



Bimbadgen

Hunter Valley

SUSTAINABILITY STATEMENT

At Bimbadgen, we are committed to producing exceptional wines and unforgettable tourism experiences, while embracing sustainable practices that support the well-being of our environment and community. We recognise the deep connection between our vineyards, operations, and the broader ecosystem, and continually strive to minimise our ecological footprint without compromising on quality or character.

In our vineyards, we follow organic principles and low-intervention practices that promote soil health and biodiversity. By composting and reusing all grape skins, we enrich the soil, improve moisture retention, and nourish our vines. We also maintain on-site beehives to encourage natural pollination and fruit set, supporting both vineyard vitality and local bee populations. Each year, we plant a diverse cover crop—including oats, mustards, vetch, radishes, and peas—within our vine rows to aerate the soil and increase organic matter.

Our sustainability efforts extend to the winery, where we prioritise waste minimisation and resource efficiency. We regularly use plant-based fining agents in our wines, reducing the need for synthetic alternatives and supporting a more natural winemaking process. Through our closed-loop waste management system, all lees and winemaking by-products are repurposed into spirits, ensuring nothing goes to waste.

Across all operations, we foster a culture of recycling and waste reduction. From packaging to office supplies, we prioritise recycled and sustainable materials. Where possible, we use lightweight glass for our wine bottles, reducing our carbon footprint and the energy required for production and transport.

Sustainability at Bimbadgen is a journey of continuous improvement. We are constantly seeking new ways to innovate and collaborate, aiming to reduce our impact while preserving the natural beauty of our vineyards. Together, let's raise a glass to a more sustainable future.