



SIPSMITH[®]
London

Impact Report

2023

Certified



Corporation

“Quite Right” Moments: Highlights from 2023

We launched our sleek new bottle, made from 44% recycled glass and 20% lighter



We reduced our water consumption by 6%, with a predicted saving of 340kL of water in 2024

We eliminated 7 tonnes of Single Use Plastic from our supply chain



We continue to keep our swans safe, with no serious accidents at Cranbrook Road



We donated over 290kg of botanical produce to The Nourish Hub to prevent food waste

No. 9 in the Top 10 Food & Drink's Companies to work for in the UK

We donated £3,700 to The Felix Project, providing 10,730 meals to Londoners in need



Our team completed 227 hours of volunteering with local charities



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A Letter from Our Founder, Sam Galsworthy

After achieving our B Corp certification on 17 May 2021, we created our strategy - Crafting a Better Future – to explain our sustainability commitments and plans. The strategy provided us with a roadmap to maintain and improve our environmental and social performance because we had no intention of resting on our laurels once we had become a B Corp. In Crafting a Better Future (version 1), we resolved to work hard to increase our B Corp score of 83.2 by 25 points by 2025, although we knew it would be no easy thing to do.

Crafting a Better Future has served us well and we have proudly reported our progress in our next two Impact Reports for 2021 and 2022, showing that we have made incremental progress that has been built on the things that helped us to achieve B Corp status. In January 2023, we refreshed Crafting a Better Future to support our preparations for B Corp recertification.

The following Impact Report explains our progress against version 2 of Crafting a Better Future and we are delighted to tell you about what we have been up to in 2023. Our sustainability story has evolved with the enthusiasm and support of the whole Sipsmith team of our swans – past and present – and this report shows that we have all continued work tirelessly to prepare for our recertification year. In the report, we also celebrate the partnerships that have supported our sustainability aspirations, whether they are with our parent group Suntory Global Spirits, our suppliers, our customers, our charities, other B Corps or our local community.

Finally, I would like to extend my special thanks to the Kaizen! Team and the Diversity, Equality & Inclusion Committee for the time and effort they have put in during 2023, helping us to move closer to our vision of being the best gin in the world for the world.



Refreshing Our Roadmap: Crafting a Better Future

In 2021, we uncorked our sustainability strategy, “Crafting a Better Future” – a five-pillar framework aimed at making our mark on the planet, uplifting communities, and championing goodness. Picture it like crafting the perfect cocktail for the world.

As a proud B Corp preparing for our recertification in 2024, we reviewed our original strategy. While much was “quite right,” we decided that we needed to refresh our roadmap to put partnerships at the heart of our journey. As Charles Darwin once said, “It is the long history of humankind that those who learned to collaborate and improvise most effectively have prevailed.” Let’s face it, in the world of sustainability, we’re all in this together, right?

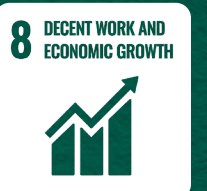
BETTER CARBON FOOTPRINT

We will reduce our overall GHG emissions by 46% and move towards Net Zero, with the aspiration to go beyond it.



BETTER FOR OUR COMMUNITIES

We will be widely recognised as a force for good in our communities.



BETTER PARTNERSHIPS

We will work with all our key stakeholders on collaborative projects where we will facilitate and scale up sustainability activities with our partners.



BETTER FOR OUR SWANS

We will have a thriving workforce with a demographic representative of our London home.



BETTER RESOURCING

We will take bold steps towards better resource use in every aspect of the business, to place us at the forefront of circularity in the UK Drinks Industry.



OUR VISION IS TO BE THE BEST GIN IN THE WORLD, FOR THE WORLD

In our refreshed strategy, we’re still committed to our verified SBTi target, reducing emissions by 46% by 2030. We’re streamlining our resource efficiency and creating a workplace where our swans bring their whole, vibrant selves. Volunteering and fundraising? It’s our special cocktail mix, including our 1% for the Planet membership and initiatives to support the Drinks Industry. Crafting a Better Future restates our sustainability commitments, helping us to gear up for B Corp recertification in 2024. Together, let’s craft a future that’s not just good – but downright extraordinary.

Better Carbon Footprint



Make decarbonisation business as usual, to preserve the world for sippers of the future.

In 2023, we continued to make progress to reduce our greenhouse gas emissions, working towards our SBTi target of an overall reduction of 46% by 2030.

CARBON EMISSIONS FRAMEWORK



SCOPE 1 - DIRECT EMISSIONS FROM OUR OWN OPERATIONS - 96tCO₂e

Scope 1 emissions are the gases we directly emit while crafting our sensationally sippable gin.



SCOPE 2 - INDIRECT EMISSIONS FROM THE PRODUCTION OF THE ENERGY WE USE IN OUR OWN OPERATIONS - 0tCO₂e

It's the electricity that powers our lights, heats our stills, and powers our team. Just like the magic behind the bar, it's the unseen force that adds sparkle to our gin-making journey.



SCOPE 3 - INDIRECT EMISSIONS FROM THE ACTIVITIES UPSTREAM AND DOWNSTREAM OF OUR OPERATIONS - 2,647tCO₂e

Scope 3 is extending beyond our distillery doors. It's the carbon footprint of our bottle's journey, from its creation to reaching your hands. Transport emissions, materials, and everything that happens outside our gin haven - it's the ripple effect of our craft, reaching far and wide - and our commitment to making this as minimal as possible.

Understanding Our Changing Carbon Footprint

Shaking up our carbon footprint with a twist of optimism! Here's how we're crafting a greener tale, served with a side of cocktail charm:

SCOPES 1 & 2

Better Partnerships: We partnered with Good Zero, our offsetting maestro, and the "Running Tide" project - a toast to restoring ocean health. In 2023, we offset 50% of our Scope 1 emissions, creating ripples in the right direction.

We continued to source our energy from renewable sources, eliminating our Scope 2 emissions.

We continued to improve the efficiency of our steam generation by replacing the steam traps on our stills and installing a Maceration Closed Loop Heat Recovery system that has increased the energy efficiency of our distillation process.



SCOPE 3

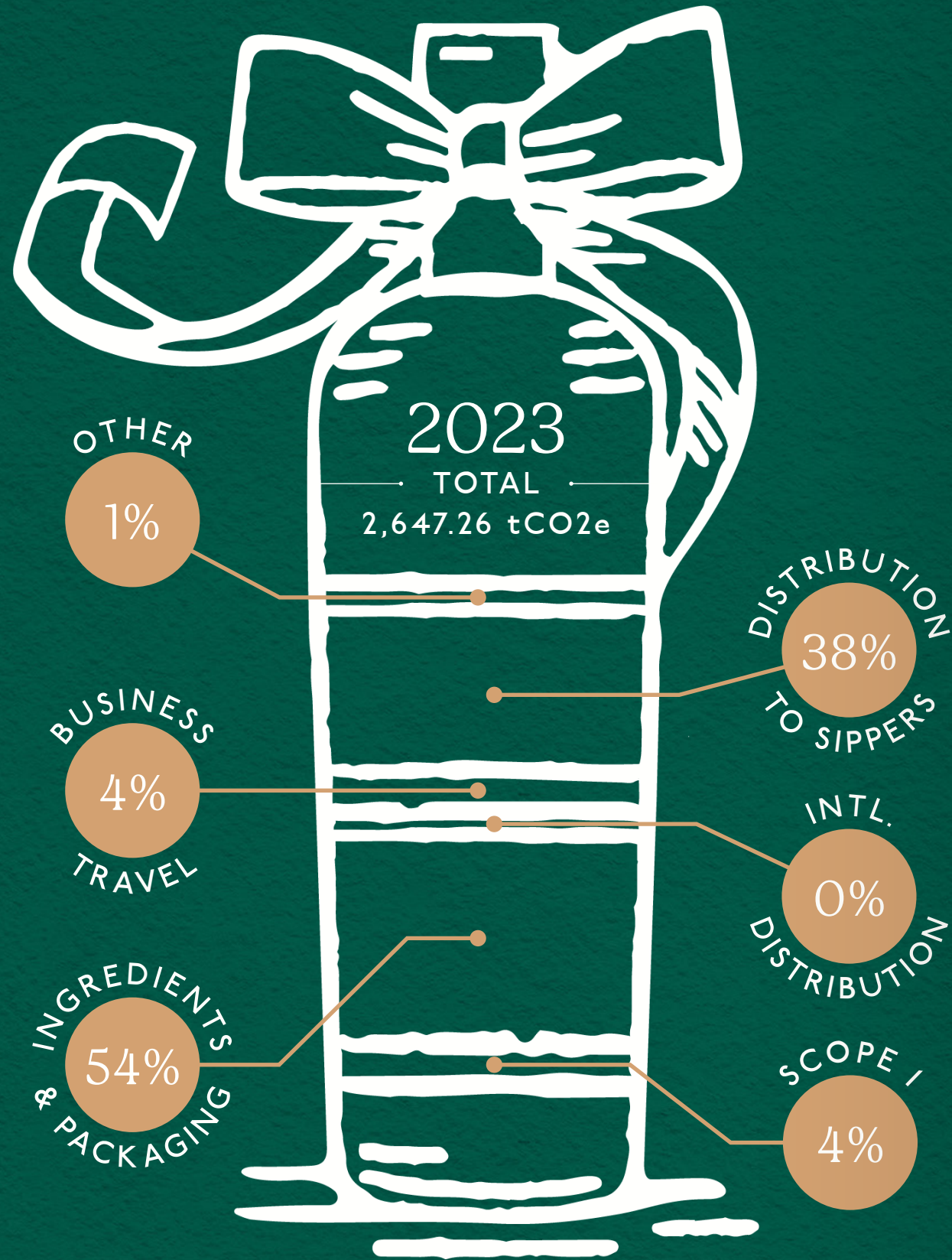
Lighter, Greener Sips: Our sleek new bottle shed some weight - 20% lighter! And guess what? We're already seeing a dip in transport emissions both up and downstream.

Eco-Friendly Shipments: Sailing the seas of sustainability, our partnership with Springburn and revamped shipping routes saved tons of eCO₂. Direct routes to Canada, USA, India, and the EU hub - splendid.

We don't fly, we glide. In 2023, we swapped the skies for a more eco-friendly route, opting for containers and trains to spread Sipsmith joy globally.



2023 Total Carbon Emissions



Our Science Based Targets (SBTs) encompass all of our Scope 1 & 2 emissions, and 73% of our Scope 3 emissions. Only the Scope 3 categories that have seen a significant change on emissions are highlighted in the illustration above. All other Scope 3 categories within our SBTs have remained relatively unchanged and are categorised as 'Other'.



Better Resourcing



Be at the forefront of circularity within the UK Drinks Industry.

In our quest for circularity in the UK Drinks Industry, we've given our iconic Sipsmith bottle a sustainable makeover. Embracing change as B Corps must do, we launched our beautiful, lighter bottle in October 2023.



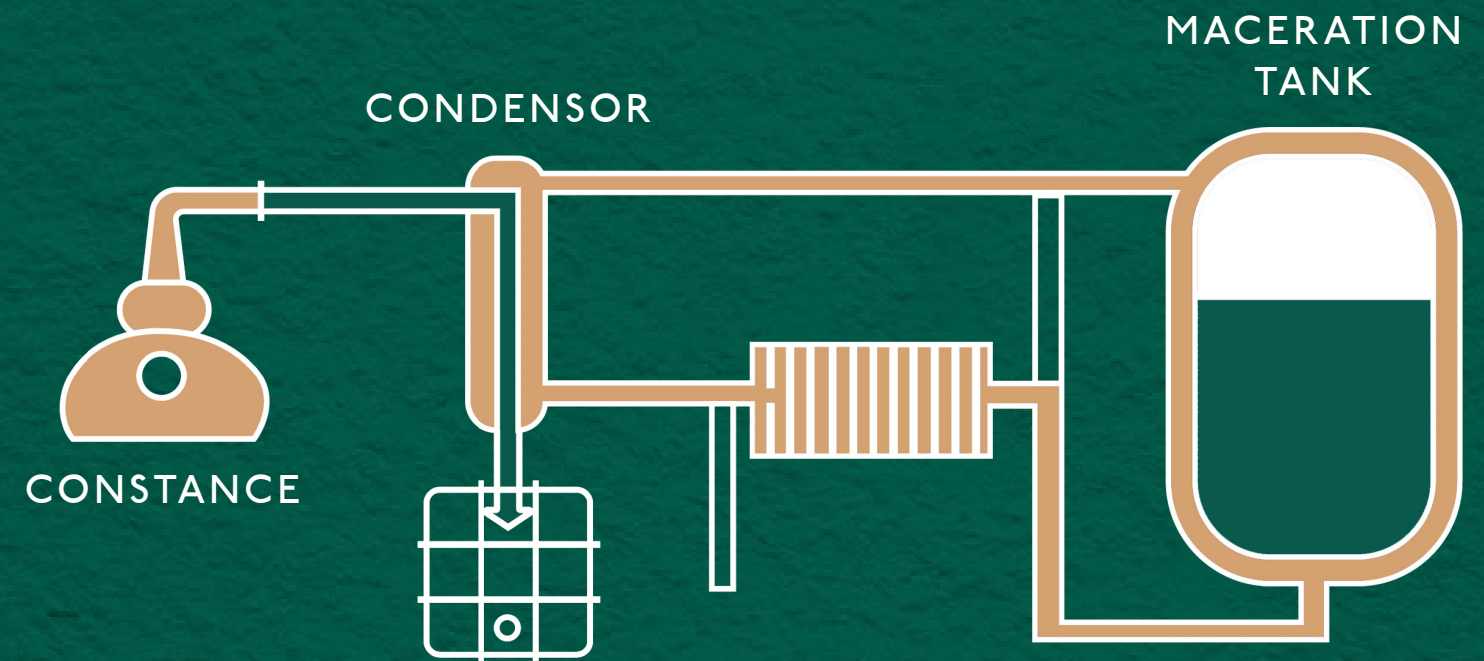
We've shed weight by 20%, using 217 tonnes less glass and designed with the bartending community in mind, we hope this makes handling a breeze for our hospitality friends. The bottle now boasts 44% post-consumer recycled glass, a switch to UK manufacturer, and a stylish aluminium cap, saving 7 tonnes of unrecyclable plastic. Oh and our labels are printed on FSC certified paper, featuring intricate details of our story interweaved into the embossed tapestry.

CHERISHING OUR MOST PRECIOUS RESOURCE

Water, the lifeblood of our gin, got some love too. We cherish water because we know that without it, we cannot distil our sensationally sippable gin. So during 2023, we are proud to report that we have positive progress on water savings, both in terms of the volume we use and our usage rates by installing a new water sub-metering system that helps us to identify leaks and opportunities for further water saving actions.

We also completed a Maceration Closed Loop Heat Recovery Optimisation project, that has helped us to reduce the load on our boiler by recovering heat from the condenser of our biggest still, Constance. With a simple engineering fix, it has not only helped us to save water, but also reduced the loads on both our boiler and chiller which has resulted in lower gas and electricity bills too.

MACERATION CLOSED LOOP HEAT RECOVERY OPTIMISATION



As a result of these actions, we reduced our Water Usage Rate by 6% in comparison with 2022. It's a massive reduction for a small distillery like us, although we know we can do even better and will be rolling out further water efficiency measures in 2024.

Cheers to progress, and we're ready to splash even more water-saving ideas in 2024!

Better for Our Swans



At Sipsmith, where crafting sensationally sippable gin is practically an art, our team of talented craftspeople—from distillers to marketers, finance to operations, sales to leadership—blend their talents to perfection.

BUT IT'S NOT JUST ABOUT THE GIN;
WE'VE GOT OUR SIGHTS SET ON A BETTER FUTURE.



Each swan in our team is on a mission with individual sustainability goals, embracing the B Corp spirit. Cheers to our dedicated swans who, in 2023, earned us the crown jewels of workplace accolades: 9th in the Top 10 Food & Drink Companies, 28th in the Top 50 Best Small Companies in London, and 85th in the Top 100 Best Small Companies in the UK.



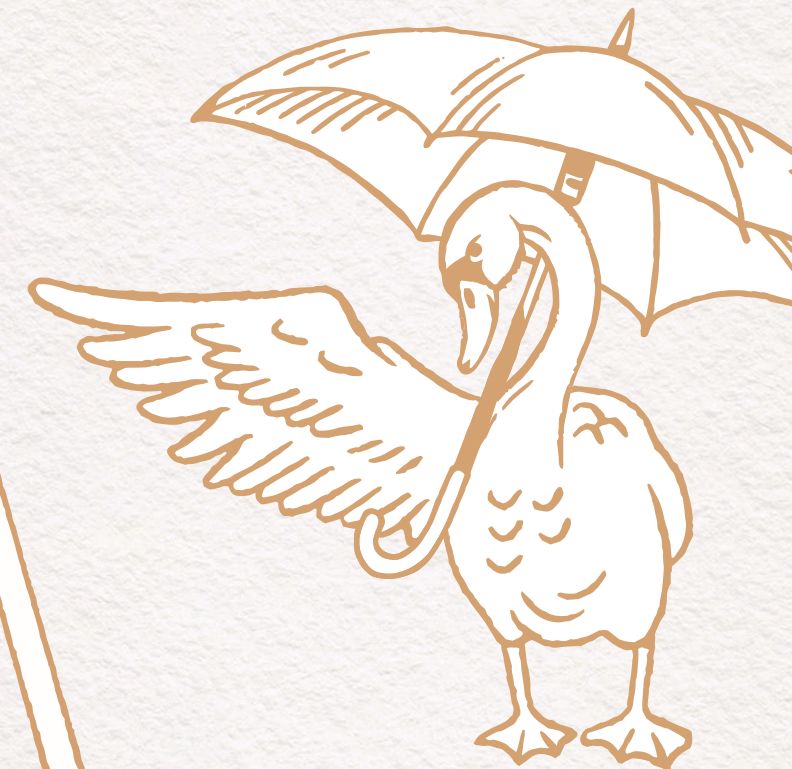
Our DE&I committee?

They're the champions of inclusivity. From swan events that celebrate diversity to launching Inclusive Meetings Guidance, and even creating a DE&I hub for all our swans – because inclusion is our signature sip. With 25% of our swans from under-represented groups hired in 2023, we're making tangible progress towards achieving gender balance and managerial diversity.



Safety first, of course!

In 2023, our health and safety program aced it – zero accidents, and no incident reports needed. As we sip into 2024 and beyond, let's craft an even more fabulous Sipsmith workplace together. Here's to making every day as delightful as the first sip of our extraordinary gin.

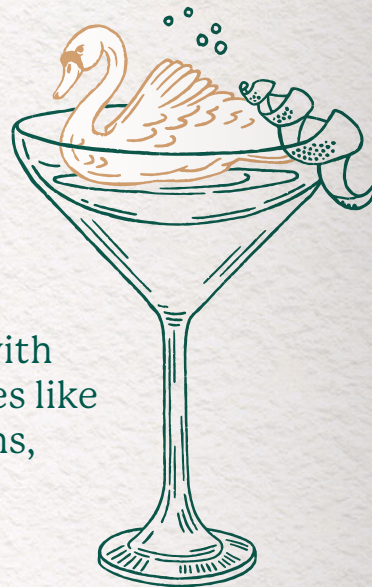


Better for Our Communities



At Sipsmith, we recognise that we have the privilege of being part of a diverse community including our immediate friends who live next door to us in Chiswick, to those in our beloved London and the hospitality sector, without which we would not be here today.

In 2023, our swans spread joy like a well-mixed Martini. Teaming up with The Felix Project, we served up over 200 hours of volunteering. Fundraising became our speciality – from a swan bake-off to Carols by Constance with our local residents, we raised the roof and funds for charities like Autiscia and Equal Measures. Our swans even ran marathons, proving they're not just quick on the distillery floor.



**EQUAL
MEASURE**

We continued our partnership with 1% for the Planet, which sees 1% of all profits of our Very Berry Gin go to The Felix Project who help feed local communities in London by rescuing surplus food from the food industry and delivering it to over 900 frontline charities. We're honoured that our swans were able to spend their volunteering days helping to prepare meals and restock the warehouse knowing that the contributions they were making impacted our direct London community.



Sipsmith and our swans donated £6,072.50 to local charities in 2023.

In 2023 we were delighted to launch the inaugural year of the Sipsmith Bar of Smithery - a programme dedicated to preserving the art of hospitality and cocktailing. Our events were held all across the UK including seminars delivered by the mental health charity "So Let's Talk", providing well-being support to the 400+ Bar of Smithery attendees.

Bar of Smithery

We also launched the Cygnus Cocktail Competition which stirred up excitement across top bars with the ultimate prize – the chance to bring their vision of a bespoke gin to life with the Sipsmith Distilling team. We got 64 dazzling entries, mixing in creativity and flair.

DRUMROLL, PLEASE!

Sam Wilkes-Green clinched the crown with "Dear Low-Dykes," a gin as delightful as the name suggests. Released in May 2024, it's a sip of childhood memories with a twist of botanical brilliance.

Oh, and rumour has it, Cygnus might make a comeback in 2024! Keep those eyes peeled on the Sipsmith website – because when it comes to good times and great gins, we're always stirring up something sensational.

Cheers to more Bar of Smithery shenanigans in the year ahead.



COCKTAIL COMPETITION

Better Partnerships



Partnerships fuel our mission, they're the heart of our Crafting a Better Future strategy.

We hope you'll agree that our Impact Report is already garnished with some outstanding partnerships, but here are some standout collaborations that are a part of our stirred and shaken sustainability journey.

Partnering with our Industry

In the spirit of stronger together, during B Corp month in March we partnered with other B Corp brands from the drinks industry, bringing to life a Sustainable Drinks Cabinet in the heart of London and share their sustainability stories.



Partnering with Fellow B Corps

We partnered with the Tartan Blanket Company – a fellow B Corp – to design and produce a sensational Sipsmith blanket. Each recycled wool blanket saved six garments from landfill, as well as offering anyone lucky enough to use one, a luxurious and beautiful product reminiscent of Sipsmith's dedication to sustainability, craft and quality.

Partnering with our Suppliers

Data power for a greener future! We partnered with the M2030 digital reporting platform, providing crucial emissions data to major retailers like Aldi, Asda, Co-Op, and more, helping them understand and reduce Scope 3 supply chain emissions.



Swan-Friendly Sustainability

Joined forces with Grace & Green, a B Corp, to offer eco-friendly female hygiene products for our swans and visitors.



GRACE & GREEN



Supplier Synergy

Implemented contractual clauses with significant suppliers, ensuring they report annual Scope 1 and 2 emissions, fostering a collective commitment to sustainability.



Media Bounty Magic

Onboarded our new agency Media Bounty, a fellow B Corp, to infuse our media plans with sustainability.



Dry January Delights

Hosted events with the Sober Girl Society for a refreshing start to the year, showcasing FreeGlider, our premium non-alcoholic spirit!



We Are Proudly B Corp Certified

We're working hard to be the most environmentally and socially responsible gin brand in the world, which is why we are proud to be a certified B Corporation.

B Corp is a leading certifier of ethical businesses globally. It ensures its members are leading the way when it comes to balancing profit and purpose. We became certified in 2021 and have continued to make progress across all areas of the business. Our recertification year is 2024 where we will be measured against five areas of impact: Governance, Workers, Community, Customers and the Environment.



Cheers to You

We'd like to raise a glass to thank all whom continue to support us on our journey. From our suppliers, to our customers, our community and to our swans. Without your help in embracing our vision to be the best gin in the world, for the world – we couldn't do what we do.

2024 will be another big year for us and whilst we know our B Corp recertification process will be challenging – and rightly so – we are looking forward to cracking on with our sustainability programme to deliver our Crafting a Better Future commitments, including seeking out partnerships that help us all to protect the planet and its people.

Despite being busy, we'd love you to hear from you, so if you would like to get in touch to share your views, ask questions or book on a distillery tour to visit the home of Sipsmith, you can ping us an email at info@sipsmith.com.





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