

For your consideration – Introducing RedOaker’s Cellar Alternative Program (CAP), discounted pricing structure and independent sensory analyses results.

For those who are not already aware, RedOaker in conjunction with McWilliams Wines have recently completed independent analyses of the various contemporary and traditional wine maturation techniques available today, the final preference results from structured blind tastings held at the McWilliams laboratory in Hanswood by the McWilliams winemaking team are as follows.

Final Sensory Results of Blind Tastings — 2/11/2011

Key Description	Wine Judge 1	Wine Judge 2	Wine Judge 3	Wine Judge 4	Average Ranking	Final Preference Ranking
3 yr + Barrel	8	7	9	3	6.75	8
5 kl Micro-ox	3	3	4	7	4.25	3
RedOaker no Diffusion	6	5	2	6	4.75	6
RedOaker low Diffusion	7	2	6	4	4.75	5
RedOaker Oak Trial	9	6	8	8	7.75	9
Flextank Cube	1	4	7	5	4.25	4
RedOaker High Diffusion	4	1	1	2	2	1
New Oak Barrel	2	8	5	1	4	2
RedOaker High-Low Diffusion	3	9	3	9	6.5	7

Note – Oak barrels of François Freres cooperage, oak additions Stavin, French - med toast.

A great result for the RedOaker technology indeed! In summary samples exposed to higher levels of O₂ ingress (> 20mg/lt/yr) consistently showed higher preference scores throughout the trial. RedOaker has consequently developed a new diffusion tube that is not only capable of higher levels of controlled O₂ ingress but is also infinitely more adjustable. The new diffusion tubes are subject to the current 2012 McWilliams trial. What is clear is that if nothing else, the RedOaker technology already is at least the

equal in terms of resultant wine quality to all other options when in maturation phase. It should be noted however an important functional difference between the trial variants is that only in micro-ox and RedOaker can you adjust both oak and oxygen driven maturation rendering these technologies also suitable for the longer term and more reductive storage of your oxygen sensitive varietals and wines which no longer benefit from further oxygen exposure, all in the one tank.

Cellar Alternative Program

The CAP is a RedOaker initiative created to assist with your access and own evaluation using this exciting technology of your wines in your cellar. Consider that for each MS1900 RedOaker you trial in the CAP you can realize a 4 fold increase in storage capacity for the same expenditure, or alternatively you may wish to maintain your cellar storage capacity and negate the purchase expense of around seven new barriques....annually! Other reasons to take advantage of the CAP include:

- Oaks staves are supplied to best compliment your wines with each vessel purchase at no charge
- Enjoy a 15% plus saving on our entire range from our 2010 pricing structure.
- Join our growing customer base and enjoy the CAP pricing structure indefinitely. (Terms and conditions apply).

If you have any queries regarding the CAP or questions regarding the RedOaker technology please do not hesitate to contact Neal Palmer and speak with the director, designer and inventor of RedOaker directly.

Kind Regards,

Neal Palmer

RedOaker Pty Ltd