

Varnish: Inside: HLKU 60 A – in accordance with food-standards
Outside: colour varnish on polyester basis

Note: All varnishes are analogue to the Alcoa standard pressing closures.

Glass Stopper: *Material:* Glass
Production: Special pressing process plus additional “fire polishing” and special UV-hardening to avoid chipping off during the entire process including the final bottling. Individual stoppers are checked with electric-mechanic and optical checking devices.

Seal: *Material:* GK 20558 – clear PVC-material on the basis of K1/1
This material is used as a standard material for non alcoholic and alcoholic beverages (up to 15% ABV). K1/1 is in accordance to the standards of both LMBG (German national food law) and FDA (US Food & Drug Administration).
The material is the same as used for standard stelvin-closures!

Note: Due to the special seal-technique of Vino-Lok, the area of direct contact of the wine to the seal is approx. 65% smaller compared to a standard aluminium screw top/stelvin)

FAQ'S

There are of course a number of questions raised from us against Alcoa, and we summarize here the most pressing ones:

How does the wine mature, compared to cork/plastic/stelvin?

First test bottling has been made back in July 2003. The initial results attest the Vino-Lok closure overall best results. However, long-period test results are obviously not yet available.

Is there any reaction with wine and the PVC-seal?

The material for the seal is in use for more than 25 years, and standard with screw-caps/Stelvin closures. Also, you shall consider that with the Vino-Lok system only a fraction of the seal compared to screw-cap/Stelvin is in direct contact with the wine.

Any problems to open the bottle?

Handling is very easy, no special opener necessary. Additional neck-hangers for off-trade will be available. For on-trade instruction leaflet will be attached to each case.

Effects with increased inside-pressure?

This can basically just occur if wine is bottled with a higher amount of CO₂ and in the unlikely case of an (unwanted) second fermentation. The glass-stopper is proofed to hold inside-pressure up to 4 bar (with undamaged aluminium cap), which is much higher than a standard cork/plastic stopper could hold.

Problems with temperature swings during transport?

Same care should be taken as with shipments of standard closures. Beyond this, no special treatment necessary.

How about sterility of closure during filling process?

The glass-stopper can be sterilized with up to 2% watery SO₂. See also sterilization of bottles in general.

Are special bottles required for Vino-Lok?

Yes, in order to have a popper fitting of the glass stopper to the bottle, the tolerances of the inside diameter of the bottles neck have to be much lesser than for a usual bottle. In addition the bottles neck has to have a special lip to allow the aluminium cap to be twisted off with no problem. Currently there are two bottle shapes available. For the Rheingau there is an adaptation of the special "Rheingau flute" bottle in process.

Any countries were the usage of glass-stoppers is prohibited?

No, we have no information that glass-stoppers shall not be allowed as a closure in any of the countries.

REALISATION

We are excitingly looking forward to start exporting wine with the new Vino-Lok system. And the start will be done with the 2004 vintage of Schloss Vollrads, who are planning to have approx. 50% of the bottling under glass. In addition we are planning to (re)launch our "Rheingau Riesling Vision" project wine with glass-stoppers too.

In order to be prepared for the new closure, Schloss Vollrads has already done a first test bottling which took place at the beginning of 2004, and is now ready for a new test bottling, using the before mentioned adaptation of the unique "Rheingau flute" bottle.

These additional bottling for two (2003 vintage) wines will take place w/c 13th December 2004 at Schloss Vollrads. In order to test with different categories of the trade, a price-entry level wine (Schloss Vollrads Riesling Qualitätswein trocken) as well as a "high class" wine (Schloss Vollrads Riesling "premier cru" – 1. Gewächs) will be available by mid December 2004.

As most of the 2003 vintage is already sold out, the bottling of the 2004 vintage will already start in early spring 2005.

All our customers will receive a sample of the December bottling to make up their mind if they wish to proceed on with the new generation of glass-stoppers. Obviously we will discuss the further procedure in your country individually with each client.

Meanwhile, if there are any further questions please do not hesitate to contact us

WINECONSALE GmbH

Rathausstrasse 49

65203 Wiesbaden – Germany

Tel. +49-611-974-907-0 - Fax +49-611-974-907-15

info@wineconsale.com – www.wineconsale.com