



Various Maturation Techniques - Sensory Trail Results and Costing Data - 2012

The following data stems from recent observations and findings relative to trials and assessment of various contemporary wine treatment options. Please note that this information was produced and supplied independently to RedOaker pty ltd via multiple industry professionals – RedOaker has subsequently compiled this information for the purpose of this document.

At RedOaker pty ltd we believe it is imperative to provide producers with substantive information so that they are in a position to make informed decisions regarding the RedOaker technology and alternatives. We trust you find this information of value in assessing our technology as particularly useful and versatile winemaking tool.

Trial Set up and Wine Quality Considerations

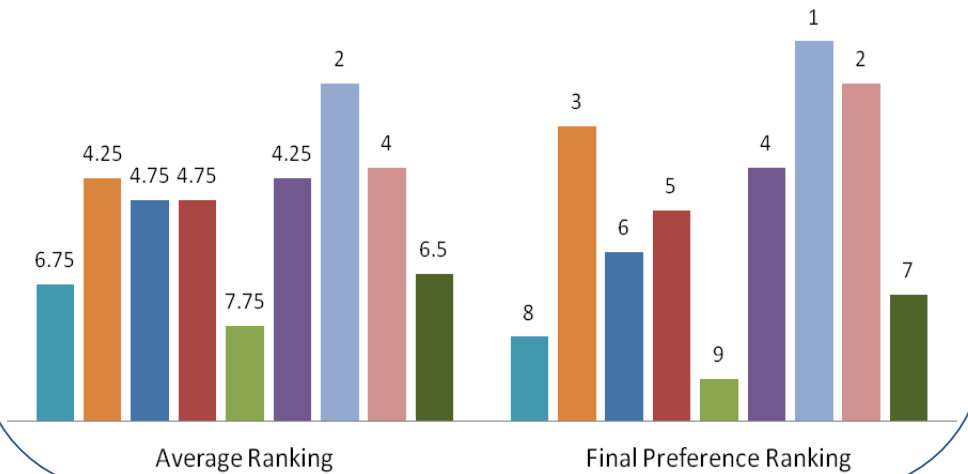


In the first instance the final sensory analyses of structured blind tastings of the McWilliams winemaking team who kindly conducted and assessed the contemporary wine storage maturation options most commonly employed in our industry is considered – Wine subject to the trial was 2011 McLaren Vale Shiraz – Oak barrels François Frères - Oak “add ins” Stavin, French Medium Toast.

Note - In summary, samples exposed to higher levels of O2 ingress (> 20mg/lt/yr) were generally considered more approachable and consistently showed higher preference scores throughout the quarterly trial tastings.

Final Tasting Preference Results

- 3 yr + Barrel
- RedOaker no Diffusion
- RedOaker Oak Trial
- RedOaker High Diffusion
- RedOaker High-Low Diffusion
- 5 kl Micro-ox
- RedOaker low Diffusion
- Flextank Cube
- New Oak Barrel

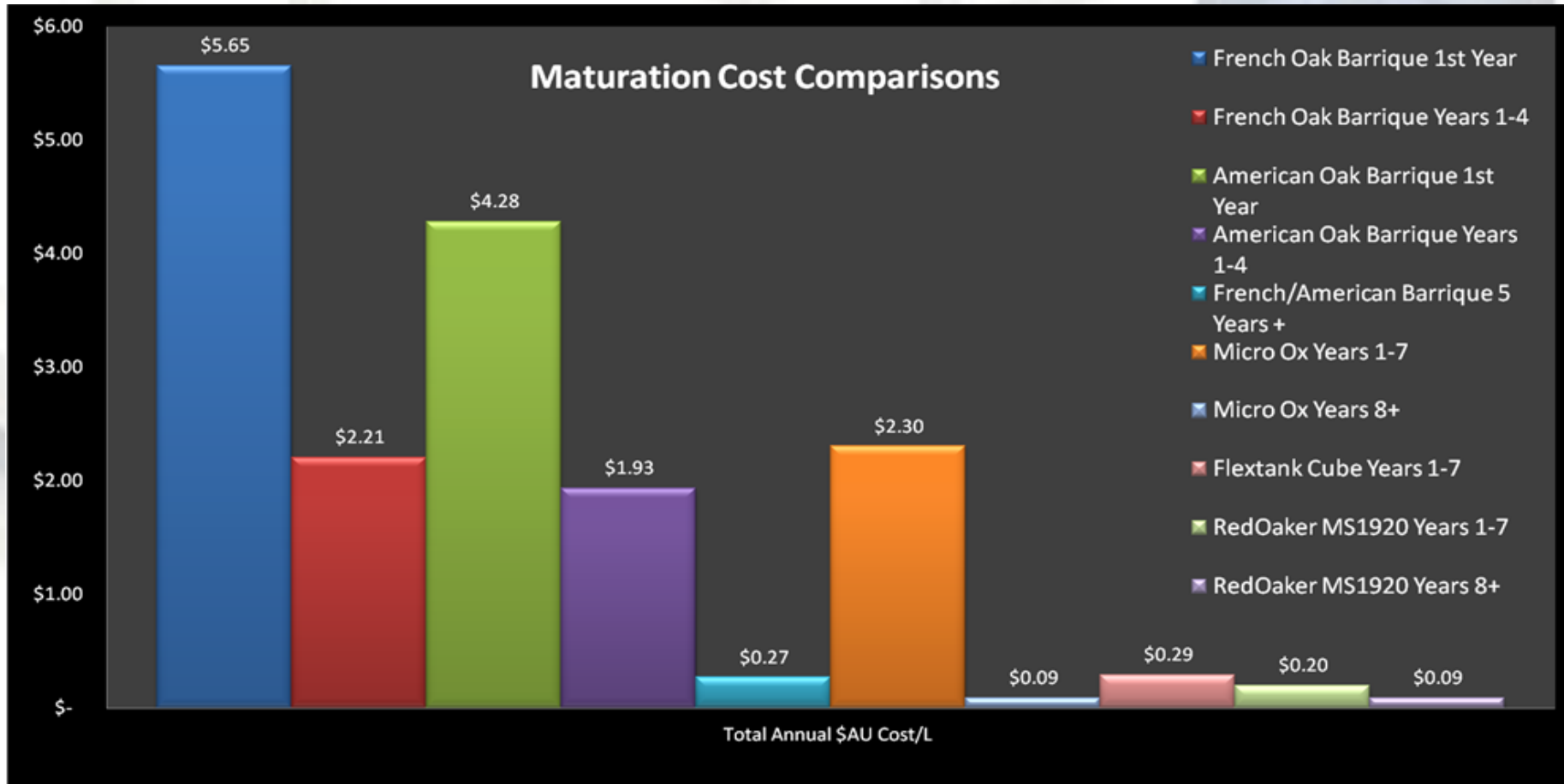


Final Sensory Results of Blind Tastings - 2/11/2011

Key Description	Wine Judge	Wine Judge	Wine Judge	Wine Judge	Average Ranking	Final Preference Ranking
	1	2	3	4		
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

Maturation/Storage Cost Considerations

Turning now to costs associated with employing each of the trial variants, which are graphically illustrated below. Costing includes Oak alternatives, depreciation and all typical associated expenses. The data supporting these values was sourced from multiple industry professionals and suppliers and is available upon request (Excel format).



In summary, combined and independent industry professionals find “barrel alternative” technologies can result in a 95% reduction in associated production costs - without compromise in resultant wine quality.

If we assume a French oak barrique costs conservatively AU\$1000 @ 225 lts the RedOaker equivalent (per 225lts) equates to less than AU\$50 per barrique over the life span of a barrique given the efficiency and longevity of our approach to wine storage and maturation.

I trust you find this information useful and look forward to discussing how the benefits of the RedOaker tanks and technology may be utilised and integrated into your future operations.