



P R O C O R K

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PROCORK TESTING SHOWS 90-100 PER CENT DECREASE IN TCA CONTAMINATION

A new round of testing by Australian cork technology company ProCork has shown the company's technology can reduce the transmission of TCA (2,4,6-Trichloroanisole) from corks to wine by between 90 and 100 per cent.

TCA is naturally occurring and is widely regarded as the cause of "cork taint" and gives affected wine a musty, cardboard taste and odour.

Under the latest round of testing by Melbourne-based ProCork, industry standard wine corks were deliberately contaminated by cork research and development group *Centro Technologico Da Cortica (CTCOR)* with TCA and then coated with ProCork's unique membrane.

A series of wines were then bottled using the TCA infected ProCork closures while other bottles were sealed using similarly contaminated natural corks (Ref 2) and technical corks (1+1) to be used as a control group.

The wines were tested for the level of contamination by TCA from the cork to the wine after a storage time equivalent to 7.5 and 20 months.

ProCork chief executive officer Dr Gregor Christie said the subsequent results were further proof of ProCork's ability to significantly reduce the incidence of TCA in wine.

"The decrease in TCA migration into wine sealed with ProCork compared to wine sealed without it indicates our membrane reduces TCA in the wine by 90 to 100 per cent," he said.

"In half the sample of corks which were contaminated with TCA our membrane prevented any detectable transfer of this naturally occurring compound into the wine.

"This is great news for us and the wine industry. With the recent commissioning of our first production machine winemakers now have an effective alternative to every other closure on the market."

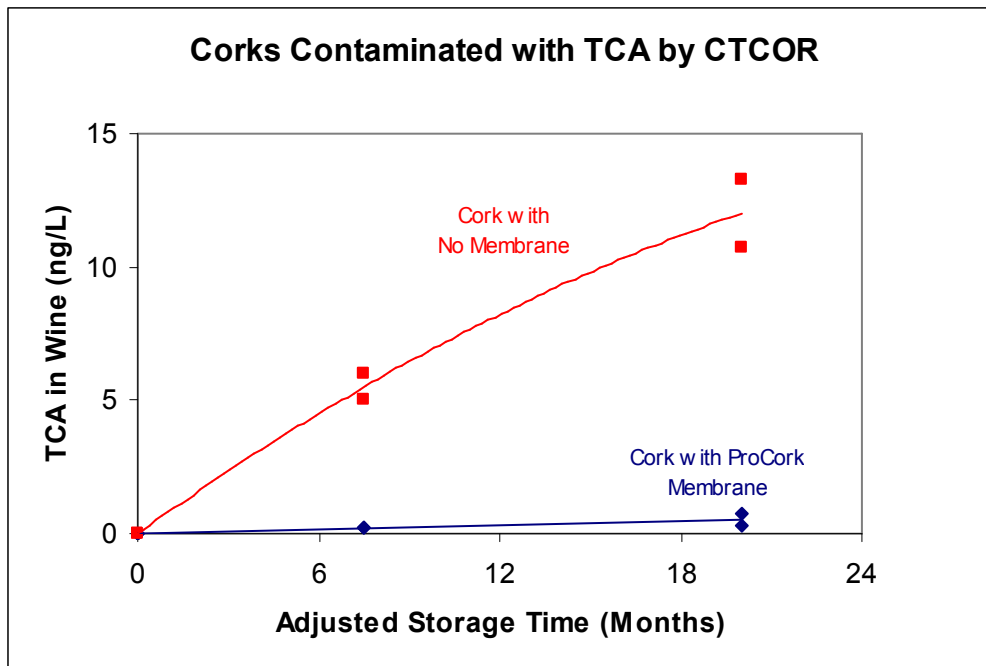
Testing of the wines bottled for the equivalent of twenty months showed the average amount of TCA in wine from bottles sealed with ProCork remained below 1 ng/l, which is considered below trace quantities.



PROCORK

The highest level of TCA detected in any individual sample sealed with a ProCork was 1.5 ng/l, and in 50 per cent of the ProCork bottles no TCA was detected.

The average amount of TCA in bottles sealed with corks without membrane was 13.3 ng/l (technical corks) and 10.8 ng/l (natural corks).



Bottle Performance of ProCork Membrane Cork (20 months (adjusted) storage)

ProCork's technology revolves around a series of membranes that are applied to each end of the cork and designed to significantly reduce flavour modification by reducing the amount of chemicals entering the wine, regulating the passage of oxygen through the cork and retaining cork moisture to prevent cork breakage.

The new technology will enable 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.

The company commissioned its first production machine earlier which can attach ProCork's membrane to both ends of a cork at a rate of 10,000 per hour, or up to 60 million per year.

ENDS: Media enquiries to Dr Gregor Christie on (03) 9214 5401 or 0419 599 597.