

Prospectus for participation in the AWRI Sparkling Wine Closure Trial

Dear potential closure trial participant,

The AWRI intends to initiate a sparkling wine closure benchmarking study during the first half of 2014. Following completion of an industry survey, the following closures have been identified as being most relevant for Australian sparkling wine producers:

1. **Amorim two-disc Spark[®] stopper**
2. **MA Silva two-disc Ref 1/Grade A**
3. **Mytik Diam Access agglomerate**
4. **Zork SPK**
5. **Guala Viiva screw-cap**
6. **Crown seal (manufacturer TBC)**

The trial will utilise a typical premium bottle-fermented Chardonnay Pinot Noir, and will run for an initial 24-month period. The objectives of the trial will include:

- Quantifying key chemical and sensorial indicators for each closure.
- Comparing the impact of and shelf-life resulting from different closure technologies.

Closure suppliers or wineries are able to sponsor exclusive assessment of additional closure technologies, in addition to the six identified above, if this is of interest. It is expected that at least one other closure will be included in the trial on this basis. The sponsoring party has the option of disclosing the identity of any additional closures to all trial participants or keeping this confidential. The proposed analytical regime for the trial is shown below.

Analytical parameter	Purpose	0 - 48 hours	3 months	6 months	12 months	24 months
Free & Total SO₂	Used to assess wine shelf-life under various closure technologies	✓	✓	✓	✓	✓
Wine colour - including OD₄₂₀	Used to assess wine shelf-life under various closure technologies	✓	✓	✓	✓	✓
Low molecular weight sulfur compounds	Presence of these compounds has been linked with undesirable reductive wine attributes	✓		✓	✓	✓
Carbon dioxide	Quantify the CO ₂ retention properties of the closure	✓	✓	✓	✓	✓
Oxygen transmission rate	Quantify the key closure property linked to driving wine evolution			✓		✓
Sensory descriptive analysis	To quantify wine flavour and aroma attributes				✓	✓
Extraction force / Removal torque	Used to assess closure performance		✓			✓

Detailed technical reports will be completed at each of the time-points above to summarise and compare closure performance.



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In addition to the above, the AWRI intends to hold a number of tasting workshops in selected regions to showcase the wine's development under the different closures. This will give small and medium wine producers opportunity to experience the sensory impact of closure choice firsthand. These workshops will aim to provide a generic overview of the trends seen throughout the trial without providing any specific analytical data, with a focus on the impact of different closure types. Any producer that participates in the main trial will automatically be provided with samples of each wine for internal assessment and will receive an invitation to one or more of the tasting workshops. It is anticipated that there will be two tasting workshops in each region, to be held at different points throughout the life of the trial.

The AWRI will provide access to performance data for all industry-selected closures or a sub-set of these, as required. The access costs for each package are outlined below:

Package	Tasting workshops – no. invites	Access cost (AUD\$)
1 closure	1	3,500
2 closures	2	6,000
3 closures	3	8,000
4 closures	4	10,000
5 closures	5	12,000
6 closures	6	15,000

The access fee due will be split into three even payments across the duration of the trial, with the initial payment required prior to bottling and the remaining two payments approximately 12 months and 24 months from that point.

All information generated from the trial will be treated as confidential and will not be shared openly with third parties or published in its entirety in the future, in accordance with our [standard terms and conditions](#).

If you wish to be involved in this trial or have any specific questions, please contact Neil Scrimgeour at neil.scrimgeour@awri.com.au and indicate which package you are interested in. All participants will be required to sign a formal service agreement prior to initiation of the trial.