

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