

Yealands Estate Winery

A Case Study in Sustainable Building



**A Design and Build Project
By
Apollo Projects Ltd.**

Brief Summary

Yealands Estate is a state of the art Marlborough winery putting environmental management at the top of its agenda. The \$45 million winery was built from the ground up to set new standards in sustainable wine production. Launched in August 2008 the 11,000 tonne, 7100 square-metre facility, which includes 9 hectares of landscaping and the creation of numerous wetland areas sits empathetically with the surrounding Seaview vineyard gently rolling hills maximising the use of the local sun, wind and views.

Environmental initiatives abound; *“I don’t see the sense in doing anything half-right, particularly where the environment is at stake,”* says founder Peter Yealands. From its inception to completion Yealands Estate winery has, through careful planning made the most of natural assets, minimised waste during the build, enhanced the local environment and boosted the local economy, and made significant steps in reducing energy consumption within the wine making process.

Date of Practical Completion: 02 April 2008 – Stage 1

Note: Yealands Winery is a staged project. Stage One consisted of the completion of the main building shell (inclusive of administration / services fit-outs) and landscaping, plus the installation and commissioning of Plant / Tank Hall 1 (one of two). Stage Two (Plant / Tank Hall two - additional tank capacity and associated services) is currently nearing completion and further stages are being planned with respect to the incorporation of further energy saving and environmental initiatives.

Key Organisations Involved

The project has from the outset been a collaborative Design – Build managed by Apollo Projects using the services of various specialist contractors.

Owner:	Peter Yealands
Developer:	Peter Yealands
Construction Company:	Apollo Projects Ltd.
Architect:	C. Nott
Services Engineer:	Active Refrigeration Ltd.
Structural Engineer:	Structex Ltd.
Mechanical Engineer:	Dawn Group Ltd.
Electrical Engineer:	Newpower Electrical Ltd.
Quality Surveyor:	Suckling Stringer Associates Ltd.
Project Manager:	Apollo Projects Ltd.

Economic and Financial Factors

Located in the middle of Yealands Estate, the Yealands Winery was designed to accommodate maturing production from its surrounding 1000 hectares of planted vineyards. As the vineyards mature, total processing within the winery will increase from 3,800 tonnes in 2008 to 11,000 tonnes in 2012. The building's production halls, plant rooms, administration areas, cellar door facilities, staff facilities, meeting rooms, recreational spaces, kitchen facilities etc were all designed to support this increasing production level and heightened activity over a five year period. Locating the winery where it is has saved 600,000km per year (at full production) in transporting the grapes to a processing facility (which used to be in Blenheim). By minimising the transport distance / time on road the grape quality is also improved.

The Winery will support a level of sales projected to quadruple within five years. As the initial cost outlay was high, relative to year one turnover, plant & machinery is being installed each subsequent year to match the projected level of production. A positive return on investment is expected within the first five years when the higher production volumes reduce the per litre fixed overhead cost of the winery.

The Winery has been a very sound economic investment allowing Yealands Estate to make a transition from a grape grower to a wine maker. This transition has resulted in the development of new bottled wine and bulk wine markets in many countries around the world. Much higher price points can be achieved by selling wine rather than simply selling grapes as a contract grower. The winery has also mitigated substantial amount of grower risk that exists if grape off take agreements cannot be agreed.

The usable space of the winery is superb, with the roof height designed to accommodate 160,000 litre tanks at its apex, then progressively smaller tanks out to the edges of the production halls. The production halls have been designed to accommodate a capacity of 11,000 tonnes of grapes comfortably.

The winery design reduces the maintenance and electricity running costs of the winery due to its superior design, protecting the tank from the elements, heat transfer technologies, ventilation fans etc. The installation of wind turbines, solar panels and rain water collection has elevated the winery to one of the most sustainable wineries in the world. Plans are in place to increase the wind generation capability of the winery to make it fully self sustainable for power.

Kitchen capabilities have been installed to feed up to 45 vintage workers who work 12 hour shifts throughout harvest. The offices have been designed to house the marketing, finance, winemaking and production teams. The cellar door is conveniently positioned in the heart of the winery in a barrel vaulted ceiling, in an otherwise redundant area of the winery. The cellar door is the showcase of the winery and houses a sophisticated AV and sustainability room that promotes the environmental benefits of the winery and surrounding estate.

At full production the running costs of the Yealands winery will be significantly lower per tonne than comparable wineries and produce first class quality wines. Economically the winery has been a sound investment and is expected to produce a strong return on investment for at least the lifetime of the vineyard (30+ years).

Design and Construction

The desire to make the Yealands Winery a world class production facility as well as highly efficient and architecturally stunning has driven the overall design philosophy.

Key Items:

Kingspan Cladding:

- Exceptionally high R Values (nominal value of 8 per 25mm).
- Superior air tightness over a conventional built-up construction, so reducing heating and cooling energy demand and improving ability to maintain a controlled environment within.
- Kingspan Insulated Panels has become the first manufacturer in the metal roof and wall cladding industry to achieve Environmental Profile Certification from the Building Research Establishment (BRE). The system is particularly valuable for both its breadth and its length, giving an accurate picture of the effects of a product over its whole life cycle, from manufacture, through performance in application, right to the end of life implications. Kingspan panels are 100 % recyclable and rate A to A+ an exceptionally high green rating.
- FireSafe rated; the panel is certified to Factory Mutual (FM) and Loss Prevention Certification Board (LPCB) insurance standards.
- Kingspan panel has been placed on top of precast concrete walls to 1.20m to minimise damage and thus energy hungry panel replacement.
- Highly reflective claddings to minimise heat gain on outer surfaces. White internal surfaces maximise light reflection and help to minimise lighting energy requirements.

Pultrusion Catwalks:

- Low noise.
- Reduce leg tiredness.
- Safety feature having the stairs a different colour.

Stainless Steel

- Used for all drains and catwalks due to the high corrosiveness / acidic nature of wine.

Architectural Form

- Shape perfectly matches the winery requirements of smaller, medium and then large tanks with its curved roof rising from the low end to the high central area.
- Thermal stacking effects are reduced.
- Shape also chosen to mirror the surrounding rolling hills.
- Central plant room to maximise efficiency of pipe runs and to minimise energy losses – winery is basically split into two halves.
- Central concourse area is lower to avoid wasted space that would require heating / cooling.
- Lab and wine makers office provided full view of the key receivals area of the facility.

Structural Configuration

- External buttresses to resist horizontal loads but also form part of the architectural form.
- Purlins and girts spread to maximum Kingspan spans so reducing steel requirements– note this is a very high wind load zone.
- The structural design has been integrated into the winery layout and services to ensure a very efficient working space with minimal obstructions from structural elements The open structure also readily allows the incorporation of future / altered services

Office/Administration

- Low VOC paints and floor coverings used throughout.
- Window shading and user controlled sun shades.
- Large glass areas on side of external offices to allow light to reach internal offices – as well as roof lights.
- Zone controlled heating and air conditioning – very efficient heat pump units able to heat and cool at the same time resulting in exceptional coefficient of performance (COP= 6).
- Extensive use of sustainably logged timber – all finishing timbers are untreated.
- Large roof-light over reception providing natural lighting.
- Double door entry to minimise heat gain or loss as well as entry of contaminants.
- Sensor lights in bathrooms.
- Untreated Macrocarpa used for external cladding and pergolas.

External Design

- No spouting on the main winery allows the rainwater to discharge into landscape swales with rock lining to eliminate scouring.
- Extensive use of gabions instead of concrete or treated timber.
- No fill removed from site – all used for landscaping
- Hardfill for building sourced and screened from the local river to minimise truck movements and aid free flow of river.
- Stormwater ponds to remove sediment and provide wetland environment for flora and fauna.

Services

- Sprinklers not required under code but added to higher risk areas.
- Low water use fittings.
- Oasis system to treat blackwater which is then used for irrigation.
- Lighting designed around process to minimise energy.
- Limited light spill from external winery lights to surroundings.
- 2 x 5KW wind turbines.
- 47kWhr/day solar water heating installation for shower and administration facilities.
- Use of high efficiency electric motors coupled with Variable Speed Drive controllers have reduced power consumption by up to 49% on must chiller and water pump drives.

Client Satisfaction

The Yealands Estate Winery building was custom designed and built to satisfy not only the requirements of a conventional wine processing facility, but also the vision of the Client with respect to being a world class 'Sustainable / Green' building project:

“At Yealands we are committed to managing and reducing our energy use. The entire design and operation of our winery is focused on efficiency, sustainability and creating a Carbon Neutral environment.” Peter Yealands – Owner / Client

Whilst the grandeur and sheer size of the building is impressive, unlike other establishments within the wine industry it was the desire of the Client to not be ostentatious or to vulgarly dominate the landscape. Driving up Seaview road towards the coast visitors first pass through hectares of terraced and gently undulating vineyards interspersed with landscaped ponds – totally unprepared for what awaits them. At the end of the road a large 'rolling hill' of steel and wood rises gently before them, yet it is not until they drive down the access drive that they realise the true scale of the building hidden within the recess of its

own landscaped surrounds. The subtle way in which the building interacts and mirrors its surroundings is truly one of the greatest success stories of the project.

The steel frame / Kingspan panel fabric of the building was selected based on construction / sustainability and aesthetic considerations.

- Rapid construction of shell with no requirement for any final post installation surface treatments (paints / insulation).
- The open structure readily allows the incorporation of future / altered services.
- Ability to mirror rolling hills.
- Minimisation of steel requirements due to long lengths of panel used.
- Kingspan panel's superior sustainability credentials and thermal performance.
- Ease of maintenance – smooth surfaces for washdown / hygiene and ease of access.

Fundamentally being a processing and storage facility the building and process plant has been equipped with the latest in micro-processor control management systems to optimise performance and minimise energy use requirements. The integration of such systems have provided not only a readily identifiable economic benefit (reduced energy costs / tighter control on wine quality / ability to monitor and improve performance), but also help to reinforce the ethos of operating the building / working in a sustainable manner. Workers and visitors may view live data on a large plasma screen in the reception area of the administration block showing energy use, production figures and Carbon emissions.

The winery has become the focal point for the entire Yealands story and continuing journey to becoming a truly sustainable wine growing and processing operation. The benefits to the community include the usual job creation from hired workers and support services, but more importantly show to a truly global audience the ability of New Zealand business to incorporate sustainable / social responsibility initiatives and actually benefit commercially from them.

- Peter Yealands, as well as the entire winemaking team, are very pleased with the design and functionality of the building. The wineries curving roof was designed to complement the rolling hills at Seaview, and the building nestles well into its surrounding landscape of ponds, native plantings, river stone and natural timbers. The winery design and functionality is a large part of the marketing associated with the wines and many of the Yealands visitors comment on its stylistic design.
- Facilities for visitors and staff include a full boardroom with ceiling mounted projector facilities, staff training room (again with ceiling mounted projector facilities), offices, working spaces, showers, three kitchens, recreational areas (couches, TV etc for vintage workers and visitors), outdoor seated and barbeque facilities positioned at each end of the winery, comfortable cellar door with back to back centre gas fires and a 20 person AV room to show videos promoting sustainability and the winery.
- Staff satisfaction is high, as the winery provides for quality, light open spaces for working, good sound proofing and constant temperature controls. Security is maintained with sliding glass lockable doors separating the offices from the public areas, security alarm systems that can isolate various working areas and light sensors in outside areas. Parking is situated at both the front and back of the winery providing easy access. Maintenance is low, with easy care landscaping undertaken and macrocarpa cladding.
- Much of the hand selected wood used in the winery has been sustainably supplied from Peter Yealand's own forests. This includes the cladding, flooring in the administration areas and cellar door room, ceiling in the cellar door room, outside pagoda, internal posts, showcase reception areas and the boardroom table.
- The winery has been designed for a single occupier, but due to its layout could easily be used to contract manufacture wines for other wineries with facilities easily kept separate if required.

- The community has benefited immensely from the winery, with a number of locally employed contractors used to construct the winery, employment of full time and casual winery and cellar door staff, and a steady stream of visitors treating the winery as a destination. With heavy promotion of the winery, this has had a positive impact on the surrounding Seddon area by promoting the Awatere Valley as a destination in Marlborough worth visiting for its many attractions, including the Yealands winery. The winery is also used by many local groups to host their AGM's, monthly meetings, monthly outings/excursions etc. These are done on a simple cost recovery system, and many times are offered free of charge. The winery is used to promote sustainability and school groups, probus groups and various clubs are invited to learn about the sustainability principles used by Yealands Estate (and to taste the wine!). Lastly, various local artists exhibit their art on the internal walls of the winery, further promoting the local art community. Yealands is a proud sponsor of the Marlborough Art Society and Wine Museum.
- The winery is planning to promote various performances in a wetland area located behind the winery. This area is a natural amphitheatre and is viewed as a great location for hosting shows or concerts in the future.
- The winery has a state of the art wine information system and processing system installed. Temperature control of the wine is vitally important and this is controlled from a strategically located wine makers office positioned overlooking the grape receive area and adjacent to the laboratory.
- A computerised maintenance management system is in place to ensure that the plant & services are maintained at their optimum performance levels on a continuing basis.

Corporate Social Responsibility

The desire to build a truly sustainable winery was no mere afterthought for the owner Peter Yealands. From the information above one can obtain a measure of the level of corporate social responsibility Yealands possesses. The winery building is the focal point of a truly holistic approach to, and *physical demonstration* of sustainable winemaking on a scale not seen before within New Zealand. The fact that so many sustainability initiatives, some of which were not necessarily a direct commercial benefit to the owner are actively pursued is a testament to Yealands underlying philosophy of *“doing what is socially right, rather than purely financially the best decision for the company”*. That said the project has clearly demonstrated that the majority of sustainability / corporate responsibility initiatives actually *do* make ‘good business sense’ and any additional overall costs and effort are not overly onerous compared to undertaking a more conventional, but less efficient / sustainable build.

The Yealands Estate Winery and Yealands story is still developing, benefitting not only the company, its workers and clients; but also the greater community and the surrounding environment and ecosystems.

Efficiency of Operation

- The one-way circular roading layout surrounding the building provides for easy free flow access of vehicles and a safety separation of administration workers / visitors from the production areas.
- Waste waters are treated on-site and provide for irrigation and wetland waters – so offering an environmental benefit for workers and local flora and fauna.
- All the cleaning products used on site were biodegradable and non- toxic, No solvent based cleaning products were used.
- VOC limits were set for all paints, stains, floor coatings and all sealants.
- Kingspan Insulated indoor Tank Hall - By enclosing our fermentation and storage tanks in a fully insulated production hall we gain significant energy efficiencies by reducing heat loss to the atmosphere which eliminates the need to insulate individual tanks – so saving tank costs and eliminating the use of polystyrene insulation. This ensures accurate temperature control throughout the winemaking process, so improving wine quality.
- Use of VSD's - The installation of Variable Speed Drives control the speed and torque of the electric motors fitted to the pumps. This results in additional efficiencies when moving water and glycol around the winery.
- It was decided to have two plant rooms to house all of the services equipment the rationale behind this was all of the refrigeration and electrical switch Board were located in Plant Room 1 which is situated in the centre of the winery. This reduced the run lengths of the pipe work and the electrical cables resulting in reduced cost and increased efficiency.
- A smaller plant room was located closer to the Bag Press area. This plant room housed all of the air compressors and water filtration units. Once again this has the benefits of having the machinery close to its point of use.
- The winery was designed to expand from 3,000 tonne in its first year to a total of 11,000 by its 2011. This was taken into account when the plant Room was designed. There was space left for the 2 additional refrigeration plants; also the plinths were poured for the evaporative condensers on the plant room roof. This will save having to pour concrete in a difficult area and also save having to do additional water proofing and concrete cutting for the installation.
- Considerable investment has been made to monitor energy and water use. All switchboards are sub-metered and water monitoring currently includes total water in / out, turbidity at the water source, wastewater pH. Data from monitors will be used to drive a continuous process improvement programme.
- The winery and a security alarm system that is set up in 3 zones, the administration block, the Wine maker's office / Laboratory and the Production Halls. Each individual has a different access code which lets them in to the area they have authorisation for. The system then logs the time and the person who has disabled the alarm.
- In conjunction with the alarm system the door key system is also set up so people can only enter areas that they have authorisation for.
- Disabled parking is provided on the same level as the administration block. Inside separate toilets and shower facilities are provided for both the administration block and tank halls.
- Car parking provisions meet the minimum local body requirements and shower facilities with secure lockers encourage the use of bicycle access by workers – secure, covered bicycle parks are planned.
- A bus service (and food delivery service) is provided for workers during vintage.

Degree of Difficulty

The winery is 30km from Blenheim and a large project for local resources. Challenges included finding accommodation for construction workers, adequacy of supply for delivery trucks and couriers, the setting up of a temporary phone and data access facility as well as marginal cell phone reception. Sourcing of materials was a major issue, as little was available locally from Blenheim. In order to achieve the very high recycling rate of 90% by volume desired trucks delivering items to site were back loaded for delivery to recyclers based in Christchurch.

The winery could have been located anywhere on the vineyard but the site was chosen due to:

- a. Easy traffic for construction vehicles access with minimal additional roading necessary.
- b. Fairly central to the overall vineyard making grape access simple during harvest and reducing the number of kms travelled by harvest vehicles.
- c. The site was fairly flat when compared with other sites so lessening excavation requirements.
- d. The main water supply pipe ran along the road frontage.
- e. Power and telecom were local to the site.

Orientation

- f. Recessed into the ground to minimise the building impact on local landscape.
- g. Frontage facing the road.
- h. Ring road for safety and efficient vehicle access.
- i. Grape receipt to the rear away from the administration block and prevailing winds.

Consent Issues

- j. High degree of landscaping around the building with low impact hard landscaping materials.
- k. Stormwater collection and treatment.
- l. Effluent treated and then irrigated to land.
- m. Sewer treated and recycled.
- n. Noise containment by use of concrete plant room.
- o. Very low light spill.

Lessons learnt

Yealands Estate Winery has taken a truly holistic approach to the build of its winery, looking to provide sustainability benefits to the fabric and services of the building itself, the environment in which it stands, as well as the *processes* that it contains. Wine making is a very energy intensive process and it is well worth mentioning the extent to which Yealands winery has gone to mitigating process energy use requirements. The building's design is integral to its purpose and the largest energy savings made are those specifically related to the industrial wine making *process*. This is not to belittle the contribution made by the building / services towards sustainability, nor the efforts and technical complexity of those initiatives; it is merely a reflection of the relative scale of the energy intensity requirements between process and building envelope / services.

- Many people talk about it but few do it; or have done it!
- Sustainability is a holistic, 'lifestyle' philosophy. Sustainability cannot be viewed in a piecemeal fashion – it has to be holistic.
- Done well, it permeates throughout the entire build process and beyond.

- With careful planning maximum environmental benefits for the minimum of effort and additional costs are achievable.
- The principles of sustainability can stimulate technological innovation, advance competitiveness, and improve our quality of life.

A Final word – Sustainability

"It's a very fast moving thing – in not only consumer and political attitudes, but regulation – that makes this highly strategic.

Basically, we're looking at a great big house on fire. There are two things you can do: you can stand there and say, 'look what we've done with this bucket' ... or you can just get water on the fire, and get stuck in. People only really accept you ... if you're actually really doing something dynamic to change the situation because it's too big and scary and urgent to be about posturing."

John Grant, The Green Marketing Manifesto, October 2008

Yealands Estate Winery has tackled the Sustainability issues head-on. The building stands as a testament to the efforts of all involved in showcasing innovation within Industrial Green Building design.

Summary of Sustainable Building Features - Yealands Estate Winery

- The project was undertaken from the outset based on the principals and methodologies outlined within the New Zealand Green Building Council Green Star suite of building rating tools and the Industrial Tool in particular (currently at Pilot stage).
- The curved shape of the building is designed to complement the surrounding landscape.
- Water is harvested from the Awatere River and treated on-site. No municipal water services are utilised resulting in significant water transport energy savings or additional water treatment loading to local amenities.
- Low flow water fittings, showers, cisterns and urinals are used throughout.
- 47kWhr per day (summer) Solar Peak evacuated solar array used to heat shower and administration waters.
- Administration areas utilise a Variable Refrigerant Flow HEVAC that can heat and cool at the same time. The Coefficient of Performance under such conditions = 6. The cost of this unit was approximately \$70k more than a conventional system. From a commercial perspective and New Zealand's relatively cheap cost of electricity it does not provide for a fantastic rate of return, saving approximately 12,000kW hrs of electrical energy per year. However, Peter Yealands wanted to have the most efficient system possible – and this is what was provided!
- Ventilation is single pass throughout minimising the build up of contaminants for office based workers. The rate of flow exceeds minimum statutory requirements for air change effectiveness, but is not excessive so as to waste heating / cooling energy requirements.
- Refrigerants used have Zero Ozone Depletion Potential. Drain points / recovery points are available to safely remove refrigerants with high Global Warming Potential.
- CO2 sensors to ensure safety and provide excellent Indoor Environmental Quality (IEQ) working conditions.
- Low Volatile Organic Compound (VOC) paints, sealants and adhesives were specified and used to improve IEQ levels.
- All cleaning products used were non-toxic and bio-degradable.
- Internal insulation for the administration areas comprises Latitude natural wool fibre matting.
- Good use of natural light is used to provide lighting and views to the outside for the administration and lab facilities. Adjustable blinds are used to prevent glare for office workers and excess thermal loading of the HEVAC system.
- Kingspan thermal insulation panel provides exceptional insulation for the building envelope / tank halls has superior air tightness performance over conventional built-up construction (so minimising heating and cooling energy requirements) and is fire resistant and 100% recyclable.
- Tank halls are naturally ventilated and where conditions permit use outside air to cool the wine tanks. Sensors inside the hall and outside the building monitor air temperatures. If cooling of the tanks is required and the inside air temperature is above that of the night air then large fans blow the cooler air into the tank halls– so saving energy associated with refrigeration.
- Use of two plant rooms to minimise lengths of pipeworks, insulation and electrical cables. The main electrical and refrigeration plant room was centrally located due to the symmetrical nature of the building envelope / tank halls. The air compressor and water filtration unit plant room was located closer to the receivals area where those services are most in demand.
- Low energy, high efficacy flicker free high frequency luminaries lighting is specified for the office areas, along with LED emergency lighting systems. Motion sensors, light level sensors and lighting zones minimise waste lighting energy consumption.
- The sharing of transport is actively promoted by the owner to reduce carbon footprints and a bus service for workers (along with an on-site meal delivery / canteen) during vintage is also provided as there are no local amenities.
- Showers and secure lockers promote the use of bicycles by workers.

- Insulated pipework throughout the winery for glycol to minimise energy losses
- High efficiency electric motors with variable speed drives used throughout.
- No topsoil or other excavated material was removed from the site – it was all formed into the landscaping
- Waste management plans resulted in over 90% by volume of all construction materials waste being recycled. On-going building users are also committed to continuing to recycle waste.
- Enhancement of ecological value of the site through the incorporation of new wetland areas into the landscaping along with native plantings.

Process energy saving initiatives include:

A number of energy efficiency measures, over and above those of a 'normal refrigeration plant' have been incorporated into the design at Yealands Winery:

- Allowing the evaporating temperature of the refrigeration units to increase by 5 Deg.C. up to 0 Deg.C instead of the usual -5 Deg.C. results in estimated annual energy savings of 42,687 kWhrs electricity.
- Installation of a refrigeration economiser saves an estimated 17,454 kWhrs electricity.
- Heat recovery through the installation of a de-superheater and oil heat exchanger saves an estimated 255,950kWhrs from LPG.
- Use of larger, more efficient evaporative condenser results in improved cooling flow and a requirement for a smaller fan drive electric motor – estimated annual energy saving 17,265 kWhrs electricity.

The above innovative energy efficiency measures incorporated attracted funding by the Energy Efficiency and Conservation Authority (EECA). Also,

- Nearly 1km of insulated pipeworks for hot water / and chilled glycol systems provide for a calculated 430,000 kWhrs energy savings per year – a 37% reduction in energy requirement over a non-insulated system.
- High performance electric motor drives couples with Variable Speed Drives for the water and glycol systems are estimated to save 50,680kWhrs electricity per year.
- Total energy saving initiatives are estimated to save in excess of 900,000kWhrs per year (inclusive of process energy savings) at full production resulting in CO2 emissions savings of 208Tonnes CO2e per year.

Additional features planned as part of the on-going staged build of Yealands estate winery include:

- Rainwater harvesting with a minimum storage capacity of 21 days amenities use.
- Incorporation of further water meters to identify specific usage.
- A respite area providing indoor / outdoor flow for workers is to be incorporated.
- Covered, secure bicycle parks for over 10% of staff.

The number of sustainable build initiatives / decisions undertaken during the course of the build of Yealands Estate Winery is truly impressive; and along with the magnitude and sheer scale of the project itself hard to convey within this brief document. Yealands welcomes visitors to its cellar to see for themselves the property and experience and learn more of one of New Zealand's largest and most comprehensible sustainable private industrial build projects ever.