

Diam Closure

Georges Michel: To close our bottle, we have chosen five years ago a new -- a new cork closure, which is called Diam. Diam, it's made from natural cork. There's no plastic or resin or aluminum that touches the wine, so it's only natural material that touches the wine. The Diam cork is a truly revolution in the wine industry, and the end results is that it has solved the cork taint that we called a TCA problem that give that musty flavor in some wines, and it has also solved the oxidation or reduction problem and we are very happy after five years of the results. We don't even hear anymore of any problem in our wines, having chosen that closure.

Today, there's about 30% of the New Zealand wine industry using the Diam corks, and there are about 1,500 wineries worldwide using that new closure.

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