

| Series N (Natural Cork) | Nominal Class* | Pressure Rating | Cellaring** | Indicative Price*** | OTR Technology | Bottling and Storage Requirements |
|----------------------------|----------------------------------|-----------------|---------------|---------------------|----------------|---|
| Series N8* | Flower | 2.4 Bar | 20-35 Years + | 1190 €/1000 | ✓ | Vacuum in head space after corking - -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage laydown 15-18°C Max temperature during short term transport 25°C |
| Series N7 | Extra | 2.0 Bar | 15-20 Years | 890 €/1000 | ✓ | Vacuum in head space after corking - -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage laydown 15-18°C Max temperature during short term transport 25°C |
| Series N6 | Superior | 1.8 Bar | 10-15 Years | 460 €/1000 | ✓ | Vacuum in head space after corking - -0.6 to -1.0 Bar 15 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage laydown 15-18°C Max temperature during short term transport 25°C |
| Series N5 | 1 st | 1.2 Bar | 7-12 Years | 240 €/1000 | ✓ | Vacuum in head space after corking - -0.6 to -1.0 Bar 15 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage laydown 15-18°C Max temperature during short term transport 25°C |
| Series N4* | 2 nd | 1.0 Bar | 5-8 Years | 180 €/1000 | ✓ | Vacuum in head space after corking - -0.8 to -1.0 Bar 20 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage laydown 15-18°C but use bins because some leakage may occur Max temperature during short term transport 25°C |
| Series N3 | 2 nd | 0.6 Bar | 2-5 Years | 140 €/1000 | ✓ | Vacuum in head space after corking - -0.8 to -1.0 Bar 20 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage and transport Standup 15-25°C Max temperature during short term transport 28°C |
| Series N2 | 3 rd | 0 Bar | 1-2 Years | 110 €/1000 | ✓ | Vacuum in head space after corking - -0.9 to -1.0 Bar 20 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage and transport Standup 15-25°C Max temperature during short term transport 28°C |
| Series N1 | 4 th /5 th | 0 Bar | 1 Year | 90 €/1000 | ✓ | Vacuum in head space after corking - -0.9 to -1.0 Bar 20 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage and transport Standup 15-25°C Max temperature during short term transport 28°C |

* With natural corks the delivery will contain approximately 15% of corks from one class below the listed class except for Series N8 and N4 which will contain approximately only 2-5% of corks from one class below

** Cellaring times are estimations and will vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.

******* This price is indicative and will vary up or down depending on the diameter and length of the cork ordered, quantity ordered and transport and local area costs

| Series T (Technical Cork) | Product Description* | Pressure Rating | Cellaring** | Indicative Price*** | OTR Technology | Bottling and Storage Requirements |
|------------------------------|---|-----------------|-------------|---------------------|----------------|---|
| Series T5**** | 95% cork, steam cleaned micro granule 0ng/l TCA | 3.0 Bar | 20-30 Years | 320 €/1000 | ✓ | Vacuum in head space after corking - -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage laydown 15-18°C Max temperature during short term transport 25°C |
| Series T4 | 95% cork, steam cleaned micro granule <1ng/l TCA | 2.5 Bar | 10-15 Years | 120 €/1000 | ✓ | Vacuum in head space after corking - -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage laydown 15-18°C Max temperature during short term transport 25°C |
| Series T3 | 95% cork, steam cleaned micro granule <2ng/l TCA | 2.0 Bar | 5-10 Years | 75 €/1000 | ✓ | Vacuum in head space after corking - -0.4 to -1.0 Bar 15 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage laydown 15-18°C Max temperature during short term transport 25°C |
| Series T2 | 95% cork, steam cleaned normal granule 2ng/l TCA | 1.8 Bar | 5-7 Years | 55 €/1000 | ✓ | Vacuum in head space after corking - -0.6 to -1.0 Bar 15 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage laydown 15-25°C Max temperature during short term transport 28°C |
| Series T1 | 95% cork, steam cleaned normal granule 3ng/l TCA | 1.2 Bar | 1-2 Years | 38 €/1000 | ✓ | Vacuum in head space after corking - -0.6 to -1.0 Bar 15 mm between cork and wine at 20 C use temperate correction tables Bottle bore diameter less than 20 mm for full length of the cork Storage laydown 15-25°C Max temperature during short term transport 28°C |

* TCA levels are nominal and will vary within normal industry practise. TCA levels are controlled by a screening and selecting low TCA bark prior to granulating and steam cleaning

** Cellaring times are estimations and will vary based on a number of factors, including the quality of the wine, the bottling and storage conditions.

*** This price is indicative and will vary up or down depending on the diameter and length of the cork ordered, quantity ordered and transport and local area costs

**** Series T5 is currently only available for trials with selected wineries. 0ng/l means the current industry methods for detecting TCA using alcohol/water solution soaks and SPME/GCMS

cannot detect TCA