



NOMACORC® *Select Series*

The Nomacorc Select Series™ is a collection of high-performance co-extruded wine closures designed to meet the needs of discriminating winemakers and the unique wines they create. From delicate white wines to robust reds; from the light and fruity to the complex and full-bodied, there is a Select Series closure that will provide optimum post-bottling oxygen management.

The Select Series is backed by the Nomacorc Winemaker Promise, a commitment of consistent oxygen control performance, quality assurance, and closures free of TCA.



- Oxygen control consistency superior to all other wine closures
- Color and texture consistent with traditional high quality natural cork
- First and only synthetic closure that can be end-printed*

*End printing available in 2011



SUPERIOR AESTHETICS

Each of the products within the Select Series is made using state-of-the-art manufacturing methodology to create closures with color and texture characteristics consistent with traditional, high quality natural cork. The ends of the Select Series products have a bark-like appearance and feel, and are chamfered. And, this innovative collection of products are the first and only alternative inner seal closure that can be end-printed using a proprietary process that allows more detailed artwork reproduction than traditional fire branding.

Nomacorc closure
enlarged 225%



PATENTED CO-EXTRUSION PROCESS

Nomacorc closures are manufactured using proprietary technology which creates products with superior performance characteristics. The uniform cell size and density of the foam core provides predictable, consistent oxygen transmission control. The elastomeric outer skin layer provides protection during bottling and ensures a tight, leak-proof seal.

DIMENSIONS AND CHARACTERISTICS

	<i>Select 700</i>	<i>Select 500</i>	<i>Select 300</i>	<i>Select 100</i>
Diameter	23 mm	22.5 mm	23 mm	23 mm
Length	38, 44, 47 mm	38, 44, 47 mm	38, 44, 47 mm	38, 44, 47 mm
Foam density	0.306 grams per cubic centimetre	0.55 grams per cubic centimetre	0.261 grams per cubic centimetre	0.261 grams per cubic centimetre
Total density	0.357 grams per cubic centimetre	0.325 grams per cubic centimetre	0.328 grams per cubic centimetre	0.328 grams per cubic centimetre
Customised printing	Yes	Yes	Yes	Yes
End printing	Yes	Yes	Yes	Yes
Oxygen Ingress per Bottle	1.72 mg of O ₂ After 3 Months 2.29 mg of O ₂ After 6 Months 3.4 mg of O ₂ After 12 Months 2.1 mg of O ₂ per Year, After First Year	1.54 mg of O ₂ After 3 Months 2.06 mg of O ₂ After 6 Months 3.0 mg of O ₂ After 12 Months 1.7 mg of O ₂ per Year, After First Year	1.35 mg of O ₂ After 3 Months 1.79 mg of O ₂ After 6 Months 2.4 mg of O ₂ After 12 Months 1.1 mg of O ₂ per Year, After First Year	0.37 mg of O ₂ After 3 Months 0.64 mg of O ₂ After 6 Months 1.2 mg of O ₂ After 12 Months 1.1 mg of O ₂ per Year, After First Year

Chamfered finish only.

Average values based on internal testing methodologies.

Available in natural wood grain, as shown.

All Nomacorc are 100% recyclable with other LDPE food packaging.

Custom printing available.

OUR PROMISE

- We promise that Select Series closures will provide you with the most consistent oxygen control in the industry.
- We promise that choosing a Select Series closure, following the Nomacorc bottling guidelines, and using a NomaSense™ analyzer to monitor oxygen levels during bottling will reduce oxygen management faults and improve wine consistency.
- We promise that every Nomacorc closure leaves our facilities TCA free.
- We promise that Select Series closures, like all Nomacorc products, are made with the highest degree of quality assurance.
- We promise that Nomacorc's Select Series closures can be an essential tool in the art of making fine wine.



Subject to Nomacorc terms and conditions

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