responsible tourism
sustainability initiatives 2013

living green
Man has been endowed with reason, with the power to create, so that he can add to what he’s been given. But up to now he hasn’t been a creator, only a destroyer. Forests keep disappearing, rivers dry up, wild life become extinct, the climate’s ruined and the land grows poorer and uglier every day.

~Anton Chekhov, Uncle Vanya, 1897

For more detailed information, visit our website www.vineyard.co.za.
minimising environmental impacts

energy efficiency

• The Conference Centre is designed so that it can utilise natural light and ventilation where possible rather than electrical lights and air-conditioning, on its two sun-filled floors.

• Renewable energy: 20 kilowatts of Solar Panels installed on the property.

• Compact Fluorescent Energy saving down lighters are installed in the foyer of the conference center and in some rooms, effecting a 78% energy saving in these areas. Light Emitting Diode’s (LED’s) lights are installed throughout the conference centre function rooms, hotel passages and rooms, effecting a 75% energy saving in the lighting category.

• Hot water pipes are insulated, serviced and repaired to minimise wastage.

• Green Energy Certificates are purchased from the City of Cape Town. Green electricity is generated with technology that minimises the impact on the environment and is renewable. The City of Cape Town purchases Green Energy Certificates from the Darling Wind Farm and in turn, the city is selling this Green Energy to the Vineyard Hotel & Spa at a premium, to offset the volume of energy consumed by the Conference Centre.

• The resource savings and emissions eliminated per one MWh (per Green Energy Certificates) by replacing ‘dirty’ electricity with green electricity are as follows:

  Water consumption saved: 1320l / Coal consumption saved: 560 kg / Ash production avoided: 161 kg
  Ash emitted avoided: 0.23 Kg / - CO2 (Carbon Dioxide) emissions avoided: 1200 kg

(For more information on renewable energy and Green Energy Certificates, visit www.capetown.gov.za/en/Pages/default.aspx).
• Installation of energy-efficient laundry machines in our new laundry is effecting a 34% saving, compared to the old laundry.

• Energy-efficient mini-bar fridges are used in many of the bedrooms.

• Sensors are in place on some of the room sliding doors to insure that the air conditioning does not operate when the door is open.

• Many of the newly constructed offices have motion sensors controlling the lights.

• The outdoor lighting is controlled by timers, and energy efficient bulbs with built-in daylight sensors.

• Energy cards are installed in 84 rooms. Since these cards are the “keys” to the room doors, they are taken out when the guests leave the room, automatically switching off all unnecessary appliances.

• Guest linen and towels are only washed on the request of the guest, to save on water, energy and chemicals.

• Plastic curtains are in place in all walk-in fridges to reduce energy wastage.

• All hot water for the Hotel is generated by means of heat pumps, this is 70% more efficient than using elements.

• Bio fuel is used for the fireplaces in the foyer.
air and water quality

- A community shuttle service transports groups of guests to Cavendish Square shopping centre and Kirstenbosch Botanical Gardens, to minimise carbon emissions.

- When hosting Conferences, guests are requested to share transport.

- As per the Hotel’s Environmental Policy, it is our goal to only purchase local products wherever possible, to encourage job creation and reduce air miles.

- We are members of the Friends of the Liesbeeck River; and we are involved in regular cleaning of the Liesbeeck River, which runs through the hotel property.

- We are also friends of Paradise Park, volunteer our services to maintain the park, which has a positive effect on the water quality of the river and the general upliftment of the area.

- Water filters are installed to filter for drinking ice cubes used in the Conference Centre, we also use the Vivreau, on-site water filtering system, in our restaurants. Water is served in re-usable glass bottles and is available in still and sparkling. This reduces our carbon footprint when compared to ‘buying in’ mineral water.

- Pool water quality is maintained using the Nochlor and the Eclear systems, which use copper and oxygenation of the water and a very low chlorine residual to maintain clarity.
water conservation

- 95% of the water used on the Hotel grounds is borehole water. This is used to top up swimming pools, outdoor water features and to irrigate the garden.

- The watering system is automated and only runs at night.

- We use drip irrigation in the garden where possible.

- Dual-flush toilets, with signage, are available in all renovated rooms and public areas.

- All taps in rooms and restrooms are aerated.

- There is a towel and linen policy in all rooms encouraging guests to have their linen and towels washed only upon request.

- Posters are visible throughout the establishment to remind staff to save water.

- A new water efficient laundry is in operation.

- Water-efficient showerheads have been installed throughout the hotel, reducing consumption from 12 litres per minute to between 9 and 7.5 litres per head, while also reducing on the energy required to heat the water.
waste minimisation

• A waste policy is in place to streamline the handling of the waste on the property, but also to reduce the amount of waste sent to landfill. On average, we manage to send 94% of all our waste for recycling.

• An onsite recycling facility is available for staff and the community to drop off their recyclables.

• We re-use paper for office use - i.e. print on both sides before disposing via recycling.

• A twin-bin system is provided in the Conference Centre to encourage guests to participate in waste separation at source.

• Back-of-house, a tri-bin separation system is in place, separating waste into wet or food waste; plastics, tins, glass and paper, polystyrene and Tetra Pak.

• Following new agricultural laws requiring untreated protein to be barred from becoming animal feed, all contaminated protein waste now goes for composting via the Bokashi process.
• Paperless booking is recommended. This entails encouraging conference organisers to participate in the greening initiative by using on-line registration, while carpooling is encouraged to limit emissions from travel.

• The restaurants recycle ± 400 liters of cooking oil for the manufacture of bio-diesel per month.

• Eco-wise gardening is used.

• Green fruit trimmings, bread and dairy are collected by a pig farmer to reduce our waste to landfill.

• Garden waste is turned into compost on site, and the balance is sent to a municipal transfer site for compost production.

• Suppliers collect all used glass bottles/jars for refilling.

• Compact Fluorescent Lighting, Fluorescent Bulbs and batteries are sent for safe disposal as hazardous waste.

• A battery collection point is present in the foyer where guests and staff can place used batteries for collection and safe disposal.

• Plastic containers used by chemical suppliers are returned for refilling.

• Obsolete and broken computer components are sent for recycling as e-waste.

• Unused bread is frozen and donated to Browns Farm.

• A laser Fiche paperless system reduces paper usage in the Front Office and Banqueting by 21%.

• Printer cartridges are returned for a refund.
• The Hotel won the Best Single Resource Management Program-Waste Management at the 2012 Imvelo Awards. Currently, the Hotel recycles 94% of all waste generated by the hotel.

• We collect security tags made from the same material as bread tags. After being weighed, they are added to the collected bread tags and sent for recycling with their value used to buy wheelchairs.

• Puro Fair-trade Coffee foil containers are collected and re-cycled and sent back to the Puro Coffee Company, where they are used by local communities to manufacture shopping bags, to generate an income.

• Uncorked Initiative: Wine bottle corks are removed from the waste stream and are now collected in collaboration with Amoram Cork. An initiative was launched where, for every 10,000 corks collected Amoram Cork would supply 10m² of free cork flooring. To date over 150,000 corks have been collected and 145 square meters of flooring has been laid at Anthea Peters Empowerment Centre and Woodside Centre.

• Waste separation bins have been paced in our underground parking area to enable our guests to participate in our greening initiatives.

• Used slippers are supplied to a company, Trupro, who donate slippers to charities.

• Biodegradeable picnic hampers are supplied to guests, those returned to the property are sent for composting.
green procurement

• Wherever possible, paper with a recycled content is used.

• Eco-Stationery, which has between 50% & 100% recycled content is utilised.

• We joined the South African Sustainable Seafood Initiative Awareness Campaign (SASSI), which means that “Green Status” fish are utilised wherever possible. These fish come from healthy and well-managed fish populations. Some examples of “Green Status” fish provided are Anchovy, Angelfish, Bluefish, Butterfish, Dorado and Hake. Please visit (www.wwfsassi.co.za) for further information.

• Pencils used in the Hotel and Conference Centre are made from recycled cardboard.

• FSC-approved veneer has been used on wooden floors in the Colinton Wing. (www.fsc.org) for further information.

• Green Energy Certificates are purchased to cover the energy consumption of the Conference Centre.

• Local and seasonal products such as fruit juice and organic rooibos tea are provided.

• Fair Trade Puro filter coffee is provided. Puro also donates 2% off their turnover internationally to the World Land Trust. Please visit (www.mikoafrika.co.za) for further information.

• Many of the wine estates we use support the Biodiversity & Wine Initiative.

• Eco-friendly cleaning chemicals are used in housekeeping, banqueting and kitchen areas.

• Room access cards are made from recycled PVC.
• Organic products used:
  - Local organic wine.
  - Local organic seasonal fruit and vegetables,
  - Free-range chicken, duck and beef (when available).

• The Vivreau System and ice is supplied in carafes or on request, while mineral water is supplied in recyclable glass bottles with a 23% recycled content.

• “Our 170 Km Menu” sources ingredients within a 170 km radius of the Hotels in the winter season.

• Brochures are now provided to guests on a memory stick/USB, to reduce paper usage.

• Wax seals replace all envelopes used for room drops.

• A Living Green and Green Procurement policy is in place to guide those who purchase goods and services to do this in a responsible manner.

• Only low (VOC) Volatile Organic Compound paints are used on the property.

• Eco-friendly hotel amenities are used.

• 70% biodegradable pens are used.

• Chlorine-free toilet paper.
economic indicators

Cost savings via:

- Utilising energy-saving lights, which have a payback of 12 months and you can effect a 78% energy saving with a life span of between 36 to 48 months.

- Urinals that decrease water consumption.

- The re-use of paper for in-house printing and memos.

- Filtered tap water and ice in carafes instead of bottled water, saving on cost and reducing our carbon footprint.

- Energy loggers are in place to monitor our consumption, so we can target ‘heavy use’ areas for improvement.

- Wax seals are used on letters to guests, reducing the need for envelopes.
commitment to change

• Induction for all new staff on the Hotel's Sustainability policies.

• All staff are given Sustainability training.

• Sustainability policy is signed by the directors and departments and displayed in the Hotel.

• Purchasing Green Energy Certificates.

• Conference Centre only offers Green Packages.

• Recycled paper for pre-printed goods i.e. menus, business cards, towel cards, letterheads, envelopes.

• 50% Recycled bond paper utilised for internal printing on both sides.

• Knology card game developed to aid with training.

• Members of the City of Cape Town Responsible Tourism Pilot Project

• Members of the Event Greening Forum.

• Signatories to the Premier of the Western Cape's 110% Green Project.

• Leftover stationery from conferencing is supplied to schools in need.

• Signatories of the Carbon Price Communique.
commitment to biodiversity and conservation

• There are 3 hectares of garden at the Vineyard Hotel & Spa.

• About 75% of the plants are indigenous. They use less water and improve the biodiversity on the property. Some examples of indigenous plants are planted in our garden are as follows: **Trees**: Black and White Stinkwood, Yellowwood, Hard Pear, Wild Olive, Coral and Cabbage; **Ferns**: Shrub and Blechnum; **Restios**: Thatching Grass and Elegia; **Xerophytes (Bulbs)**: Watsonia, Clivia and Agapanthus; **Groundcovers**: Plectranthus, Vygies and Helichrysum; **Shrubs**: Plumbago, Rhus, Proteas and Ericas.

• Wildlife on the property is as follows: **Birds**: Egyptian Goose, Hadeda Ibis, Helmeted Guinea fowl, Rock Pigeon, Red-eyed Dove, Giant Kingfisher, Lesser Double-Collared Sunbird, Olive Thrush, Cape Robin, Fiscal Shrike, European Starling, Red-Winged Starling, Cape White-Eye, **Tortoises** and occasional **Raptor**.

• Two owl boxes have been set up in the Hotel gardens.

• We are members of Bird Life South Africa.

• We don’t spray with pesticides on the property.
• Only organic compost and fertilisers are used.

• We only use natural elements in the garden, like natural stone, etc.

• We have created roof gardens to limit the extent of our architectural footprint, and reduced the quantity of rainwater run-off into the river.

• Our Alien Clearing Project: We adopted a 8.5 hectare plot in the Table Mountain National Park in 2006. We organize monthly clean ups to clear our plot of alien vegetation, allowing the natural fynbos to flourish and water to filter back into the streams.
our partners
thank you for your interest