



The Food Skills Cymru programme delivered by Lantra supports businesses within the Welsh food and drink processing and manufacturing industry to ensure employees have the right skills and training for their business and the wider industry.

Food Skills Cymru has been leading on a series of workshops focused on decarbonisation. The programme raises awareness on the importance of moving towards net zero for the sector, Wales, the UK and the world. Showcasing the global benefits the programme provides beneficiaries with the right skills to make decisions on how they can move towards net zero, share best practice with colleagues and implement changes to their business strategies, technologies and process design in day-to-day working practices.

The training programme addresses specific elements of decarbonisation including Energy Efficiency and Management; Renewables Generations Systems; Decarbonisation of Heating Systems; Decarbonisation of Cooling and Refrigeration Systems and Decarbonisation of Food Waste and Packaging for the food and beverage sector.

Sticle Vineyard



Tell us a bit about Sticle Vineyard

Located in Pencader, Carmarthenshire, Sticle Vineyard was established in 2019. It is one of the largest vineyard in Wales with 25 acres and 10,000 sparkling wine vines of Chardonnay, Pinot Noir, and Pinot Meunier. It is an organic/biodynamic vineyard (pending certification) that respects the environment and supports its local economy with employment.

A strong advocate of sustainable practices, the next phase of investment planned is for a zero-waste winery that will house its businesses of organic winery/cellars/distillery/small boutique wine hotel/farm-to-fork restaurant/event facility.

Its owner, Christiane has been involved in the wine industry for the past 40 years, travelling the globe's wineries. Since 2019, she has been involved in the Welsh Government's Drink Cluster – Wine workgroups helping to establish this new industry in Wales.

Sticle Vineyard's mission is to produce world class sparkling wine while protecting the planet and its people. Their moto is that every root below is linked to every branch above, a natural bond that links all life together.

What is your commitment as a business to sustainability and in particular decarbonisation?

We are currently processing our application to become certified B-Corp by 2023. We are committed to respecting the environment and supporting the local economy with employment. We also provide the immediate rural area with ultra-fast internet using our private broadband hub.

For the past four years, Managing Director, Christiane Racine has been researching the best practises in vineyard management and wine production that would be 100% sustainable for the business.



Sticle Vineyard



“On the wine estate we currently have an enormous inventory of natural vegetation of mature trees, vines, hedgerows, grasses, wildflowers to absorb our carbon emissions. Our vineyard also runs entirely on generated electricity from our windmill and looking forward we plan to invest in solar panels in 2023.”

Future plans for the vineyard

Our vineyard has been climate positive since we started in 2019. We aim to deliver zero waste and net zero carbon emissions across all our facilities from the vineyard, winery and wine tourism, while removing additional CO₂ from the atmosphere using more elaborate gardens covering another 10 acres, and orchards covering five acres with an additional 15 acres (6ha) of vineyard planned for 2024.

Continuing with our sustainability goals at the forefront of what we do here at the Sticle Vineyard, our future plans include zero waste across all of our facilities; introducing ancient methods of viticulture and viniculture; developing specialised technology to support IPM; contributing to all economies by employing, training and developing the local workforce; buying from local vendors with the same principles of sustainability; sharing our world achievement to climate positive and investing in solar energy in 2023.

Commenting on the company’s plans around decarbonisation, Managing Director, Christiane Racine, said:

“We intend to invest more in 2023 with the next phase of investment planned being a zero-waste organic winery that will house our sustainable business of winery, ageing cellars, tasting room, distillery, a small boutique wine hotel and farm-to-fork restaurant and an events facility.”



Sticle Vineyard

“The event facility will consist of natural gardens for weddings and corporate functions with a special emphasis on promoting Welshness and the very best of Welsh foods. Under one structure we will showcase the world of wines, its abilities to sustainably operate under an environmental, social and economic platform with net zero greenhouse gas emissions. This phase should employ a workforce of 50-100 local people that we will train ourselves.”

What difference has the Decarbonisation Training Programme made to the business?

During 2022 we participated in all the sustainability workshops provided by Food Skills Cymru and then we were invited to join the Decarbonisation Training Programme. On completing all five workshops that were relevant for developing a sustainable business model for the Welsh wine industry, we will continue to address decarbonisation with knowledge, have an open mind to adapt and adopt new solutions in viticulture and viniculture and promote change to our industry to reduce CO₂.

Christiane added: “Being an active member of the UN Climate Change Committee I understand only too well the reality this planet is facing if we don’t adapt and adopt rapidly to sustainable solutions in our daily lives and businesses functions.”



“Decarbonisation is the only way forward if we are to limit the 1.5°C temperature rise threshold by 2050. The 2022 United Nations Climate Change Conference, COP27, made it clear that we are on target for an increase of 2-2.8°C with catastrophic events that will make life on earth a real challenge for all living, with fundamental issues to shelter, food, and water for survival. With that in mind, decarbonisation is a must do now while we can still provide a way to decrease global warming.”

“I am very impressed with Food Skills Cymru’s approach to providing awareness, support and training to Welsh businesses for their potential implementation of sustainable solutions in addressing the current climate change crisis.”

www.sticlevineyard.co.uk

Funding is available to support our Decarbonisation Training Programme, along with a host of other training courses. Eligible food and drink businesses will firstly complete a Skills Diagnostic with a member of our team that helps businesses identify and prioritise training needs. If you are interested in further information, please get in touch with us today.

For more information about Food Skills Cymru contact Lantra

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