

FAMILY VINEYARDS

MARLBOROUGH · NEW ZEALAND

MARLBOROUGH - CELEBRATING 50 YEARS OF WINEMAKING

A wonderful milestone that we are incredibly proud to be deeply part of...

Not only through a fantastic 20 Years of our company Marisco Vineyards

But dating right back to the beginning with Brent's father, John, who was commissioned by pioneering wine companies to secure land to grow grapes

You see....

the Marris Family hold a big place in Marlborough's wine making history

....and Marlborough holds a big place in the Marris family...







AND FAMILY IS AT THE HEART OF OUR BUSINESS

Our company references the name of the ancestors of the Marris family who were known as 'de Marisco'

A family which has 3 generations of winemakers.

A company which is privately owned - family owned.

And...a culture where by we see our people as part of the family.



'FAMILY' AND OUR DEEP RELATIONSHIP WITH MARLBOROUGH IS WHAT MAKES OUR COMPANY UNIQUE

'Family' owned is a real strength, particularly when contrasted with 'corporate' which describes many of our competitors.

In terms of relationships, it communicates;

- Act for the long term
- **Do what's right**
- Stable team
- Personal accountability

But it's more than just being a family 'owned' business, our company is made up of a much broader group of people...

A GROUP OF PEOPLE WITH 'FAMILY LIKE' BONDS AND THAT ALL HAVE ADDEED CONNECTION WITH THIS PLACE - MARLBOROUGH.







EEFIELD - STATION-Nothing by halves

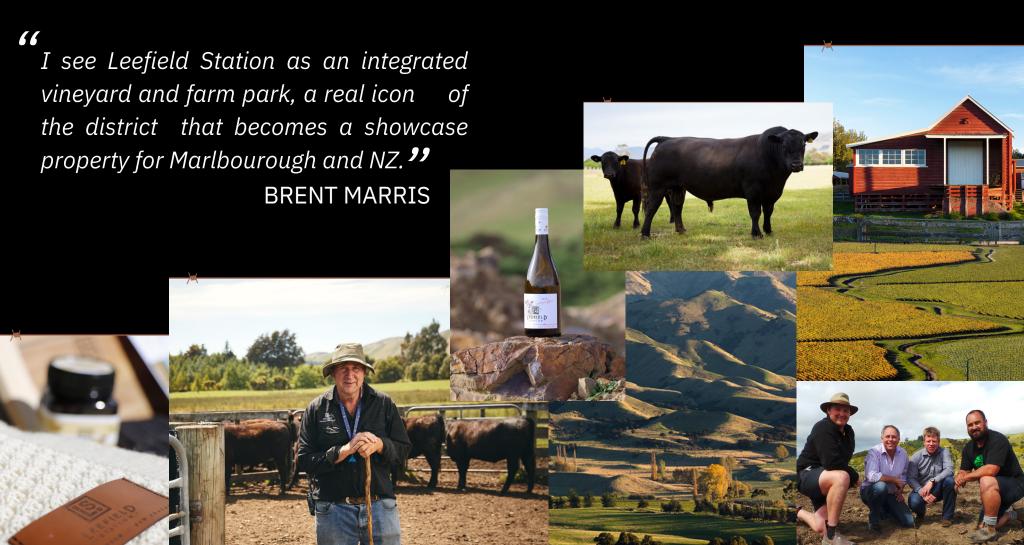
Farming and winemaking in breathtaking harmony.





TO SHOWCASE THE VERY BEST OF MARLBOROUGH THROUGH A TOTAL FARMING APPROACH

VITICULTURE & AGRICULTURE, SIDE BY SIDE AND IN HARMONY



FARM DIVERISTY

WHAT ARE WE DOING DIFFERENTLY

Angus Stud

- Hosts of The Blenheim Combined Bull Sale at Leefield Station dialing up quality and prestige to the sale
- Quality meat production for own consumption when entertaining wine clients build to commercial size in time

Hampshire Sheep Stud

- Opportunity for an exceptional meat breed of sheep, that is scarce in NZ
- For own consumption when entertaining wine clients the whole property experience
- Build to commercial size in time

Romney Wool Production

alternative uses for Romney wool through careful breeding

Berkshire Pigs

- Opportunity for exceptional meat breed of pork, that is scarce in NZ
- For own consumption when entertaining wine clients the whole property experience
- Build to commercial size in time

The Leefield Station Experience

- Hosting wine clients on Farm both domestic and international to give the real NZ farm experience - like no other
- Includes farm tour, demonstrations and dining on farm produce







SUSTAINABILITY

OUR KEY INITIATIVES INVOLVE:

FARMING

- Lower emission fertilisers
- Planting natives clusters of trees and bush
- Fresh water supply to all animals reducing stock in waterways

FUTURE

- Reduce and reuse packaging where possible
- Lighter glass for bottling
- Partner with Carbon Zero suppliers
- Bottle in market to reduce carbon emissions.



VINEYARD

- Dirty plastic containers from the winery and vineyard given to recycling company for use as products such as fence posts, i.e. spray containers
- Consider Hydrogen for machinery

WINERY

- Insulating wine tanks
- Minimal water usage strategies.
- Reduction of power useage





GENERAL

Tracking water use, diesel use, power, volume of rubbish etc year to year which allows us to monitor reduction strategies.