

Kullabergs Vingård

We run a vineyard located in the south part of Sweden, determined to make wine of the highest quality. Our plantation is approximately 14 hectares with different grape varieties. Surrounding the vineyard, we have a windbreaker hedge with about 1.500 trees, mainly Mirabell plums, which reduces wind speed and improves growing conditions in addition to providing biodiversity and fruit. We take pride in working with sustainable agricultural methods by which we foster faunal diversity, and use state of the art methods to limit the use of additives to our soil and our wine. With the possibility to develop our beautiful and rural area, we take responsibility for our ecosystem and for creating social benefits within our community.

Sustainable agriculture methods

We endeavor to care for our soil and to support greater faunal diversity. Our vineyard is planted exclusively with fungi resistant vines (PIWI – PilzWiederstandsfähig), meaning we can reduce or abolish the use of synthetic pesticides. In between the rows we maintain a vast variety of herbs and flowers which serves a richness



of insects, improves the soil and contributes to a diverse biotope. Our pruning residues and press rests, horse manure from local farmers and much other biomaterials are worked into the soil. Thereby we build humus and store carbon in the soil.

We keep a modern tunnel-sprayer allowing us to reduce unintended spray-load of leaf fertilizers and fungicides to the surrounding environment by 90%. Our natural wind breaker that surrounds the vineyard shelters our vines in their period of blooming and provides biodiversity to the area. Furthermore, the windbreaker provides fruits and berries to be used in distillates.

In our work we strive to support and to receive help from animals and other organisms. We keep bees to pollinate herbs, flowers and trees. We have predator bird nests in trees around the orchard to reduce rodents and rabbits. For our vineyard expansion in 2017 we took help from local pigs to work the soil.





Caring for our product

In the winery, we strive to use state of the art technology and methods to gain better quality and higher yields. We keep the use of additives and sulfur to a minimum. We steam tanks, fillers and other surfaces before contact with the wine in order to reduce the use of chemicals and detergents. We filter through a modern cross flow filter, avoiding potentially hazardous silica or cellulose.

People

Viticulture has evolved significantly during the recent decades and we make use of these improvements. New leaps in technology carries the potential to provide better working conditions for staff, in addition to improving grape quality and being environmentally friendly. Our staff shall endeavor to continuously increase professional skills by attending training programs and doing internships. Our approach shall always be knowledge-based.

Employees and other stakeholders play an important role for our sustainability endeavor. Therefor we strive for long term relationships with employees and others in



our community. Taking pride in our mission is a key value.

We want to foster an atmosphere which rewards involvement and where new ideas are encouraged. We develop new skills, educate ourselves and learn new techniques on a regular basis – thereby we become attractive, agile and improve safety.

Further improvements

We intend to remain involved in the ongoing development of sustainable viticulture, and to engage in research and development together with companies and universities. We have a test area planted with 21 different vine varieties which we study in collaboration with the Swedish University of Agricultural Sciences and we keep a weather station in order to monitor the weather of our terroir.

In order to develop our sustainable methods and to make it more tangible and transparent, we endeavor to become the first certified vineyard according to the Svenskt Sigil program for sustainable farming. In this program we shall also be audited from authorized agents.

