary is confirmed as meeting all Spray Schedule requirements.</p> <p>When the vineyard is due a full-site audit, the SWNZ Spray Diary must be completed before the audit can take place (do not print out, as the auditor will review the Spray Diary online). Spray diary records must reflect current practices and be verifiable in audit.</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
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> <p>Late fees have been introduced to help cover the additional costs NZW incurs when submissions are received after 1 September (i.e., the administrative cost of chasing late submissions). In addition, late submissions often delay audit scheduling. When an auditor needs to travel back to a region for a late audit, additional travel costs and related expenses are incurred.</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> <p>During regular full-site audits, the auditor will verify that there is a system in place for storing copies of all Status Letters.</p>

Requirement	Details/Verification
<p>MANDATORY</p> <p>1.4. A current written Site Management Plan or documented system must be in place, which includes each of the following components:</p> <ul style="list-style-type: none"> • Water management plan • Soil and nutrient management plan • Plant Protection (pest & disease) management plan • Waste management plan 	<p>The vineyard must have a written site management plan or documented system in place for the following areas:</p> <ul style="list-style-type: none"> • Water management • Soil and nutrient management • Plant protection (pest and disease) management • Waste management <p>It is recommended that the vineyard should also document an annual operational plan outlining the tasks and practices that will be undertaken on the vineyard on a monthly basis. This operational plan will assist with the development or maintenance of the site management plan.</p> <p>The details below must be included for each focus area, which are verified during regular full-site audits. There is a Vineyard Site Management Plan template available to assist. It is recommended to review and update the Site Management Plan at least once every three years or when there are significant changes to management practices.</p> <p>Water Management Plan</p> <ul style="list-style-type: none"> • Include map(s) outlining the irrigation zones across the vineyard. • Details of the regular monitoring and maintenance work for the irrigation system. • Plans for chemical/water flushing of irrigation lines and filters, along with plans for the appropriate disposal of any chemical flushing products. • Irrigation scheduling plans for water applications (including frequency/timing) and details of how applications are recorded/reported. • How water applications will be optimised (e.g., by checking soil/vine moisture measurements). • Details of how natural waterways in or surrounding the vineyard will be managed. • Details for how water use will be reduced in the future. <p>Soil and Nutrient Management Plan</p> <ul style="list-style-type: none"> • Soil testing protocols with planned timing for sampling. • Copper and organic matter testing, which must be included in soil tests if copper is applied. If copper is applied on the vineyard, copper levels in the soil must be analysed a minimum of once every three years. • Details of strategies to maintain organic matter in the soil. • Identification and management of erosion risks, including cultivation and irrigation run-off risks, if applicable. • Details of strategies to limit soil compaction. • Details of how the inter-row sward is managed. • If herbicide resistant grasses have been found in the vineyard, a plan for how these resistant grasses will be managed. • Foliar testing protocols with planned timing for sampling. • Plans to ensure that any fertiliser/nutrient applications are applied in response to soil and/or foliar tests. Nutrient removal rates must be considered in these plans. • Method of how fertilisers/nutrients are applied to the vineyard (e.g., own equipment vs. contractor). • Details of how and when equipment (including contractor equipment) is calibrated. <p>Plant Protection (pest and disease) Management Plan</p> <ul style="list-style-type: none"> • Details of procedures in place to identify, monitor, assess and control the incidence of pests and diseases relevant to the region and property. • Details of how monitoring records are stored (e.g., photos, reports saved from external company contracted for monitoring, etc.). • Details of how staff are trained for pest and disease monitoring or agrichemical spraying (if relevant). • Property Spray Management Plan in place. • Details of how records are kept to identify which staff member applied each agrichemical application. <p>Waste Management Plan</p> <ul style="list-style-type: none"> • It is recommended that the Vineyard By-Product Checklist be completed annually to form the basis of a Waste Management Plan. • Plans for how waste streams are managed and disposal methods used. • Plans for how staff are appropriately trained to manage waste streams.

	Requirement	Details/Verification
PRODUCTION & CERTIFICATION	<p>RECOMMENDED</p> <p>1.4. A written emissions management plan for the vineyard should be in place.</p>	<p>A written emissions management plan for the vineyard should be in place. It is recommended that this plan includes the following details:</p> <ul style="list-style-type: none"> • Overview of the key sources of emissions from the vineyard (i.e., diesel use, agrichemical and fertiliser use). • Details of how emissions sources are measured and tracked every year. • Current or future plans to reduce greenhouse gas (GHG) emissions over time. <p>Note: the Energy Efficiency and Conservation Authority (EECA) emissions plan template can be used to assist with the development of a GHG emissions management plan (search for 'DIY Emissions Plan' online the EECA website).</p>
PRODUCTION & CERTIFICATION	<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>MANDATORY</p> <p>2.4. If irrigation is used, water applications for irrigation must be optimised, and methods used for water application optimisation must be recorded (2.4a).</p>	<p>If irrigation is used on the vineyard, the water applications must be optimised with details of how this is done in the Water Management section of the Vineyard Site Management Plan. Examples of water optimisation strategies include:</p> <ul style="list-style-type: none"> • Rainfall measured • Soil moisture measured • Vine moisture measured • Weather predictions monitored • Consultant reports reviewed • Irrigation system maintenance • Irrigation zone maps reviewed and held on file
WATER	<p>MANDATORY</p> <p>2.5a. If there is a water storage dam on the vineyard property, the total capacity of the water storage dam must be recorded in the SWNZ Questionnaire.</p>	<p>If there is a water storage dam on the vineyard property, the total capacity of the water storage dam must be recorded in the SWNZ Questionnaire.</p> <p>If your dam is classifiable, by law you must also find out its Potential Impact Classification (PIC) in case the dam fails. This classification assesses the impact your dam could have on the community, historical or cultural places, critical or major infrastructure. Dams are classifiable if they are a height of 4 or more metres and store 20,000 or more cubic metres volume of water.</p>

	Requirement	Details/Verification
WATER	<p>MANDATORY</p> <p>2.7. The vineyard must have a current resource consent or permitted activity for its water source.</p>	<p>If water is used on the vineyard for irrigation or frost protection, the vineyard must hold a current resource consent for its water source(s), or it must be a current permitted activity. The vineyard's current resource consent or permitted activity reference document will be sighted and verified at regular full-site audits. This typically includes the following information:</p> <ul style="list-style-type: none"> • Consent number or permitted activity reference number • Expiry date • Allowable take • Monitoring requirements • Whether water meter accuracy has been requested, and whether verification has been completed by a third-party provider • If verification has taken place, name of the company that completed it along with the most recent calibration date • Whether any non-compliance/abatement notices have been issued
WATER	<p>RECOMMENDED</p> <p>2.8. Practices/initiatives to conserve and/or reduce water use should be implemented on the vineyard.</p>	<p>There should be practices/initiatives in place for the vineyard to help conserve water and/or reduce water use. Any practices/initiatives should be detailed in the Water Management section of the Vineyard Site Management Plan. Examples include:</p> <ul style="list-style-type: none"> • New equipment that has resulted in water efficiencies • Leak detection and repair programme • Use of benchmarking reports of water use over time
WATER	<p>REPORTING ONLY</p> <p>2.2. Type(s) of irrigation/water delivery system(s) installed on the vineyard.</p> <p>2.6. Water source for the vineyard.</p>	<p>2.2 & 2.6. Collecting information on the types of irrigation/water delivery systems installed on vineyards, as well as vineyard water sources, allows NZW to track industry trends over time. These datasets are analysed and reported in the annual National Water Use Report.</p>
SOIL	<p>MANDATORY</p> <p>3.1. The vineyard must have a soil property map showing all classifications of soil types in the vineyard.</p>	<p>The vineyard must have a soil property map showing all classifications of soil types on the vineyard. A soil map for most regions can be downloaded from S-Map Online.</p>
SOIL	<p>MANDATORY</p> <p>3.3. Soil testing protocols must be implemented in accordance with the vineyard(s)' Soil and Nutrient Management Plan. Copper must be included in soil test analyses if copper is applied to the vineyard(s), as well as organic matter, at least once every three years.</p>	<p>Soil testing protocols must be implemented in accordance with the vineyard(s)' Soil and Nutrient Management Plan. Copper must be included in soil test analyses if copper is applied to the vineyard(s), as well as organic matter, at least once every three years. Evidence of soil tests being undertaken must be held on file for verification purposes.</p>
SOIL	<p>RECOMMENDED</p> <p>3.4. Activities to promote soil health should be undertaken on the vineyard.</p>	<p>Specific activities to promote soil health should be implemented on the vineyard. Examples include:</p> <ul style="list-style-type: none"> • Attending educational/training workshop(s) focused on soil health • New interrow plantings to increase biodiversity • Reduction of herbicide use • Reduction of cultivation • Application of soil conditioners/nutrients/biologicals in response to soil tests
SOIL	<p>RECOMMENDED</p> <p>3.5. An inter-row sward should be present in the vineyard.</p>	<p>An inter-row sward should be present in the vineyard. Examples include:</p> <ul style="list-style-type: none"> • Perennial volunteer sward • Perennial sward with diverse species • Annual cover crop

	Requirement	Details/Verification
SO1	<p>MANDATORY</p> <p>3.7b. If contractors are used to apply ground-spread nutritional or biological inputs (e.g., fertilisers), contractor certification documents must be held on file (including those who provide helicopter applications).</p>	<p>Certification documents must be held on file for contractors that apply ground-spread nutritional or biological inputs (e.g., Spreadmark certification). These documents must also include confirmation that the contractor's application equipment is regularly calibrated (either self-calibrated with records kept, or by an independent third-party calibration expert).</p>
SO1	<p>MANDATORY</p> <p>3.7c. If fertilisers are used, fertiliser applications must be recorded in the GrapeLink Spray Diary.</p>	<p>All fertiliser applications must be recorded in GrapeLink. Compost teas and specially-made fertilisers must be recorded in GrapeLink by selecting 'Prescription Mix' product. The 'Prescription Mix' application records do not yet allow for nutrient components to be entered, so this information should be kept on file internally. Ground-spread fertilisers can be recorded in GrapeLink using the 'Spread' application form.</p> <p>If any fertiliser products used were not available to be selected in GrapeLink, the details of these products (brand names) must be recorded in the SWNZ Questionnaire (question 3.7d) so that the SWNZ Membership Support team can ask for these products to be added to GrapeLink.</p>
SO1	<p>MANDATORY</p> <p>3.8. If fertilisers/nutrients are stored on the vineyard, these must be managed and stored in accordance with the 'Fertiliser Association: Code of Practice for Nutrient Management' and appropriate Health and Safety requirements.</p>	<p>All fertilisers/nutrients stored on the vineyard, must be managed and stored in accordance with the Fertiliser Association: Code of Practice for Nutrient Management and appropriate Health and Safety requirements.</p>
SO1	<p>RECOMMENDED</p> <p>3.9. Non-chemical under-vine and inter-row management practices should be used in the vineyard.</p>	<p>Non-chemical under-vine and inter-row management practices should be used in the vineyard. Examples include:</p> <ul style="list-style-type: none"> • Under-vine cultivation (under-vine weeder) • Inter-row cultivation • Under-vine mowing • Inter-row mowing • Rolling/crimping • Mulch applied to the vineyard(s) (i.e., vine prunings) • Sheep grazing
SO1	<p>MANDATORY</p> <p>3.10b. If herbicides are used for frost management, they must <u>not</u> be applied to 100% of the vineyard floor (resulting in bare soil) for frost management, unless permission to do so was granted by NZW.</p>	<p>If herbicides are used on the vineyard, they must not be applied to 100% of the vineyard floor (resulting in bare soil) for frost management, unless permission to do so was granted by NZW. To request permission to implement this practice for frost protection purposes, a written application must be submitted to the NZW General Manager Sustainability outlining why this practice is desired over other frost protection control strategies.</p>
SO1	<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>

	Requirement	Details/Verification
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
SOIL	<p>REPORTING ONLY</p> <p>3.2. Soil type(s) in the vineyard.</p> <p>3.6. Rationale for cover crop species.</p>	<p>3.2. Soil type information is used in annual personalised benchmarking reports. This information enables SWNZ-certified vineyards to be benchmarked against other vineyards that have similar soil types (i.e., when comparing water use for irrigation, as different soil types have different water holding capacities).</p> <p>3.6. Collecting data on rationale for cover crop choice enables NZW to track industry trends over time. Rationale to select certain cover crops include:</p> <ul style="list-style-type: none"> • To encourage beneficial insects or predators • To improve moisture retention • For nitrogen fixation • For carbon sequestration • To build organic matter / improve soil structure • For grazing livestock
PLANT PROTECTION	<p>MANDATORY</p> <p>4.1. Procedures must be in place to identify, monitor, assess and control the incidence of pests and diseases relevant to the region and property.</p>	<p>Procedures must be in place to identify, monitor, assess and control the incidence of pests and diseases relevant to the region and property. Details of these procedures must be documented in the Plant Protection Management section of the Vineyard Site Management Plan. Plans and controls should include:</p> <ul style="list-style-type: none"> • The vineyard's monitoring programme, including any hot spots/marked bays etc. • Details of any third-party companies contracted for pest and disease monitoring (if relevant) • How monitoring records are kept • Any relevant training records for staff included in monitoring procedures
PLANT PROTECTION	<p>RECOMMENDED</p> <p>4.2. Non-chemical controls should be in place to help manage pests and diseases in the vineyard.</p>	<p>Non-chemical controls should be integrated to help manage pests and diseases in the vineyard. Examples include:</p> <ul style="list-style-type: none"> • Managing winter pruning for open canopies • Opening canopies using leaf plucking and shoot thinning • Crop load management (e.g., cane/bunch removal) • Mechanical or manual fruit thinning / leaf plucking / trimming / trash removal • Removing and/or mulching prunings • Removing disease-infected vines or parts thereof • Mowing alternate rows or alternate mowing patterns • Mowing longer swards • Use of collars or protective sleeves • Grafted Grapevine Standard (GGS)-certified vines planted
PLANT PROTECTION	<p>RECOMMENDED</p> <p>4.3. Biological controls should be in place to help manage pests and diseases in the vineyard.</p>	<p>Biological controls should be integrated to help manage pests and diseases in the vineyard. Examples include:</p> <ul style="list-style-type: none"> • Use of cover crops or alternate hosts to encourage beneficial organisms • Selecting plantings to encourage predators or parasitic species • Use of pheromone traps • Use of specific biological controls, including bioactive fungicides released or applied

	Requirement	Details/Verification
PLANT PROTECTION	<p>MANDATORY</p> <p>4.4c. If spray contractors are engaged for agrichemical spraying, confirmation must be held on file of their compliance with Resource Management Act, regional/district council requirements, Growsafe/Certified Handler certifications, equipment calibration records and Health & Safety regulations.</p>	<p>If spray contractors are engaged for agrichemical spraying, confirmation must be held on file of their compliance with Resource Management Act, regional/district council requirements, Growsafe/Certified Handler certifications, equipment calibration records and Health & Safety regulations. Documents that confirm contractor compliance requirements include:</p> <ul style="list-style-type: none"> • Letter of confirmation acknowledging the Resource Management Act and/or relevant environmental standards. • Current Growsafe/Certified Handler certifications for contractors engaged in agrichemical spraying. • Records of contractor equipment being regularly calibrated. • Details of how the contractor manages and disposes of agrichemicals. • Details of the contractor's Health and Safety policy. • Signed Health and Safety Agreement between the vineyard and contractor. • Certification documents for contractors used for aerial spray applications.
PLANT PROTECTION	<p>MANDATORY</p> <p>4.5. If any vineyard employees handle and apply sprays, they must have appropriate training and qualifications, including a current Basic/Standard Growsafe Certificate or Certified Handler for the safe handling and application of agrichemicals.</p>	<p>Any vineyard employees that handle and apply agrichemicals must have appropriate training and qualifications, including a current Basic/Standard Growsafe Certificate or Certified Handler for the safe handling and application of agrichemicals. Guidance to help determine what type of training/qualification is needed can be found on the Growsafe website. Proof of appropriate qualifications (e.g., copies of Growsafe certificates) must be held on file for verification purposes.</p>
PLANT PROTECTION	<p>RECOMMENDED</p> <p>4.5a. Spray operator qualifications should be recorded in GrapeLink.</p>	<p>Spray operator qualifications should be recorded in GrapeLink in the 'Operators & Equipment' (Operator Profile) section. This helps to manage qualifications, including relevant expiry dates to ensure certifications are renewed in a timely manner.</p>
PLANT PROTECTION	<p>MANDATORY</p> <p>4.6. All vineyard equipment used to apply agrichemicals must be calibrated regularly with calibration records kept (including equipment used by contractors).</p>	<p>All vineyard equipment used to apply agrichemicals (including equipment used by contractors) must be calibrated regularly with records kept. Details of how/when equipment is calibrated must be included in the Plant Protection Management section of the Vineyard Site Management Plan. Recommended equipment calibration strategies include:</p> <ul style="list-style-type: none"> • Using water sensitive papers to determine whether the spray application is reaching the intended target (hold photos on file of these tests). • Calibrate spray equipment at the beginning of the season and at least once during the season.

	Requirement	Details/Verification
PLANT PROTECTION	<p>MANDATORY</p> <p>4.7. Biosecurity requirements must be undertaken for the vineyard, including the four new requirements listed below:</p> <ul style="list-style-type: none"> • Display biosecurity risk awareness material. • 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. • New grapevine material sourced from existing NZ stock or legally imported through the NZ 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>The following biosecurity requirements are now mandatory for SWNZ-certified vineyards for the 2025/2026 season onwards. Please note that three of the seven requirements are existing SWNZ requirements:</p> <ul style="list-style-type: none"> • Biosecurity Vineyard Register completely fully and accurately by 30 June each year (<i>NOTE: this is an existing SWNZ requirement</i>). • Display biosecurity risk awareness material (<i>NEW requirement as of the 25/26 season</i>). • Vines and vegetation frequently inspected for pests and diseases and results recorded even when nothing is found (<i>NOTE: aligned with existing SWNZ vineyard requirement 4.1</i>). • 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 (<i>NEW requirement as of the 25/26 season</i>). • Pest and disease management and spray plans developed for the vineyards (<i>NOTE: aligned with existing SWNZ requirement 4.1, as well as spray diary requirements</i>). • New grapevine planting material is sourced from existing New Zealand stock or legally imported through the New Zealand plant imports system (<i>NEW requirement as of the 25/26 season</i>). • All new vines/grapevine planting material (including any cuttings and top-graft material sourced from another vineyard) are certified to the 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 (<i>NEW requirement as of the 25/26 season</i>). <p>Examples of evidence accepted to verify compliance with these requirements can be found in the SWNZ Biosecurity Requirements Audit Checklist.</p>
PLANT PROTECTION	<p>REPORTING ONLY</p> <p>4.8a. Rationale for undertaking new/replacement plantings.</p>	<p>4.8a. For vineyards that had any new or replacement vine plantings during the season, collecting information on the reason for doing so allows NZW to track industry trends over time. Common rationale for new/replacement plantings include:</p> <ul style="list-style-type: none"> • To replace diseased vines • To introduce a new grape variety • To replace old vines • For a new vineyard development
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 the Waste Management section of the Vineyard Site 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>MANDATORY</p> <p>7.1. The vineyard must have a current Health and Safety plan that is up to date and compliant with the Health and Safety at Work Act 2015. This includes current copies of the following documents where relevant:</p> <ul style="list-style-type: none"> • An incident and near-miss register • Documented procedures, including emergency procedures • Agreement with contractors • Maintenance records • Site rules 	<p>The vineyard must have a current Health and Safety plan that is up to date and compliant with the Health and Safety at Work Act 2015. This includes current copies of the following documents where relevant:</p> <ul style="list-style-type: none"> • An incident and near-miss register • Documented procedures, including emergency procedures • Appropriate signage in place at the gate and at assembly points (e.g., identify a multi-hazard site) • Details of how risk management is communicated with staff and visitors • Employee participation in Health & Safety planning, decision making and monitoring • Signed and dated agreement with contractors • Maintenance records for vehicles, equipment and machinery (not mandatory, but recommended as best practice) • Site rules and identification of risks/hazards on the vineyard. Plans to minimise or eliminate risks/hazards relevant to the vineyard site. <p>Health & Safety plans should be reviewed annually to ensure they are relevant to current practices.</p>
PEOPLE	<p>MANDATORY</p> <p>7.2. The vineyard must have the following key documents on file where appropriate:</p> <ul style="list-style-type: none"> • Current site map(s) identifying key areas including hazards, protected natural areas, location of chemical stores, fuels, emergency equipment, inventory to WorkSafe requirements • Property spray management plan • Staff training records 	<p>The vineyard must have the following key documents on file where appropriate:</p> <ul style="list-style-type: none"> • Current site map(s) identifying key areas including hazards, protected natural areas, location of chemical stores, fuels, emergency equipment, inventory to WorkSafe requirements. Correct signage must also be in place (e.g., Assembly Area and/or property hazard notification at the gate). • Property spray management plan (details below). • Staff training records (signed and dated). • Documented procedures, including emergency procedures. <p>Property spray management plan</p> <p>The vineyard's property spray management plan must include the following details:</p> <ul style="list-style-type: none"> • Property details • Neighbour's details and any requirements to notify neighbours when spraying • Site map <p>A free electronic programme called SprayPlan Manager is available and can be used to develop this plan for the vineyard.</p> <p>It is recommended that there should be a plan for the storage of CCA-treated posts on the vineyard. As recommended in the NZW Disposal and Storage Guidelines for CCA-Treated Posts, this plan should include the following:</p> <ul style="list-style-type: none"> • Location(s) of the storage area for CCA posts • Approximate number of posts stored in the location • Date the storage commenced • Size of the storage area • If possible, store all CCA posts on a covered impervious base
PEOPLE	<p>MANDATORY</p> <p>7.3a. For vineyards with direct employees, all direct employees must have written Employment Agreements containing the minimum employment entitlements.</p>	<p>All direct employees must have written Employment Agreements that meet minimum employment entitlements. Vineyard management must show evidence that their standard contracts meet minimum employment entitlements in accordance with New Zealand law.</p> <p>Under New Zealand law, employers have a legal obligation to check that every employee has the right to work in New Zealand before employing them. If foreign workers are employed, it is recommended that employers use VisaView for employers via the Immigration NZ website.</p>

	Requirement	Details/Verification
PEOPLE	<p>MANDATORY</p> <p>7.3b. For vineyards that use contractors, all labour contractors must have supplied the details of their compliance with relevant legal requirements, including employment, health and safety, tax/payroll and any applicable immigration requirements.</p>	<p>If contractors are used for any vineyard work, all labour contractors must supply the details of their compliance with relevant legal requirements, including the following:</p> <ul style="list-style-type: none"> • Employment and relevant tax documentation. • Health & Safety policy, and a signed Health & Safety agreement between the vineyard and contractor. • If the contractor is a Recognised Seasonal Employer (RSE), proof of this approval is required. • Any relevant contractor certifications, such as NZ Ethical Employers, NZ/Global GAP, etc.
PEOPLE	<p>MANDATORY</p> <p>7.4. If fuel is stored on the vineyard, all fuels must be stored and managed to meet key regulations. This includes the 'Hazardous Substances and New Organisms – HSNO Act', and regional/district authority requirements for storing fuel.</p>	<p>If fuel is stored on the vineyard, all fuels must be stored and managed to meet key regulations. This includes the 'Hazardous Substances and New Organisms – HSNO Act', and regional/district authority requirements for storing fuel. The WorkSafe fuel checklist for assessing compliance with key regulations must be completed as a self-assessment prior to any full-site SWNZ audit being taking place. Correct signage and location of fuel storage on the property must be demonstrated, and any fuel stored on site must be included in the site inventory.</p>
PEOPLE	<p>MANDATORY</p> <p>7.5. If agrichemicals are stored on the vineyard, all agrichemicals must be stored and managed to meet the minimum requirements outlined in the SWNZ Agchem Storage Minimum Requirements Checklist.</p>	<p>If agrichemicals are stored on the vineyard, all agrichemicals must be stored and managed to meet the minimum requirements outlined in the SWNZ Agchem Storage Minimum Requirements Checklist. This must include the following:</p> <ul style="list-style-type: none"> • Completion of the Growsafe Storage of Agrichemicals Checklist prior to any full-site SWNZ audit • Documented inventory in place. • Safety Data Sheets (SDS) for each product readily available for users (hard copy or downloaded digital copy, less than 5 years old). • Storage unit secure and lockable to prevent unauthorised access. • Appropriate minimum signage in place ('No Smoking' and 'HAZCHEM Agrichemicals'). • Storage unit with a fully bunded impervious floor or drip trays in place that will readily contain spilled product. • Spill kit readily available for the products stored (i.e., absorbent material, broom, shovel, etc.). • First Aid kits available in the work vicinity and stored in a sealed container. • Workers equipped with suitable Personal Protective Equipment (PPE) that is stored to prevent contamination and damage. • At least 1 x 30B-rated fire extinguisher located within 30m of the storage unit.
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 'should's 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

Requirement	Details/Verification
<p data-bbox="156 159 443 208">NEW REQUIREMENT FOR 26/27 SEASON</p> <p data-bbox="156 226 448 383">Beginning in the 2026/2027 season, all vineyards must implement written policies that cover the following topics:</p> <ul data-bbox="156 389 467 696" style="list-style-type: none"> <li data-bbox="156 389 395 450">• Rights of freedom of association <li data-bbox="156 456 467 517">• No discrimination, violence or harassment <li data-bbox="156 524 419 629">• Forced labour, bonded labour and human trafficking <li data-bbox="156 636 368 665">• Fair remuneration <li data-bbox="156 672 411 696">• Decent working hours 	<p data-bbox="491 159 1449 253">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 data-bbox="491 275 1469 369">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 data-bbox="491 383 1469 757" style="list-style-type: none"> <li data-bbox="491 383 1422 443">• Reference fundamental rights and obligations to the employment relationship including workers’ association rights. <li data-bbox="491 450 1469 544">• 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. <li data-bbox="491 551 1461 611">• Reference fundamental rights and obligations within the employment relationship including freedom from discrimination, violence and harassment. <li data-bbox="491 618 1453 647">• Reference the prohibition on forced/bonded labour and human trafficking in New Zealand. <li data-bbox="491 654 1414 723">• Establish a clear process for workers raising concerns with the employer, and steps for conflict resolution where an issue requires further resolution. <li data-bbox="491 730 1126 757">• Be readily available to ensure staff awareness of the policy. <p data-bbox="491 779 1453 871">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 data-bbox="491 884 1481 1518" style="list-style-type: none"> <li data-bbox="491 884 1449 945">• General details about remuneration entitlements, which must be at least the New Zealand minimum wage in accordance with New Zealand legislation. <li data-bbox="491 952 1449 1126">• Explicitly outline how wages are managed, including information on voluntary deductions, which must be: <ul data-bbox="515 1025 1158 1126" style="list-style-type: none"> <li data-bbox="515 1025 603 1055">◦ lawful <li data-bbox="515 1061 703 1090">◦ reasonable; and <li data-bbox="515 1097 1158 1126">◦ agreed by both parties (for example, accommodation costs) <li data-bbox="491 1133 759 1162">• and which must not be: <ul data-bbox="515 1169 1393 1238" style="list-style-type: none"> <li data-bbox="515 1169 919 1198">◦ used as a control mechanism; and/or <li data-bbox="515 1205 1393 1238">◦ excessive/coercive (taking particular care for any workers who may be vulnerable). <li data-bbox="491 1245 1481 1274">• Information for workers on how they can engage and raise any related issues with the business. <li data-bbox="491 1281 1453 1375">• 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. <li data-bbox="491 1382 1469 1442">• 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. <li data-bbox="491 1449 1430 1518">• Note that all amendments to working hours, including overtime hours, are voluntary and must be agreed by both parties. <p data-bbox="491 1541 1485 1762">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, aligning with SWNZ audit timeframes. During regular on-site audits, vineyards must provide evidence of internal processes in place to communicate to workers any policy changes and any relevant changes to employment law.</p>

SWNZ Winery Standard

Winemaking and bottling facilities located in New Zealand, including those that offer contract winemaking/bottling services, are eligible to register for SWNZ membership and seek SWNZ certification. 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 Winery Questionnaire must be completed.</p>	<p>The annual SWNZ Winery 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 winery/bottling facility's management practices and usage of key inputs (e.g., water use, electricity 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 winery/bottling facility 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>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>When the winery/bottling facility is due a full-site audit, the SWNZ Questionnaire must be completed before the audit can take place (do not print out, as the auditor will review the Questionnaire online).</p>
ANNUAL SUBMISSIONS	<p>MANDATORY</p> <p>Annual SWNZ membership fee must be paid.</p>	<p>It is typically required that an annual membership fee must be paid for each season that the winery/bottling facility 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 winery/bottling facility 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> <p>Late fees have been introduced to help cover the additional costs NZW incurs when submissions are received after 1 September (i.e., the administrative cost of chasing late submissions). In addition, late submissions often delay audit scheduling. When an auditor needs to travel back to a region for a late audit, additional travel costs and related expenses are incurred.</p>
PRODUCTION & CERTIFICATION INFORMATION	<p>MANDATORY</p> <p>1.5. Copies of SWNZ Status Letters for the winery/bottling facility and all production sectors from the vineyard through to final bottling must be available on file (hard or soft copies).</p>	<p>Copies of Status Letters for all seasons which the winery/bottling facility holds SWNZ certification, as well as for all production sectors from the vineyard(s) through to final bottling, must be kept on file (either stored electronically or as printed hard copies). Copies of Status Letters can be downloaded from the NZW Member Portal.</p> <p>This requirement is not applicable for wineries/bottling facilities new to the SWNZ programme, or when the winery/bottling facility is under new management or ownership, until the winery/bottling facility receives SWNZ certification for the first time under the new management/ownership.</p> <p>During regular full-site audits, the auditor will verify that there is a system in place for storing copies of all Status Letters. If you register wines in the NZW Wine Registration Portal, three wines will randomly be selected for audit when the winery/bottling facility is due a full-site audit. The wine registration audit further verifies the winery/bottling facility's process for managing the receipt of SWNZ Status Letters for all stages of production.</p>

	Requirement	Details/Verification
PRODUCTION & CERTIFICATION INFORMATION	<p>MANDATORY</p> <p>1.6a. If the SWNZ logo is used, approval must be received from NZW to do so.</p>	<p>If the SWNZ logo is used by the wine company, permission to use the SWNZ logo must first be approved by NZW (requests should be emailed to membership@swnz.org.nz). Permission will be granted via email from the SWNZ Membership Support team. If the winery/bottling facility gains approval to use the SWNZ logo, this will be indicated on the organisation's annual Status Letters from that date forward (unless approval is subsequently revoked).</p> <p>The SWNZ logo documents, including the application form to request permission, can be found on the NZW Members website.</p>
PRODUCTION & CERTIFICATION INFORMATION	<p>MANDATORY</p> <p>1.6d. If any wine that is produced in this winery and sold under this company's brand (with the SWNZ logo) bottled overseas at an offshore facility, processes must be in place to confirm that any offshore bottling facility used adheres to standards that ensure the wine remains fit for intended purpose when packaged.</p>	<p>If any wine that is produced in this winery and sold under this company's brand (with the SWNZ logo) bottled overseas at an offshore facility, processes must be in place to confirm that any offshore bottling facility used adheres to standards that ensure the wine remains fit for intended purpose when packaged. For instance:</p> <ul style="list-style-type: none"> • by requesting current copies of sustainability/food safety certifications that the facility holds (e.g., BRC, ISO22000, HACCP, ISO900, IFS, etc.); or • by comparing the packaging processes used offshore against those required under a Wine Standards Management Plan (WSMP). <p>During regular full-site audits, the auditor will verify that the wine company has the relevant processes in place if the company bottles any wine containing the SWNZ logo at offshore facilities.</p>
PRODUCTION & CERTIFICATION INFORMATION	<p>MANDATORY</p> <p>1.8. A current written Site Management Plan, or documented system, must be in place that includes each of the following components:</p> <ul style="list-style-type: none"> • Water management plan • Waste management plan 	<p>The winery/bottling facility must have a written site management plan or documented system in place for the following areas:</p> <ul style="list-style-type: none"> • Water management • Waste management <p>It is recommended that the winery/bottling facility should also document an annual operational plan outlining the tasks and practices that will be undertaken in the winery/ bottling facility on a monthly basis. This annual operational plan will assist with the development or maintenance of the site management plan.</p> <p>The details below must be included for each focus area, which are verified during regular full-site audits. There is a Winery Site Management Plan template available to assist. It is recommended to review and update the Site Management Plan at least once every three years or when there are changes to management practices.</p> <p>Water Management Plan</p> <ul style="list-style-type: none"> • NOTE: The NZW Environmental Waste Water Management Checklist for Sustainable Practices can be used to form part of the Water Management Plan. • Information about the current consents for water take and waste water disposal, as well the strategies in place to manage consent requirements. • Details of how equipment is maintained for inwards and outwards water. • Details of how waste water quality is checked and confirmed (e.g., sampling of waste water). • Details of how water volumes are measured and tracked over time. Volumes of water in versus water out of the facility should be regularly reviewed, and any variances should be recorded with actions taken. • Company initiatives and strategies to reduce the amount of water used over time. <p>Waste Management Plan</p> <ul style="list-style-type: none"> • It is recommended that the Winery By-Product Checklist be completed to form the basis of the Waste Management Plan. • Details of how winery waste products are managed. • Company initiatives and plans to reduce the amount of waste being sent to landfill. • Details of how the total amount of waste sent to landfill each year will be measured.

	Requirement	Details/Verification
PRODUCTION & CERTIFICATION INFORMATION	<p>RECOMMENDED</p> <p>1.8. A written emissions management plan for the winery/bottling facility should be in place.</p>	<p>A written emissions management plan for the winery/bottling facility should be in place. It is recommended that this plan includes the following details:</p> <ul style="list-style-type: none"> • Overview of the key sources of emissions from the winery/bottling facility activities (e.g., packaging, transport, etc.). • Details of how emissions sources are measured and tracked every year. • Current or future plans to reduce greenhouse gas (GHG) emissions over time. <p>Note: the Energy Efficiency and Conservation Authority (EECA) emissions plan template can be used to assist with the development of a GHG emissions management plan (search for 'DIY Emissions Plan' online the EECA website).</p>
PRODUCTION & CERTIFICATION INFORMATION	<p>REPORTING ONLY</p> <p>1.1. Types of operations at the facility.</p> <p>1.2a & 1.2b. Current consented site capacity as tonnes and litres.</p> <p>1.3. Total tonnes processed this vintage.</p> <p>1.4. Total litres produced this vintage.</p> <p>1.6b. SWNZ logo on wine labels.</p> <p>1.7. Certification to other programmes.</p>	<p>1.1. Information on the types of operations undertaken at the facility is used in personalised benchmarking reports to ensure comparisons are relevant. Types of operations include:</p> <ul style="list-style-type: none"> • Grape crushing • Winemaking • Bottling • Packaged wine warehousing on site • Contract facility <p>1.2a & 1.2b. Information on current consented site capacity in tonnes and litres allows NZW to track industry capacity over time. This information is also often referenced during regular full-site winery audits to ensure consent requirements are being adhered to.</p> <p>1.3 & 1.4. Total tonnes processed and total litres produced for the vintage are used in annual SWNZ national and personalised benchmarking reports. These figures allow important metrics to be reported on a per tonne and per litre basis, which enables equitable industry tracking over time and comparable benchmarking.</p> <p>1.6b. Information on the use of the SWNZ logo on wine labels enables NZW to track industry trends over time. Please note that it is NOT mandatory for wineries to report on their use of the SWNZ logo.</p> <p>1.7. Collecting information on other certifications held by wineries (if any) allows NZW to track industry trends over time.</p>
WATER	<p>MANDATORY</p> <p>2.1. The total amount of water used in the winery/bottling facility must be measured and recorded in the SWNZ Questionnaire.</p>	<p>The total amount of water used in the winery/bottling facility each season must be measured and recorded in the SWNZ Questionnaire. If relevant, it is also recommended to record in the SWNZ Questionnaire the amount of water used for winemaking operations only (question 2.1b), and the amount of water used for bottling operations only (question 2.1c).</p> <p>There must be water use records held on file (e.g., water meter readings) for verification purposes.</p>
WATER	<p>MANDATORY</p> <p>2.3. The winery/bottling facility must have a current resource consent or permitted activity to take water.</p>	<p>The winery/bottling facility must have a current resource consent or permitted activity to take water.</p> <p>The winery/bottling facility's current resource consent or permitted activity reference document will be sighted and verified at regular full-site audits. This typically includes the following information:</p> <ul style="list-style-type: none"> • Consent number or permitted activity reference number • Expiry date • Allowable water take • Monitoring requirements (as per the resource consent) • Whether flow meters are available • If calibration is required as per the consent, evidence of calibration must be on file (e.g., name of the company that completed it along with the most recent calibration date) • Whether any non-compliance/abatement noticed have been issued

	Requirement	Details/Verification
WATER	<p>RECOMMENDED</p> <p>2.4. There should be initiatives in place for the winery/bottling facility to conserve and/or reduce water use.</p>	<p>There should be practices/initiatives in place for the winery/bottling facility to help conserve water and/or reduce water use. Any practices/initiatives should be detailed in the Water Management section of the Winery Site Management Plan. Examples include:</p> <ul style="list-style-type: none"> • Specific techniques to reduce water usage (e.g., shut-off nozzles on hoses or in-line pipeline inspection gauges, etc.) • Leak detection and repair programme in place • Recover and recycle cleaning water (i.e., wash recipes) • Recovery and use of rainwater • Benchmarking reports of water use over time are reviewed • New equipment installed to gain water efficiencies
WATER	<p>RECOMMENDED</p> <p>2.5. The NZW Environmental Waste Water Management Checklist for Sustainable Practices should be completed.</p>	<p>The NZW Environmental Waste Water Management Checklist for Sustainable Practices should be completed for the winery/bottling facility. This checklist is not mandatory to complete, but is a helpful resource and can form part of the facility's Water Management Plan.</p>
WATER	<p>MANDATORY</p> <p>2.7. The winery/bottling facility must have a current resource consent or permitted activity for waste water discharge.</p>	<p>The winery/bottling facility must have a current resource consent or permitted activity for waste water discharge.</p> <p>The winery/bottling facility's current resource consent or permitted activity reference document will be sighted and verified at regular full-site audits. This typically includes the following information:</p> <ul style="list-style-type: none"> • Consent number or permitted activity reference number • Expiry date • Allowable disposal volumes • Monitoring requirements (as per the resource consent) • Whether flow meters are available • If calibration is required as per the consent, evidence of calibration must be on file (e.g., name of the company that completed it along with the most recent calibration date) • Whether any non-compliance/abatement notices have been issued
WATER	<p>MANDATORY</p> <p>2.8. The total amount of waste water generated must be measured and recorded in the SWNZ Questionnaire.</p>	<p>The total amount of waste water generated must be measured and recorded in the SWNZ Questionnaire. There must be waste water records held on file for verification purposes. This includes reviewing the volume recorded in the SWNZ Questionnaire against allowances in the resource consent/permitted activity. The auditor will also review volumes of water in versus waste water out of the facility – an explanation must be readily available if there is a variance in these volumes.</p>
WATER	<p>MANDATORY</p> <p>2.9. The winery/bottling facility must comply with all requirements in its waste water consent/permitted activity.</p>	<p>The winery/bottling facility must comply with all requirements in its consent/permitted activity. The following are typically required:</p> <ul style="list-style-type: none"> • Pre-treat waste water. • Monitor waste water quality. • Verify the operational capacity of disposal systems (based on volumes of waste water out of the facility and consent allowances). • Separate waste water from storm water (if they are combined, total amount disposed must still meet council limits). • Have systems to limit wash additives getting into the waste water system (e.g., record cleaning agents used, written procedures, Health & Safety aspects included in plans, relevant Safety Data Sheets on file, relevant staff training). • Have systems to minimise the effect of solids on the functionality of the waste water disposal system (e.g., written procedures, use of clear screens/sieves, lees disposal, relevant Safety Data Sheets on file, relevant staff training). <p>Wineries must document their waste water management systems in their Water Management Plan.</p>

	Requirement	Details/Verification
WATER	<p>REPORTING ONLY</p> <p>2.2. Water source for the winery/bottling facility.</p> <p>2.6. Waste water disposal systems.</p>	<p>2.2. Collecting information on water sources allows NZW to identify industry trends over time. This data is analysed and reported in the annual National Water Use Report.</p> <p>2.6. Collecting information on waste water disposal systems used by wineries/bottling facilities allows NZW to identify industry trends over time. This information is analysed and reported in the annual National Water Use Report.</p>
WASTE	<p>MANDATORY</p> <p>3.1. A waste reduction and recovery/recycling programme must be implemented for the winery/bottling facility.</p>	<p>A waste reduction and recovery/recycling programme must be implemented for the winery/bottling facility. These details must be included in the Waste Management section of the Winery Site Management Plan.</p> <p>It is recommended to complete the By-Product Waste Checklist annually to form the basis of the winery/bottling facility's Waste Management Plan.</p>
WASTE	<p>MANDATORY</p> <p>3.2. Waste management strategies must be tracked and recorded in the SWNZ Questionnaire.</p>	<p>Strategies used to manage waste from the facility 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 waste streams for wineries/bottling facilities include:</p> <ul style="list-style-type: none"> • Grape marc • Filter medium (i.e., Rotary Drum Vacuum) • Filter medium (filter pad) • Lees • Glass • Caps • Label backing paper • Cardboard • Soft plastics (i.e., pallet wrap, plastic bladders) • Paper • Hoses • Empty chemical containers • Wooden pallets • Personal Protective Equipment (PPE; clothing, boots etc.) • Worker rubbish • Food grade containers
WASTE	<p>MANDATORY</p> <p>3.3. The total amount of waste sent to landfill from the winery/bottling facility must be measured and recorded in the SWNZ Questionnaire.</p>	<p>The total amount of 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>3.5. Correct processes/practices must be in place to store and safely dispose of hazardous substances (including laboratory products).</p>	<p>Correct processes/practices must be in place to store and safely dispose of hazardous substances (including laboratory products). Written plans must be on file to outline those details/processes – for example, how Diatomaceous Earth (DE) and obsolete products will be safely disposed of.</p> <p>An inventory of all hazardous substances in the winery/bottling facility (e.g., fuels, gasses, cleaning products) must be kept on file. It is recommended to use the WorkSafe Hazardous Substances Calculator to create an inventory and discern what key requirements need to be met based on the specific hazardous substances used in the winery/bottling facility.</p> <p>It is recommended to conduct staff training on the processes/practices in place for hazardous substances kept on-site.</p>

	Requirement	Details/Verification
WASTE	<p>MANDATORY</p> <p>3.6. If the facility produces grape marc, the total amount of grape marc produced must be measured and recorded in the SWNZ Questionnaire (3.6a), and the strategies to manage grape marc must be identified (3.6b).</p>	<p>If the facility produces grape marc, the total amount of grape marc produced must be measured and recorded in the SWNZ Questionnaire. For verification purposes, there must be records on file to demonstrate how the total volume of grape marc was calculated.</p> <p>The facility must also identify how grape marc was managed during the season, for example:</p> <ul style="list-style-type: none"> • Used for off-site compost • Used for on-site compost • Direct to land: spread to vineyard / pasture or woodlot • Supplied for stock food • Offsite reprocessing (e.g., drying) <p>The winery/bottling facility must hold confirmation of compliance with relevant regulatory requirements for the management of grape marc. For example, consents for the production/storage of compost, calculation of nitrogen loading if spread to land, etc.</p>
WASTE	<p>RECOMMENDED</p> <p>3.7. Initiatives should be in place to reduce waste in the winery/bottling facility.</p>	<p>Initiatives to reduce waste should be implemented in the winery/bottling facility. Examples include:</p> <ul style="list-style-type: none"> • Use of refillable bottles • Use of refillable kegs • Improved packaging efficiency (e.g., redesigned for smaller size or space with no dividers, etc.) • Use Forest Stewardship Council (FSC) approved packaging • Use of biodegradable labels • Conversion of waste into other raw materials (i.e., glass to sand) • On-site composting of food and fibre (i.e., worm farm) • Recyclable/reusable/biodegradable materials are used
WASTE	<p>REPORTING ONLY</p> <p>3.3a. Organic matter sent to landfill.</p> <p>3.4. Waste challenges.</p>	<p>3.3a. 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; wineries/bottling facilities should only record an organic matter percentage if known.</p> <p>3.4. Collecting information on any materials that were 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 wineries/bottling facilities to report any waste challenges.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.2a. If diesel is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If diesel is used in the winery/bottling facility, the total amount 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>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.2b. If LPG is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If LPG is used in the winery/bottling facility, the total amount 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>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.2c. If biofuel is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If biofuel is used in the winery/bottling facility, the total amount 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>

	Requirement	Details/Verification
CLIMATE CHANGE	MANDATORY 4.2d. If natural gas is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.	If natural gas is used in the winery/bottling facility, the total amount 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.
CLIMATE CHANGE	MANDATORY 4.2e. If petrol is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.	If petrol is used in the winery/bottling facility, the total amount 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.
CLIMATE CHANGE	MANDATORY 4.2f. If electricity is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.	If electricity is used in the winery/bottling facility, the total amount 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.
CLIMATE CHANGE	MANDATORY 4.3a. If CO ₂ is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.	If CO ₂ is used in the winery/bottling facility, the total amount 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.
CLIMATE CHANGE	MANDATORY 4.5a. If the winery purchases and receives grapes by road (to make wine under their own label), the average distance travelled by a truck transporting grapes (in a single one-way trip from vineyard gate to winery) must be measured and recorded in the SWNZ Questionnaire.	If the winery purchases and receives grapes by road (to make wine under their own label), the average distance travelled by a truck transporting grapes (in a single one-way trip from vineyard gate to winery) must be measured and recorded in the SWNZ Questionnaire. Emissions from the transportation of grapes are accounted for by the wine company/ brand owner that has purchased and therefore owns the grapes. As such, facilities that only do contract winemaking do not need to account for the transport of grapes to their facility (this is done by the brand owner of the grapes).
CLIMATE CHANGE	MANDATORY 4.5b. If the winery purchases and receives grapes by rail (to make wine under their own label), the total amount of grapes transported by rail must be measured and recorded in the SWNZ Questionnaire (4.5bi). The average distance travelled by a train to transport grapes (in a single one-way trip from vineyard gate to winery) must also be measured and recorded in the SWNZ Questionnaire (4.5bii).	If the winery purchases and receives grapes by rail (to make wine under their own label), the total amount of grapes transported by rail must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a train to transport grapes (in a single one-way trip from vineyard gate to winery) must also be measured and recorded in the SWNZ Questionnaire. Emissions from the transportation of grapes are accounted for by the wine company/ brand owner that has purchased and therefore owns the grapes. As such, facilities that only do contract winemaking do not need to account for the transport of grapes to their facility (this is done by the brand owner of the grapes).
CLIMATE CHANGE	MANDATORY 4.5c. If the winery purchases and receives grapes by ferry (to make wine under their own label), the total amount of grapes transported by ferry must be measured and recorded in the SWNZ Questionnaire.	If the winery purchases and receives grapes by ferry (to make wine under their own label), the total amount of grapes transported by ferry must be measured and recorded in the SWNZ Questionnaire. Emissions from the transportation of grapes are accounted for by the wine company/ brand owner that has purchased and therefore owns the grapes. As such, facilities that only do contract winemaking do not need to account for the transport of grapes to their facility (this is done by the brand owner of the grapes).

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.5d. If the winery purchases and receives grapes by air freight (to make wine under their own label), the total amount of grapes transported by plane must be measured and recorded in the SWNZ Questionnaire (4.5di). The average distance travelled by air freight to transport grapes (in a single plane in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.5dii).</p>	<p>If the winery purchases and receives grapes by air freight (to make wine under their own label), the total amount of grapes transported by plane must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a plane to transport grapes (in a single plane in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of grapes are accounted for by the wine company/ brand owner that has purchased and therefore owns the grapes. As such, facilities that only do contract winemaking do not need to account for the transport of grapes to their facility (this is done by the brand owner of the grapes).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7a. If the winery purchases and receives bulk liquid by road (to make/finish wine under their own label), the total amount of bulk liquid transported by road must be measured and recorded in the SWNZ Questionnaire (4.7a.i). The average distance travelled by a truck transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.7a.ii).</p>	<p>If the winery purchases and receives bulk liquid by road (to make/finish wine under their own label), the total amount of bulk liquid transported by road must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a truck transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of bulk liquid (juice or wine) are accounted for by the wine company/brand owner that has purchased and therefore owns the bulk liquid. As such, facilities that only do contract winemaking or contract bottling do not need to account for the transport of bulk liquid to their facility (this is done by the brand owner of the juice/wine).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7b. If the winery purchases and receives bulk liquid by rail (to make/finish wine under their own label), the total amount of bulk liquid transported by rail must be measured and recorded in the SWNZ Questionnaire (4.7b.i). The average distance travelled by a train transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.7b.ii).</p>	<p>If the winery purchases and receives bulk liquid by rail (to make/finish wine under their own label), the total amount of bulk liquid transported by rail must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a train transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of bulk liquid (juice or wine) are accounted for by the wine company/brand owner that has purchased and therefore owns the bulk liquid. As such, facilities that only do contract winemaking or contract bottling do not need to account for the transport of bulk liquid to their facility (this is done by the brand owner of the juice/wine).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7c. If the winery purchases and receives bulk liquid by ferry (to make/finish wine under their own label), the total amount of bulk liquid transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the winery purchases and receives bulk liquid by ferry (to make/finish wine under their own label), the total amount of bulk liquid transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of bulk liquid (juice or wine) are accounted for by the wine company/brand owner that has purchased and therefore owns the bulk liquid. As such, facilities that only do contract winemaking or contract bottling do not need to account for the transport of bulk liquid to their facility (this is done by the brand owner of the juice/wine).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7d. If the winery purchases and receives bulk liquid by air freight (to make/finish wine under their own label), the total amount of bulk liquid transported by air freight must be measured and recorded in the SWNZ Questionnaire (4.7di). The average distance travelled by a plane transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.7d.ii).</p>	<p>If the winery purchases and receives bulk liquid by air freight (to make/finish wine under their own label), the total amount of bulk liquid transported by air freight must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a plane transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of bulk liquid (juice or wine) are accounted for by the wine company/brand owner that has purchased and therefore owns the bulk liquid. As such, facilities that only do contract winemaking or contract bottling do not need to account for the transport of bulk liquid to their facility (this is done by the brand owner of the juice/wine).</p>

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9a. If the winery transports any wine from their facility to an off-site packaging facility in New Zealand by road, the total amount of wine transported by road must be measured and recorded in the SWNZ Questionnaire (4.9a.i). The average distance travelled by a truck transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.9a.ii).</p>	<p>If the winery transports any wine from their facility (the facility represented in the SWNZ Questionnaire) to an off-site packaging facility in New Zealand by road, the total amount of wine transported by road must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a truck transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of wine are accounted for by the owner of the wine being transported for final bottling/packaging. As such, facilities that only do contract winemaking do not need to account for the transport of wine to the off-site packaging facility in New Zealand.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9b. If the winery transports any wine from their facility to an off-site packaging facility in New Zealand by rail, the total amount of wine transported by rail must be measured and recorded in the SWNZ Questionnaire (4.9b.i). The average distance travelled by a train transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.9b.ii).</p>	<p>If the winery transports any wine from their facility (the facility represented in the SWNZ Questionnaire) to an off-site packaging facility in New Zealand by rail, the total amount of wine transported by rail must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a train transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of wine are accounted for by the owner of the wine being transported for final bottling/packaging. As such, facilities that only do contract winemaking do not need to account for the transport of wine to the off-site packaging facility in New Zealand.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9ci. If the winery transports any wine from their facility to an off-site packaging facility in New Zealand by ferry, the total amount of wine transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the winery transports any wine from their facility (the facility represented in the SWNZ Questionnaire) to an off-site packaging facility in New Zealand by ferry, the total amount of wine transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of wine are accounted for by the owner of the wine being transported for final bottling/packaging. As such, facilities that only do contract winemaking do not need to account for the transport of wine to the off-site packaging facility in New Zealand.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9d. If the winery transports any wine from their facility to an off-site packaging facility in New Zealand by air freight, the total amount of wine transported by air freight must be measured and recorded in the SWNZ Questionnaire (4.9di). The average distance travelled by a plane transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.9d.ii).</p>	<p>If the winery transports any wine from their facility (the facility represented in the SWNZ Questionnaire) to an off-site packaging facility in New Zealand by air freight, the total amount of wine transported by air freight must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a plane transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of wine are accounted for by the owner of the wine being transported for final bottling/packaging. As such, facilities that only do contract winemaking do not need to account for the transport of wine to the off-site packaging facility in New Zealand.</p>

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.11. The winery/bottling facility must record in the SWNZ Questionnaire the method(s) used for packaging finished wine (that they own) in their facility. For every packaging method used in the facility, the winery/bottling facility must measure and record the total units of each in the SWNZ Questionnaire (4.11a-k).</p>	<p>The winery/bottling facility must record in the SWNZ Questionnaire the method(s) used for packaging finished wine in the facility (the facility represented in the SWNZ Questionnaire), including the options listed below. The winery must include packaging used for the bulk shipment of wine (if applicable) and packaging for final consumer consumption. For example, if the company bottles all of their wine at an off-site bottling facility, flexitanks/ISO tanks should be selected in the SWNZ Questionnaire to reflect the packaging used to bulk ship wine to the off-site packaging facility.</p> <ul style="list-style-type: none"> • Glass bottles (regular weight, 400g or heavier) • Lightweight glass bottles (less than 400g) • Sparkling wine bottles • Flexitanks • ISO tanks • Refillable bottles • Cans • Pouches • Bag-in-box • Kegs <p>The total number of units for every packaging method used must also be recorded. Records must be kept on file to verify the figures entered in the SWNZ Questionnaire. Emissions from wine packaging are accounted for by the owner of the wine. As such, facilities that only do contract winemaking or contract bottling do not need to account for packaging (this is done by the owner of the wine).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.12. If the winery packages/bottles any wine off-site in New Zealand (e.g., at an external bottling facility), the winery must record in the SWNZ Questionnaire the method(s) used for packaging finished wine (that they own) off-site. For every packaging method used, the winery must measure and record the total units of each in the SWNZ Questionnaire (4.12a-k).</p>	<p>If the winery packages/bottles any of their wine off-site in New Zealand (e.g., at an external bottling facility), the winery must record in the SWNZ Questionnaire the method(s) used for packaging finished wine off-site, including the options listed below.</p> <ul style="list-style-type: none"> • Glass bottles (regular weight, 400g or heavier) • Lightweight glass bottles (less than 400g) • Sparkling wine bottles • Flexitanks • ISO tanks • Refillable bottles • Cans • Pouches • Bag-in-box • Kegs <p>The total number of units for every packaging method used must also be recorded. Records must be kept on file to verify the figures entered in the SWNZ Questionnaire. Emissions from wine packaging are accounted for by the owner of the wine. As such, facilities that only do contract winemaking or contract bottling do not need to account for packaging (this is done by the owner of the wine).</p>

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.13. If the winery packages/bottles any wine overseas, the winery must record in the SWNZ Questionnaire the method(s) used for packaging finished wine (that they own) overseas. For every packaging method used, the winery must measure and record the total units of each in the SWNZ Questionnaire (4.13a-i).</p>	<p>If the winery packages/bottles any wine overseas, the winery must record in the SWNZ Questionnaire the method(s) used for packaging finished wine overseas, including the options listed below.</p> <ul style="list-style-type: none"> • Glass bottles (regular weight, 400g or heavier) • Lightweight glass bottles (less than 400g) • Sparkling wine bottles • Refillable bottles • Cans • Pouches • Bag-in-box • Kegs <p>The total number of units for every packaging method used must also be recorded. Records must be kept on file to verify the figures entered in the SWNZ Questionnaire.</p> <p>Emissions from wine packaging are accounted for by the owner of the wine. As such, facilities that only do contract winemaking or contract bottling do not need to account for packaging (this is done by the owner of the wine).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.14a. For wine bottled in New Zealand, the percentage of bottles used that are made from New Zealand glass must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the company bottles any of their wine in New Zealand, the percentage of bottles used that are made from New Zealand glass must be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from wine packaging are accounted for by the owner of the wine. As such, facilities that only do contract winemaking or contract bottling do not need to account for glass source.</p>
CLIMATE CHANGE	<p>RECOMMENDED</p> <p>4.15. Initiatives should be implemented to minimise the carbon footprint of the winery/ bottling facility.</p>	<p>Initiatives should be implemented to minimise the carbon footprint of the winery/ bottling facility. Examples include:</p> <ul style="list-style-type: none"> • Upgrade of equipment • Renewable energy sources used – e.g., solar, wind, biofuel • Energy efficiency initiatives implemented (e.g. sensors, timers, programmable thermostat on HVAC equipment, staff awareness campaigns, transport fuel reduction actions) • Energy management/monitoring plans or audits undertaken • Green building investment (e.g. passive lighting / heating / cooling, insulation upgrades) • Carbon offsetting initiatives undertaken (e.g., carbon credits purchased, offsets selected for business air travel, etc.) • Property plantings for the purpose of carbon sink/credits
CLIMATE CHANGE	<p>REPORTING ONLY</p> <p>4.1a. Verified carbon certification programmes.</p>	<p>4.1a. Collecting information on how many wineries/bottling facilities 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>
PLANT PROTECTION	<p>MANDATORY</p> <p>5.2. If the winery/bottling facility is a certified transitional facility, there must be trained and certified people to open containers from overseas.</p>	<p>If the winery/bottling facility is a certified transitional facility, there must be trained and certified people to open containers from overseas.</p> <p>Transitional facilities are approved by MPI to receive containers and goods that may pose a biosecurity risk. Goods or containers may need to be inspected or treated at the facility before they can be 'cleared' for entry into New Zealand. Facilities receiving containers must have one or more trained, accredited person available to check containers. Accredited persons are responsible for inspecting containers, supervising their unpacking and containing any biosecurity risks.</p> <p>Evidence of staff accreditation must be available on file for verification purposes.</p>
PLANT PROTECTION	<p>RECOMMENDED</p> <p>5.3. Biodiversity enhancement activities should be in place.</p>	<p>Biodiversity enhancement activities should be implemented. Examples include:</p> <ul style="list-style-type: none"> • Wetland and waterway enhancement/protection • Creating habitats for indigenous wildlife • Participation in off-site company biodiversity initiative(s) • Participation in off-site regional or national biodiversity initiative(s) • Specific area contributing to biodiversity protection, restoration or enhancement

	Requirement	Details/Verification
PEOPLE	<p>MANDATORY</p> <p>6.1. The winery/bottling facility must have a current Health and Safety plan that is up to date and compliant with the Health and Safety at Work Act 2015. This includes current copies of the following documents where relevant:</p> <ul style="list-style-type: none"> • An incident and near-miss register • Documented procedures, including emergency procedures • Agreement with contractors • Maintenance records • Site rules 	<p>The winery/bottling facility must have a current Health and Safety plan that is up to date and compliant with the Health and Safety at Work Act 2015. This includes current copies of the following documents where relevant:</p> <ul style="list-style-type: none"> • An incident and near-miss register • Documented procedures, including emergency procedures • Agreement with contractors (signed and dated) • Maintenance records (for all vehicles, equipment and machinery) • Site rules (including the identification of on-site risks and how those risks are managed/eliminated) <p>Health & Safety plans should be reviewed annually to ensure they are relevant to current practices.</p>
PEOPLE	<p>MANDATORY</p> <p>6.2. The winery/bottling facility must have the following key documents on file where appropriate:</p> <ul style="list-style-type: none"> • Current site map(s) identifying key areas including hazards, protected natural areas, location of chemical stores, fuels, emergency equipment, inventory to WorkSafe requirements • Documented procedures, including environmental response procedures (i.e., bulk spills) • Staff training records • Spills protocol and response plan 	<p>The winery/bottling facility must have the following key documents on file where appropriate:</p> <ul style="list-style-type: none"> • Current site map(s) identifying key areas including hazards, protected natural areas, location of chemical stores, fuels, emergency equipment, inventory to WorkSafe requirements • Documented procedures, including environmental response procedures (i.e., bulk spills) • Staff training records (signed and dated) • Spills protocol and response plan
PEOPLE	<p>MANDATORY</p> <p>6.3a. For wineries/bottling facilities with direct employees, all direct employees must have written Employment Agreements containing the minimum employment entitlements.</p>	<p>For wineries/bottling facilities with direct employees, all direct employees must have written Employment Agreements that meet minimum employment entitlements. Management must show evidence that their standard contracts meet minimum employment entitlements in accordance with New Zealand law.</p> <p>Under New Zealand law, employers have a legal obligation to check that every employee has the right to work in New Zealand before employing them. If foreign workers are employed, it is recommended that employers use VisaView for employers via the Immigration NZ website.</p>
PEOPLE	<p>MANDATORY</p> <p>6.3c. For wineries/bottling facilities that use trade contractors, all contractors must have supplied the relevant details of their compliance with relevant regional/district plans, Resource Management Act, relevant codes of practice and health and safety requirements, and certification to relevant external programmes.</p>	<p>For wineries/bottling facilities that use trade contractors, all contractors must have supplied the relevant details of their compliance with relevant regional/district plans, Resource Management Act, relevant codes of practice and health and safety requirements, and certification to relevant external programmes.</p> <p>Common types of trade contractors for wineries/bottling facilities include:</p> <ul style="list-style-type: none"> • Refrigeration engineers • Waste water/sludge removal contractor • Waste material contractor • Recycling company • Contract winemaker • Contract bottling facility (including mobile bottling facilities) <p>All new contractors for the winery/bottling facility must supply this documentation prior to starting work for the company. Compliance documentation with trade contractors should be reviewed and updated at least once every three years.</p>

	Requirement	Details/Verification
PEOPLE	<p>RECOMMENDED</p> <p>6.4. The winery/bottling facility should observe the NZ Winegrowers Code of Conduct for Our People.</p>	<p>The winery/bottling facility 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 winery/bottling facility 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 wineries/bottling facilities 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, wineries/bottling facilities 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, wineries/bottling facilities 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>Wineries/bottling facilities 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). • Information for workers on how they can engage and raise any related issues with the business.

Requirement	Details/Verification
<i>Continued</i>	<ul style="list-style-type: none"> • 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, aligning with SWNZ audit timeframes. During regular on-site audits, wineries/bottling facilities must provide evidence of internal processes in place to communicate to workers any policy changes and any relevant changes to employment law.</p>

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>

SWNZ Winery Organic Equivalence

Organic equivalency is a reduced membership stream open to organically certified wineries 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 winery’s organic status, the SWNZ equivalence status will also be impacted. Wineries 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 Winery Questionnaire must be completed.</p>	<p>The annual SWNZ Winery 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 winery/bottling facility’s management practices and usage of key inputs (e.g., water use, electricity 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 winery/bottling facility 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>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>Wineries 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 SWNZ membership fee must be paid.</p>	<p>It is typically required that an annual membership fee must be paid for each season that the winery/bottling facility 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 winery/bottling facility 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>
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 winery must submit proof of current organic certification. This typically involves submitting the winery’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>

	Requirement	Details/Verification
PRODUCTION & CERTIFICATION INFORMATION	<p>MANDATORY</p> <p>1.5. Copies of SWNZ Status Letters for the winery/bottling facility and all production sectors from the vineyard through to final bottling must be available on file (hard or soft copies).</p>	<p>Copies of Status Letters for all seasons which the winery/bottling facility holds SWNZ certification, as well as for all production sectors from the vineyard(s) through to final bottling, must be kept on file (either stored electronically or as printed hard copies). Copies of Status Letters can be downloaded from the NZW Member Portal.</p> <p>This requirement is not applicable for wineries/bottling facilities new to the SWNZ programme, or when the winery/bottling facility is under new management or ownership, until the winery/bottling facility receives SWNZ certification for the first time under the new management/ownership.</p>
PRODUCTION & CERTIFICATION INFORMATION	<p>MANDATORY</p> <p>1.6a. If the SWNZ logo is used, approval must be received from NZW to do so.</p>	<p>If the SWNZ logo is used by the wine company, permission to use the SWNZ logo must first be approved by NZW (requests should be emailed to membership@swnz.org.nz). Wineries in the organic equivalence membership stream are not eligible to use the SWNZ logo in their own right. If the winery would like approval to use the SWNZ logo, they must register as a full SWNZ winery member and undergo regular on-site SWNZ audits.</p>
PRODUCTION & CERTIFICATION INFORMATION	<p>MANDATORY</p> <p>1.6d. If any wine that is produced in this winery and sold under this company's brand (with the SWNZ logo) bottled overseas at an offshore facility, processes must be in place to confirm that any offshore bottling facility used adheres to standards that ensure the wine remains fit for intended purpose when packaged.</p>	<p>If any wine that is produced in this winery and sold under this company's brand (with the SWNZ logo) bottled overseas at an offshore facility, processes must be in place to confirm that any offshore bottling facility used adheres to standards that ensure the wine remains fit for intended purpose when packaged. For instance:</p> <ul style="list-style-type: none"> • by requesting current copies of sustainability/food safety certifications that the facility holds (e.g., BRC, ISO22000, HACCP, ISO900, IFS, etc.); or • by comparing the packaging processes used offshore against those required under a Wine Standards Management Plan (WSMP). <p>Wineries in the organic equivalence membership stream are not eligible to use the SWNZ logo in their own right. If the winery would like approval to use the SWNZ logo, they must register as a full SWNZ winery member and undergo regular on-site SWNZ audits.</p>
PRODUCTION & CERTIFICATION INFORMATION	<p>MANDATORY</p> <p>1.8. A current written Site Management Plan must be in place that includes each of the following components:</p> <ul style="list-style-type: none"> • Water management plan • Waste management plan 	<p>The winery/bottling facility must have a written site management plan or documented system in place for the following areas:</p> <ul style="list-style-type: none"> • Water management • Waste management <p>It is recommended that the winery/bottling facility should also document an annual operational plan outlining the tasks and practices that will be undertaken in the winery/ bottling facility on a monthly basis. This annual operational plan will assist with the development or maintenance of the site management plan.</p> <p>The details below must be included for each focus area. There is a Winery Site Management Plan template available to assist. It is recommended to review and update the Site Management Plan at least once every three years or when there are changes to management practices.</p>

	Requirement	Details/Verification
	<p><i>Continued</i></p>	<p>Water Management Plan</p> <ul style="list-style-type: none"> NOTE: The NZW Environmental Waste Water Management Checklist for Sustainable Practices can be used to form part of the Water Management Plan. Information about the current consents for water take and waste water disposal, as well the strategies in place to manage consent requirements. Details of how equipment is maintained for inwards and outwards water. Details of how waste water quality is checked and confirmed (e.g., sampling of waste water). Details of how water volumes are measured and tracked over time. Volumes of water in versus water out of the facility should be regularly reviewed, and any variances should be recorded with actions taken. Company initiatives and strategies to reduce the amount of water used over time. <p>Waste Management Plan</p> <ul style="list-style-type: none"> It is recommended that the Winery By-Product Checklist be completed to form the basis of the Waste Management Plan. Details of how winery waste products are managed. Company initiatives and plans to reduce the amount of waste being sent to landfill. Details of how the total amount of waste sent to landfill each year will be measured.
<p>PRODUCTION & CERTIFICATION INFORMATION</p>	<p>RECOMMENDED</p> <p>1.8. A written emissions management plan for the winery/bottling facility should be in place.</p>	<p>A written emissions management plan for the winery/bottling facility should be in place. It is recommended that this plan includes the following details:</p> <ul style="list-style-type: none"> Overview of the key sources of emissions from the winery/bottling facility activities (e.g., packaging, transport, etc.). Details of how emissions sources are measured and tracked every year. Current or future plans to reduce greenhouse gas (GHG) emissions over time. <p>Note: the Energy Efficiency and Conservation Authority (EECA) emissions plan template can be used to assist with the development of a GHG emissions management plan (search for 'DIY Emissions Plan' online the EECA website).</p>
<p>PRODUCTION & CERTIFICATION INFORMATION</p>	<p>REPORTING ONLY</p> <p>1.1. Types of operations at the facility.</p> <p>1.2a & 1.2b. Current consented site capacity as tonnes and litres.</p> <p>1.3. Total tonnes processed this vintage.</p> <p>1.4. Total litres produced this vintage.</p> <p>1.6b. SWNZ logo on wine labels.</p> <p>1.7. Certification to other programmes.</p>	<p>1.1. Information on the types of operations undertaken at the facility is used in personalised benchmarking reports to ensure comparisons are relevant. Types of operations include:</p> <ul style="list-style-type: none"> Grape crushing Winemaking Bottling Packaged wine warehousing on site Contract facility <p>1.2a & 1.2b. Information on current consented site capacity in tonnes and litres allows NZW to track industry capacity over time. This information should also be referenced to ensure consent requirements are being adhered to.</p> <p>1.3 & 1.4. Total tonnes processed and total litres produced for the vintage are used in annual SWNZ national and personalised benchmarking reports. These figures allow important metrics to be reported on a per tonne and per litre basis, which enables equitable industry tracking over time and comparable benchmarking.</p> <p>1.6b. Information on the use of the SWNZ logo on wine labels enables NZW to track industry trends over time. Winery organic equivalence members are NOT eligible to use the SWNZ logo unless they obtain full SWNZ winery membership.</p> <p>1.7. Collecting information on other certifications held by wineries (if any) allows NZW to track industry trends over time.</p>

	Requirement	Details/Verification
WATER	<p>MANDATORY</p> <p>2.1. The total amount of water used in the winery/bottling facility must be measured and recorded in the SWNZ Questionnaire.</p>	<p>The total amount of water used in the winery/bottling facility each season must be measured and recorded in the SWNZ Questionnaire. If relevant, it is also recommended to record in the SWNZ Questionnaire the amount of water used for winemaking operations only (question 2.1b), and the amount of water used for bottling operations only (question 2.1c).</p> <p>There must be water use records held on file (e.g., water meter readings) for verification purposes.</p>
WATER	<p>MANDATORY</p> <p>2.3. The winery/bottling facility must have a current resource consent or permitted activity to take water.</p>	<p>The winery/bottling facility must have a current resource consent or permitted activity to take water.</p> <p>The winery/bottling facility's current resource consent or permitted activity reference document must be available on file for verification purposes. This typically includes the following information:</p> <ul style="list-style-type: none"> • Consent number or permitted activity reference number • Expiry date • Allowable water take • Monitoring requirements (as per the resource consent) • Whether flow meters are available • If calibration is required as per the consent, evidence of calibration must be on file (e.g., name of the company that completed it along with the most recent calibration date) • Whether any non-compliance/abatement noticed have been issued
WATER	<p>RECOMMENDED</p> <p>2.4. There should be initiatives in place for the winery/bottling facility to conserve and/or reduce water use.</p>	<p>There should be practices/initiatives in place for the winery/bottling facility to help conserve water and/or reduce water use. Any practices/initiatives should be detailed in the Water Management section of the Winery Site Management Plan. Examples include:</p> <ul style="list-style-type: none"> • Specific techniques to reduce water usage (e.g., shut-off nozzles on hoses or in-line pipeline inspection gauges, etc.) • Leak detection and repair programme in place • Recover and recycle cleaning water (i.e., wash recipes) • Recovery and use of rainwater • Benchmarking reports of water use over time are reviewed • New equipment installed to gain water efficiencies
WATER	<p>RECOMMENDED</p> <p>2.5. The NZW Environmental Waste Water Management Checklist for Sustainable Practices should be completed.</p>	<p>The NZW Environmental Waste Water Management Checklist for Sustainable Practices should be completed for the winery/bottling facility. This checklist is not mandatory to complete, but is a helpful resource and can form part of the facility's Water Management Plan.</p>
WATER	<p>MANDATORY</p> <p>2.7. The winery/bottling facility must have a current resource consent or permitted activity for waste water discharge.</p>	<p>The winery/bottling facility must have a current resource consent or permitted activity for waste water discharge.</p> <p>The winery/bottling facility's current resource consent or permitted activity reference document must be available on file for verification purposes. This typically includes the following information:</p> <ul style="list-style-type: none"> • Consent number or permitted activity reference number • Expiry date • Allowable disposal volumes • Monitoring requirements (as per the resource consent) • Whether flow meters are available • If calibration is required as per the consent, evidence of calibration must be on file (e.g., name of the company that completed it along with the most recent calibration date) • Whether any non-compliance/abatement noticed have been issued
WATER	<p>MANDATORY</p> <p>2.8. The total amount of waste water generated must be measured and recorded in the SWNZ Questionnaire.</p>	<p>The total amount of waste water generated must be measured and recorded in the SWNZ Questionnaire. There must be waste water records held on file for verification purposes. This includes reviewing the volume recorded in the SWNZ Questionnaire against allowances in the resource consent/permitted activity.</p>

	Requirement	Details/Verification
WATER	<p>MANDATORY</p> <p>2.9. The winery/bottling facility must comply with all requirements in its waste water consent/ permitted activity.</p>	<p>The winery/bottling facility must comply with all requirements in its consent/permitted activity. The following are typically required:</p> <ul style="list-style-type: none"> • Pre-treat waste water. • Monitor waste water quality. • Verify the operational capacity of disposal systems (based on volumes of waste water out of the facility and consent allowances). • Separate waste water from storm water (if they are combined, total amount disposed must still meet council limits). • Have systems to limit wash additives getting into the waste water system (e.g., record cleaning agents used, written procedures, Health & Safety aspects included in plans, relevant Safety Data Sheets on file, relevant staff training). • Have systems to minimise the effect of solids on the functionality of the waste water disposal system (e.g., written procedures, use of clear screens/sieves, lees disposal, relevant Safety Data Sheets on file, relevant staff training). <p>Wineries must document their waste water management systems in their Water Management Plan.</p>
WATER	<p>REPORTING ONLY</p> <p>2.2. Water source for the winery/ bottling facility.</p> <p>2.6. Waste water disposal systems.</p>	<p>2.2. Collecting information on water sources allows NZW to identify industry trends over time. This data is analysed and reported in the annual National Water Use Report.</p> <p>2.6. Collecting information on waste water disposal systems used allows NZW to track industry trends over time. This information is analysed and reported in the annual National Water Use Report.</p>
WASTE	<p>MANDATORY</p> <p>3.1. A waste reduction and recovery/recycling programme must be implemented for the winery/bottling facility.</p>	<p>A waste reduction and recovery/recycling programme must be implemented for the winery/bottling facility. These details must be included in the Waste Management section of the Winery Site Management Plan.</p> <p>It is recommended that the By-Product Waste Checklist be completed annually to form the basis of the winery/bottling facility's Waste Management Plan.</p>
WASTE	<p>3.2. Waste management strategies must be tracked and recorded in the SWNZ Questionnaire.</p>	<p>Strategies used to manage waste from the facility 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 waste streams for wineries/bottling facilities include:</p> <ul style="list-style-type: none"> • Grape marc • Filter medium (i.e., Rotary Drum Vacuum) • Filter medium (filter pad) • Lees • Glass • Caps • Label backing paper • Cardboard • Soft plastics (i.e., pallet wrap, plastic bladders) • Paper • Hoses • Empty chemical containers • Wooden pallets • Personal Protective Equipment (PPE; clothing, boots etc.) • Worker rubbish • Food grade containers

	Requirement	Details/Verification
WASTE	<p>MANDATORY</p> <p>3.3. The total amount of waste sent to landfill from the winery/bottling facility must be measured and recorded in the SWNZ Questionnaire.</p>	<p>The total amount of 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>3.5. Correct processes/practices must be in place to store and safely dispose of hazardous substances (including laboratory products).</p>	<p>Correct processes/practices must be in place to store and safely dispose of hazardous substances (including laboratory products). Written plans must be on file to outline those details/processes – for example, how Diatomaceous Earth (DE) and obsolete products will be safely disposed of.</p> <p>An inventory of all hazardous substances in the winery/bottling facility (e.g., fuels, gasses, cleaning products) must be kept on file. It is recommended to use the WorkSafe Hazardous Substances Calculator to create an inventory and discern what key requirements need to be met based on the specific hazardous substances used in the winery/bottling facility.</p> <p>It is recommended to conduct staff training on the processes/practices in place for hazardous substances kept on-site.</p>
WASTE	<p>MANDATORY</p> <p>3.6. If the facility produces grape marc, the total amount of grape marc produced must be measured and recorded in the SWNZ Questionnaire (3.6a), and the strategies to manage grape marc must be identified (3.6b).</p>	<p>If the facility produces grape marc, the total amount of grape marc produced must be measured and recorded in the SWNZ Questionnaire. For verification purposes, there must be records on file to demonstrate how the total volume of grape marc was calculated.</p> <p>The facility must also identify how grape marc was managed during the season, for example:</p> <ul style="list-style-type: none"> • Used for off-site compost • Used for on-site compost • Direct to land: spread to vineyard / pasture or woodlot • Supplied for stock food • Offsite reprocessing (e.g., drying) <p>The winery/bottling facility must hold confirmation of compliance with relevant regulatory requirements for the management of grape marc. For example, consents for the production/storage of compost, calculation of nitrogen loading if spread to land, etc.</p>
WASTE	<p>RECOMMENDED</p> <p>3.7. Initiatives should be in place to reduce waste in the winery/bottling facility.</p>	<p>Initiatives to reduce waste should be implemented in the winery/bottling facility. Examples include:</p> <ul style="list-style-type: none"> • Use of refillable bottles • Use of refillable kegs • Improved packaging efficiency (e.g., redesigned for smaller size or space with no dividers, etc.) • Use Forest Stewardship Council (FSC) approved packaging • Use of biodegradable labels • Conversion of waste into other raw materials (i.e., glass to sand) • On-site composting of food and fibre (i.e., worm farm) • Recyclable/reusable/biodegradable materials are used
WASTE	<p>REPORTING ONLY</p> <p>3.3a. Organic matter sent to landfill.</p> <p>3.4. Waste challenges.</p>	<p>3.3a. 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; wineries/bottling facilities should only record an organic matter percentage if known.</p> <p>3.4. Collecting information on any materials that were 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 wineries/bottling facilities to report any waste challenges.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.2a. If diesel is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If diesel is used in the winery/bottling facility, the total amount 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>

	Requirement	Details/Verification
CLIMATE CHANGE	MANDATORY 4.2b. If LPG is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.	If LPG is used in the winery/bottling facility, the total amount 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.
CLIMATE CHANGE	MANDATORY 4.2c. If biofuel is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.	If biofuel is used in the winery/bottling facility, the total amount 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.
CLIMATE CHANGE	MANDATORY 4.2d. If natural gas is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.	If natural gas is used in the winery/bottling facility, the total amount 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.
CLIMATE CHANGE	MANDATORY 4.2e. If petrol is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.	If petrol is used in the winery/bottling facility, the total amount 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.
CLIMATE CHANGE	MANDATORY 4.2f. If electricity is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.	If electricity is used in the winery/bottling facility, the total amount 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.
CLIMATE CHANGE	MANDATORY 4.3a. If CO ₂ is used in the winery/bottling facility, the total amount used must be measured and recorded in the SWNZ Questionnaire.	If CO ₂ is used in the winery/bottling facility, the total amount 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.
CLIMATE CHANGE	MANDATORY 4.5a. If the winery purchases and receives grapes by road (to make wine under their own label), the average distance travelled by a truck transporting grapes (in a single one-way trip from vineyard gate to winery) must be measured and recorded in the SWNZ Questionnaire.	If the winery purchases and receives grapes by road (to make wine under their own label), the average distance travelled by a truck transporting grapes (in a single one-way trip from vineyard gate to winery) must be measured and recorded in the SWNZ Questionnaire. Emissions from the transportation of grapes are accounted for by the wine company/ brand owner that has purchased and therefore owns the grapes. As such, facilities that only do contract winemaking do not need to account for the transport of grapes to their facility (this is done by the brand owner of the grapes).
CLIMATE CHANGE	MANDATORY 4.5b. If the winery purchases and receives grapes by rail (to make wine under their own label), the total amount of grapes transported by rail must be measured and recorded in the SWNZ Questionnaire (4.5bi). The average distance travelled by a train to transport grapes (in a single one-way trip from vineyard gate to winery) must also be measured and recorded in the SWNZ Questionnaire (4.5bii).	If the winery purchases and receives grapes by rail (to make wine under their own label), the total amount of grapes transported by rail must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a train to transport grapes (in a single one-way trip from vineyard gate to winery) must also be measured and recorded in the SWNZ Questionnaire. Emissions from the transportation of grapes are accounted for by the wine company/ brand owner that has purchased and therefore owns the grapes. As such, facilities that only do contract winemaking do not need to account for the transport of grapes to their facility (this is done by the brand owner of the grapes).

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.5c. If the winery purchases and receives grapes by ferry (to make wine under their own label), the total amount of grapes transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the winery purchases and receives grapes by ferry (to make wine under their own label), the total amount of grapes transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of grapes are accounted for by the wine company/ brand owner that has purchased and therefore owns the grapes. As such, facilities that only do contract winemaking do not need to account for the transport of grapes to their facility (this is done by the brand owner of the grapes).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.5d. If the winery purchases and receives grapes by air freight (to make wine under their own label), the total amount of grapes transported by plane must be measured and recorded in the SWNZ Questionnaire (4.5di). The average distance travelled by air freight to transport grapes (in a single plane in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.5dii).</p>	<p>If the winery purchases and receives grapes by air freight (to make wine under their own label), the total amount of grapes transported by plane must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a plane to transport grapes (in a single plane in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of grapes are accounted for by the wine company/ brand owner that has purchased and therefore owns the grapes. As such, facilities that only do contract winemaking do not need to account for the transport of grapes to their facility (this is done by the brand owner of the grapes).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7a. If the winery purchases and receives bulk liquid by road (to make/finish wine under their own label), the total amount of bulk liquid transported by road must be measured and recorded in the SWNZ Questionnaire (4.7a.i). The average distance travelled by a truck transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.7a.ii).</p>	<p>If the winery purchases and receives bulk liquid by road (to make/finish wine under their own label), the total amount of bulk liquid transported by road must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a truck transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of bulk liquid (juice or wine) are accounted for by the wine company/brand owner that has purchased and therefore owns the bulk liquid. As such, facilities that only do contract winemaking or contract bottling do not need to account for the transport of bulk liquid to their facility (this is done by the brand owner of the juice/wine).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7b. If the winery purchases and receives bulk liquid by rail (to make/finish wine under their own label), the total amount of bulk liquid transported by rail must be measured and recorded in the SWNZ Questionnaire (4.7b.i). The average distance travelled by a train transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.7b.ii).</p>	<p>If the winery purchases and receives bulk liquid by rail (to make/finish wine under their own label), the total amount of bulk liquid transported by rail must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a train transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of bulk liquid (juice or wine) are accounted for by the wine company/brand owner that has purchased and therefore owns the bulk liquid. As such, facilities that only do contract winemaking or contract bottling do not need to account for the transport of bulk liquid to their facility (this is done by the brand owner of the juice/wine).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7c. If the winery purchases and receives bulk liquid by ferry (to make/finish wine under their own label), the total amount of bulk liquid transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the winery purchases and receives bulk liquid by ferry (to make/finish wine under their own label), the total amount of bulk liquid transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of bulk liquid (juice or wine) are accounted for by the wine company/brand owner that has purchased and therefore owns the bulk liquid. As such, facilities that only do contract winemaking or contract bottling do not need to account for the transport of bulk liquid to their facility (this is done by the brand owner of the juice/wine).</p>

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7d. If the winery purchases and receives bulk liquid by air freight (to make/finish wine under their own label), the total amount of bulk liquid transported by air freight must be measured and recorded in the SWNZ Questionnaire (4.7di). The average distance travelled by a plane transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.7d.ii).</p>	<p>If the winery purchases and receives bulk liquid by air freight (to make/finish wine under their own label), the total amount of bulk liquid transported by air freight must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a plane transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of bulk liquid (juice or wine) are accounted for by the wine company/brand owner that has purchased and therefore owns the bulk liquid. As such, facilities that only do contract winemaking or contract bottling do not need to account for the transport of bulk liquid to their facility (this is done by the brand owner of the juice/wine).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9a. If the winery transports any wine from their facility to an off-site packaging facility in New Zealand by road, the total amount of wine transported by road must be measured and recorded in the SWNZ Questionnaire (4.9a.i). The average distance travelled by a truck transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.9a.ii).</p>	<p>If the winery transports any wine from their facility (the facility represented in the SWNZ Questionnaire) to an off-site packaging facility in New Zealand by road, the total amount of wine transported by road must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a truck transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of wine are accounted for by the owner of the wine being transported for final bottling/packaging. As such, facilities that only do contract winemaking do not need to account for the transport of wine to the off-site packaging facility in New Zealand.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9b. If the winery transports any wine from their facility to an off-site packaging facility in New Zealand by rail, the total amount of wine transported by rail must be measured and recorded in the SWNZ Questionnaire (4.9b.i). The average distance travelled by a train transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.9b.ii).</p>	<p>If the winery transports any wine from their facility (the facility represented in the SWNZ Questionnaire) to an off-site packaging facility in New Zealand by rail, the total amount of wine transported by rail must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a train transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of wine are accounted for by the owner of the wine being transported for final bottling/packaging. As such, facilities that only do contract winemaking do not need to account for the transport of wine to the off-site packaging facility in New Zealand.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9ci. If the winery transports any wine from their facility to an off-site packaging facility in New Zealand by ferry, the total amount of wine transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the winery transports any wine from their facility (the facility represented in the SWNZ Questionnaire) to an off-site packaging facility in New Zealand by ferry, the total amount of wine transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of wine are accounted for by the owner of the wine being transported for final bottling/packaging. As such, facilities that only do contract winemaking do not need to account for the transport of wine to the off-site packaging facility in New Zealand.</p>

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9d. If the winery transports any wine from their facility to an off-site packaging facility in New Zealand by air freight, the total amount of wine transported by air freight must be measured and recorded in the SWNZ Questionnaire (4.9di). The average distance travelled by a plane transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.9d.ii).</p>	<p>If the winery transports any wine from their facility (the facility represented in the SWNZ Questionnaire) to an off-site packaging facility in New Zealand by air freight, the total amount of wine transported by air freight must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a plane transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from the transportation of wine are accounted for by the owner of the wine being transported for final bottling/packaging. As such, facilities that only do contract winemaking do not need to account for the transport of wine to the off-site packaging facility in New Zealand.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.11. The winery/bottling facility must record in the SWNZ Questionnaire the method(s) used for packaging finished wine (that they own) in their facility. For every packaging method used in the facility, the winery/bottling facility must measure and record the total units of each in the SWNZ Questionnaire (4.11a-k).</p>	<p>The winery/bottling facility must record in the SWNZ Questionnaire the method(s) used for packaging finished wine in the facility (the facility represented in the SWNZ Questionnaire), including the options listed below. The winery must include packaging used for the bulk shipment of wine (if applicable) and packaging for final consumer consumption. For example, if the company bottles all of their wine at an off-site bottling facility, flexitanks/ISO tanks should be selected in the SWNZ Questionnaire to reflect the packaging used to bulk ship wine to the off-site packaging facility.</p> <ul style="list-style-type: none"> • Glass bottles (regular weight, 400g or heavier) • Lightweight glass bottles (less than 400g) • Sparkling wine bottles • Flexitanks • ISO tanks • Refillable bottles • Cans • Pouches • Bag-in-box • Kegs <p>The total number of units for every packaging method used must also be recorded. Records must be kept on file to verify the figures entered in the SWNZ Questionnaire.</p> <p>Emissions from wine packaging are accounted for by the owner of the wine. As such, facilities that only do contract winemaking or contract bottling do not need to account for packaging (this is done by the owner of the wine).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.12. If the winery packages/bottles any wine off-site in New Zealand (e.g., at an external bottling facility), the winery must record in the SWNZ Questionnaire the method(s) used for packaging finished wine (that they own) off-site. For every packaging method used, the winery must measure and record the total units of each in the SWNZ Questionnaire (4.12a-k).</p>	<p>If the winery packages/bottles any of their wine off-site in New Zealand (e.g., at an external bottling facility), the winery must record in the SWNZ Questionnaire the method(s) used for packaging finished wine off-site, including the options listed below.</p> <ul style="list-style-type: none"> • Glass bottles (regular weight, 400g or heavier) • Lightweight glass bottles (less than 400g) • Sparkling wine bottles • Flexitanks • ISO tanks • Refillable bottles • Cans • Pouches • Bag-in-box • Kegs <p>The total number of units for every packaging method used must also be recorded. Records must be kept on file to verify the figures entered in the SWNZ Questionnaire.</p> <p>Emissions from wine packaging are accounted for by the owner of the wine. As such, facilities that only do contract winemaking or contract bottling do not need to account for packaging (this is done by the owner of the wine).</p>

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.13. If the winery packages/bottles any wine overseas, the winery must record in the SWNZ Questionnaire the method(s) used for packaging finished wine (that they own) overseas. For every packaging method used, the winery must measure and record the total units of each in the SWNZ Questionnaire (4.13a-i).</p>	<p>If the winery packages/bottles any wine overseas, the winery must record in the SWNZ Questionnaire the method(s) used for packaging finished wine overseas, including the options listed below.</p> <ul style="list-style-type: none"> • Glass bottles (regular weight, 400g or heavier) • Lightweight glass bottles (less than 400g) • Sparkling wine bottles • Refillable bottles • Cans • Pouches • Bag-in-box • Kegs <p>The total number of units for every packaging method used must also be recorded. Records must be kept on file to verify the figures entered in the SWNZ Questionnaire.</p> <p>Emissions from wine packaging are accounted for by the owner of the wine. As such, facilities that only do contract winemaking or contract bottling do not need to account for packaging (this is done by the owner of the wine).</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.14a. For wine bottled in New Zealand, the percentage of bottles used that are made from New Zealand glass must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the company bottles any of their wine in New Zealand, the percentage of bottles used that are made from New Zealand glass must be measured and recorded in the SWNZ Questionnaire.</p> <p>Emissions from wine packaging are accounted for by the owner of the wine. As such, facilities that only do contract winemaking or contract bottling do not need to account for glass source.</p>
CLIMATE CHANGE	<p>RECOMMENDED</p> <p>4.15. Initiatives should be implemented to minimise the carbon footprint of the winery/ bottling facility.</p>	<p>Initiatives should be implemented to minimise the carbon footprint of the winery/ bottling facility. Examples include:</p> <ul style="list-style-type: none"> • Upgrade of equipment • Renewable energy sources used – e.g., solar, wind, biofuel • Energy efficiency initiatives implemented (e.g. sensors, timers, programmable thermostat on HVAC equipment, staff awareness campaigns, transport fuel reduction actions) • Energy management/monitoring plans or audits undertaken • Green building investment (e.g. passive lighting / heating / cooling, insulation upgrades) • Carbon offsetting initiatives undertaken (e.g., carbon credits purchased, offsets selected for business air travel, etc.) • Property plantings for the purpose of carbon sink/credits
CLIMATE CHANGE	<p>REPORTING ONLY</p> <p>4.1a. Verified carbon certification programmes.</p>	<p>4.1a. Collecting information on how many wineries/bottling facilities 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>
PLANT PROTECTION	<p>MANDATORY</p> <p>5.2. If the winery/bottling facility is a certified transitional facility, there must be trained and certified people to open containers from overseas.</p>	<p>If the winery/bottling facility is a certified transitional facility, there must be trained and certified people to open containers from overseas.</p> <p>Transitional facilities are approved by MPI to receive containers and goods that may pose a biosecurity risk. Goods or containers may need to be inspected or treated at the facility before they can be 'cleared' for entry into New Zealand. Facilities receiving containers must have one or more trained, accredited person available to check containers. Accredited persons are responsible for inspecting containers, supervising their unpacking and containing any biosecurity risks.</p> <p>Evidence of staff accreditation must be available on file for verification purposes.</p>

	Requirement	Details/Verification
PLANT PROTECTION	<p>RECOMMENDED</p> <p>5.3. Biodiversity enhancement activities should be in place.</p>	<p>Biodiversity enhancement activities should be implemented. Examples include:</p> <ul style="list-style-type: none"> • Wetland and waterway enhancement/protection • Creating habitats for indigenous wildlife • Participation in off-site company biodiversity initiative(s) • Participation in off-site regional or national biodiversity initiative(s) • Specific area contributing to biodiversity protection, restoration or enhancement
PEOPLE	<p>MANDATORY</p> <p>6.1. The winery/bottling facility must have a current Health and Safety plan that is up to date and compliant with the Health and Safety at Work Act 2015. This includes current copies of the following documents where relevant:</p> <ul style="list-style-type: none"> • An incident and near-miss register • Documented procedures, including emergency procedures • Agreement with contractors • Maintenance records • Site rules 	<p>The winery/bottling facility must have a current Health and Safety plan that is up to date and compliant with the Health and Safety at Work Act 2015. This includes current copies of the following documents where relevant:</p> <ul style="list-style-type: none"> • An incident and near-miss register • Documented procedures, including emergency procedures • Agreement with contractors (signed and dated) • Maintenance records (for all vehicles, equipment and machinery) • Site rules (including the identification of on-site risks and how those risks are managed/eliminated) <p>Health & Safety plans should be reviewed annually to ensure they are relevant to current practices.</p>
PEOPLE	<p>MANDATORY</p> <p>6.2. The winery/bottling facility must have the following key documents on file where appropriate:</p> <ul style="list-style-type: none"> • Current site map(s) identifying key areas including hazards, protected natural areas, location of chemical stores, fuels, emergency equipment, inventory to WorkSafe requirements • Documented procedures, including environmental response procedures (i.e., bulk spills) • Staff training records • Spills protocol and response plan 	<p>The winery/bottling facility must have the following key documents on file where appropriate:</p> <ul style="list-style-type: none"> • Current site map(s) identifying key areas including hazards, protected natural areas, location of chemical stores, fuels, emergency equipment, inventory to WorkSafe requirements • Documented procedures, including environmental response procedures (i.e., bulk spills) • Staff training records (signed and dated) • Spills protocol and response plan
PEOPLE	<p>MANDATORY</p> <p>6.3a. For wineries/bottling facilities with direct employees, all direct employees must have written Employment Agreements containing the minimum employment entitlements.</p>	<p>For wineries/bottling facilities with direct employees, all direct employees must have written Employment Agreements that meet minimum employment entitlements. Management must show evidence that their standard contracts meet minimum employment entitlements in accordance with New Zealand law.</p> <p>Under New Zealand law, employers have a legal obligation to check that every employee has the right to work in New Zealand before employing them. If foreign workers are employed, it is recommended that employers use VisaView for employers via the Immigration NZ website.</p>

	Requirement	Details/Verification
PEOPLE	<p>MANDATORY</p> <p>6.3c. For wineries/bottling facilities that use trade contractors, all contractors must have supplied the relevant details of their compliance with relevant regional/district plans, Resource Management Act, relevant codes of practice and health and safety requirements, and certification to relevant external programmes.</p>	<p>For wineries/bottling facilities that use trade contractors, all contractors must have supplied the relevant details of their compliance with relevant regional/district plans, Resource Management Act, relevant codes of practice and health and safety requirements, and certification to relevant external programmes.</p> <p>Common types of trade contractors for wineries/bottling facilities include:</p> <ul style="list-style-type: none"> • Refrigeration engineers • Waste water/sludge removal contractor • Waste material contractor • Recycling company • Contract winemaker • Contract bottling facility (including mobile bottling facilities) <p>All new contractors for the winery/bottling facility must supply this documentation prior to starting work for the company. Compliance documentation with trade contractors should be reviewed and updated at least once every three years.</p>
PEOPLE	<p>RECOMMENDED</p> <p>6.4. The winery/bottling facility should observe the NZ Winegrowers Code of Conduct for Our People.</p>	<p>The winery/bottling facility should observe the NZ Winegrowers Code of Conduct for Our People.</p> <p>Answering ‘yes’ to observing the NZW Code of Conduct for Our People is confirmation that the winery/bottling facility 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 wineries/bottling facilities 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, wineries/bottling facilities 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, wineries/bottling facilities 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.

Requirement	Details/Verification
<i>Continued</i>	<p>Wineries/bottling facilities 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). • 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 be evidence of internal processes in place to communicate to workers any policy changes and any relevant changes to employment law.</p>

SWNZ Winery No-Site Standard

A ‘winery no-site’ is a New Zealand-based operation (wine brand) that does not own its own vineyards and/or winemaking facilities, but instead buys grapes from contract grower(s) and/or contracts out the production of wine to a winery. Members in this stream do not undergo full-site SWNZ audits, as there is no physical facility. All audits are done remotely based on the responses provided in the annual questionnaire.

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 Winery No-Site Questionnaire must be completed.</p>	<p>The annual SWNZ Winery No-Site 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 business’s management practices. 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 winery no-site 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>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>Members registered as no-site wineries do not undergo full-site SWNZ audits, as there is no physical facility. However, evidence must be held on file to demonstrate compliance with all mandatory SWNZ programme requirements.</p>
ANNUAL SUBMISSIONS	<p>MANDATORY</p> <p>Annual SWNZ membership fee must be paid.</p>	<p>It is typically required that an annual membership fee must be paid for each season that the winery no-site 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 winery no-site 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>1.5. Copies of SWNZ Status Letters for the winery/bottling facility and all production sectors from the vineyard through to final bottling must be available on file (hard or soft copies).</p>	<p>Copies of Status Letters for all seasons which the winery no-site holds SWNZ certification, as well as for all production sectors from the vineyard(s) through to final bottling, must be kept on file (either stored electronically or as printed hard copies). Copies of Status Letters can be downloaded from the NZW Member Portal.</p> <p>This requirement is not applicable for members new to the SWNZ programme, or when the winery no-site is under new management or ownership, until the brand receives SWNZ certification for the first time under the new management/ownership.</p>

	Requirement	Details/Verification
PRODUCTION & CERTIFICATION INFORMATION	<p>MANDATORY</p> <p>1.6a. If the SWNZ logo is used, approval must be received from NZW to do so.</p>	<p>If the SWNZ logo is used by the wine company, permission to use the SWNZ logo must first be approved by NZW (requests should be emailed to membership@swnz.org.nz). Permission will be granted via email from the SWNZ Membership Support team. If the winery no-site gains approval to use the SWNZ logo, this will be indicated on the organisation's annual Status Letters from that date forward (unless approval is subsequently revoked).</p> <p>The SWNZ logo documents, including the application form to request permission, can be found on the NZW Members website.</p>
PRODUCTION & CERTIFICATION INFORMATION	<p>MANDATORY</p> <p>1.6d. If any wine that is produced under this brand (with the SWNZ logo) bottled overseas at an offshore facility, processes must be in place to confirm that any offshore bottling facility used adheres to standards that ensure the wine remains fit for intended purpose when packaged.</p>	<p>If any wine that is produced under this brand (with the SWNZ logo) bottled overseas at an offshore facility, processes must be in place to confirm that any offshore bottling facility used adheres to standards that ensure the wine remains fit for intended purpose when packaged. For instance:</p> <ul style="list-style-type: none"> • by requesting current copies of sustainability/food safety certifications that the facility holds (e.g., BRC, ISO22000, HACCP, ISO900, IFS, etc.); or • by comparing the packaging processes used offshore against those required under a Wine Standards Management Plan (WSMP).
PRODUCTION & CERTIFICATION INFORMATION	<p>REPORTING ONLY</p> <p>1.4. Total litres produced this vintage.</p> <p>1.6b. SWNZ logo on wine labels.</p> <p>1.7. Certification to other programmes.</p>	<p>1.4. Total litres produced for the vintage is used in annual SWNZ national and personalised benchmarking reports. This figure allows important metrics to be reported on a per litre basis, which enables equitable industry tracking over time and comparable benchmarking.</p> <p>1.6b. Information on the use of the SWNZ logo on wine labels enables NZW to track industry trends over time. Please note that it is NOT mandatory for brands to report on their use of the SWNZ logo.</p> <p>1.7. Collecting information on other certifications held by wine companies (if any) allows NZW to track industry trends over time.</p>
WASTE	<p>RECOMMENDED</p> <p>3.7. Initiatives should be in place to reduce waste.</p>	<p>Initiatives to reduce waste should be implemented. Examples include:</p> <ul style="list-style-type: none"> • Use of refillable bottles • Use of refillable kegs • Improved packaging efficiency (e.g., redesigned for smaller size or space with no dividers, etc.) • Use Forest Stewardship Council (FSC) approved packaging • Use of biodegradable labels • Conversion of waste into other raw materials (i.e., glass to sand) • Composting of food and fibre (i.e., worm farm) • Recyclable/reusable/biodegradable materials are used

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.5a. If the brand purchases grapes and transports them by road, the average distance travelled by a truck transporting grapes (in a single one-way trip from vineyard gate to winery) must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the brand purchases and transports grapes by road, the average distance travelled by a truck transporting grapes (in a single one-way trip from vineyard gate to winery) must be measured and recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.5b. If the brand purchases grapes and transports them by rail, the total amount of grapes transported by rail must be measured and recorded in the SWNZ Questionnaire (4.5bi). The average distance travelled by a train to transport grapes (in a single one-way trip from vineyard gate to winery) must also be measured and recorded in the SWNZ Questionnaire (4.5bii).</p>	<p>If the brand purchases and transports grapes by rail, the total amount of grapes transported by rail must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a train to transport grapes (in a single one-way trip from vineyard gate to winery) must also be measured and recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.5c. If the brand purchases grapes and transports them by ferry, the total amount of grapes transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the brand purchases and transports grapes by ferry, the total amount of grapes transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.5d. If the brand purchases grapes and transports them by air freight, the total amount of grapes transported by plane must be measured and recorded in the SWNZ Questionnaire (4.5di). The average distance travelled by air freight to transport grapes (in a single plane in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.5dii).</p>	<p>If the brand purchases and transports grapes by air freight, the total amount of grapes transported by plane must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a plane to transport grapes (in a single plane in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7a. If the brand purchases bulk liquid and transports it by road, the total amount of bulk liquid transported by road must be measured and recorded in the SWNZ Questionnaire (4.7a.i). The average distance travelled by a truck transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.7a.ii).</p>	<p>If the brand purchases and transports bulk liquid by road, the total amount of bulk liquid transported by road must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a truck transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7b. If the brand purchases bulk liquid and transports it by rail, the total amount of bulk liquid transported by rail must be measured and recorded in the SWNZ Questionnaire (4.7b.i). The average distance travelled by a train transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.7b.ii).</p>	<p>If the brand purchases and transports bulk liquid by rail, the total amount of bulk liquid transported by rail must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a train transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7c. If the winery purchases bulk liquid and transports it by ferry, the total amount of bulk liquid transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the brand purchases and transports bulk liquid by ferry, the total amount of bulk liquid transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p>

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.7d. If the brand purchases bulk liquid and transports it by air freight, the total amount of bulk liquid transported by air freight must be measured and recorded in the SWNZ Questionnaire (4.7d.i). The average distance travelled by a plane transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.7d.ii).</p>	<p>If the brand purchases and transports bulk liquid by air freight, the total amount of bulk liquid transported by air freight must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a plane transporting bulk liquid (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9a. If the brand transports any wine from the winemaking facility to an off-site packaging facility in New Zealand by road, the total amount of wine transported by road must be measured and recorded in the SWNZ Questionnaire (4.9a.i). The average distance travelled by a truck transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.9a.ii).</p>	<p>If the brand transports any wine from the winemaking facility to an off-site packaging facility in New Zealand by road, the total amount of wine transported by road must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a truck transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9b. If the brand transports any wine from the winemaking facility to an off-site packaging facility in New Zealand by rail, the total amount of wine transported by rail must be measured and recorded in the SWNZ Questionnaire (4.9b.i). The average distance travelled by a train transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.9b.ii).</p>	<p>If the brand transports any wine from the winemaking facility to an off-site packaging facility in New Zealand by rail, the total amount of wine transported by rail must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a train transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9ci. If the brand transports any wine from the winemaking facility to an off-site packaging facility in New Zealand by ferry, the total amount of wine transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the brand transports any wine from the winemaking facility to an off-site packaging facility in New Zealand by ferry, the total amount of wine transported by ferry must be measured and recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.9d. If the brand transports any wine from the winemaking facility to an off-site packaging facility in New Zealand by air freight, the total amount of wine transported by air freight must be measured and recorded in the SWNZ Questionnaire (4.9d.i). The average distance travelled by a plane transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire (4.9d.ii).</p>	<p>If the brand transports any wine from the winemaking facility to an off-site packaging facility in New Zealand by air freight, the total amount of wine transported by air freight must be measured and recorded in the SWNZ Questionnaire. The average distance travelled by a plane transporting wine (in a single one-way trip) must also be measured and recorded in the SWNZ Questionnaire.</p>

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.11. The brand must record in the SWNZ Questionnaire the method(s) used for packaging their finished wine at the facility where the wine was made. For every packaging method used in the winemaking facility, the brand must measure and record the total units of each in the SWNZ Questionnaire (4.11a-k).</p>	<p>The brand must record in the SWNZ Questionnaire the method(s) used for packaging their finished wine at the facility where their wine was made, including the options listed below. The brand must include packaging used for the bulk shipment of wine (if applicable) and packaging for final consumer consumption. For example, if the company bottles all of their wine at an off-site bottling facility, flexitanks/ISO tanks should be selected in the SWNZ Questionnaire to reflect the packaging used to bulk ship wine to the off-site packaging facility.</p> <ul style="list-style-type: none"> • Glass bottles (regular weight, 400g or heavier) • Lightweight glass bottles (less than 400g) • Sparkling wine bottles • Flexitanks • ISO tanks • Refillable bottles • Cans • Pouches • Bag-in-box • Kegs <p>The total number of units for every packaging method used must also be recorded. Records must be kept on file to verify the figures entered in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.12. If the brand packages/bottles any wine at a separate bottling facility within New Zealand, the brand must record in the SWNZ Questionnaire the method(s) used for packaging finished wine at the separate bottling facility. For every packaging method used, the brand must measure and record the total units of each in the SWNZ Questionnaire (4.12a-k).</p>	<p>If the brand packages/bottles any wine at a separate bottling facility in New Zealand, the brand must record in the SWNZ Questionnaire the method(s) used for packaging finished wine off-site, including the options listed below.</p> <ul style="list-style-type: none"> • Glass bottles (regular weight, 400g or heavier) • Lightweight glass bottles (less than 400g) • Sparkling wine bottles • Flexitanks • ISO tanks • Refillable bottles • Cans • Pouches • Bag-in-box • Kegs <p>The total number of units for every packaging method used must also be recorded. Records must be kept on file to verify the figures entered in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.13. If the brand packages/bottles any wine overseas, the winery must record in the SWNZ Questionnaire the method(s) used for packaging finished wine overseas. For every packaging method used, the brand must measure and record the total units of each in the SWNZ Questionnaire (4.13a-i).</p>	<p>If the brand packages/bottles any wine overseas, the brand must record in the SWNZ Questionnaire the method(s) used for packaging finished wine overseas, including the options listed below.</p> <ul style="list-style-type: none"> • Glass bottles (regular weight, 400g or heavier) • Lightweight glass bottles (less than 400g) • Sparkling wine bottles • Refillable bottles • Cans • Pouches • Bag-in-box • Kegs <p>The total number of units for every packaging method used must also be recorded. Records must be kept on file to verify the figures entered in the SWNZ Questionnaire.</p>

	Requirement	Details/Verification
CLIMATE CHANGE	<p>MANDATORY</p> <p>4.14a. For wine bottled in New Zealand, the percentage of bottles used that are made from New Zealand glass must be measured and recorded in the SWNZ Questionnaire.</p>	<p>If the company bottles any of their wine in New Zealand, the percentage of bottles used that are made from New Zealand glass must be measured and recorded in the SWNZ Questionnaire.</p>
CLIMATE CHANGE	<p>RECOMMENDED</p> <p>4.15. Initiatives should be implemented to minimise the carbon footprint of the wine company.</p>	<p>Initiatives should be implemented to minimise the carbon footprint of the wine company. Examples include:</p> <ul style="list-style-type: none"> • Upgrade of equipment • Renewable energy sources used – e.g., solar, wind, biofuel • Energy efficiency initiatives implemented (e.g. sensors, timers, programmable thermostat on HVAC equipment, 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.) • Plantings for the purpose of carbon sink/credits
CLIMATE CHANGE	<p>REPORTING ONLY</p> <p>4.1a. Verified carbon certification programmes.</p>	<p>4.1a. Collecting information on how many wine companies 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>
PLANT PROTECTION	<p>RECOMMENDED</p> <p>5.3. Biodiversity enhancement activities should be in place.</p>	<p>Biodiversity enhancement activities should be implemented. Examples include:</p> <ul style="list-style-type: none"> • Wetland and waterway enhancement/protection • Creating habitats for indigenous wildlife • Participation in company biodiversity initiative(s) • Participation in regional or national biodiversity initiative(s) • Specific area contributing to biodiversity protection, restoration or enhancement
PEOPLE	<p>MANDATORY</p> <p>6.3a. For brands with direct employees, all direct employees must have written Employment Agreements containing the minimum employment entitlements.</p>	<p>For brands with direct employees, all direct employees must have written Employment Agreements that meet minimum employment entitlements. Management must show evidence that their standard contracts meet minimum employment entitlements in accordance with New Zealand law.</p> <p>Under New Zealand law, employers have a legal obligation to check that every employee has the right to work in New Zealand before employing them. If foreign workers are employed, it is recommended that employers use VisaView for employers via the Immigration NZ website.</p>
PEOPLE	<p>MANDATORY</p> <p>6.3c. For brands that use trade contractors, all contractors must have supplied the relevant details of their compliance with relevant regional/district plans, Resource Management Act, relevant codes of practice and health and safety requirements, and certification to relevant external programmes.</p>	<p>For brands that use trade contractors, all contractors must have supplied the relevant details of their compliance with relevant regional/district plans, Resource Management Act, relevant codes of practice and health and safety requirements, and certification to relevant external programmes.</p> <p>Common types of trade contractors include:</p> <ul style="list-style-type: none"> • Refrigeration engineers • Waste water/sludge removal contractor • Waste material contractor • Recycling company • Contract winemaker • Contract bottling facility (including mobile bottling facilities) <p>All new contractors for the wine company must supply this documentation prior to starting work for the company. Compliance documentation with trade contractors should be reviewed and updated at least once every three years.</p>

	Requirement	Details/Verification
PEOPLE	<p>RECOMMENDED</p> <p>6.4. The winery no-site should observe the NZ Winegrowers Code of Conduct for Our People.</p>	<p>The winery no-site should observe the NZ Winegrowers Code of Conduct for Our People.</p> <p>Answering ‘yes’ to observing the NZW Code of Conduct for Our People is confirmation that the winery no-site 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 winery no-sites 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, winery no-sites 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, winery no-sites 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>Winery no-sites 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)

Requirement	Details/Verification
<i>Continued</i>	<ul style="list-style-type: none"> • 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). • 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 be 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).
- **Diatomaceous Earth (DE):** A natural, silica-based powder used as a highly effective filter aid to remove yeast, bacteria, proteins, and fine particles, creating clear, stable wines with longer shelf life, without altering flavour.
- **Energy Efficiency and Conservation Authority (EECA):** The New Zealand government agency that promotes energy efficiency, conservation, and renewable energy to help create a sustainable energy system, working with households, businesses, and industry to lower costs, reduce emissions, and make homes warmer through programs, information, and regulations.
- **Forest Stewardship Council (FSC):** A global, non-profit organisation that promotes environmentally appropriate, socially beneficial, and economically viable management of the world's forests through a certification system, ensuring forest-based products like wood and paper come from responsibly managed sources.
- **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.
- **Ministry for Primary Industries (MPI):** The New Zealand government department responsible for growing and protecting the country's primary sector, including agriculture, fisheries, forestry, biosecurity, and food safety.
- **Personal Protective Equipment (PPE):** Clothing and equipment that is worn or used in order to provide protection against hazardous substances or environments.
- **Potential Impact Classification (PIC):** A mandatory assessment under the 2022 Dam Safety Regulations that determines the severity (Low, Medium, or High) of consequences if a "classifiable" dam fails, assessing risks to people, property, critical infrastructure, and the environment, guiding dam owner actions and safety requirements.
- **Safety Data Sheet (SDS):** A mandatory legal document providing comprehensive information on hazardous substances, detailing their properties, health/safety risks, safe use, storage, emergency procedures (e.g., spills, fire, first aid), and required PPE.
- **Wine Standards Management Plan (WSMP):** A plan that demonstrates how a wine company will meet the requirements under the Wine Act 2003. Any business that intends to make wine for trade or retail sale must register a WSMP with MPI. Once registered, WSMP compliance must be annually audited and verified.