



*Contacts: Katie Myers
+1-214-766-4566
kmyers@nomacorc.com*

*Whitney Rigsbee
+1-919-460-2274
wrigsbee@nomacorc.com*

NEW OXYGEN MANAGEMENT EQUIPMENT FROM NOMACORC ADVANCES WINE QUALITY INITIATIVES

Nomacorc Launches Next Generation NomaSense™ Oxygen Analyzer for Wine Industry

ZEBULON, N.C. (July 1, 2013) –Nomacorc, the world’s largest producer of alternative wine closures and leader in oxygen management technology, announced today the launch of its breakthrough next generation NomaSense™ oxygen analyzer system. The new NomaSense offering is the first portable Total Package Oxygen (TPO) meter designed specifically for the wine industry and allows users to measure and control the total amount of oxygen in wine, particularly during bottling.

“Nomacorc continues to serve as an important partner to wineries and academic institutions across the globe,” said Malcolm Thompson, vice president of innovation and strategy at Nomacorc. “By developing a sophisticated, easy-to-use analyzer, we hope to provide more winemakers with the proper tools to manage oxygen pick-up at bottling and deliver wines just as they intend.”

In this latest NomaSense innovation, wineries can measure both head space and dissolved oxygen using an integrated conversion calculator to determine the TPO. The NomaSense O₂ P300 has a limit of detection of 15 parts per billion (ppb) and is intended for use throughout the winemaking process – most importantly at the bottling line – to improve quality control. The more sensitive NomaSense O₂ P6000 has a lower detection limit of 1 part per billion and can also serve as a quality control tool, but is more specifically for laboratory use and scientific study.

“The ability to measure and manage oxygen is critical to ensuring wine quality and extending the shelf-life potential of wines,” said Dr. Stéphane Vidal, global director of enology at Nomacorc. “The substantive enhancements to the NomaSense product line allow wineries to improve wine quality and help achieve bottle-to-bottle consistency.”

Improvements to the device were based on feedback from initial users, making the device well-adapted to winery environments. Other features and benefits include an improved user-friendly software interface with easier navigation, as well as enhanced data and file management systems for better traceability. The new devices also make sample identification easier via a QR code reader. Last but not least, the high-tech portable device has a sleek appearance and is significantly smaller in size compared to the original NomaSense analyzer – all while being more affordable.

Compatible with existing accessories and consumables, the NomaSense O₂ P6000 and NomaSense O₂ P300 is commercially available in July 2013.

For more information about Nomacorc's NomaSense oxygen analyzer equipment, visit <http://www.nomacorc.com/wine-oxygen-analyzers.php>.

About Nomacorc

Nomacorc is a worldwide leader in wine closures and the No. 1 closure brand for still wines in many countries including France, Germany and the United States. Dedicated to technological innovation, Nomacorc manufactures its portfolio of products using a patented co-extrusion process. As a result, Nomacorc closures provide consistent, predictable oxygen management and protect against off-flavors due to oxidation, reduction or cork taint. Nomacorc's 100 percent recyclable products are available through a vast network of distributors and sales agents on six continents. With 500 employees worldwide and state-of-the-art manufacturing facilities in the United States, Belgium, China and Argentina, Nomacorc produces more than 2 billion closures annually. Working with renowned wine research institutes worldwide, the company leads the wine closure industry in fundamental and applied research into oxygen management in wine. For more information, visit nomacorc.com or follow Nomacorc on [Twitter](#) (@Nomacorc) and [Facebook](#) (Nomacorc).

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