

IMPACT REPORT

2024

FROM OUR CEO

When I founded Ellers Farm Distillery, it was with an aspiration to change the spirits business for good. The plan has always been to minimise our negative impacts, maximise our positive impacts, make the best spirits, and be open and honest about our successes and failures. And nothing has changed.

In 2024, we proudly became one of only a handful of premium spirits brands to certify as a B Corp. A major milestone for Ellers Farm. One that has been followed by a year of considerable growth.

In 2024, we saw the development of a new visitor centre and café, the addition of a new office block at the distillery, and, perhaps most notably, a 39% increase in spirit production.



A natural consequence of our growth, we also recorded a 20% year-on-year rise in carbon emissions. But, when viewed in the context of increased production, this demonstrates that there has been a positive decoupling, and emissions are now growing significantly slower than our output.

A key indicator of improving long-term carbon efficiency, I am proud to see that we are producing more spirit with a smaller carbon footprint per bottle. It goes to show that growth and sustainability can coexist in premium spirits. However, our trajectory has moved off-track from the Science-Based Targets initiative's 6% annual reduction pathway, highlighting the need for stronger action.

While there is always more we can do, this report is a manifestation of our continued commitment to being good by nature, good to people, and always good in spirits.

Chris Fraser
CEO, Founder, and Chairman,
Ellers Farm Distillery

CONTENTS

- 1. ABOUT US
- 2. IMPACT AT A GLANCE
- 3. BUSINESS WITH PURPOSE

GOOD BY NATURE

- 4. OUR CARBON FOOTPRINT
- 5. APPROACH TO NET ZERO
- 6. ENHANCING LOCAL BIODIVERSITY
- 7. PACKAGING INNOVATION

GOOD PEOPLE

- 1. SUPPORTING OUR TEAM
- 2. WORKING IN PARTNERSHIP

ALWAYS IN GOOD SPIRITS

- NATURAL INGREDIENTS
- CIRCULARITY OF WASTE
- WATER MANAGEMENT
- SUSTAINABLE DEVELOPMENT GOALS
- SUMMARY

ABOUT US

Sustainable from day one, we're here because of fallen apples. An unconventional story, Ellers Farm stems from our founder Chris spotting perfectly good apples lying in an abandoned Yorkshire orchard.

Rather than letting them go to waste, he decided to do something about it. What began with a tiny pot still has grown into a cutting-edge vodka distillery in a Dutch Barn. Then, along came Ricky Gervais.

Renowned comedian, actor, writer and advocate for wildlife conservation, Ricky wanted to work with a sustainable spirits business that's actually doing some good, so he joined the team. We also became B Corp certified.

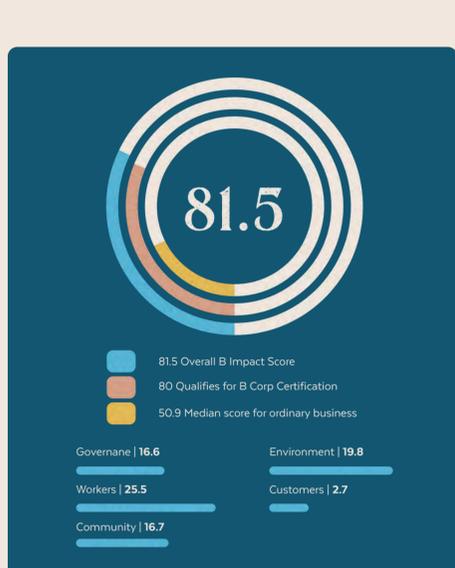
A milestone in our journey to not only make the world's best spirits but do it ethically, going out of our way to give back to people and the planet.



Since then, we've set ourselves the goal to continuously improve our standards of social and environmental performance.

Yes, we love to have fun and joke around, but behind the scenes we scrutinise every detail, from the amber glass we use, to the label substrates, bottle stoppers, packaging materials, energy and water usage. We obsess over everything that keeps the distillery running.

Because let's face it, if we don't take positive steps, there won't be a planet to drink great vodka on!



IMPACT AT A GLANCE

GOOD BY NATURE

20% tCO₂e increase vs 2023, but remains 8.5% lower than our baseline year (2022).

40% Increase in on-site renewable generation capacity (rooftop solar panels).



9,711 Trees planted through Ecologi - (linked to newsletter sign-ups - up 133% on 2023's 4,160) & a 'For Our Planet' Gold award winner (in recognition of our efforts to measure our carbon footprint, set reduction targets, achieve emissions reductions, while also funding global climate action).

100% clean electricity from renewable sources (renewable electricity & due to our solar expansion).

12.5% decrease in Carbon Footprint (2022). Scope 3 emissions account for 91% of our total Carbon Footprint.

GOOD PEOPLE

Certified B Corporation since September 2023

LIVING WAGE EMPLOYER since April 2022

20% of profits are shared with our employees.



Creating the equivalent of **7 new jobs**

ALWAYS GOOD IN SPIRITS

Scaling refillable packaging and recycling materials

New Visitor Centre & Café open to the local community

- Won Purpose Driving Profit award (July 2024) - part of the University of York's 2024 Enterprise Awards.
- Drinks Sustainability Awards 2024:
- Shortlisted for 'Sustainable Use of Raw Materials'
- Won the award for 'Economic Sustainability' (for sustainable and responsible business practices)

BUSINESS WITH PURPOSE

Aiming to raise the bar in sustainable spirit making, we are committed to building a business with purpose; one equipped for the future and a force for good.



Manage and expand our own orchard, achieving net positive impact on our local biodiversity. Evaluate all our raw materials suppliers' performance on ethical and responsible sourcing practices. Maintain a minimum 66% recycled content in our bottles and strive for further gains and packaging efficiencies

GOOD PEOPLE

Achieve a B Corp score of over 100 in our next recertification, while aligning our targets and KPIs to reflect the new B Corp framework and standards.

Allocate >1% of our annual revenue to support projects outside of our value chain.

Offer all employees:

- Opportunity to spend >1% of working time learning and developing new skills or volunteering.
- Receive a living wage.
- Quarterly wellbeing programme and activities.

GOOD BY NATURE

By 2030:

- Reduce Scope 1 & 2 carbon emissions by 50%
- Reduce Scope 3 (value chain) emissions by 25%.
- 100% of raw materials sustainably sourced and deforestation-free, with fully mapped supply chains

By 2040:

- Be a Net Zero organisation.

Manage and expand our own orchard, achieving net positive impact on our local biodiversity. Evaluate all our raw materials suppliers' performance on ethical and responsible sourcing practices. Maintain a minimum 66% recycled content in our bottles and strive for further gains and packaging efficiencies

ALWAYS GOOD IN SPIRITS

By 2030:

- Utilise all apple waste in a circular process.
- Establish new partnerships to innovate on the way spirits are made or consumed sustainably

Annually increase our collaboration with the local community:

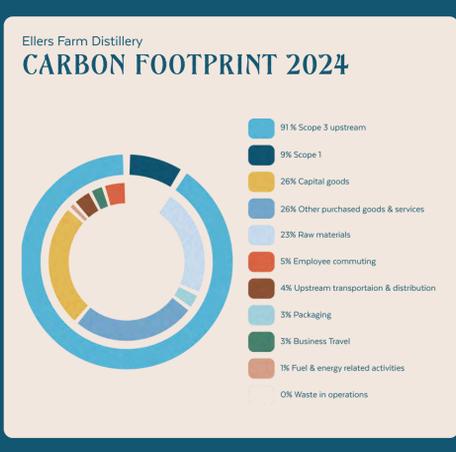
- Working with more local businesses.
- Employee volunteering

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GOOD BY NATURE OUR CARBON FOOTPRINT



- Scope 1 (Direct operations): **9% OF TOTAL FOOTPRINT**
- Scope 2 (Electricity): **0 CO₂e (100% RENEWABLE)**
- Scope 3 (Supply chain): **91% OF TOTAL FOOTPRINT**
- Total emissions: **+20% VS 2023**
- Production volume: **+39% VS 2023**
- CO₂e intensity: **-14% VS 2023**
- EMISSIONS BELOW 2022 BASELINE** while productivity rises year-on-year



Despite a 20% increase in emissions from 2023 (638 tCO₂e), our Carbon Footprint remains 8.5% lower than the baseline year of 2022 (838.5 tCO₂e), reflecting some long-term progress.

When viewed in the context of a 39% increase in production volume, despite falling below the Science-Based Targets initiative (SBTi) goal of a 6% annual reduction in emissions through 2030, this discrepancy reveals a positive decoupling trend where emissions are growing at a slower rate than output. A key indicator of improving carbon efficiency, but underlining the importance of implementing more aggressive mitigation strategies as we continue to grow and increase production.

Greenhouse Gas (GHG) intensity per litre of pure alcohol (LPA) produced has improved by 13% since 2023 and 70% since 2022. This suggests that for every unit of product, the associated carbon footprint is shrinking, in line with the ongoing optimisation of our distillation and operational processes.

Scope 1 emissions have risen by 58%, primarily due to increased distillation activity. Liquefied Petroleum Gas (LPG) consumption rose by 58%. Electricity use also increased by 67%, yet Scope 2 emissions remained at 0 due to our continued use of 100% renewable electricity and an increase in our solar capacity. This has avoided 9.7 tCO₂e in emissions in 2024.

Despite higher energy use, energy intensity was maintained at 6.6 kWh/LPA, compared to 5.7 kWh/LPA in 2023. This reflects efficiency gains and is well below the baseline year figure of 11.7 kWh/LPA, validating our continued investment in process optimisation.

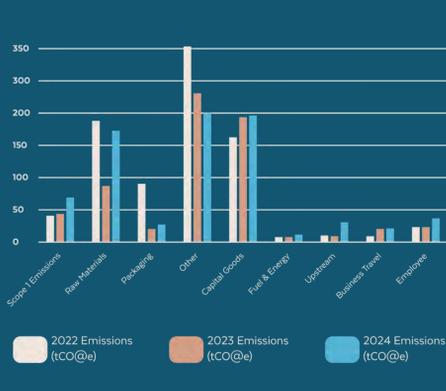
“100% RENEWABLE ELECTRICITY”

Scope 3 emissions accounted for 91% of total emissions, rising by 17.5% in 2024. Some key drivers behind these increases include bulk purchasing strategies (e.g., glass bottles, raw materials) aimed at cost saving and logistics efficiency. And, while bulk buying reduces transport frequency and cost, it front-loads emissions, leading to periodic fluctuations in raw material and packaging-related CO₂e emissions.

Transportation and distribution saw the largest relative increase (+250%), with outbound freight and a reliance on road transportation driving a 690% rise. The surge is directly linked to increased sales and distribution volume. As production has scaled up, so has the frequency and reach of deliveries, especially for Dutch Barn Vodka.

The sharp rise in emissions from Scope 3 transportation is a natural consequence of business growth, but it also reveals a scaling vulnerability. Logistics emissions can quickly outpace efficiency gains if not actively managed and are a priority area for our future focus on decarbonisation.

S1 AND S3 EMISSIONS COMPARRISON WITH PREVIOUS YEARS



APPROACH TO NET ZERO

We remain committed to becoming a Net Zero organisation by 2040 through a combination of renewable energy, cleaner fuels, and operational innovation. We recognise that genuine decarbonisation comes from tackling the emissions within our direct control first, while building long-term resilience across the wider value chain.

In 2024, our Scope 1 emissions totalled 68.99 tCO₂e, up 58% from the previous year, reflecting higher production output and fuel use during a period of expansion. While this increase is to be expected, our underlying energy strategy and transition towards renewable heat are driving measurable efficiency gains.

“NET ZERO BY 2040”



LPG REDUCTION
LPG consumption increased by 58% in 2024. Work is underway to transition our boiler to replace LPG with renewable fuel. This switch alone has the potential to cut direct combustion emissions by up to 80%, based on government lifecycle emission factors.



DATA-LED EFFICIENCY
Energy intensity remained stable at 6.6kWh per litre of pure alcohol (LPA) despite a 39% increase in production, compared with 5.7kWh/LPA in 2023. This is proof of the value of investing in process control and measuring energy consumption. By tracking the impact of process optimisations, we have been able to test and learn, using data to drive efficiency and contain emissions as production volumes rise.



SOLAR EXPANSION
The installation of more rooftop solar panels during 2024 expanded our on-site renewable generation capacity by over 40%. The system now offsets a growing share of daytime electricity demand, supporting our ongoing Scope 2 total of 0 tCO₂e from 100% renewable power contracts.

Together, these measures are laying the foundation for a renewable-powered distillery and a credible route to Net Zero by 2040.

As we scale, every litre of spirit produced will carry a progressively smaller carbon footprint. Evidence that sustainable growth and environmental responsibility can go hand in hand.



ENHANCING LOCAL BIODIVERSITY

At Ellers Farm Distillery, our environmental commitments go beyond carbon reduction. We're equally focused on protecting and restoring the natural ecosystems that make our surroundings thrive. In 2024, we continued to grow our on-site orchard and nature trail, while also investing in verified habitat restoration through our partnership with Ecologi.

NURTURING NATURE

Our distillery can be found nestled amongst a rich agricultural landscape, and we're working to make it even wilder. This year, we expanded our orchard by developing a nature trail to attract pollinators and birds. Hedgerow restoration and wildflower seeding have created a continuous green corridor around the site, supporting biodiversity and providing a space for employees and visitors to connect with nature.

The trail is already home to a growing variety of insects, bees, and small birds, and will continue to develop as the planting matures. It's a small but positive step towards our goal of producing world-class spirits in harmony with our environment.



RESTORING HABITATS

Beyond our distillery, we're restoring habitats and tackle climate change globally through our partnership with Ecologi. Every bottle we produce contributes to tree planting and nature restoration projects across the UK and overseas - from reforesting degraded land to protecting coastal mangrove ecosystems.

These projects are verified and aligned with the UN Sustainable Development Goals, particularly SDG 13 (Climate Action) and SDG 15 (Life on Land). Through Ecologi, we supported the planting of over 9,711 new trees in 2024, and the restoration of habitats that will remove carbon, enhance biodiversity, and provide long-term resilience to communities and wildlife.

Since 2022, all employees have benefited from an Ecologi Climate Action subscription, which has supported over 50 verified carbon avoidance projects and contributes toward compensating for their personal carbon footprint.

Together, these on-site and global initiatives reflect our belief that a sustainable business gives back more than it takes - protecting nature, not just offsetting impact.



“9,711 NEW TREES IN 2024”

PACKAGING INNOVATION

Scaling refillable packaging and recycled materials (building on 2023 Alumini & Poly pack success).



Packaging is one of the most visible expressions of our sustainability journey, and one of the areas where innovation is making a measurable difference.

In 2024, emissions from packaging materials totalled 26.7 tCO₂e, up from 20.5 tCO₂e in 2023, but still more than 70% lower than in 2022 (90.8 tCO₂e).

The rise reflects increased production and sales, not a step backwards in design. In fact, on a per-bottle basis, our packaging footprint continues to reduce, thanks to our lightweight glass, our “Alumini” bottles, simplifying label printing and closures, utilising recycled materials and circular design principles.



“EMISSIONS FROM PACKAGING 70% LOWER THAN IN 2022”

Optimising transport packaging, ensuring more units per pallet and lower emissions per shipment are other ways we are trying to make changes that demonstrate sustainability and premium packaging design can coexist. Progress that is best measured by emission intensity, rather than output volume.

REFILLABLE PACKAGING

Building on the initial success of our refillable 10L poly packs, we are actively encouraging partners in the on-trade (bars, restaurants, and hotels) to support our move to refill and reuse packaging multiple times, to save CO₂, energy, and resources.

With a 296% increase in uptake, as our overall production grows, reducing the impact of packaging is crucial. After accounting for the full life cycle, including manufacturing, transport, cleaning and re-use of the 10L poly versus disposal and recycling of glass, each 10L poly refill avoids using 7.85 kg of glass (equivalent to 14.3 bottles) and delivers a net saving of approximately 4.6 kg of CO₂e compared to single-use glass bottles.

With uptake of these refills increasing by over 300% this year, the cumulative benefit is substantial, eliminating significant emissions, material use and waste across our packaging footprint.



2024 = 369% increase (vs 2023)

[CLICK TO GO TO THE NEXT SECTION](#)

GOOD PEOPLE SUPPORTING OUR TEAM

Ellers Farm Distillery places the wellbeing of its people at the heart of its culture, recognising that a workforce feels truly valued when safety, support, and development are prioritised.

HEALTH & SAFETY

Throughout 2024, we have worked closely with external health and safety consultants to give team leaders and employees specialist guidance, ensuring that safe systems of work are always clear, current, and practical. This partnership helps maintain a workplace where risks are understood and well managed, enabling everyone to feel confident and protected in their roles.

By investing in proactive safety measures and creating an environment where concerns are welcomed and acted upon, we have been able to reinforce the message that every individual's health, comfort, and peace of mind matter.



SALSA ACCREDITATION

We value the importance of supporting our team through strong quality frameworks, such as Safe and Local Supplier Approval (SALSA) accreditation. SALSA equips our team with the training and resources needed to maintain exceptional production standards.

This commitment not only safeguards product integrity but also empowers staff to contribute to recipe development, continuous improvement, and innovation with genuine pride. With clear processes, reliable support, and opportunities to grow their skills, employees can celebrate production achievements as shared successes -reflecting a workplace where craftsmanship, collaboration, and care for one another define the distillery's identity.

“EMPOWERS STAFF TO CONTRIBUTE
TO RECIPE DEVELOPMENT”



NEW OFFICE & VISITOR CENTRE FACILITIES

The opening of our new office building and visitor centre in 2024 marked an important milestone in how we support our team. The improved workspace gave staff a purpose-built, modern environment designed around collaboration, wellbeing, and efficiency. With more natural light, better facilities, and dedicated meeting areas, the new building created the kind of working atmosphere that helps people do their best work.

It brought our production, commercial, and hosting teams together in one location, creating a stronger sense of connection and giving everyone who works here a closer relationship to the place and the product they are building.

The new facility has also had a measurable impact on our commuting footprint, where we have significantly reduced the total distance travelled by the team each week. Several staff now live closer to the new office, and others have been able to adopt hybrid working patterns.



[CLICK TO GO TO THE NEXT SECTION](#)

ALWAYS IN GOOD SPIRITS



NATURAL INGREDIENTS

In 2024, Dutch Barn Vodka expanded its product portfolio with three exciting new flavoured vodkas: Black Cherry, Balinese Vanilla, and Mediterranean Citrus.

Each expression is crafted using 100% natural ingredients, staying true to our commitment to quality, flavour, and sustainability. Using natural flavours isn't just about taste; it's a better choice for the environment.

Unlike artificial flavourings, which are typically synthetic and derived from chemical processes, natural ingredients come directly from plants, fruits, and botanicals. This reduces reliance on energy-intensive manufacturing, minimises chemical waste, and supports more sustainable sourcing practices. As well as tasting great.

By embracing nature's bounty, we are lowering our environmental impact while delivering a cleaner, richer taste experience.

With these new flavoured vodkas, we have continued to demonstrate that exceptional flavour and environmental responsibility can go hand in hand, offering consumers a more sustainable way to enjoy premium vodka.

**"EXCEPTIONAL TASTE,
RESPONSIBLY MADE."**



CIRCULARITY OF WASTE



TCO₂E

tCO₂e stands for tonnes of carbon dioxide equivalent. It is a standard unit used to measure greenhouse gas emissions by converting the impact of different gases (such as methane and nitrous oxide) into the equivalent amount of carbon dioxide based on their global warming potential. Using tCO₂e allows emissions from different sources to be compared and reported consistently in sustainability reporting.

TOWARDS ZERO WASTE

In 2024, waste-related emissions accounted for less than 0.05% of Ellers Farm Distillery's total footprint (767 tCO₂e). While a slight increase, year-on-year, this represents higher production volumes rather than inefficiencies.

Our ultimate goal is to waste nothing. Circularity underpins the way we make, package, and distribute our products, whether that is from reusing by-products of production or utilising recycled and recyclable packaging materials in a bid to eliminate the need for single-use materials.

WHERE WASTE GOES

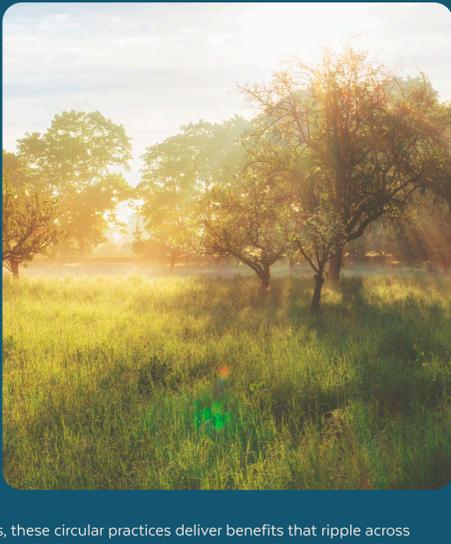
Waste volumes and categories are recorded monthly, feeding directly into our carbon accounting model to monitor trends and verify reductions year-on-year. But our circular model delivers environmental benefits that go far beyond what traditional carbon accounting can measure.

By redirecting by-products from spirit production to local farms for animal feed or anaerobic digestion, we can avoid the need for virgin raw materials and synthetic fertilisers. This not only prevents emissions linked to fertiliser manufacturing and fossil energy use, but it also reduces transport impacts by keeping resources local.

Every tonne of waste repurposed means less pressure on land for feed crops and fewer emissions from conventional disposal routes. These avoided impacts on energy, transport, and land use represent real climate gains that don't show up in our operational CO₂e figures but make a significant difference at a system level.

Similarly, returning apple syrup waste to our original supplier for reprocessing closes the loop on food-grade ingredients. Instead of sourcing new flavouring materials, we extend the life of what we already have, cutting demand for agricultural production and the water, energy, and land it requires. This approach protects nature by reducing extraction and habitat conversion, conserves resources, and demonstrates an innovative business model where waste becomes value.

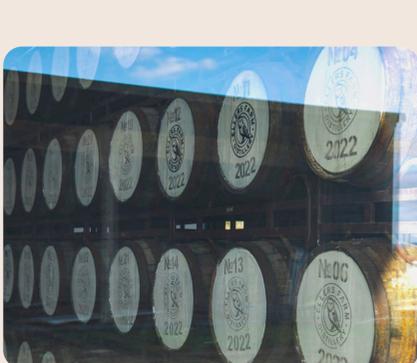
In a society still dominated by linear "take-make-dispose" systems, these circular practices deliver benefits that ripple across supply chains and ecosystems, even if they remain invisible in standard carbon metrics.



LOOKING AHEAD

Circular waste systems remain high, even as our production increases. The next phase of our plan to ensure we maintain continued control is to focus on process-level resource efficiency. We detail our approach to water waste later in this report but, coupled with its reuse, we intend to explore improved segregation of minor waste streams and potential on-site composting for fruit/distillation residues.

**"CIRCULAR SYSTEMS,
EVEN AS WE GROW."**



Each of these steps supports our wider net zero strategy by reducing embedded emissions and dependency on external disposal routes. As a distillery proud to use only natural ingredients, we see all materials as part of a cycle. One that should return more value than it takes away.

WATER MANAGEMENT

1,899M³ of water used

850M³ of wastewater treated

0.42 TCO₂E total water footprint

0.05% of total carbon footprint

In 2024, Ellers Farm Distillery used 1,899 m³ of borehole-supplied water, generating 0.25 tCO₂e from supply and 0.17 tCO₂e from wastewater treatment. That's 0.05% of our total 2024 footprint (767 tCO₂e), confirming that water use has a minimal carbon impact thanks to efficient systems and careful monitoring.

Of this, 1,649 m³ was used directly in distillery operations and 251 m³ for domestic use across our office. Around 850 m³ of wastewater was returned to mains drainage, with the remainder evaporated through the distillation process or reused for cleaning.



Water is one of our most valuable raw materials. It is essential for distillation, cleaning, and cooling. Managing it responsibly is paramount to the success of our sustainability strategy.

Although production volumes rose in 2024, water use per litre of spirit produced fell, reflecting improved control and process efficiency. Key initiatives included manual daily usage metering, solar energy expansion, and optimised Clean-in-Place (CIP) processes. We also continue to monitor the quality and quantity of wastewater sent for treatment by Yorkshire Water, ensuring compliance and transparency across all discharge activities.

Water is both our ingredient and our inheritance - and by treating it with respect, we're proving that great spirits needn't cost the earth, or the rivers that feed it.

NEXT STEPS

Expand condensate recovery systems to recycle additional process water for cleaning and cooling.

Explore automated flow meters to provide real-time data on water use and losses.

Benchmark water use intensity against industry averages to set formal reduction targets.

UN SUSTAINABLE DEVELOPMENT GOALS

The 17 Sustainable Development Goals (SDGs) provide a blueprint to create a more sustainable and equitable future for all. Stretching beyond climate change, they cover areas like equality, innovation and access to resources, and provide a benchmark for companies striving to do good as they do well.

While we know we can't change the world on every front, we can make a positive impact on a number of the SDGs. As a producer of spirits rooted in nature and craft, our most meaningful contributions lie in areas such as clean water (SDG 6), clean energy (SDG 7), decent work (SDG 8), responsible production (SDG 12), climate action (SDG 13), and life on land (SDG 15).

With our Dutch Barn Vodka brand, we use humour and brutal honesty to portray this, because that's what the truth tells. No greenwashing, no rose-tinted stories, just the truth, told boldly and with a smile. It's the same transparency and urgency we apply to tackling the climate and nature crisis, and if we can make people laugh and think at the same time, they're not just buying a drink, they are making a positive choice.

For the rest of the SDGs, our approach is simple: stay aware, stay responsible, and explore credible ways to support them through partners who are better placed to lead.

SDG	PROGRESS	EVIDENCE	CHANGE (vs 2022 benchmark)
6. Clean Water & Sanitation	Positive Progress	1,899 m ³ water use; 850 m ³ wastewater; total water footprint 0.42 tCO ₂ e (0.05% of total). Water reuse and monitoring improved.	Improved tracking and reporting since 2022.
7. Affordable & Clean Energy	Positive Progress	Use 100% renewable electricity (Ot Scope 2). Solar energy expansion. Planned LPG transitioning to renewable vegetable oil.	Consistently strong progress; renewable energy use sustained since 2022.
8. Decent Work & Economic Growth	Positive Progress	Living Wage employer; profit share; new employment at Ellers Farm office.	Positive continuity; employment and training expanded.
11. Sustainable Cities & Communities	Local Impact	Development of nature trail; habitat and community engagement at the distillery.	Improved physical impact locally, year-on-year, since 2022.
12. Responsible Consumption & Production	Positive Progress	Refillable and responsible packaging options reduced CO ₂ e by 70% since 2022 (90.8 to 26.7 t). Circularity waste initiatives are ongoing.	Major improvement and sustained results.
13. Climate Action	Positive Progress	Full carbon accounting. Positive decoupling of production increase and carbon output.	Down from 2022 baseline; intensity gains maintained.
15. Life on Land	Positive Progress	Tree planting, orchard growth, Ecologi reforestation projects.	Biodiversity actions have expanded since 2023.
17. Partnerships for the Goals	Positive Collaboration	Active partnerships with Ecologi, ClimatePartner, B Corp certification, as well as waste management organisations and local farms to recycle and re-use by-products from our spirit production.	Partnerships expanded and deepened since 2022.