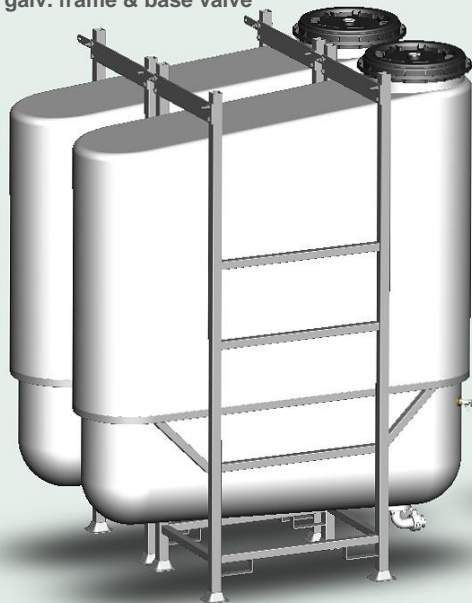


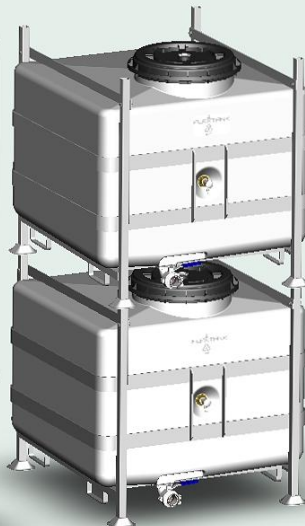
The BEST Way to "Barrel Mature" Premium & Ultra-Premium Wines

Passively micro-oxygenate wine by natural air-O₂ permeation through ultra-clean, food grade HDPE
No topping, better volatiles retention, better hygiene, MUCH lower capital & operating costs

2,100 litre 2-high stackable "Cell" with galv. frame & base valve



1,000 litre cellar-stackable, transportable 'Cube'



Standard pallet format, exportable (20 per 6m FCL), stackable 4-high

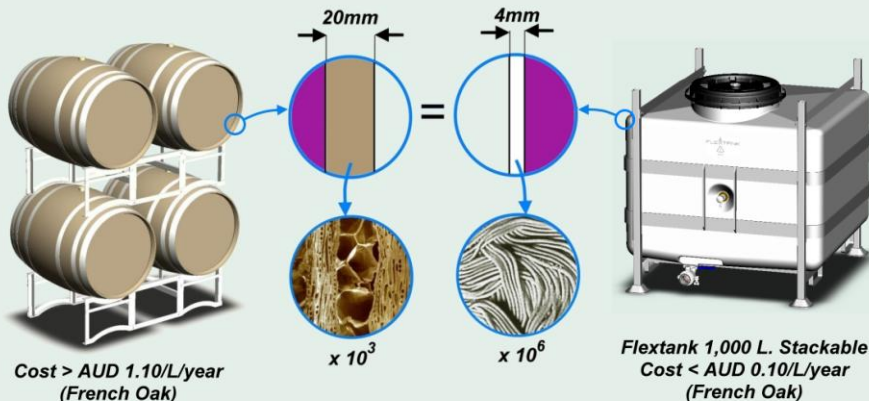


Pre-assembled 'Drop-in' plank packs for all sizes, many types & toasts

Flextank's oxygen permeable, food-grade, no-taint, hygienic HDPE vessels **REPLACE BARRELS**
 Thousands in use, MANY user medals & trophies. **International Patents Pending.**

Why waste time & money on short-lived barrels? There IS a better way!

"C-P" Polyethylene Permeates (i.e. diffuses) Air-Oxygen



HOW FLEXTANK VESSELS WORK: Brand new barrels mature wine by diffusing 20 to 30 mg. of air-oxygen per litre of wine per year (mg/l/yr) through their semi-porous staves. Each year, approx. 10% of this initial permeability is lost due to progressive clogging with wine solids. Flextank's taint-free, food-grade vessels permeate air-O₂ at the same rate per litre, in the same natural way, as 'average age' 2nd to 3rd season barrels. Their initial permeability is retained indefinitely. They can be used together with your barrels, no change of cellaring practice is required.

BEST VOLATILES RETENTION: Oak barrels wick out & evaporate fruity ethyl esters & aromatic compounds from wine, whereas Flextank units do not. Users over four vintages in Australia report SUPERIOR matured wine quality to that from top quality French or American barrels.

NO TOPPING NEEDED: Flextank's specially tailored polyethylene is near-impermeable to water and ethanol vapour. These vessels DO NOT REQUIRE TOPPING.

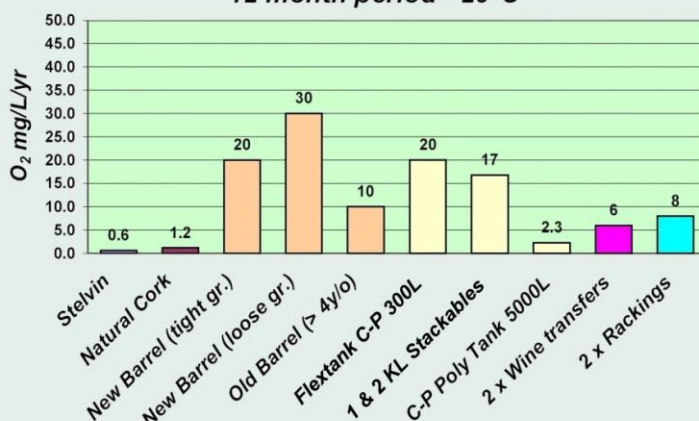
GREAT COST SAVINGS: Users report oak maturation costs of LESS THAN 10 CENTS/LITRE using quality Oak adjunct, about 1/8th to 1/10th the cost of using barrels replaced at 5 yearly intervals. You pay for the oak adjunct wood used, not for the costly & wasted barrel making artisanship.

HYGIENIC. LONG LIVED: Very easy to clean, tartar doesn't stick and the material doesn't stain, there is no porosity or "grain" to clog. Unlike barrels, these vessels retain their permeability indefinitely. They can also be C.I.P. or ozone sterilized to remove infective yeasts such as brettanomyces.

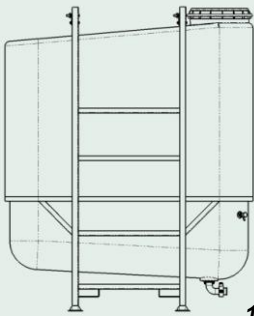
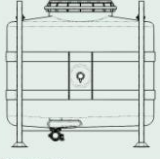
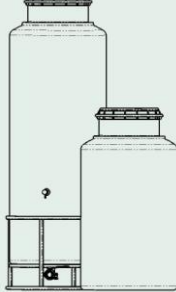

MULTIPLY CELLAR STORAGE CAPACITY: Four-high stacks of the 1,000 litre 'Cubes' allow storage of up to THREE TIMES the volume of five-high barrel tiers, in the same floor space, depending on aisle widths.

The fork-liftable, tippable 2,100 litre 'Cells' stack sidewise like books in a bookshelf as well as two high. Up to a four-fold capacity increase in high headroom "cellars" can be achieved with these tanks.

Oxygen Exposure in Wine Storage & Processing 12 month period - 20°C



Details - Wine Maturation Vessels

Description	Diameter or Width	Volume (litres)	Height O/A (mm)	Weight Appr. (kg)	O ₂ Perm. mg/l/yr
 <p>2,100L. Stackable Cell Screw-on zero-ullage lid with 2" BSP screw outlet Includes steel stacking frame, base outlet & 2" BSM SS butterfly valve "Drop-in" Oak stave pack assemblies available Neck & variable-capacity Full Body "Skins" avail.</p>	2,080 x 700	2,100	2,550	115	17.3 (~ 2 nd yr. barrique)
 <p>1,000L. Stackable Cube Screw-on zero-ullage lid with 2" BSP screw outlet Incl. steel stacking frame & 2" BSM SS butterfly valve "Drop-in" Oak stave assy's V-C body "Skins" available</p>	1,160 x 1,160	1,000	1,150	75	17.3
 <p>600 & 1,000 L. Vessels Screw-on lids with 2" BSP outlet, (600 has zero-ullage lid). SS Outlet & Valve (2") French & Amer. Oak stave assemblies available. Neck & variable-capacity Full Body "Skins" available</p>	800	1,000	2,300 (stand +200)	24	17.3
	800	600	1,500	19	18.8
 <p>300 L. Vessel Screw-on zero-ullage lid with 2" BSP screw outlet Variable-capacity Full Body "Skins" available</p>	600	300	1,200	10	20 (barrique ~ 15-20 new)

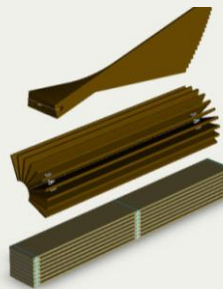
Accessories for Wine Maturation Vessels (add GST)



Ferment air-lock valve, screw-in, all sizes



Lid tightening handle, stainless steel, helps ensure a full hermetic seal



evOak, Seguin Moreau and Boise Oak Packs



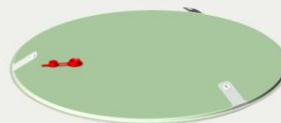
Pallet jackable frame version (i.e. no fork locating straps)



Sample cocks including SS through-wall outlet
1/2" BSP SS



120 l./min x 1.5" submersible pump (wtg. 5kg)
Optional adj. racking plate



Full size V-C SKINS, part-fills,



Brushed Stainless Steel Frame Option