



research and development

Procork shines in latest independent trial

AUSTRALIAN-BASED wine closure company ProCork and Australia's largest wine packaging company Vinpac International have announced further strong results in all key performance areas being measured by the Australian Wine Research Institute's landmark independent commercial closure trial.

The full AWRI report, compiled after testing of wine samples bottles 24 months ago, is now available on the ProCork website for winery businesses to evaluate its membrane cork.

The independent trial, which includes a blind tasting with control samples by a trained sensory judging panel and chemical testing, compares the ProCork closure to screwcap closures and commercial cork samples.

The results of the testing confirmed other trials which showed ProCork wines had higher mean sulphur dioxide (free and total) than screw cap and cork, the lowest mean oxidation score, had higher mean varietal fruit character scores (such as citrus) and had lower reduced like character (rubber) scores than screwcap.

Former CSIRO scientist and ProCork founder Gregor Christie said the independent AWRI trial results at the two-year mark were further confirmation that ProCork's membrane technology, in conjunction with cork, appears to optimise the environment for wine cellaring.

This is related to its ability to reduce taint and reduce flavour modification.

"Our own internal testing over the past couple of years has consistently shown ProCork to be the best performing closure and these results from a leading independent Australian research institute reinforce that testing," Dr Christie said.

"It is particularly noteworthy that in trials, like the independent AWRI trial, where the same wine is used, wine in ProCork shows higher varietal fruit and less reduced like characters, than screwcapped wines."

The independent AWRI trial started in September 2002 to compare the performance of natural reference 2 and 3 corks, screwcaps and ProCork's closures.

ProCork's membrane technology is applied to each end of the cork and is designed to optimise the storage environment for wine.

The technology also significantly reduces flavour modification by reducing the amount of chemicals (including TCA) entering the wine and regulating the passage of oxygen through the cork.

The new technology enables natural cork to be used by winemakers with high certainty that the membrane will reduce any off character imparted by the cork and allow true flavour development.



ProCork's membrane technology is applied to each end of the cork and is designed to optimise the storage environment for wine.

ProCork was officially launched at the Australian Wine Industry Trade Exhibition in July 2004 following the signing of an exclusive distribution agreement for the Australian and New Zealand markets with wine packaging group Vinpac International.

Details: www.procork.com.au