



# ProCork

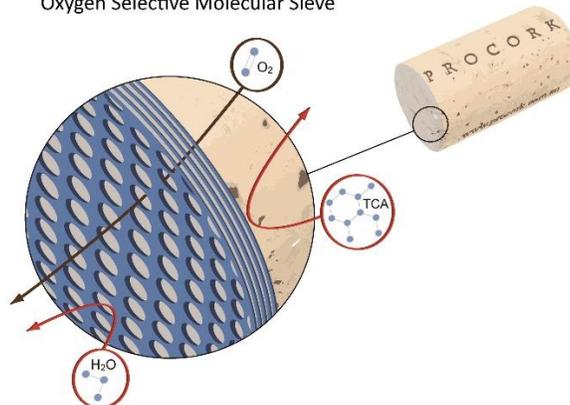
## Traditional Cork with OTR Technology



### Oxygen Selective OTR Membrane (Oxygen Transmission Rate)

Using the molecular sieve properties of some semi-crystalline polymers the unique ProCork membrane selectively allows oxygen to pass through atomically small channels that sieve and slow oxygen's progress thereby providing the near perfect OTR (Oxygen Transmission Rate) to preserve wine as it is and allow it to mature as it should.

Oxygen Selective Molecular Sieve



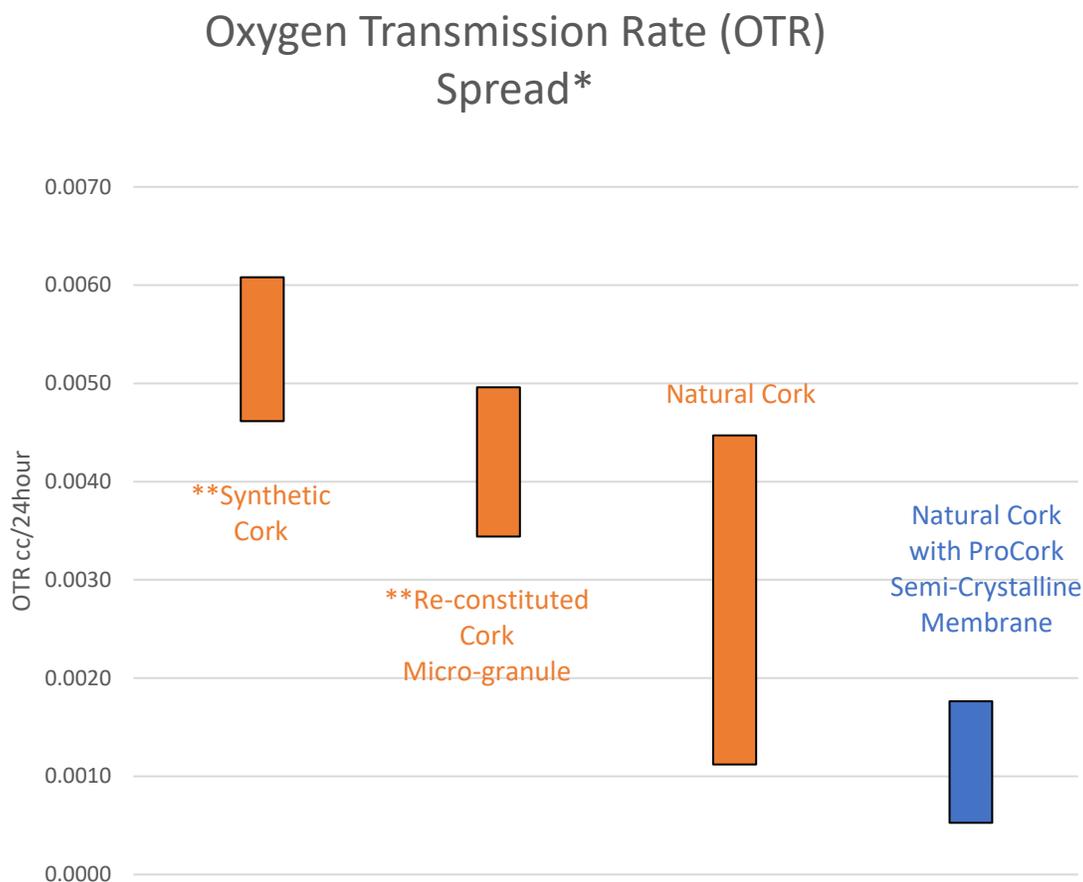
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ProCork  
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The improved OTR (oxygen transmission rate) is actually a result of decreasing the OTR of the high permeability corks but leaving low permeability corks unchanged. This can be seen with the measurement of OTR spread (as shown below).



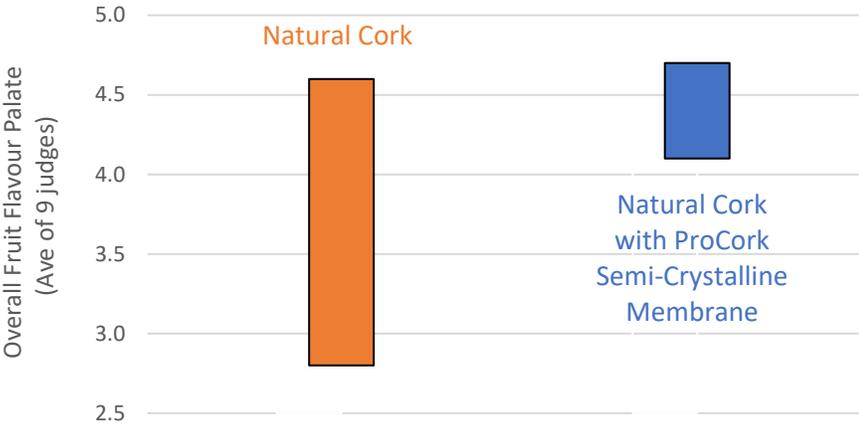
\*Independent measurement AWRI - Spread of 6 bottles 90% confidence  
 OTR measured at 180 & 720 days and combined  
 OTR measured with the corks insitu in bottles of commercially bottled wine  
 \*\*Product brand name available on request

The OTR spread of the natural cork supports the observation that the best natural corks are brilliant for the wine but the worst natural corks, over time, oxidize and destroy the wine’s natural fruit characters.

The OTR spread of the ProCork product supports the theory that the oxygen selective membrane turns high OTR corks into good OTR corks, thus improving consistency across bottles including the retention of natural fruit character and SO<sub>2</sub> as demonstrated in further independent scientific wine trials (shown below).

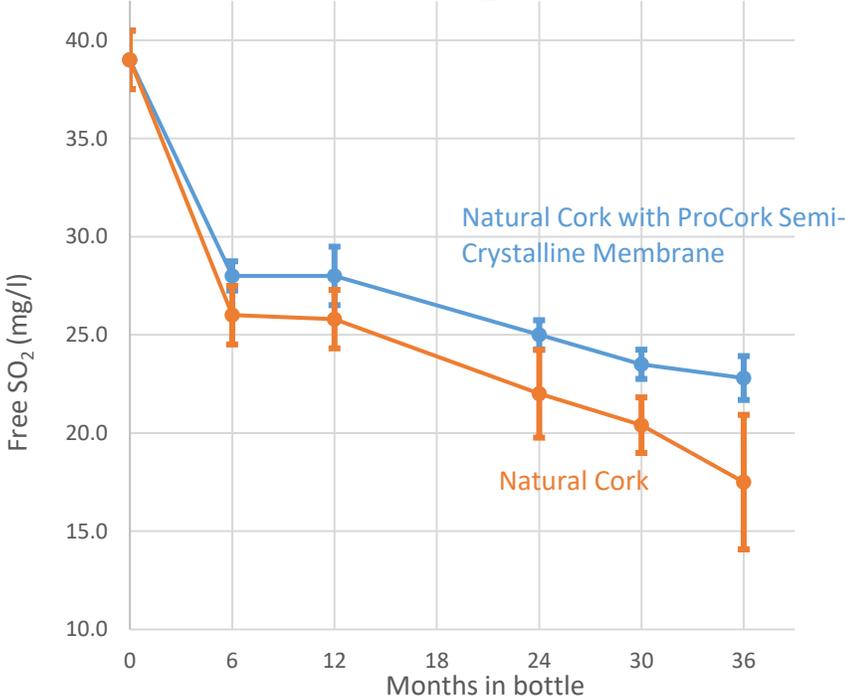
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# Overall Fruit on Palate (Sensory Score) Spread\*



\*Independent measurement AWRI -  
 Spread of 4 bottles 36 months after bottling  
 90% confidence range

# Free SO<sub>2</sub> Spread\*



\*Independent measurement AWRI  
 Spread of 12 bottles 99% confidence range

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