

THE LANDING

BAY OF ISLANDS NEW ZEALAND

SUSTAINABILITY REPORT

2020





Contents

- 7. Letter from Peter Cooper
The Landing’s owner on how sustainability supports good business.
- 8. Our Vision
The Landing’s sustainability vision for its future.
- 10. Our Land
How we’re regenerating and protecting The Landing’s landscape and plants.
- 12. Our People: Caleb Scott
The Landing’s plantsman on a native tree Christmas giveaway in Britomart.
- 16. Our Vineyard
The key elements of growing our grapes sustainably.

- 18. Our People: Tereza Byrne
Vineyard supervisor Tereza Byrne talks about The Landing vineyard’s unique qualities.
- 22. Our Wildlife
The strategies at the heart of our wildlife conservation and protection.
- 23. Our Water
Finding opportunities for conservation through improved water consumption monitoring.
- 24. Our Residences
Sustainable architectural and design features at The Landing Residences.

- 28. Our Kitchen
A local approach to produce sourcing and our efforts to reduce waste.
- 29. Our Operations
How we’re improving the sustainability of The Landing’s day-to-day operations.
- 32. Our Winery
A state-of-the-art winery building design with sustainability at heart.
- 34. Our People: Ben Byrne
The Landing’s winemaker on how we work with Sustainable Winegrowing Standards.
- 36. Our Heritage
A relationship of mutual respect and understanding with local iwi underpins our culture at The Landing.

- 38. Our People: The Landing Team
How we’re working to support local employment and evolve our company culture for the future.
- 39. Our Community Projects
Five ways we’ve worked with the community to support conservation, cultural and heritage projects.
- 40. Our History
As custodians of this place, The Landing is committed to sharing its stories with all who visit here.
- 41. Our Targets for 2020
A summary of the sustainability goals we’ve set for the next 12 months.



Kia ora,

As kaitiaki of a place of deep cultural heritage and extraordinary ecological value and natural beauty in the Bay of Islands, we at The Landing recognise the privilege and responsibility we have in caring for this piece of Aotearoa New Zealand.

Sustainability is one of Cooper and Company's core business principles and objectives, from which we derive both inspiration and personal satisfaction, and which we believe drives business outcomes with a greater benefit than just short-term monetary results.

Our continual focus is on initiatives that have real and meaningful environmental, social and economic results, leading to better outcomes for our ecology, community and economy.

The Landing is an uncommon place, but we want one experience to be common to all those who spend time here – a sense of being welcomed onto land treated with the highest respect for its unique flora and fauna, as well as the shared history of the Māori and Pakeha people who made their home here in the past, and whose descendants remain in the region today.

Rigorous sustainable practices have been central to retaining this sense of respect and careful preservation of The Landing's unique qualities and community throughout its 20-year development. We are proud of the sustainability practices that are already embedded in The Landing's operations, but recognise that few of them are yet formalised within a written sustainability framework that can be used to guide our future endeavours.

In this, our first Sustainability Report, we set out the scope of our current sustainability practices, identify areas of practice for formalisation and improvement, and set ourselves measurable targets for the coming 12 months.

Ngā mihi,

PETER COOPER
OWNER



2020 TARGET

To establish the total carbon footprint of The Landing, composed of estimated emissions from the construction of all existing buildings and site landscaping, along with exact annual carbon emissions for energy, fuel and transport. We intend to compare these with The Landing’s carbon offset capability from existing and ongoing tree plantations, with an aim to being carbon-neutral or carbon-negative (generating more offset capacity than emissions) each year.

Our Place

The Landing’s Sustainability Vision

Whatungarongaro te tangata
toitū te whenua
As man disappears from sight
the land remains

We believe The Landing is an expression and an experience of the best of New Zealand, in nature, in built form, and in encounters between the people who meet here.

We act as kaitiaki (caretakers) of this place, guided by the principles of whakaute (respect), kumanu (care) and tautīnei (sustainability).

By work this place was built, and by work it is sustained, and so it will sustain us in our work. Ko mahi, ko ora.

Our Businesses

The Landing operates several interconnected but separate businesses that operationally support and leverage off each other, while diversifying the revenue streams from the property.

THE LANDING HOSPITALITY

Luxury guest accommodation in
The Residences, event hosting

THE LANDING WINE

Wines produced on-site, winery tours and
tastings

THE LANDING PROPERTY (MLP LLC)

Selected sales of sub-division lots on the
property

THE LANDING NURSERY

Seedlings and grass turf sold commercially

ITI RANGI

Hire of The Landing’s leisure boat for
transport, fishing, and scenic tours

THE LANDING FARM

Grazing income

THE LANDING HONEY

Produced from 26 on-site hives,
anticipated for sale 2021

THE LANDING GARDENS

Olive oil / on-site use

COVID-19 EFFECTS

The national Covid-19 lockdowns and border closures of March, April and May 2020 (and beyond) have had and will continue to have a significant impact on The Landing’s operations. The hospitality, Iti Rangi, and property sales had to be put into temporary hiatus, with business models revised to shift away from a previous reliance on international visitors for at least the remainder of 2020.

The Landing Wines, nursery and grazing leasing businesses were able to continue without significant interruption however, demonstrating the importance of a diversified business model to The Landing’s economic sustainability.

Over the longer term, the primary effect will be a change in the target market of The Landing Hospitality to focus on the domestic market rather than the international market. As we monitor the effects of the lockdown period in which less landscaping maintenance was done, we will see if there is anything to learn that will result in better environmental, financial and aesthetic outcomes. This will be noted in the 2021 Sustainability Report.



Our Land

Over the last two decades, The Landing’s native bush cover and wetlands have been replanted and regenerated with hundreds of thousands of native trees and plants.

The Landing comprises 1000 acres (400 hectares) located on the south-western point of the Purerua Peninsula, Bay of Islands. Of this, approximately 400 acres / 160 hectares is covenanted for heritage sites, restored native bush and wetland areas; 10 hectares for infrastructure (including roads and operational buildings); 130 hectares are set aside for grasslands, which includes 12 hectares for the winery and vineyard; 50 hectares are allocated for residential development sites (some of which is currently used as grazing); 22 hectares allocated for future lifestyle block sales. Ninety hectares are leased as stock grazing, which crosses over the grasslands and development blocks.

The Landing has an ongoing commitment to protecting and restoring both the heritage and environmental value of the property. More than 1.2 million trees and native plants have been planted over the last 20 years, restoring native bush cover and wetland areas. A regular control programme to remove invasive pest plant species is in place.

The on-site nursery operation raises 20,000+ native seedlings each year for ongoing revegetation at The Landing, as well as producing an additional 80,000+ seedlings for sale to other nurseries and contractors. In

2020, 6000 seedlings were taken from The Landing to Cooper and Company’s sister property Britomart, to be given away to precinct visitors in exchange for a gold coin donation to the Native Forest Restoration Trust (see next page for more). A turf nursery provides for the property’s re-grassing needs, as well as additional grass turf for sale.

Initial native replanting of natives was focused on ground coverage, and riparian planting to restore wetlands. Current and future efforts are focused on the diversification of planted species in order to enrich native habitat.

2020 TARGET

To quantify the carbon-offset capability of The Landing’s existing vegetation cover, plus the annual additional carbon-offset capability produced through The Landing’s nursery programme for use in overall carbon-neutrality calculations.

BY THE NUMBERS

Trees planted to date at The Landing:

1.2 million+

Trees planted in 2020 at The Landing:

23,000+

Seedlings raised annually in nursery:

110,000+



Our people: Caleb Scott

Caleb runs the native plant nursery at The Landing. For Christmas 2019, The Landing donated 6,000 native seedlings to Britomart in downtown Auckland for the 'Dreaming of a Green Christmas' giveaway that eventually raised over \$8,000 for the Native Forest Restoration Trust.

Caleb, you were about 11 years old when you started working on your family nursery in Whāngarei, so raising trees is kind of in your DNA. What sort of things would you do on the family nursery?

I really wanted to be going and having fun and building huts in the bush and all that sort of thing! So the carrot at the end of the stick would be that we'd get to go to the movies if we helped our parents in the nursery. We would just help generally potting plants up and things like that. I became a landscaping contractor when I left school aged 18 and did that for 20-odd years. Then about 10 years ago I came to work here at The Landing full-time, and began the whole process of collecting seed and turning them into seedlings we use here for planting and also sell to contractors and other nurseries. When you pack a seed you've harvested out into a small pot and it grows, that's quite exciting.

You say reforestation normally takes about 5,000 plants per hectare, which means the plants you've raised from seeds at The Landing have collectively planted out about 160 hectares in a range of different locations. How does that make you feel?

Oh, I think it's fantastic. And I think as a nation we need to be doing more. We should all be looking after our catchments, for example – what this means [gestures towards the rehabilitated wetland area] is that any water running off the land here goes through this big filter system and reaches the ocean

a lot cleaner. It doesn't take long for things to bounce back. You plant trees in an area where there's been no vegetation for many, many years and within weeks you've got birds coming in. A couple of years later when you've got some growth, you've got nesting, and the wildlife ramps up. You start creating a whole new ecosystem.

Why do you think there's a perception that native trees don't grow quickly enough?

I think in the past there hasn't been enough knowledge about where species should ideally be planted – people have just gone and planted stuff willy nilly. If you don't have the right plants in the right environment, they're not going to perform – you can't put a wetland tree in a dry area.

For Britomart's 'Dreaming of A Green Christmas', you spent time in Takutai Square advising people on what to plant from the range of seedlings. Were people receptive?

Yes, they were. And this is a good exercise which, if we repeat it, will mean I'm more aware of the needs of people who come to pick up native plants. A lot of people want trees that will live happily in pots in apartment-style living situations. And there aren't a lot of people who can plant a kahikatea in a city backyard without eventually causing some issues with the neighbours. So people have been keen to hear what's right for their situation. And they're really enthused about trees in general, which is great.





Our Vineyard

The first vines at The Landing were planted in 2007, with the first vintage produced in 2010. Today the vineyard extends over nine hectares of the property, encompassing eight varietals. In the 2020 year, approximately 47 tonnes of grapes were harvested.

The Landing’s vineyard is certified by Sustainable Winegrowing New Zealand, as adhering to the standards for best management practices set by the organisation. Detailed records are kept for these practices.

Key elements of our practices include:

BIODIVERSITY
Creating and conserving an ecologically balanced vineyard and wider property environment with a diverse ecosystem of plants and animals (including kiwi roaming through the vines)

SOIL
Annual post-harvest soil sampling for data to improve soil health through a soil management plan reviewed three-yearly, increased ground cover planting to avoid erosion

WATER
Water is used for preparing sprays. Nearly 90 percent of the vineyard is dry-grown (non-irrigated) and irrigation is used only when need is indicated by soil moisture monitoring

AIR
Chemical spraying is targeted and minimised. An automated cloud-based weather station provides data to inform decision-making and reduce unnecessary spraying

CHEMICALS
Weekly pest monitoring is creating data to inform alternative strategies to decrease pesticide use. We are trialling under-vine management techniques to minimise herbicide use, and using safe practices for application (see 2020 key target opposite)

ENERGY
Mechanical equipment is sized to minimise energy use

BY-PRODUCTS
Materials are reused wherever possible and we are investigating all options for recycling anything that can’t be reused. Grape marc is composted, and vine prunings are mulched back into the soil.

PEOPLE
We employ largely local residents, paying above-standard wages to workers and temporary contractors, and encourage participation in top-level industry competitions and training for our team members

BUSINESS PRACTICES
By investing in top-quality equipment for the longest possible lifespan, we improve operational efficiency and reduce long-term costs

2020 TARGET

To minimise the use of herbicidal chemicals for under-vine weed management as far as economically feasible, through trialling and implementing a mix of strategies, including mechanical removal, mulching and increased ground cover planting

“One thing that makes The Landing vineyard special is being part of a wider property. Our vineyard is planted with a lot of interweaving with natural bush. We don’t have a monoculture like you might find in Marlborough or Hawkes Bay, where it’s grapevines from fencepost to fencepost.”
— Ben Byrne, winemaker



Our people: Tereza Byrne

Vineyard supervisor Tereza Byrne works in partnership with her husband Ben to ensure the sustainability of The Landing's wines from vine to bottle.

What are the main ways in which the vineyard is operating sustainably?

The Landing vineyard is a member of Sustainable Winegrowing NZ (SWNZ) which is an accreditation programme delivered by NZ Winegrowers. SWNZ looks at a range of sustainability measures and provides best practice guidelines in a holistic management programme. One of the main ways in which The Landing vineyard is operated sustainably is trying to follow nil residue spraying plan rules and focus on keeping vineyard canopy and plants naturally clean and healthy to minimise usage of chemicals. We are also trying different types of pruning techniques and block management to optimise the crop level.

Are there any sustainability practices that you have that are particularly unique to The Landing vineyard or done particularly well done at The Landing?

One of the unique feature of The Landing vineyard is diversity. The vineyard is divided into different small blocks with natural features - eg bush, swamp, creek. That gives organisms a shelter to breed and keep a natural balance around the vineyard.

One problem of big monoculture blocks in primary industry and intensive growing are pests, which can get out of control. Having natural balance gives us a chance to minimise getting into trouble with invasive species. The Landing has outstanding bird life around, so we believe that it helps keeping unwelcome bugs away. The Landing is now assisting Plant and Food Research on a study of kiwi bird behaviour and their positive impact in the vineyard.

What sustainability issue do you feel the vineyard has the most capacity to improve on (and how) in the next 12 months?

Our goal for this year is sort out and improve our under-vine management. At the moment we mainly use herbicides, but we are going to try some under-vine mowing and interplanting – clover, wild flowers and so on.

What is the biggest sustainability issue for which the viticulture industry (growing side) does not yet have a clear solution for?

One of the main problems from the economic sustainability point of view is keeping trained staff and attracting the younger generation to the industry. There's also the big issue of climate change and the unknown challenges coming out of it.





2020 TARGET

To compile a year-on-year database of statistics (provided by external agencies) relevant to The Landing, such as kiwi call counts, predator eradication numbers and birdlife diversity in order to create a clear, ongoing picture of the health of our native wildlife populations.

Our Wildlife

The Landing is home to a rich diversity of native bird and wildlife, including one of the densest populations of kiwi in the country, and rare species including the New Zealand dotterel, variable oystercatcher and pāteke (brown teal duck). We take a three-pronged approach to wildlife conservation.

CONSERVATION STRATEGY 1: HABITAT RESTORATION AND PROTECTION

Over 130 hectares of The Landing is set aside for native bush reforestation, and a further 27.6 hectares set aside for the restoration of native wetlands, supported by funding from The Landing Trust, a charitable trust with the aim of protecting and preserving the heritage, flora and fauna of the area. Restoration work is ongoing and increasing habitat diversity is a current focus. This regenerated habitat allows us to participate in species conservation initiatives like the Department of Conservation's pāteke release programme. To protect endangered shorebird species like the New Zealand dotterel and variable oystercatcher, we prohibit vehicle and machinery use on beaches.

CONSERVATION STRATEGY 2: PEST ERADICATION

The Landing's location on the Purerua Peninsula gives it a geographic advantage as a conservation area. Since the establishment of the property, the management team has worked alongside the Department of Conservation, Northland Regional Council local iwi, external organisations such as Predator Free NZ, Kiwi Coast and other local property owners to eradicate pests that offer the greatest level of threat to kiwi and other endangered birds, offer breeding habitat for endangered species, and participate in monitoring of local bird populations.

The Landing sits inside a peninsula-wide 'virtual fence' of intensive pest trapping that allows wildlife to migrate freely while

reducing pest numbers. On our own property, we engage a private contractor to implement a pest management strategy using a range of interventions to target as many pest species as possible. The Landing has a no-pets policy, and all working dogs on the property are aversion-trained for kiwi.

CONSERVATION STRATEGY 3: ADVOCACY

Direct engagement with wildlife is recognised as an effective tool in raising public awareness of and support for species protection and preservation. The Landing runs regular kiwi-spotting night walks for guests, and communicates regularly with our audiences about our participation in kiwi call counts, population monitoring programmes and other conservation initiatives through our website, social media and e-newsletter.



2020 TARGET

To compile all rainwater harvesting, bore consumption and wastewater data into an integrated database to provide a year-on-year picture of water consumption across The Landing operations, and identify opportunities for conservation.

Our Water

Water management at The Landing falls into three categories – freshwater consumption, wastewater management, and protection of local freshwater and coastline.

FRESHWATER CONSUMPTION

Water at The Landing is sourced directly from rainwater harvesting on operational buildings, the winery and three of the Residences, backed up by freshwater aquifer bores on the property.

KEY WATER USES AT THE LANDING INCLUDE:

- Drinking water for grazing stock
- Processing and cleaning at the winery
- Vineyard sprays and irrigation
- Domestic water consumption by guests
- Nursery seedling irrigation
- Commercial laundering
- Kitchen water use
- Operational cleaning – vehicle and machinery washdown, etc

While we have strong existing practices in place for monitoring and minimising freshwater consumption, the data around overall consumption is incomplete, and not integrated in a way that allows us to identify year-on-year changes in usage (see 2020 target). Recent improvements to leak monitoring systems have allowed us to identify and repair leaks more rapidly.

WASTEWATER MANAGEMENT

In compliance with Far North District Council regulations, all wastewater from operations at The Landing is collected, treated on site and used to irrigate vegetated areas away from waterways and coastline.

FRESHWATER AND COASTLINE PROTECTION

Wetland areas and waterways are fenced off from stock ingress in accordance with the Ministry for Primary Industries and Ministry for the Environment's Good Farming Practice: Action Plan for Water Quality 2018. Our grazing lease contains contractual obligations to keep animal stock away from streams and beaches to avoid contamination of waterways. All wastewater generated on-site is disposed of well away from waterways, to vegetated areas that act as natural filters.



Our Residences

The Landing’s four Residences were designed by leading New Zealand architectural practice Cheshire Architects, who integrate sustainability principles into every project.

KEY SUSTAINABLE ARCHITECTURAL AND DESIGN FEATURES

Optimal solar orientation and thermal massing make use of heat from the sun to warm the buildings during cooler months or times of day.

Extended eaves provide shading to reduce interior overheating during warmer months and times of day.

Locally sourced and FSC-certified hardwood timbers bring natural textures to both the interior and exterior of the houses.

All the Residences incorporate landscaping stone quarried from a nearby local farm. This stone was also used to build the ‘remnant tower’ at the Cooper Residence.

LED light bulbs use less than 10 percent of the energy and can have a lifetime 20 times as long as standard light bulbs.

Each Residence is insulated to reduce heat loss to the exterior during winter and heat gain from the exterior during summer.

Large windows and ranchsliders open wide to provide natural cross-ventilation and airflow instead of using energy-intensive air-conditioning.

Wood-fired heating is an option to reduce the use of electric underfloor heating. A eucalyptus plantation is planned for planting in 2021 to provide for future wood fuel needs.

Each Residence is designed to frame aspects of New Zealand’s unique and beautiful landscape, to encourage contemplation and appreciation.

Good residential site planning has resulted in a rolling hill aesthetic across the property.

PRODUCT SOURCING

SANS [CEUTICALS]

The Landing sources sustainable personal care guest products from local suppliers with a strong sustainability ethos wherever possible. Sans is a New Zealand-based skin and haircare company, founded on an ethos of minimalism, low-waste (moving towards zero waste) and pure, active, scientifically validated ingredients. The products range from zero-waste cleansing bars to refillable hair products, body creams and hand and body washes.

Other sustainably sourced products provided for guest use include bamboo toothbrushes, bamboo slippers, glass water bottles and paper-based packaging for picnic meals. We use Eco Store cleaning products for general cleaning within the Residences, and recycling and compost bins are available in all houses.







2020 TARGET

To operate completely free of single-use plastics in the kitchen by the end of Year 1 (March 2021), and to examine all consumables used in the Residences and replace them with sustainable alternatives where not already being used.

Our Kitchen

The Landing kitchen provides catered and provisioned meals for guests and special events.

On-site fruit, herb and vegetable gardens, free-range chickens and bees provide up to a quarter of the ingredients used in meals produced on site. A 61-tree olive grove provides olives and olive oil. Supplementary produce is primarily sourced from regional growers, meat and seafood suppliers, using what is seasonally available.

All flowers placed in the Residences for guest enjoyment are sourced from on-site flower gardens, eliminating transport emissions and plastic wrapping.

Our kitchen strives to minimise single-use plastic, using beeswax wraps in place of clingfilm, and reusing jars. Sparkling water is carbonated on-site, rather than bought in.

Kitchen scraps are set aside for supply to a local pig owner.

During the Covid-19 operational lockdowns in March/April/May 2020, supplementary produce from the gardens was donated to members of The Landing staff.

THE LANDING BEEHIVES

The Landing currently has 26 beehives that are home to over half a million yellow Italian honey bees. The bees assist with pollination of the fruit, vegetable and flower gardens and native plant species on site, as well as producing mainly manuka-derived honey for The Landing kitchen. A honey production business is an intended future income stream.



2020 TARGET

To make a decision on installing solar power for the winery, compound and Residences (where appropriate) buildings by the end of Year 1. To update the existing electricity consumption dashboard to include all current energy consumption data from all operations at The Landing and add water consumption data to provide at-a-glance information on resource use across the property. To track all waste and recycling streams by volume/weight from The Landing so that monthly and annual comparisons can be made.

Our Operations

Sustainably managing day-to-day work and facilities.

Completed in 2019, our future-proofed new facilities buildings are used for vehicle and equipment storage and fully contained washdown (capturing all oils and detergents); mechanical, engineering and carpentry workshops; a containment facility for chemical storage and mixing; industrial-quality laundry and kitchen operations to allow all Landing Hospitality linens and catering to be managed on-site; and high-quality staff rest and ablutions facilities.

Recycling systems are in place for cardboard, glass, composting green waste, some food waste and some plastics. Unused agricultural

chemicals and chemical storage containers are recycled through the AgRecovery Rural Recycling Programme. Waste oil is recycled through a local grower who uses it to heat green houses. Soft plastics recycling is being investigated.

Our electricity is sourced from the local renewable supplier Ngawha Geothermal facility, backed up by a small number of diesel-fueled generators. Insecurity of supply (3-4 power cuts of approx 24 hours annually, plus numerous shorter ones) means diesel generators are currently necessary for energy resilience.

LANDSCAPING

Regular landscaping and earthworks are carried out across the property, including lawnmowing, weed control, aesthetic planting and maintenance, soil management, dune stabilisation, riparian planting and geoscaping.

Post peelings – a byproduct of the local timber processing industry – are used extensively for soil moisture control, and bark mulch is used in gardens. Road and track verges are planted with hydroseeded grass to protect from erosion.

A silt catchment system reduces soil loss and waterway degradation from earthworks, and waterways are further protected with riparian planting. Earthworks are limited in vulnerable areas, such as beaches.

A preventative maintenance programme is in place to ensure efficiency and long-term use of the vehicle fleet and machinery.





Our Winery

The Landing's on-site winery building was completed in early 2020 and will process its first vintage this year. In the 2019 vintage, production amounted to approximately 4000 cases / 48,000 bottles of wine.

KEY SUSTAINABLE ELEMENTS OF THE BUILDING DESIGN INCLUDE:

Orientation of the building with the barrel room to the cool southeast side to reduce artificial cooling.

A passive venting system integrated into the structure to improve temperature control.

LED lighting to reduce energy use.

Double-glazed windows to prevent heat loss or gain.

Tank insulation to reduce energy required for refrigeration.

Wastewater is double-screened, settled, treated, pH-balanced and irrigated to hillside and vegetation.

Post-processing grape marc (skins, seeds, pulp and stems) is composted along with other green waste from landscaping.

2020 TARGET

To establish a full year of comprehensive energy and water usage data for the winery, and to investigate the sustainability policies of our wine packaging suppliers and other potential suppliers with a view to finding the most sustainable options.





Our people: Ben Byrne

The Landing Wines winemaker talks about the key aspects of sustainability at the label's new self-contained winery.

Now that The Landing has its own winery, what are the greatest sustainability advantages?

The biggest aspect is that we can do everything ourselves on site now. We don't have to send the grapes off-site for processing and back again. So our transport emissions have gone right down. We also have total control over the process from start to finish, so we can manage our sustainability systems directly.

What are the biggest sustainability issues to consider within The Landing's new winery?

Water use is the big one. We are harvesting water from the winery roof and using that in the processing side. We've been managing to catch a fair bit of water because we've got a pretty big roof area, and we're always conscious of how much we're putting down the drain. We also use water from a bore on the property. We've only been running for a few months so we're only just collecting data on how much we're using and how we can reduce that. We know how much we're pumping out of the ground, so we know how much the bore is using and we know how much wastewater we're putting out. We can also measure how much we're catching off the roof. Energy is the other big usage. Again, because it's early days we don't have a lot of data. The winery has been designed, with the way it's orientated and insulated, to minimise

natural heating in areas that we don't want heated. A lot of the energy use in the winery is refrigeration, so we've also insulated the tanks. As we gather more data year-to-year, we'll be able to work on that. Because of the refrigeration and processing, we need consistent power, which is why we need a reliable back-up. Anything more than a couple of hours out is pretty critical. But solar power could be something for further down the track.

The vineyard is managed and certified according to Sustainable Winegrowers New Zealand guidelines – do they also set standards for wineries?

Yes, their certification also applies to the winery – things like water and power usage, waste, you can benchmark against other wineries. It's also about the record-keeping and traceability. They've recently decided that the packaging is the other big aspect that wineries need to be focussed on for sustainability, which is something we need to be looking at.

You use a minimal intervention approach to your wine-making – is that more sustainable?

That's more of a quality approach than a sustainability approach. At some level, we do use less additives, and we use indigenous ferments, so we're not buying in yeast from overseas, but it's not a big sustainability measure.



Our Heritage

The Landing has a rich spiritual and cultural history. It stands on some of the most historically significant land in New Zealand, which was home to numerous early Māori settlements and adjoins the area where Māori and early European settlers first lived together in a community.

The property has been developed with the blessing and contribution of local iwi (Māori tribes) and 43 sites of cultural and heritage importance within the property are registered and held in a charitable trust to ensure their preservation.

The management team at The Landing has had a longstanding, close and productive

relationship with the local Ngāti Torehina hapu, who have mana whenua over the Purerua Peninsula. The relationship between The Landing team and the regional iwi (Ngāpuhi) is mediated at hapu level by the local kaumatua Hugh Rihari, supported by members of his whānau. The hapu are consulted on all significant issues related to changes in land use, resource consents and operations.

Over the years, Hugh and The Landing team have developed a Cultural Management Plan relating to land access, permissions, protocols and guardianship of places of cultural significance within The Landing property. The relationship and protocols are based on mutual respect and reciprocity and are well understood by both parties. Although a written record of this plan exists, it is regarded as a living

document that serves as a history of shared understanding, rather than a set of policies and procedures that must be followed.

An important aspect of this ongoing relationship is The Landing's support for the Rangihoua Heritage Park that lies adjacent to the property and is an asset of great cultural significance to New Zealand. The Landing

has worked for many years with the Marsden Cross Trust Board, which administers the Park, enabling the construction of the Rore Kāhu visitor centre through financial, management and labour contributions, and taking ongoing responsibility for the maintenance of the grounds surrounding the building. Both Hugh Rihari and Peter Jones (Director, The Landing) sit on the Marsden Cross Trust Board.

Visits to the Park, and the sites of cultural significance within The Landing property are a key aspect of aspect of the guest experience at The Landing, enabling visitors to better understand the history of Aotearoa New Zealand and the blending of the Māori and Pakeha cultures.



Our People | The Landing Team

The Landing's operations employ a team of people based on-site and in the Auckland offices of Cooper and Company. Where possible, The Landing recruits staff from the local region, and uses local contractors, suppliers and Northland-based businesses.

The Landing endeavours to employ a diverse team on the basis of equal opportunities. Across the team, there is a diversity of ages, ethnicities and genders, but women and Māori are underrepresented at higher levels within the organisation. This is something to consider in future hiring practices.

All permanent staff and seasonal contractors are paid above minimum wage, in most cases at Living Wage standards or above. During the 2020 Covid-19 shutdowns, the company committed to pay all staff 100 percent of their regular earnings all the way through.

Employees can access the Employee Assistance Programme (wellbeing), health screening and a proactive Occupational Overuse Syndrome prevention programme.

The company takes pride in operating with a family-friendly culture that includes flexibility on working hours, but has not yet formalised this practice as a policy.

THE LANDING SUSTAINABILITY TEAM

A sustainability team has been established to track progress on the targets outlined in this report and to discuss sustainability issues and ideas throughout the year.

Sarah Hull – Cooper and Company

Jackie Smith – The Landing Hospitality

Tim Robinson – The Landing Operations

Tereza Byrne – The Landing Wines

2020 TARGET

To formalise flexible working policies and establish monthly meetings for the sustainability team to track progress of each target.

Our Community Projects

Each year The Landing participates in projects to support the local community. Here are some of the projects we took part in during the last 12 months.

BICENTENARY CELEBRATIONS OF NEW ZEALAND WINEGROWING
On Tuesday 24 September 2019, The Landing hosted 16 of the world's top sommeliers, for a Sommit to celebrate the bicentenary of winemaking in New Zealand – which began in the Bay of Islands. The Sommit was held at the Cooper Residence, with guests enjoying panoramic coastal views while tasting wines representing the regions of New Zealand, including The Landing Wines' 2015 Syrah.

SUPPORT AND MAINTENANCE FOR RANGIHOUA HERITAGE PARK
Our work with the Rangihoua Heritage Park dates back to before the park opening in 2014. Every year, members of The Landing team carry out all landscape maintenance work – including pest and weed control – and public

toilet block maintenance at no cost to the Marsden Cross Trust, which oversees the park. The Trust Board is made up of representatives of church, iwi and local landowners, and is chaired and managed by a member of The Landing team. In 2016 we liaised with local government on behalf of the Board and succeeded in getting a full rates remission for all land within the park, which had represented their largest annual financial outgoing.

DONATING MATARIKI KITE MATERIALS
Each year the grounds staff harvest traditional kite-making materials from the property's native plantings and donate them to local schools for the annual Matariki celebration in winter. This effort is rewarded with the children's enjoyment of learning about traditional Māori crafts, and using their problem-solving skills.

HOSTING PERFECT HOMES FOR KIWI
As part of a wider initiative by the Kiwi Coast conservation project, a local school set up kiwi nesting boxes at The Landing. The boxes are made at Ngawha Prison and are painted by the school children. The boxes give kiwi a protective roost or nest site, as they are built with one tunnel entry, which allows kiwi inside to defend themselves easily.

ADVOCACY
The Landing runs heritage and wildlife-spotting tours of the property and surrounding region to give guests insight into the important cultural and ecological aspects of the area. We run stories about the conservation projects we are involved with in our subscriber newsletters and on the website.



Our History

As a way to preserve the history of Rangihoua and its people, The Landing has researched local history to uncover stories about early contact between Māori and Pākehā on the site from the late 1700s to early 1800s.

When completed and printed, this history will be gifted to the local hapu, and available for guests and visitors to The Landing to read.



Above: Te Pahi: An engraving of the Rangihoua chief Te Pahi

Top: English painter Augustus Earle's visit to Te Puna in 1827-28

TE PAHI – THE CHIEF OF RANGIHOA

From about 1803, the number of European visitors to the Bay of Islands was starting to increase. For the locals, more ships meant more demand for food and water, flax for cordage, timber spars, and women for a shipload of single men.

While hapu from around the Bay continued to actively trade, it was the sprawling village at Rangihoua that became the primary European trading post.

Certainly, Rangihoua Bay with its deep, calm anchorage and waterfront Te Puna settlement was the perfect sanctuary for captains to rest their tired, hungry, sick crews and ailing vessels. But the Rangihoua hapu had also adapted quickly, actively cultivating trading relations with the visitors.

Led by their chief, Te Pahi, the Rangihoua hapu expanded their gardens, raising pigs and growing surplus potato crops solely for trade. Te Pahi himself worked hard on his welcome, paddling out, greeting ships sometimes even before they had dropped anchor, soliciting their interest in all that Rangihoua had to offer.

And Te Pahi's people were right behind him. The more food, products and services the hapu could supply for trade, the more European goods they could acquire. And iron in any form – the supreme replacement to greenstone – was becoming a virtual obsession.

In doing so the tribe built a reputation amongst visiting Europeans for being particularly helpful.



Our Targets for 2020

To establish the total carbon footprint of The Landing, composed of estimated emissions from the construction of all existing buildings and site landscaping, along with exact annual carbon emissions for energy, fuel and transport. We intend to compare these with The Landing's carbon offset capability from existing and ongoing tree plantations, with an aim to being carbon-neutral or carbon-negative (generating more offset capacity than emissions) each year.

To quantify the carbon-offset capability of The Landing's existing vegetation cover, plus the annual additional carbon-offset capability produced through The Landing's nursery programme for use in overall carbon-neutrality calculations.

To minimise the use of herbicidal chemicals for under-vine weed management as far as economically feasible, through trialling and implementing a mix of strategies, including mechanical removal, mulching and increased ground cover planting

To compile a year-on-year database of statistics (provided by external agencies) relevant to The Landing, such as kiwi call counts, predator eradication numbers and birdlife diversity in order to create a clear, ongoing picture of the health of our native wildlife populations.

To compile all rainwater harvesting, bore consumption and wastewater data into an integrated database to provide a year-on-year picture of water consumption across The Landing operations, and identify opportunities for conservation.

To operate completely free of single-use plastics in the kitchen by the end of Year 1 (March 2021), and to examine all consumables used in the Residences and replace them with sustainable alternatives where not already being used.

To make a decision on installing solar power for the winery, compound and Residences (where appropriate) buildings by the end of Year 1. To update the existing electricity consumption dashboard to include all current energy consumption data from all operations at The Landing and add water consumption data to provide at-a-glance information on resource use across the property. To track all waste and recycling streams by volume / weight from The Landing so that monthly and annual comparisons can be made.

To establish a full year of comprehensive energy and water usage data for the winery, and to investigate the sustainability policies of our wine packaging suppliers and other potential suppliers with a view to finding the most sustainable options.

To formalise flexible working policies and establish monthly meetings for the sustainability team to track progress of each target.

To include sustainability and conservation reporting in every subscriber newsletter sent out from The Landing and The Landing Wines, and establish a seasonal sustainability newsletter to keep all members of The Landing team up to date with projects and progress.

“As whalers and merchant ships began arriving in the Bay of Islands after about 1800, Te Pahi fostered an increasingly busy enterprise, his people trading food and services in return for European goods. And in doing so Te Pahi built a reputation for generosity and hospitality among European whalers and merchants, and the colonists settled in Port Jackson. Thanks to Te Pahi’s proactive efforts, Te Puna was soon renowned as place of welcome for European visitors.”



