



Old bottles often need to be recorked after fifteen or twenty years in the cellar. If a screw cap is treated with care it will not deteriorate and will never need to be replaced.

Almost all wines contain preservatives such as sulphur dioxide. Screw caps enable wines to be bottled with smaller amounts of these preservatives. This makes them more friendly to everyone – especially people with allergies.



This is a low resolution sample page spread from *Seal of Approval: Why choose screw caps?* by Tyson Stelzer