



# GreenLight

## Zero Waste Industry Program



### Waste program earns Bress Wine, Cider & Produce a green rating.

In 2004, Adam and Lynne Jensen came across a vineyard and orchard with untapped potential in Harcourt, Central Victoria – a region where Adam started his winemaking career and where Lynne’s ancestors settled. Inspired by the mixed farming enterprises of France and Italy that they had visited on their travels, they had a vision of creating a place to welcome visitors to experience ‘The Bress Life’

Adam said, “sustainability is at the forefront of the Bress philosophy and a big part of this is the use of biodynamic and organic practices from the vineyard through to the winery.”

“We don’t use synthetic fertilisers and we make our own compost that feeds the soil and in turn makes our vines

healthier.”

“2017 saw us take our commitment to the environment and sustainability to a new level.”

“We participated in the GreenLight program to help our business implement sustainable working practices. The program initially evaluated our sustainability performance which then helped us build on our sustainable business strategy.”

“We are committed to sustainable practices by measuring and improving among other things our waste avoidance and recycling.”

“In particular we don’t let any of our vineyard organic waste and food waste go to landfill.

### Recycling Review

A waste management assessment provided under the Green Light program found that the Bress produces about 14 tonnes of waste per annum. Currently 2 tonnes is going to Landfill. Through the program they are now planning to reduce this amount to zero.

It is estimated that the recycling initiatives are saving Bress in excess of \$10,000 per annum.

#### Annual Recycling

- Recycle 100% organic waste. 90% compost 10% chicken food
- 100% of bottles used at Bress are recycled
- 100% of cardboard is recycled.
- Soft Plastics are recycled by council pick up

The initiatives being undertaken by Bress are contributing to the LMWRRG Strategic Plan to achieve a 25% waste reduction to landfill by 2021, from a 2015 baseline.





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### Bress.

Adam Marks, Bress founder and qualified viticulturist and winemaker with more than 25 years' experience, Adam has made wine throughout the world for both large and small producers. Disillusioned with large corporate winemaking, Adam established Bress with a desire to produce wines from fruit sourced from notable viticultural regions, using a minimal intervention approach in the winery.

### Sustainable initiatives.

Bress enjoys working with like minded people and they are passionate about educating their suppliers, employees and guests about sustainable farming practices.

As an example, at the restaurant luncheons the host tells their guests about the Bress sustainable story. We encourage them to experience and appreciate our circular environment and

how we manage our facility from the paddock to the table and then back to the paddock.

### GreenLight Program

'Taking it to the next level' is what the Loddon Mallee Waste and Resource Recovery Group's sponsored GreenLight industry program has done with nineteen businesses from the Victorian region.

This fully funded 16 week program has helped regional businesses boost their bottom line through minimising waste. This has been achieved by building more sustainable supply chains, minimising waste, reducing operating costs and environmental impacts.

### Key Contacts

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