

BACCHUS

WINE CLOSURES

Major Breakthrough in Cork Technology by UK Company

An exciting new initiative enters the wine closure market with the launch of nanocork™, the brainchild of UK innovation company Bacchus Wine Closures in partnership with Álvaro Coelho & Irmãos (ACI), the second largest cork producer in the world.

nanocork™ is a natural cork, topped and tailed with the Bacchus Barrier™, a specially developed coating which could revolutionise the world of wine closures, allowing producers to turn back from synthetic closures to natural cork with complete confidence in its performance and reliability.

The Bacchus Barrier™ gives wineries and consumers significant advantages:

- dramatically improves the anti-oxidation consistency of the cork
- dramatically reduces cork taint and other 'off' flavours attributed to cork
- strengthens cork ends and reduces cork dust
- improves seal between cork and bottle
- retains varietal fruit flavours highly effectively
- extends the shelf life of wine
- provides an excellent solution at a very competitive price
- allows use of closures that are recyclable, have a very-low carbon footprint compared to synthetic closures, and whose major component (cork) comes from sustainable resources.

The recent conclusions of an extensive two year study by the highly-respected Australian Wine Research Institute (AWRI) indicated that nanocork™ outperformed other typical wine closures ("reference 2" natural

cork, screwcap and synthetic cork) when it came to the freshness of the wine after the two year control period. Wine under nanocork™ was found to be fresh, intense and fruity with good length on the palate, whereas wines bottled under alternative closures displayed more honeyed notes and oxidized characteristics.

ACI has been testing this technology since 2005 both in-house and with customers, before starting to commercialize the product as nanocork™ in late 2009. The technology will work equally well on sparkling wine corks and corks for spirits.

David Taylor, Managing Director of Bacchus Wine Closures, developer of the special Bacchus Barrier™ coating, comments:

"We are delighted with the extraordinary results from AWRI's closure trial. Our technology has taken a lot of time and effort to develop and now we have the stamp of approval from the world's leading authority on wine closures. We hope that sales around the world will now develop rapidly, as wineries discover the many benefits of using these unique corks. I am certain that our Bacchus Barrier™ technology will be an important aid to the renaissance of cork as the preferred closure for wine."

To read the AWRI report, please visit:

www.bacchuswineclosures.com/AWRI24monthreport.pdf and see especially pages 2, 14 and 20. See also www.bacchuswineclosures.com www.acoelhoirmaos.pt and www.nanocork.com

nanocork™ is the registered trademark of Álvaro Coelho & Irmãos SA

4 February 2010

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Notes to editors:

More detail on the Bacchus Barrier™

- A specially developed high performance barrier film
- The film is permanently bonded to the ends of the wine corks with a highly moisture-resistant polymer
- The barrier has a low permeability to oxygen and other gases

Summary of AWRI methodology (closure trial)

- Four reference closure types were used ("reference 2" natural cork, synthetic cork, screwcap and nanocork™)
- Each closure was allocated 300 bottles
- The wine bottled was a 2007 Leasingham Clare Valley Semillon
- The wine was stored in sealed cardboard boxes and stood in pallets on their sides at a steady temperature of 17°C
- 12 bottles of each closure type were analysed at the 6, 12, 18 and 24 month stages.