

advanced wine preserving system from winesense

For wine cellars & restaurants...



No more wasting good wine. The Preserver™ will keep good wine perfect for weeks after opening. Our patented technology is more effective than vacuum systems.

the Preserver™

Features and Benefits

- Easy, flexible installation
- Single hand operation
- One nozzle serves both wine and champagne
- Available in silver finish, aluminium
- A single dosage of Argon gas 'rests on the wine' and prevents chances of oxidation
- Argon gas is inert, leaves no taste or smell on wine and is neither harmful nor flammable
- Reliable and economical - less than 1c cost in gas per single use
- No special wine stopper required, except for champagne

"Since installing a Preserver at our cellar and tasting room I'm no longer pouring half bottles of oxidized hard work down the drain!"

Bartho Eksteen - Winemaker, Hermanuspietersfontein

"We're now using a Preserver as well and it's as good as any other system. If you'd brought it out sooner, you could have saved us a lot of money!"

George Synovich - Codfather, Riboville, Blowfish & Yo Sushi Restaurants

Technical Specifications and Installation

An uncomplicated and effective system.

the Preserver™ requires no electricity, is space friendly and uses high grade Argon gas to preserve wine. Installation is quick and easy. Mount the unit to a wall and connect the thin plastic tube supplied to a small standard-sized gas cylinder.

the Preserver™ is the ideal system to keep both your natural wines and champagnes in perfect condition after opening.

For guaranteed champagne preservation use our special stopper, an optional extra at for two stoppers.

Priced at, *the Preserver™* is by far the most economical and effective wine preservation system available.

the Preserver™ comes with a money back guarantee and a one year warranty.

**Excl gas & gas bottle rental. Available from your local gas supplier*


winesense™
wine only an arms length away