

THE LANDING

BAY OF ISLANDS NEW ZEALAND

SUSTAINABILITY REPORT

2022





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Haere mai,

Our third sustainability report for The Landing comes as we emerge from a long season spent operating under pandemic conditions. As a property that has traditionally focused its offering on the international market, two years of closed international borders were not what we might have hoped for in regard to the economic sustainability of The Landing.

However, every crisis brings an opportunity, and Covid-19 has challenged us to focus on and invest more deeply in building value within our own country, as well as on widening possibilities for the aspects of our offering not constrained by travel restrictions.

Through the development of new package offerings and the opening of our winery and tasting room, more New Zealanders have been able to discover and appreciate the beauty and history of The Landing. An increased focus on direct-to-customer sales of The Landing Wines, and the establishment of Cooper Imports, a US-based business that takes our wines to discerning drinkers in California and beyond have also broadened our opportunities.

We have continued to work patiently to restore the environment and natural heritage of The Landing through reforestation, eliminate predators of our native birdlife and develop our sustainable vineyard, as well as contribute to environmental preservation more broadly through working to reduce our carbon emissions.

The endemic spread of Covid-19 in New Zealand has meant putting a deep focus on the physical and mental wellbeing of our team members and the wider community we interact with. Alongside this, we have continued work towards preserving the cultural legacy that lies within the landscape of The Landing through investing in resources that support people to understand and appreciate the significance of our bicultural heritage.

I hope you enjoy exploring the details of our efforts in this report.

Ngā mihi nui,

PETER COOPER
Founder, Cooper and Company

He au kei uta e taea te karo, he au kei te moana e kore e taea.
You may dodge smoke on land, but you cannot dodge current at sea.



Our Property

The Landing is a 1000-acre coastal property situated on the south-western point of the Purerua Peninsula, Bay of Islands, Northland, Aotearoa New Zealand. It is a site of significant cultural and historic value, showing evidence of being one of the earliest areas settled by Polynesian voyagers in the late 1300s or early 1400s, and the place where Māori and European people first lived together, laying the foundation of the country's bi-cultural history.

Within the property today are four privately-owned Residences built between 2003 and 2015, which are also used as premium guest accommodation. A vineyard was planted in 2007, which by the end of 2024 will extend across 13 hectares, producing around 75 tonnes

of grapes per year. A boutique winery and tasting room were added in 2020. Other developments include several operational buildings, a native tree and plant nursery, productive vegetable and flower gardens, a fruit orchard, olive grove and beehives.

Around 400 acres of the property have been covenanted for native bush, wetland areas and heritage sites, 320 acres is set aside for grasslands and vineyard, 120 acres are allocated for residential development sites, 60 acres are allocated for future lifestyle block sales, and 40 acres for infrastructure (including operational buildings and roads). Around 220 acres are currently leased for grazing, crossing over the grassland and future development blocks.



Our Businesses

The Landing is home to several businesses that operationally support and leverage off each other while diversifying revenue streams from the property.

THE LANDING HOSPITALITY

Luxury guest accommodation and event hosting in the Residences.

THE LANDING WINE

Wines grown and produced on site, introduced to guests through winery tours and tastings, and sold domestically and internationally.

THE LANDING PROPERTY

Selected sales development and maintenance of subdivision lots on the property; development and maintenance of all infrastructure and buildings, grazing leasing and olive oil produced for on-site use.

THE LANDING NURSERY

Native tree and plant seedlings and grass turf grown for use on-site and commercial sale.

ITI RANGI AND TWO ADDITIONAL CHARTER BOATS

The Landing’s leisure boats, which can be hired for transport, fishing and scenic tours.

THE LANDING HONEY

Manuka and kanuka honey produced on-site.

Our Stakeholders

We have identified eight key stakeholder groups, who are considered and/or consulted in the formation and execution of business objectives and activities.

OWNER

Peter Cooper is the owner of The Landing and associated businesses.

THE LANDING BOARD AND MANAGEMENT

The people responsible for the governance and operation of business activities associated with The Landing.

RESIDENCE OWNERS

The owners of the Cooper Residence, the Gabriel Residence, The Boathouse and the Vineyard Villa.

EMPLOYEES OF THE LANDING

The team members employed by The Landing businesses.

TE TAI AO

In accordance with tikanga Māori, the land, water and air are acknowledged as holding a right to continued existence and integrity.

IWI AND HAPU

The local hapu Ngāti Torehina who hold mana whenua over the southern Purerua Peninsula, and Te Tai Tokerau iwi Ngāpuhi.

BAY OF ISLANDS RESIDENTS

The community from which we draw many of our employees.

GUESTS OF THE LANDING

Local and international visitors who spend time at the property.



Our Values

As custodians of The Landing, we are committed to honouring its history and potential by evolving, developing and rejuvenating the land, nurturing its people and sustaining its culture. As a place where Māori and Pākehā people have lived and worked together for over two centuries, we regard The Landing as bicultural turangawaewae – somewhere both cultures can regard as a foundational ‘place to stand’ and where guests can feel connected to and empowered by this shared history. The property is a taonga that will increase in value over time under our kaitiakitanga (guardianship).

WE FOLLOW THREE GUIDING PRINCIPLES

WHAKAUTE RESPECT

We build relationships through mutual respect. We honour our landscape, heritage, culture and people, in their common ground and diversity.

KUMANU CARE

We take care in detail. We constantly question our best, refine the refined, challenge the status quo and quietly evolve to ensure we are creating an environment where people and nature can thrive.

TAUTINEI SUSTAIN

We are committed to sustained intergenerational kaitiakitanga.

OUR SUSTAINABILITY PARTNERS

TOITŪ ENVIROCARE

Toitū Envirocare is New Zealand’s leading carbon emission assessment and accreditation agency. Its name translates as ‘to actively sustain’. The agency works with all types of businesses to assess, accredit and give guidance on managing environmental impacts.

SUSTAINABLE WINEGROWING NEW ZEALAND

This internationally respected organisation provides an annual review, which was last issued in September 2022, which provides assurance that vineyards and wineries are adhering to sustainable standards and practices that are subject to continuous improvement.



Our Progress

2021/2022 SUSTAINABILITY TARGETS

- MANA WHAKAHAERE**
GOVERNANCE
- To develop a full Sustainability Framework, outlining sustainability priorities for The Landing, a 3-year roadmap for increasing sustainable value in our priority areas, and a sustainability communications strategy that supports these priorities. **COMPLETE**
 - To review the range of best-practice environmental and social sustainability certifications and accreditations within New Zealand, apply for certifications when deemed beneficial and identify potential areas for improvement, with or without certification. **COMPLETE**
 - To continue to evolve strategies for improving economic sustainability for The Landing Hospitality in view of the potential for Covid-19 border closures to extend over 2-3 years. **COMPLETE**
 - To compile an entry for the Environment Award in the New Zealand Tourism Awards. **COMPLETE – SELECTED AS A FINALIST**

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- TE TAIAO**
ENVIRONMENT
- To work towards our carbon reduction commitments under our Toitū CarbonZero programme through management of resources such as power and fuel and better waste management. **IN PROGRESS**
 - To proceed with our solar panel installation project subject to capital expenditure approval or look at partnership alternatives which involve no capital expenditure. **SCOPED**
 - To investigate the cost and feasibility of installing electric vehicle charging points for staff and visitors to The Landing. **SCOPED**
 - To create a comprehensive roster of bird and native plant biodiversity within the property with a view to increasing managed community access to the natural value of the property (such as the abundant kiwi population). **IN PROGRESS**
 - To improve soil health in the vineyard through improving our grape marc composting system and investigating cover crops for natural soil fertility improvement. **COMPLETE**

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- TE TĀNGATA**
PEOPLE & CULTURE
- To continue to seek opportunities to align with artists to create artworks that extend understandings of the cultural significance of Rangihoua region. **DELAYED DUE TO COVID**
 - To develop a strategy for increasing managed community awareness of, and access to, sites of archaeological and cultural value within The Landing property. **IN PROGRESS**
 - To continue existing support partnerships with Rangihoua Heritage Park and Rugby For Life. **ONGOING**





Mana Whakahaere *Governance*

The Covid-19 pandemic continued to present challenges in 2021/22, with border closures restricting the hospitality and property businesses to the domestic market and reducing the pool of seasonal vineyard workers and assistant winemakers available to The Landing Wines. This was managed in part by investing in existing workers through upskilling to cover shortages. With the reopening of international borders, these challenges are expected to ease. Maintaining and reviewing Health and Safety protocols and practices to protect team members and guests and provide support to team members as the Omicron variant spread through the community was also a priority.

The Landing took a step forward in sustainability management with the appointment of Sarah Hull as Director of Sustainability and Brand at Cooper and Company, a role with responsibility across all Cooper and Company businesses, including The Landing.

BUSINESS AS USUAL

TOITŪ CARBONZERO

Work continued on the three-year goals to reduce practical emissions generated by electricity, fuel use and waste through carefully monitoring resource use and making adjustments. The ‘welcome settings’ at the Cooper Residence were changed to reduce lighting hours, resulting in an almost 30 percent decrease in use for the building. LED lighting installed at the tennis pavilion will also be used as a test case to evaluate the practicality and energy- and cost-saving benefits of installing LED lighting elsewhere. One petrol vehicle lease was replaced with a hybrid vehicle lease. A comprehensive review of waste management and waste audit has begun.

SUSTAINABLE WINEGROWING

The Landing Wine is certified as adhering to sustainability standards and practices issued by Sustainable Winegrowing New Zealand and goes beyond a number of these standards.

SUSTAINABILITY PROGRESS

A ‘Green Team’ was established, with members representing each of the four businesses at The Landing: Tim Robinson (operations), Tereza Byrne (vineyard), Geraldine Shaw (hospitality) and Zak Kempthorne (landscape) to lead and feedback ideas around sustainability practices on a regular basis.

2022 Projects

DIRECTOR OF SUSTAINABILITY AND BRAND APPOINTMENT

In February 2022, Sarah Hull was appointed Director of Sustainability and Brand at Cooper and Company. Sarah has worked with Cooper and Company since 2004, across every business in different capacities. The role involves oversight of the sustainability management of every Cooper and Company business within New Zealand, including The Landing, Britomart, The Hotel Britomart, Ata Rangi and Cooper and Company itself. Since the establishment of the role, sustainability frameworks and full sustainability annual plans for each company have been created.



INTERVIEW

SARAH HULL, Director of Sustainability and Brand
MATTHEW COCKRAM, CEO, Cooper and Company

With the appointment of a Director of Sustainability and Brand, Cooper and Company is making sustainable action broader-reaching and more deeply integrated across its businesses, including The Landing.

MELINDA WILLIAMS: To begin, how does Cooper and Company define sustainability and sustainable business?
MATTHEW COCKRAM Well, it's a reasonably well trodden path. Sustainability is around those three heads of environment, social, and economic, and all three are very important. It's about operating and practicing your business in a way where the business can sustain itself without unduly claiming too much in the way of resources from the planet and also, obviously, giving a good contribution back to society, a positive contribution for people - but broader than that too. And then economically, you need to be making money effectively in order to keep things going. Over time - and naturally enough - the whole sustainability theme has really focused on the environmental side, with a little bit of social. The environmental one is probably the cause of the moment, with climate change and so on. I'm probably not the best person to talk to about all of that, but I am absolutely for the concept that we need to lighten our impact on the planet, that we need to be very careful

about what we do, what we emit, what we use. And I think it's a fantastic thing to be focused on that. At some point, there will be trade-offs between the environmental sustainability drive and a tipping point where the economic side is going to have to balance back again. I think you can see that in Europe at the moment, where everybody's gone boots to the wall into wind, into solar and for some reason, got rid of nuclear without really thinking about a transition fuel and left themselves now high and dry. It's a constant balancing of three things and you have to be careful not to get too overwhelmed with one over the others.

MW Do you think the fact of better tools becoming available around environmental sustainability measurability has driven increased focus on it? There have long been good tools for measuring financial or economic performance, and now we're increasingly seeing more measurability tools for the environment, so we can see imbalances with greater clarity.

And there are a growing number of ways to measure and improve social sustainability, though not quite as many well-known ones.

MATTHEW COCKRAM I think on the environmental one, you're right, but it's not actually brand new. I was brought up in Christchurch, and I'm old enough to remember that in the night-time or the morning when you'd leave for university, you could barely breathe. There was air pollution, real air pollution, which had carbon in it as well. And that needed to be tidied up. Then there was the ozone layer. A focus on those things has seen them dealt with, not properly or entirely. But, for example, I understand the Thames in the UK is semi-swimmable now, whereas before it was just a slush creek. New Zealand is a bit behind on our water quality, but I think air quality in the developed world has improved. So, it's been a continuation of that work wrapped up in an emissions framework.



SARAH HULL I think the word sustainability is much newer than the action of being sustainable. Likewise, for me, growing up on a farm, sustainability took a different form than it does now - because they're looking at such different things in farming today - but we were still having to live sustainably off a piece of land, because we were in a remote location. I think many aspects of the practice of sustainability have always been present, just not wrapped up under a sustainability umbrella or the various pillars of sustainability we talk about now.

MW You may have just answered my next question on where your engagement with sustainability first began, and why it's become an important value to you, Sarah. Has that come out of your farming background?
SH I think it's come first and foremost from that. Most people growing up on farms in New Zealand don't just pop out to the shops when you run out of something. You look after the land, grow everything and preserve food

to sustain you through the seasons. After my tertiary studies I travelled for four years, going to countries where I could see the natural environment was just being decimated by pollution, and you could see people's personal impact on the planet. Returning to New Zealand felt so different in terms of how we looked after our natural resources. I think also having lived on Waiheke Island for 20 years brings another perspective of our personal impact and it's a very 'environmentally aware' community to be a part of. Also, when you're out experiencing the climate every day on a ferry, you notice the tides, and the weather and you can actually see and experience the impacts of climate change. I think all those things as well as what we have been doing within the Cooper and Company businesses have given me a connection to the concept of sustainability and our personal impact on the environment and other people.

MW How and when did the role of Director of Sustainability at Cooper and Company come into being?

MC Sarah's title is actually Director of Sustainability and Brand. And the brand bit is as important as the sustainability bit because sustainability is a key feature of our brand across all the companies. So, it was important that the title brought it all together. When the hotel came on board, you could see all our brands started to swing into line, with sustainability a strand that helped lace it all together. And Sarah was the obvious person to be doing that, given her interest in it, and given her background in developing all the brands.

SH As I've worked in my other roles across The Landing, Britomart, The Hotel Britomart and Ata Rangi, sustainability was always a part of what I was trying to implement, which has been a process of learning as we go for all of us, but I felt like it didn't get enough of my attention. As Matthew mentioned, the economic aspect of sustainability is extremely important. We needed to make this business work first and foremost and not get ahead of ourselves



with implementing sustainability initiatives that ultimately weren’t sustainable. Doing the first sustainability report for Britomart a number of years ago led to doing them for the other companies, and by the time we got all those done with a set of goals attached to each one, there was a lot to achieve in each company. And while the teams actually do most of the work, I felt that their efforts could be coordinated and supported to make sure we achieved all the goals. I also felt there were quite a lot of synergy across the companies. I could see that there was the potential to do a piece of work for one company and then recycle it into another company, and then another, so it wasn’t everyone just doing their own version of the same piece of work. We had already evolved to work that way with the brand aspect. I could see it would be more cost-effective, efficient and sustainable if we put them all under one remit, and take what we had learnt in one company and use it in another.

MW: What has the role’s central remit been since you started in February?

MC: [to Sarah] To get your arms around it all, really.

SH It’s really been about understanding the full sustainability landscape within each company. While I’ve worked with the teams in different ways in the past, it’s really been about digging deeper into what the sustainability picture looks like in each of those companies. There are very few parts of any company that sustainability doesn’t touch in some way because it covers the people, the economic side, the culture, as well as the environmental side. I think it’s going to take a while to understand what the rhythm of a year looks like for each of the companies in regard to sustainability. From there, it’s to get the things that happen annually, like certifications, annual reports, setting goals, happening efficiently and with consistency, so they start to free up time for other projects to be done.

MW Looking to a bigger picture, what do you think will be the biggest sustainability challenges and opportunities for Cooper and Company, over, say, the next decade? Obviously climate change is going to be the big one. But what are the others you see as being important?

MC Okay, we’ll take the challenges first. I think we’ve established a baseline of what our emissions are. And our emissions are a proxy for energy consumption, basically. And the price of energy is going to increase, particularly where it’s generated or made by the use of greenhouse gases through the Emissions trading scheme. So diesel, petrol, everything like that. So, leaving aside disasters like Russia, there’s going to be a steady, incremental cost in the source of fuels for energy. So that’s going to need to be dealt with. And obviously we’re trying to keep a handle on that. And in terms of the opportunities, within our group, we had the opportunity of The Landing being

climate-positive, which is just a fantastic offset for what we have going on in our other businesses, like Britomart. And it’s such a fantastic story around that, which helps the brand support our Britomart brand. It’s not a be-all and end-all, but it’s a feature that is part of our business, good and bad. And we just need to work with it and make the most out of it.

SH In the immediate future, a big issue is social sustainability. Like many places, we have a real focus on looking after our teams of people, we want to make sure we keep our people and are continuing to look after them so we are looking at how we currently do that and how we can do better, because it’s going to be a tough labour market for a quite a while.

MW Could you share a couple of examples of ways that implementing sustainable practices have measurably added value to Cooper and Company businesses?

SH With certifications like Toitū, there’s a very direct correlation between those certifications and managing building efficiencies. The certifications really narrow down your focus onto every electricity meter for example and the fuel use of the vehicles. It becomes pretty hard to have inefficiencies flow through and not be noticed. There’s a direct correlation between what you’re tracking for the submissions and the management decisions you end up making.

MW Finally, looking to the next year, what are the top sustainability priorities for you?

SH I think, from my perspective, there’s still probably a year of refining what our sustainability picture looks like. At the moment, we set goals for what we can think we can see in the next 12 months. But at some stage, it’ll be good to extend that out a bit further and engage with the team on a longer-term vision of what we can achieve.

**MANA WHAKAHAERE
GOVERNANCE
2023 GOALS**

**Toitu CarbonZero carbon
reduction goals**

- Reduce purchased electricity emissions by 15 percent by 2023 through on-site renewable power generation.

- Reduce electricity used in Cooper Residence by 10 percent through transition to LED lighting and powering down when unoccupied.

- Reduce purchased diesel by 10 percent through efficiencies in vehicle use, ensuring right-sized equipment and phase-in of EVs, staged over the next three years.

- Reduce purchased petrol by 3.5 percent through efficiencies in vehicle use and greater use of battery-powered hand tools.

To complete a full waste audit and implement approved changes.

To engage with The Landing Trust on mutually beneficial projects.





Te Taiao *Environment*

The 2021/22 year was spent ‘holding the course’ on The Landing’s existing forest restoration and conservation projects, with a focus on enriching botanic diversity rather than expanding forest cover. Significant property developments were the preparation of a four-hectare section of land for vineyard expansion, the addition of a pool to the Vineyard Villa, reconstruction of vegetable gardens and a major refurbishment of the jetty at Wairoa Bay.

BUSINESS AS USUAL

REFORESTATION

Around 11,200 plants and trees were added for wetland, landscape and coastal enhancement, underplanting tree species into existing kanuka forest and extending the firewood crop area. Plant species included native sedges and tussocks, woody native shrubs and vines, many species of native trees including rare coastal maire (planted by Bay of Islands International Academy students on an educational trip organised by Kiwi Coast), and some eucalyptus for firewood.

NATIVE TREE GIVEAWAY

Our annual tree giveaway in Auckland held in association with Britomart was moved from pre-Christmas to Arbour Day and renamed “Greening the City”. Over 3000 native trees were given away for people to plant in their backyards in exchange for a gold coin donation, raising around \$4000 for the Native Forest Restoration Trust.

PEST CONTROL

We continued to take strong measures to reduce predator numbers, including trials of camera traps, in association with Pest-Free Purerua and the Kiwi Coast Project. Our efforts have been so successful that the property is close to pursuing an Eradication target rather than a Suppression target. The Landing’s small launch Iti Rangi was lent free of charge to local pest control groups to undertake predator control on the Te Pahi Islands and Harakeke Island. Predator-Free Purerua’s 2022 AGM was hosted at The Landing.



2021 / 2022 Projects

VINEYARD EXPANSION

Following the construction of The Landing Winery in 2020, the property’s vineyard is undergoing expansion. There are currently nine hectares under vine, with a four-hectare block being prepared for further planting. This north-facing block was previously used for sheep and beef farming, so the soil needed substantial preparing for winegrowing, including use of a subsoil ripping tool to create deep fertilisation for vine roots, rolling to flatten, adding drainage and covering with rye and clover. The first two hectares of the vineyard will be planted in spring, and the next two hectares over the following two springs, as there is a shortage of vine root stock in New Zealand at present.

Fenceposts to support trellis for the new vines have also been installed. Instead of traditional treated timber posts, a new type of recycled plastic post called Future Post was used (see sidebar). An initial 1,088 posts were rammed into the vineyard, covering about 2 hectares, representing the reuse of around half a million milk bottles and over 4 million bread bags (24 tonnes of plastic diverted from landfill). To complete the circularity loop, The Landing sends its used soft plastics to Future Post for use in future posts.

POOL CONSTRUCTION

During the 2021 winter, a swimming pool was added to the Vineyard Villa. The pool was installed by Stonecraft, using an Enviroslim system, which is an environmentally friendly freshwater ionising system that uses minimal chemicals and reduced pump hours (saving electricity). The pool is heated using low-energy heat pump technology and the surrounding deck was constructed of sustainable hardwood.

JETTY RECONSTRUCTION

The Landing jetty at Wairoa Bay was constructed in 2005. During initial construction, wooden piles reputed to be impervious to damage from shipworms were used. Over the last 15 years, however, teredo navalis (known as a shipworm, though actually a species of mollusc) has caused extensive damage to the piling, necessitating replacement. Consideration was given to rebuilding the jetty in concrete (in Europe, where the shipworm originates, stone or concrete is traditionally used) but as this would make it more of an industrial structure, new timber piles encased in high-density plastic that are impenetrable by Teredo worm and will not shed marine microplastics were chosen instead.

PRODUCTIVE GARDEN IMPROVEMENTS

The Landing has two productive vegetable gardens that supply a portion of the fresh produce served to guests. One garden is based at the farmhouse building, while the other is based at the Cooper Residence. The latter garden has recently been stripped out and replanted. In January 2022, a new chef was appointed at The Landing, who has been working to improve the amount of fresh produce grown at The Landing, as well as garden systems, such as introducing worm farms following the suggestions from Tereza Byrne the Vineyard Manger.

FUTURE POSTS

Future Posts were invented by New Zealand fencer and farmer Jerome Wenzlick to solve his problem of wooden fenceposts shattering, while finding a way to make reuse of old plastics at the same time. Jerome developed a way of making flexible, durable posts from recycled and recyclable plastics and soft plastics. Plastic milk bottles, buckets, drums and soft plastics are chipped or ground, blended, UV stabilised and extruded into posts. The posts are resistant to water, frost and sunlight, are non-conductive, don’t need repainting, won’t be chewed by stock, don’t leach into the environment and have been certified for use in organic farming by BioGro. Every year, the company diverts thousands of tonnes of waste plastics from landfill.



INTERVIEW

MATHEW COOK, Head Chef

Mathew Cook started as The Landing’s new chef at the beginning of 2022 after working in restaurants and lodges in NZ, Australia and Malaysia.

MELINDA WILLIAMS: What drew you to the job at The Landing?

MC I really liked the location and the fact that we have our own gardens. The produce is really good here. It’s also a good area for my family. It’s an interesting job, not the sort of job I was doing before.

MW: How would you describe your approach to food at The Landing?

MC: For about the first month I just followed what they were already doing. Mainly my focus is what we can grow in the gardens and what’s fresh, and on what the guests have requested. What the guests seem to enjoy the most is when you can tell the story of what you’ve picked that day from the garden, and a focus on seafood.

MW: Is gardening something you have a particular interest in?

MC: Yeah, I’ve been interested in gardening for a while. I’ve got a house in Auckland which is rented out now, and we’ve got quite a decent garden there that we’ve put a lot of work into, with a worm farm, composting and making my own fertiliser.

MW: In terms of the food, what are you hoping to experiment with or introduce?

MC: I’d like to do some work on the variety of seafood that we can provide. There aren’t really a lot of suppliers set up, so it was good to go down to Britomart and talk to Tom [Hishon, from kingi, The Hotel Britomart’s sustainable seafood restaurant] about getting more variety.

MW: That’s surprising to hear, as I would have thought that – being a large harbour – the Bay of Islands would have a lot of seafood options.

MC: Yes, you would think that, but it’s not that way at all. I think the closest supplier is in Kawakawa, but it’s quite a drive to get down there to get a little bit of seafood for a few people. It’s not like the old days where you could just go down and buy it off the wharf. We’ve got one good supplier up in Cooper’s Beach called Apatu Aqua, and they supply us with really good fish, smoked fish and smoked eel. Something else I’d like to work on is seeing how much bread we can make here, using local ingredients. I made Peter and Sue [Cooper] some bread recently and put some miso and horopito in the butter and they quite liked

that. I’ve done quite a bit of breadmaking – sourdough, Turkish bread, soft buns, that sort of thing.

MW: Have you been working with Sean, the gardener, on the planting plan for the vegetable gardens?

MC: Yes, I’ve gone through and selected all the seeds for the varieties of vegetables we want, and we’ll come up with a planting plan. You can’t just plant 200 bok choy all at once, because they’d all be ready at once and there might not be enough guests staying at the time. You’ve got to spread the sowings out every couple of weeks.

MW: How about native ingredients? You mentioned horopito earlier – are you interested in extending the use of native ingredients?

MC: Something I’d like to work on is learning how to forage seaweeds. I’m pretty sure that they do a lot of that up at Ahipara, so I’m going to do a bit of research, or if we can’t do it ourselves, find a supplier. You can make a nice cordial with pohutukawa too, apparently. That’s something I’d like to get into.

MW: What does sustainability mean to you?

MC I guess just using produce and products in a way that they’re going to be there for future generations. Especially with seafood, you have to be careful about the methods that have been used to catch the fish. A lot of large boats are just trawling and dredging the sea floor, catching a whole lot of fish they don’t even want, so they end up killing half of them when they’re throwing them back. We can’t keep doing that. At The Landing, we always get line-caught fish.

MW: Where do you see yourself in terms of your own sustainability journey?

MC I think there’s still a lot of work I can do. When I had a meeting with David Oliveri at The Hotel Britomart, he ran through the process the hotel went through in their set-up and the work they’re doing there, including in the kitchen. So, I’ve come back with a lot of good ideas that we could implement. Minimising the use of plastics is something I think we can work on pretty easily – it’s not going to be difficult; it’s just about making the effort to change the practices we’re used to.

TE TAI AO
ENVIRONMENT 2023
GOALS

- Combine composting systems across the vineyard and landscape businesses with a view to increasing compost volumes and reducing bought compost
- Review single-use plastic use in hospitality with a view to reducing the overall use and integrate alternative solutions
- Create a biodiversity map of the property
- Write and implement a policy on sustainable fishing practices and increasing catch and release





Te Tāngata *People & Culture*

The Covid-19 pandemic brought uncertainty, stress and the threat of illness into many people’s lives during the 2021/22 year. As a responsible employer, The Landing aimed to reduce stress and illness as much as practical, through strong health protocols and practices, regular mental-health check-ins with team members, providing workplace flexibility where possible, vaccination mandates and providing job security.

With closed borders, the more inward-looking year also provided an opportunity to reflect on The Landing’s deeper values, including its rich historic and environmental heritage. A project to consolidate and make visible knowledge around The Landing’s archaeological heritage was commenced, with a project to do the same for the environmental heritage planned for 2023.

BUSINESS AS USUAL

STAFF WELLBEING

All employees who are full-time, part-time or employed for a significant period (eg vineyard labour contracts) are paid at Living Wage rates or above. All these employees and their immediate families have free access to the Employee Assistance Programme. During key phases of the Covid-19 pandemic, employees who were able to work from home and preferred to do so were supported, vaccination was required of all employees, guests and visitors to the property to reduce risk, and free influenza vaccinations were offered to all team members.

MATARIKI HANGI

A mid-year celebration and social event for staff held at the time of the traditional Māori New Year, where a shared meal is cooked in hangi (earth ovens)

COMMUNITY SUPPORT

\$1,000 was raised for the Bald Angels Charitable Trust through an auction among the team of used paddleboards and accessories which were being replaced. The Landing also worked with other Cooper and Company businesses to support Bald Angels by collecting items for their Coats for Kids programme to help keep Northland children warm through winter. Collectively, 946 warm clothes, blankets and sleeping bags and some

much-needed sports shoes were donated and distributed through the Police, Plunket, iwi organisations, health providers and schools.

RUGBY FOR LIFE

Donations were made in the form of wine for a fundraising dinner for Rugby For Life, an organisation that leads social and economic change in Northland through rugby communities.

RANGIHOA HERITAGE PARK

The Landing team provides free-of-charge year-round grounds and infrastructure maintenance for the public heritage park, which neighbours The Landing.



2021 / 2022 Projects

THE LANDING ARCHAEOLOGY

The Landing is located in the Rangihoua Historic Area, a site of critical importance in Aotearoa New Zealand's history. The first European settlers to New Zealand were British missionaries, invited to set up a station in the Bay of Islands by the Ngāpuhi chief Ruatara, who had followed the path of Te Pahi, his uncle and chief before him, in establishing friendly contact with the European whalers, sealers, traders and explorers who began visiting New Zealand on ships in the early 1800s. Te Pahi and Ruatara understood the opportunities that knowledge-sharing and trade could bring their people, and quickly established Rangihoua as the preferred New Zealand trading post for

visitors. The first missionaries arrived in 1816 and built modest homes, first at Oihi (now Hohi) Bay to the east of The Landing, and later within The Landing at Te Puna, marking the first settlement in New Zealand where Māori and Europeans lived together and where some of the first Pakeha children were born.

Paired with the fact that Māori habitation was established at Rangihoua for at least 350 and possibly up to 500 years before the arrival of Europeans, The Landing is an archaeologically rich landscape. There is extensive evidence of early Māori habitation in the form of pa sites, terracing, middens

and agricultural development, overlaid with colonial building remnants, agricultural earthworks and artifacts of settler life. Many Māori and European artifacts have left the property over the years; excavated on archaeological digs and sent to museums.

This year, The Landing started a project to catalogue, map and consolidate knowledge around the archaeological history of the property and the heritage sites within it, in order to draw clear through-lines of knowledge for visitors, students and historians. This will be an ongoing project, with the resulting resources made available to all those who are interested.



INTERVIEW

BRETT MICHALICK, Guest Guide

As guest guide and skipper of The Landing vessel Iti Rangi, Brett helps guests to discover the fascinating history and geography of the property and nearby areas in the Bay of Islands.

MW: How far back does our understanding of history at The Landing extend?

BM: The oldest historical site is down by the sea wall where we built the service shed by the Boathouse. Whenever we move soil or conduct building works, there are people from Heritage New Zealand there to observe the process, and when we unearthed a midden during the excavation for the service shed, the bottom layers were found to have moa bone in them. That's pretty cool, because there are not too many sites in the Bay where moa bones have been found. Moa only survived for the first 100 years after the arrival of Māori. Those bones were radio-carbondated back 700-odd years – to around the year 1330. In

New Zealand there aren't any archaeological sites that pre-date about 1250. Some Māori say that explorers like Kupe and the great navigators were here one, two hundred years before that. But Heritage New Zealand says there's no archaeological evidence of anything pre-dating 1250. That whole area where the Boathouse is, there was more than likely an early village or a settlement there, so The Landing has probably had occupation of Maori since they first arrived in Aotearoa almost right through.

MW: When guests come to The Landing, you offer them a tour of certain archaeological and heritage sites. Which sites do you usually visit and why?

BM: The site I often start with is the peninsula referred to as Wiriwiri Papuke, or sometimes by the Māori name of Koutu, which sits in front of the big Norfolk Pine. It's a great location, because you can see some really obvious, distinctive historical sites like the big defensive trench on the end of Papuke, the terraces in front of that, you can see the Norfolk Pine, across to Rangihoua Pa, the Marsden Cross, Hohi Bay, the Māori and missionary trail to Te Puna, right out to Motu Kokako, Rākaumangamanga, Cape Brett, the Hole on the Rock Island, even across to Moturua, where the Mangahawea, the really early village in the Bay is located.



It's a really cool place to get people drawn into the history. My talk would start right back from the first arrival of Māori, the arrival of the Europeans and their trade at Rangihoua Bay. I normally follow a chronological timeline. I might talk about the chief Ruatara's plans for a city, which were similar to what Sydney was at that time. He had drawn up a city map, basically where the Cooper Residence is today. People can imagine what it may have been like if events hadn't have played out the way they did. After that, I drop down the hill and visit the agricultural drains. What's unique about The Landing is the land's Māori sites, which were small self-sufficient farming settlements. Eventually, the missionaries arrived, so we have some amazing examples of early settler farming arrangements as well. Now, 250 years later, we are still farming and practicing sustainable winegrowing. When you look from a distance, you can see how the lines of the vineyard rows match the lines of the agricultural drains in the hillside.

Then I usually go to what we call the Village Green, which is where the Te Puna mission station was – where the fig trees are, where the missionaries started to farm a bit more. There are a lot of physical things there that people want to see. When you go to Rome, you go to the Colosseum, you want to see the actual historic stuff, you know? When you're at a site where these physical things appear in the landscape, people are captivated by it. I'd talk about those fig trees having heritage back to the original food crops. I'd talk about the significance of the Norfolk pines planted by the missionaries, how the tree has the same form as a crucifix.

MW: Do you find that people are quite engaged by the history, or are most people at The Landing for what's there now, rather than its history?

BM: I think people come without any expectation of the history. Often, they may not have thought they would be interested in it, but when they hear about the significance

of some of the events, then they're drawn in. It's very rare that someone wouldn't be interested and we're starting to get people coming to The Landing and saying, "Oh, I've heard you give a really good history tour. We want to see some of these sites. Can you explain more about them?" I think it's topical at the moment. New Zealand history is coming to life. Māori place names, the meaning around Māori place names... it's awakening. Sometimes Pakeha aren't comfortable talking about some of that Māori history, the real raw, rough stuff, but history's an interesting thing; the information is always evolving, always moving around with new learning, organic. I try to build it around an entertaining story as well, to make history fun.

MW: As a Pakeha, where have you learned the history of the area from and Te Reo that you use?

BM: For Te Reo, I did a pronunciation course. I don't know a lot of Te Reo, but I can certainly pronounce most places in

the Bay of Islands. A lot of my knowledge has been an organic picking-up of bits of information from conversations, written texts, books, journals, old missionary journals. There was a lot of record keeping from the Europeans – Marsden, the missionaries in Paihia, Henry Williams and Marion Williams – I've read a lot of their journals. I came in at a fortunate time, when there had been a lot of archaeological reports written, as well as the Rangihoua Heritage Park Trust material. Peter Cooper took me on some early boat rides around and mentioned a few events, which spurred conversations with people like PJ [Peter Jones, Director of The Landing] and tangata whenua I work alongside, some of whom have an intergenerational history on that land. They have stories that are not published in Pakeha reports and books. Sometimes I'll go along to archaeological digs in the community where they engage with the public, and I'm just watching out, listening for the chance to engage in conversations with people. Sometimes people

coming to the property know a lot – they might be relatives of the Hansens or some of the early missionaries or even Māori. It's an organic thing. You learn something, you think you've got it, and later you realise it might be incorrect.

MW: You earlier mentioned moa bones found at The Landing. Where are the artifacts of interest that have been discovered on sites throughout The Landing found now?

BM: Any pre-contact artefact found on any land, be it private or Māori land or crown land is property of Heritage New Zealand, pouhere taonga and tangata whenua. They're in a museum drawer now. There was a registered archaeological dig around 2003 by Angela Middleton, down at the mission station where they unearthed the cellar of the King House from the 1830s. I know there were artifacts found then that are catalogued. Some archaeologists have said to me that an artifact in a display case has lost its

provenance; it has no connection, no context, no story or place in time.

But when you find a moa bone in the bottom of a midden, like they found at The Boathouse, it puts it into a timeframe and there's a whole story that surrounds that artifact.

TE TĀNGATA PEOPLE & CULTURE 2023 GOALS

– To implement the Mental Health Wellness Programme, Groov for the employees of The Landing

– Create a Welcome Pack for new employees



2023 Goals

MANA WHAKAHAERE GOVERNANCE 2023 GOALS

- Toitū carbon reduction goals:
 - Reduce purchased electricity emissions by 15 percent by 2023 through on-site renewable power generation.
 - Reduce electricity used in Cooper Residence by 10 percent through transition to LED lighting and powering down when unoccupied.
 - Reduce purchased diesel by 10 percent through efficiencies in vehicle use, ensuring right-sized equipment and phase-in of EVs, staged over the next three years.
 - Reduce purchased petrol by 3.5 percent through efficiencies in vehicle use and greater use of battery-powered hand tools.
- Complete waste audit and implement approved changes
- To engage with The Landing Trust on mutually beneficial projects

TE TAIAO ENVIRONMENT 2023 GOALS

- Combine composting systems across the vineyard and landscape businesses with a view to increasing compost volumes and reducing bought compost
- Review single-use plastic use in hospitality with a view to reducing the overall use and integrate alternative solutions
- Create a biodiversity map of the property
- Write and implement a policy on sustainable fishing practices and increasing catch and release

TE TĀNGATA PEOPLE & CULTURE 2023 GOALS

- To implement the Mental Health Wellness Programme, Groov for the employees of The Landing
- Create a Welcome Pack for new employees



