



SINCE 1870

CORK STOPPERS CATALOGUE 2022 • 2023 | SOUTH AFRICA



A PARTNERSHIP THAT BEGAN OVER ONE AND A HALF CENTURIES AGO

Since 1870, when it began as a small family business making cork stoppers in the northern Portugal, Amorim has been a respected partner of the wine world through its offering of quality closures.

With an ethos dedicated to quality and personal service, Amorim has established relationships with a client-base in all wine-producing countries, its cork stoppers sealing some of the most iconic and award-winning wines in the international landscape.

Amorim's on-going commitment to research and development - as well as an ethos of innovation and ensuring environmental sustainability - offers the wine world cork closures that have been subjected to the rigorous standards of a company at the forefront of science.

From icon wines to sparkling and spirits, browse our portfolio to discover which cork stopper adds value to your bottle.

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OUR COLLECTION

WHETHER ITS WHOLE NATURAL CORK OR TECHNICAL CORK STOPPERS, OUR RANGE IS DESIGNED TO OFFER SEAMLESSLY CONSISTENT PERFORMANCE AND PROTECT WINE'S SOUGHT AROMATIC PROFILE

NDtech®

Whole natural cork
Screened with NDTECH technology



Available sizes

45 × 25 mm
49 × 24 / 25 mm
54 × 25 mm

Washing

Clean O
Nova 101

Oxygen Transfer Rate

Low or Very Low (BW surface coated)

Naturity®

Whole natural cork



Available sizes

45 × 24 / 25 mm
49 × 24 / 25 / 26 / 27 / 28 mm
54 × 25 mm

Washing Colour

Clean O
Nova 101

Oxygen Transfer Rate

Low or Very Low (BW surface coated)
Moderate

Aquamark®

Whole natural cork



Available sizes

45 × 24 mm

Washing Colour

Clean C

Oxygen Transfer Rate

Moderate



Still Wines

- **Whole natural cork, punched from the highest-grade natural cork bark.** The result is natural cork with a smooth surface and consistent natural elasticity, fundamental for a seamlessly reliable performance from one cork to the next.
- **Ideal for vintage wines with cellaring up to 30 years,** which require optimum ageing and maturation in the bottle.
- **Naturity cleansing technology ensuring natural cork's maximum sensory neutrality.** Amorim's pioneering process is entirely natural and makes use of thermal desorption through pressure variation to separate and extract volatile non-structural compounds that can cause sensory deviations.
- **Sealing Verification System (SVE) screening,** a process that validates each cork's tightness.
- **NDTECH fast chromatography high precision screening technology,** a quality control process that ensures each natural cork with releasable TCA ≤0.5 ng/L.
- **NDTECH** natural corks are supplied subject to the product's supply policy.



Still Wines

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- **Sealing Verification System (SVE) screening, a process that validates each cork's tightness.**



Still Wines

- Whole natural cork, produced from natural cork bark.
- **Surface pores are filled with a water-based coating cork material offering smooth surface and consistent natural look.**
- **Sealing Verification System (SVE) screening, a process that validates each cork's tightness.**
- Total traceability of the production process and rigorous quality control standards.
- **Ideal for wines with a shelf life of 36 months.**

Xpür®Bio

Micro-agglomerate cork stopper



Available sizes
44 × 24 mm
49 × 24 mm

Washing Colour
Clean O

Oxygen Transfer Rate
Very Low

- Still Wines
- Single molded cork, produced of the highest-grade natural cork micro-grains, offering consistent natural elasticity without added rubber expanders.
 - **Exclusive food-grade natural binder made of vegetable polyols and grape seeds.**
 - **Maximum sensory neutrality, with the exclusive Xpür Bio technology, based on the use of supercritical fluids, able to separate and extract volatile non-structural compounds from cork that can cause sensory deviations.**
 - Releasable TCA content below the analytical detection limit.
 - Consistent low oxygen ingress rates. Ideal for preserving wines’ freshness with slower development.
 - A long lasting superior technical closure with seamlessly consistent performance from one cork to the next.

Neutrocork® Std

Micro-agglomerate cork stopper



Available sizes
38 × 24 mm
44 × 23.5 mm

Washing Colour
Nova 101

Oxygen Transfer Rate
Very Low

- Still Wines
- Single molded cork using a food-grade binder and the highest-grade natural cork micro-grains, offering consistent natural elasticity without added rubber expanders.
 - **R.O.S.A.® patented vaporization process treatment of the granules, with high extractive power of volatile compounds from cork that can cause sensory deviations.**
 - Releasable TCA content below the analytical quantification limit.
 - Consistent low oxygen ingress rates. Ideal for preserving wines’ freshness and aromaticity
 - Total traceability of the production process and rigorous quality control standards.

Xpür®

Micro-agglomerate cork stopper



Available sizes
44 × 23.5 / 24 mm
49 × 23.5 / 24 mm

Washing Colour
Clean O

Oxygen Transfer Rate
Very Low

- Still Wines
- Single molded cork using a food-grade binder and the highest-grade natural cork micro-grains, offering consistent natural elasticity without added rubber expanders.
 - **Maximum sensory neutrality, with the exclusive Xpür technology, based on the use of supercritical fluids, able to separate and extract volatile non-structural compounds from cork that can cause sensory deviations.**
 - Releasable TCA content below the analytical detection limit.
 - Consistent low oxygen ingress rates. Ideal for preserving wines’ freshness with slower development.
 - A long lasting superior technical closure with seamlessly consistent performance from one cork to the next.

Twin Top® Evo

Technical cork stopper



Available sizes
44 × 23.5 / 24 mm

Washing Colour
Clean O

Oxygen Transfer Rate
Low

- Still Wines
- Single molded cork with one high grade natural cork disc (5mm) thick on each end, with excellent mechanical properties and consistent natural elasticity, without added rubber expanders.
 - **R.O.S.A.® patented vaporization process treatment of the grains, with high extractive power of volatile compounds from cork that cause sensory deviations.**
 - Releasable TCA content at or below the quantification limit.
 - Consistent low oxygen ingress rates. Ideal for preserving wines’ freshness and delicate aromas, while allowing further development of complexity in bottle.
 - Total traceability of the production process and rigorous quality control standards.

Neutrocork® Premium

Micro-agglomerate cork stopper



Available sizes
44 × 23.5 mm
38 × 24 mm

Washing Colour
Nova 101

Oxygen Transfer Rate
Very Low

- Still Wines
- Single molded cork using a food-grade binder and the highest-grade natural cork micro-grains, offering consistent natural elasticity without added rubber expanders.
 - **R.O.S.A.® patented vaporization process treatment of the grains, with high extractive power of volatile compounds from cork that can cause sensory deviations.**
 - Releasable TCA content at or below the analytical detection limit
 - Consistent low oxygen ingress rates. Ideal for preserving wines’ freshness and aromatics
 - Total traceability of the production process and rigorous quality control standards.

Twin Top®

Technical cork stopper



Available sizes
39 × 23.5 mm
44 × 23.5 mm

Washing Colour
Nova 101

Oxygen Transfer Rate
Low

- Still Wines
- Single molded cork with one high grade natural cork disc (5mm) thick on each end, with excellent mechanical properties and consistent natural elasticity, without added rubber expanders.
 - **R.O.S.A.® patented vaporization process treatment of the grains, with high extractive power of volatile compounds from cork that cause sensory deviations.**
 - Total traceability of the production process and rigorous quality control standards.
 - Consistent low oxygen ingress rates. Ideal for preserving wines’ freshness and aromas.
 - Made from natural and renewable cork, 100% recyclable



Helix[®] Cork

Micro-agglomerate cork stopper



Available sizes
37 x 29 x 23 / 24mm

Oxygen Transfer Rate
Moderate



Still Wines

- **The pioneering cork closure of Amorim that opens with a twist**
- Single molded cork using a food grade natural binder and the highest-grade natural cork micro-grains, offering consistent natural elasticity without added rubber expanders.
- R.O.S.A.[®] patented vaporization process treatment of the grains, with high extractive power of volatile compounds from cork that cause sensory deviations.
- Releasable TCA content at or below the analytical detection limit.
- Compatible with 17,5mm and 18,5mm cork mouth bottles. Can be used on most bottling machines, using an orientation equipment.
- Recommended for wines with consumption time within 24 months after bottling.

Spark[®]3D

Technical cork stopper



Available sizes
48 x 31 mm



Sparkling Wines

- Molded cork produced of the highest-grade FBT[®] treated natural cork granules size 3-7mm, without added rubber expanders, with immediate pressure tightness resistance test to 10 bar.
- Molded shank assembled with 3 natural cork discs, treated with Amorim Exclusive CORKNOVA[®] system for the elimination of volatile substances.
- TRX[®] X-Ray technology for scanning and removal of discs with critical imperfections.
- NDTECH Technology.
- Ideal for preserving sparkling wines' freshness and delicate aromas, while allowing further development of complexity in bottle.
- **Recommended for sparkling wines with long re-fermentation or maturation in bottle.**

Advantec[®]

Conglomerated cork stopper



Available sizes
39 x 23.5 mm
44 x 23.5 mm

Washing Colour
Nova 102

Oxygen Transfer Rate
Moderate



Still Wines

- Single extruded cork with excellent mechanical properties and consistent natural elasticity, without added rubber expanders.
- R.O.S.A.[®] patented vaporization process treatment of the grains, with high extractive power of volatile compounds from cork that cause sensory deviations.
- Total traceability of the production process and rigorous quality control standards.
- TCA and TBA analysis done at the various stages of the production process.
- **Suitable for still wines with a shelf life inferior to 12 months.**
- Made from natural and renewable cork, 100% recyclable.

Spark[®]2D

Technical cork stopper



Available sizes
48 x 30.5 / 31 mm



Sparkling Wines

- Molded cork produced of the highest-grade FBT[®] treated natural cork granules size 3-7mm, without added rubber expanders, **with immediate pressure tightness resistance test to 10 bar.**
- **Molded shank assembled with 2 natural cork discs, treated with Amorim Exclusive CORKNOVA[®] system for the elimination of volatile substances.**
- TRX[®] X-Ray technology for scanning and removal of discs with critical imperfections.
- Ideal for preserving sparkling wines' freshness and delicate aromas, while allowing further development of complexity in bottle.
- Recommended for sparkling wines with maturation in bottle.

Spark[®] Agglo

Conglomerated cork stopper



Available sizes
47 x 29 mm



Sparkling Wines

- Molded cork produced of the highest-grade natural cork granules size 3-7mm, without added rubber expanders, with immediate pressure tightness test to 10 bar.
- Total traceability of the production process and rigorous quality control standards.
- **Ideal for sparking wines or juices with 9 months shelf life.**
- Made from natural and renewable cork, 100% recyclable.

Spark[®] 1D

Technical cork stopper



Available sizes
48 x 30 mm



Sparkling Wines

- Molded cork produced of the highest-grade FBT[®] ttreated natural cork granules size 3-7mm, without added rubber expanders, with immediate pressure tightness resistance test to 10 bar.
- Molded shank assembled with 1 natural cork disc, treated with Amorim Exclusive CORKNOVA[®] system for the elimination of volatile substances.
- TRX[®]X-Ray technology for scanning and removal of discs with critical imperfections.
- **Ideal for preserving wines' freshness and delicate aromas, with 24 months shelf life.**



PRODUCT CHARACTERISTICS AND AVAILABILITY

Product	Type / composition	Segment	Cleaning technology	Visual grading	TCA spec (ng/L)	**** OTR per year (mg/O2)						Carbon footprint/ cork	Washing	Length	Diameter	Weight
						Length	1year	2year	3year	4year	5year					
NATURAL CORK STOPPERS																
Natural NDTECH	Whole cork stopper	Super premium -> Icon	Naturity NDTECH	Automatic optical sorting SVE*	≤0.5 per cork	49mm	1.65	0.06	0.03	0.02	0.01	-288g/CO ₂ e	Clean 0 Nova 101	45 49 54 mm	24 25 mm	3,5g
						45mm	2.15	0.15	0.07	0.03	0.02					
Natural	Whole cork stopper	Super premium -> Icon	Naturity	Automatic optical sorting SVE	99% ≤0.5 cork	49mm	1.65	0.06	0.03	0.02	0.01	-288g/CO ₂ e	Clean 0 Nova 101 Clean C	45 49 54 mm	24 25 mm	3,5g
						45mm	2.15	0.15	0.07	0.03	0.02					
Acquamark	Colmated cork stopper Surface pores filled with a water based coating Cork material > 98% (w)** 99% (v)**	Basic -> Premium		Automatic optical sorting SVE*	≤1.0 ave. batch		3.25	0.32	0.17	0.07	0.05	-288g/CO ₂ e	Clean C	45 mm	23 mm	3,4g
TECHNICAL CORK STOPPERS - STILL WINE																
Xpür Bio (New)	Micro-conglomerated cork stopper (single molded) Plant-based binder composed of 100% Vegetable Polyols (Grapeseed oil) Cork Material > 80% (w)** 99% (v)*** No plastic microspheres	Premium -> Super Premium	Xpür	Automatic optical sorting	≤0.3 per cork		1.11	0.06	0.03	0.02	0.01	-393g/CO ₂ e	Clean 0	38 44 49 mm	24 mm	5,7g
Xpür	Micro-conglomerated cork stopper (single molded) FDA Food grade approved binder Cork Material > 80% (w)** 99% (v)*** No plastic microspheres	Premium -> Ultra Premium	Xpür	Automatic optical sorting	≤0.3 per cork		1.14	0.06	0.03	0.02	0.01	-393g/CO ₂ e	Nova 101	38 44 49 mm	23.5 24 mm	5,7g
Twin Top Evo	Micro-conglomerated cork stopper with one high grade natural cork disc (5mm) thick on each end Cork material > 85% (w)** 99.5% (v) *** FDA food grade binder No plastic microspheres	Premium -> Ultra Premium	Granules: Rosa Hi-Tech Cork discs: CORKNOVA	Automatic optical sorting Mass spectral analysis	≤0.5 per cork		1.34	0.09	0.05	0.03	0.02	-297g/CO ₂ e	Nova 101	44 mm	23.5 mm	4,5g
Neutro-cork premium	Micro-conglomerated cork stopper (single molded) Cork material > 80% (w)** 98% (v)*** FDA food grade binder No plastic microspheres	Popular Premium -> Super Premium	Rosa Hi-Tech	Automatic optical sorting	≤0.3 per cork		1.25	0.06	0.03	0.02	0.01	-393g/CO ₂ e	Nova 101	38 44 mm	23.5 24 mm	5,7g
Neutrocork	Micro-conglomerated cork stopper (single molded) Cork material > 80% (w)** 98% (v) *** FDA food grade binder No plastic microspheres	Popular Premium -> Super Premium	Rosa Hi-Tech	Automatic optical sorting	≤0.5 per cork		1.25	0.06	0.03	0.02	0.01	-393g/CO ₂ e	Nova 101	38 44 mm	23.5 24 mm	5,7g
Helix	Micro-conglomerated cork stopper (single molded) Cork material > 80% (w)** 98% (v) *** FDA food grade binder No plastic microspheres	Popular Premium -> Super Premium	Rosa Hi-Tech	Automatic optical sorting	≤0.5 per cork		1.41	0.09	0.05	0.03	0.02	-393g/CO ₂ e	Nova 101	37 mm	23 24 mm	6,2g
Advantec	Micro-conglomerated cork stopper (single molded) Cork material > 80% (w)** 98% (v)*** FDA food grade binder No plastic microspheres	Basic -> Popular Premium	Rosa		≤1.0 per cork		1.58	0.09	0.05	0.03	0.02	-328g/CO ₂ e	Nova 101	38 mm	23 mm	4,5g
TECHNICAL CORK STOPPERS - SPARKLING WINES																
Spark 3D	Conglomerated cork stopper with 3 (6mm) natural discs Cork material > 85% (w)** 99.5% (v)*** FDA food grade binder No plastic microspheres	Icon	Granules: Fluid Bed Technology Cork discs: CORKNOVA	Automatic optical sorting Mass spectral analysis	≤0.5 per cork (disc)		NA	NA	NA	NA	NA	-562g/CO ₂ e	NA	48 mm	31 mm	9g
Spark 2D	Conglomerated cork stopper with 2 (6mm) natural discs Cork material > 85% (w)** 99.5% (v)*** FDA food grade binder No plastic microspheres	Super premium -> Icon	Granules: Fluid Bed Technology Cork discs: CORKNOVA	Automatic optical sorting Mass spectral analysis	99% ≤0.5 per cork (disc)		NA	NA	NA	NA	NA	-562g/CO ₂ e	NA	48 mm	30.5 / 31 mm	9g
Spark 1D	Conglomerated cork stopper with 1 (6mm) natural discs Cork material > 85% (w)** 99.5% (v)*** FDA food grade binder No plastic microspheres	Popular Premium -> Premium	Granules: Fluid Bed Technology Cork discs: CORKNOVA	Automatic optical sorting Mass spectral analysis	99% ≤0.5 per cork (disc)		NA	NA	NA	NA	NA	-562g/CO ₂ e	NA	48 mm	30 mm	8,9g
Spark Agglo	Conglomerated cork stopper Cork material ≥ 80% (w)** 98% (v)*** FDA food grade binder No plastic microspheres	Basic -> Popular Premium	Fluid bed technology		≤1.0 per cork		NA	NA	NA	NA	NA	-540g/CO ₂ e	NA	47 mm	29 mm	8,9g
* SVE systematic sorting process to segregate whole natural corks with surface critical imperfections and faulty structure; (w)** weight (v)** volume; ****releasable TCA content, analysis performed in accordance with ISO 20752; ***** ± 10%																

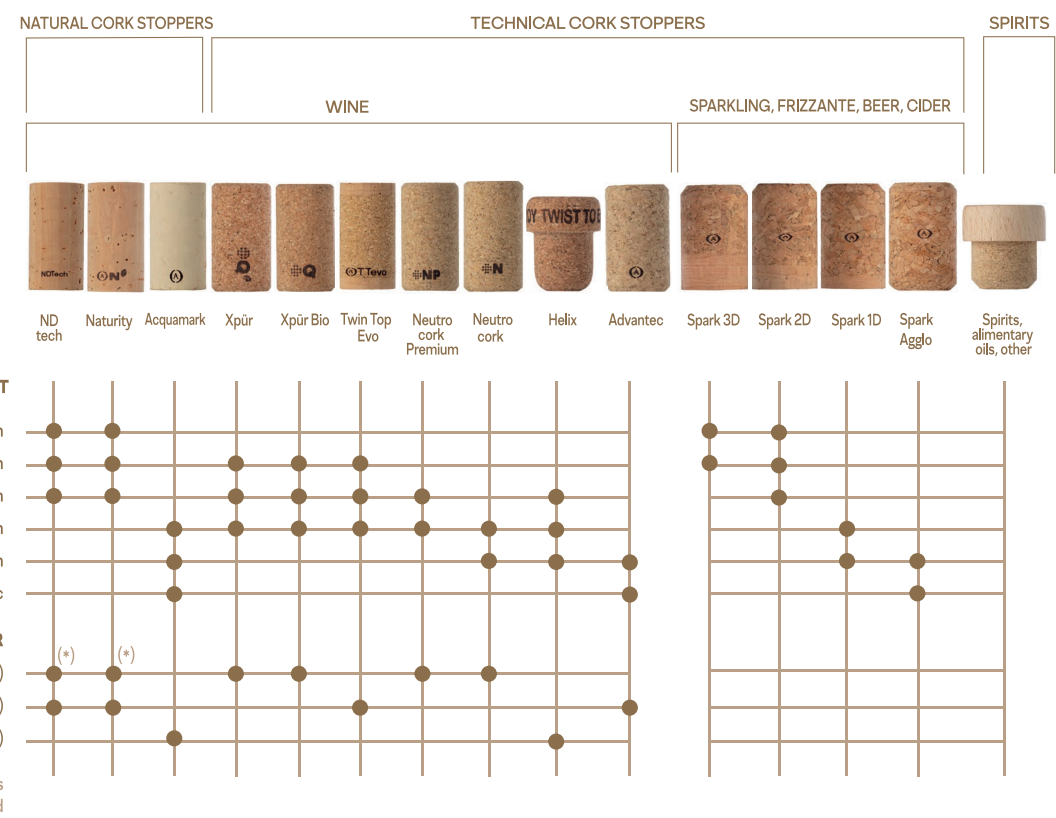


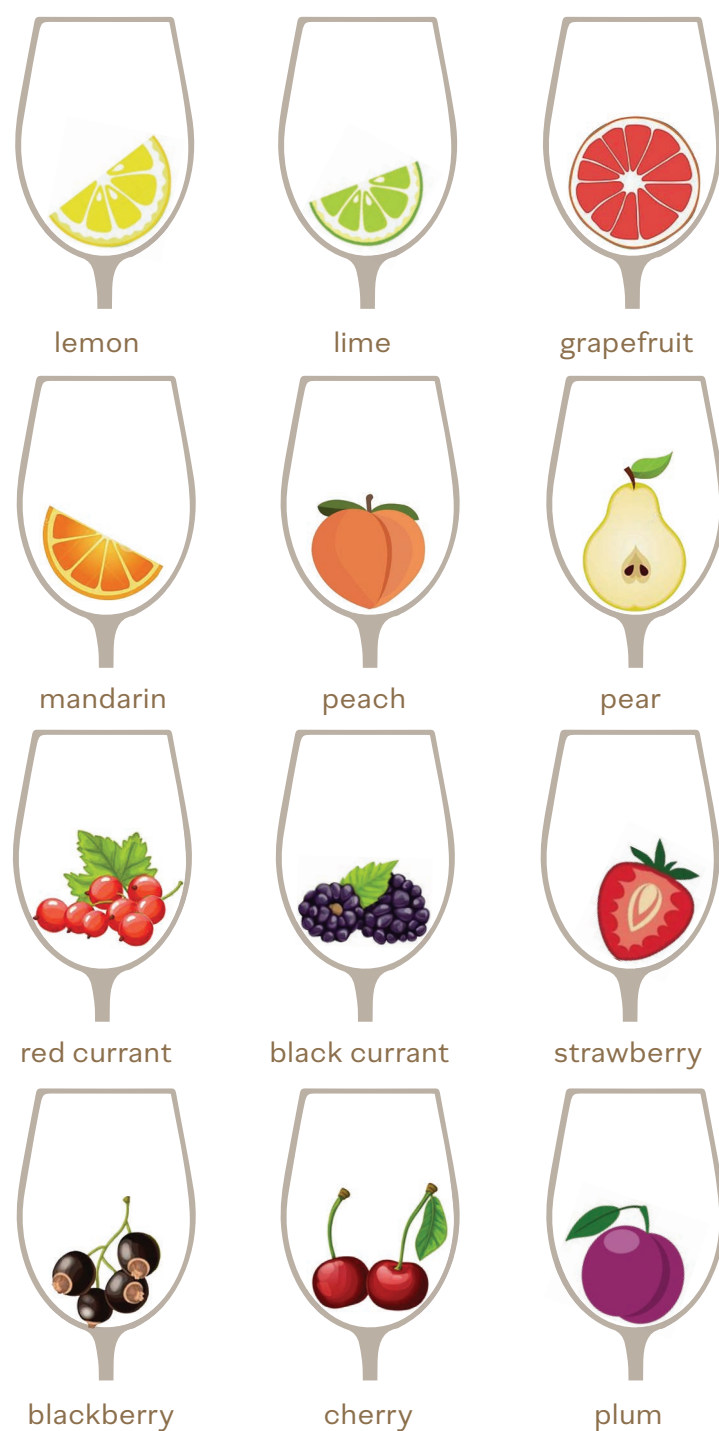
PRODUCT RANGE MATRIX

A Product Range to Match Every Wine and it’s Aging Potential

Every wine has its own requirements, such as image, ideal OTR, intended development in the bottle, and nobody knows it better than the winemaker. Amorim’s range features different permeabilities, allowing winemakers to customise every wine’s intended ageing period while maintaining the

sought aromatic profile. Whether its whole natural cork or technical cork stoppers, Amorim cork stoppers are designed to have a smooth application at bottling, ensuring seamlessly consistent performance from one cork to the next.





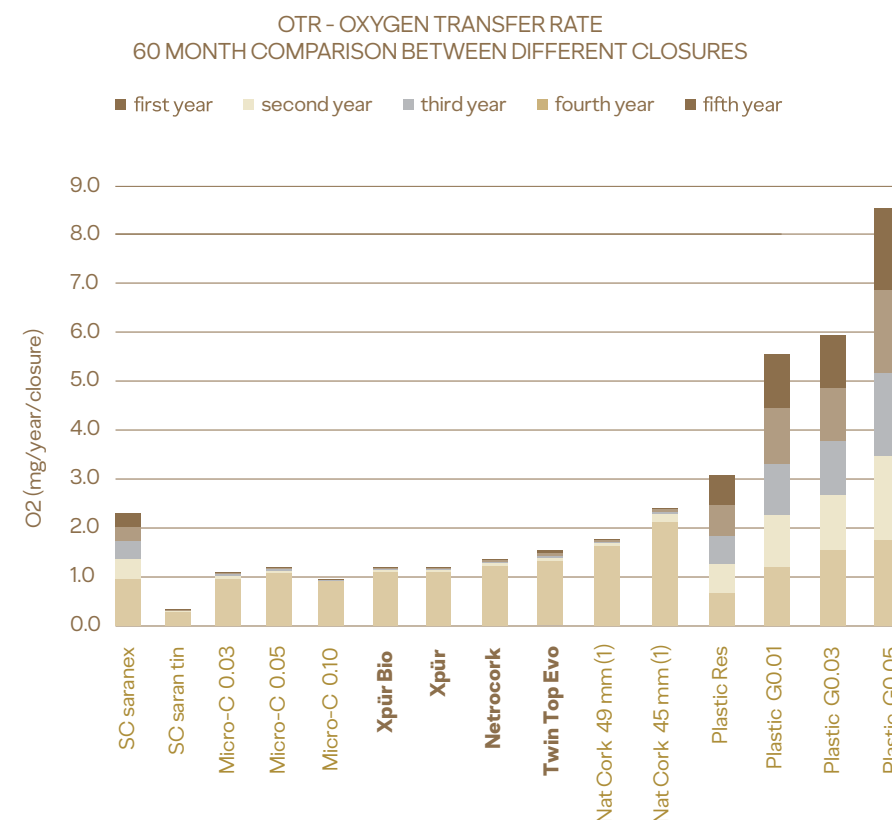
ENHANCING AROMAS AND FLAVOURS

Cork stoppers have over time proven their worth as an incomparable symbol of quality and a true part of the wine-offering, thus being more than just mere closures.

Apart from allowing a minute amount of oxygen to permeate into the wine, research has proven that - just like the best oak barrels - compounds released by natural cork react with those in the wine, ensuring the formation of richness and complexity, as well as adding exciting new depths of aroma and flavour to the final product.

Our comprehensive portfolio, featuring cork stoppers with different permeabilities and phenolic contributions, allow winemakers to customise every wine's intended ageing period while maintaining the desired aromatic profile.

Amorim's on-going commitment to research and development guarantees that our cork stoppers have been subjected to rigorous production and quality control standards, ensuring an even OTR, consistent natural elasticity and sensorial purity.



Oxygen ingress of each closure determined using an internal method based on the peer-reviewed method developed by LOPES, P.; SAUCIER, C.; TEISSEDER, P.L.; GLORIES, Y. Impact of storage position on oxygen ingress through different closures into wine bottles. J. Agric. Food Chem. 2006, 54, 6741-6746

CORK TECH NOLOGIES

OUR PROMISE FOR CORK'S
SENSORIAL PERFECTION

Naturity®

The entirely natural process to treat whole natural corks, winemaker's favorite guardian for cellaring wines.



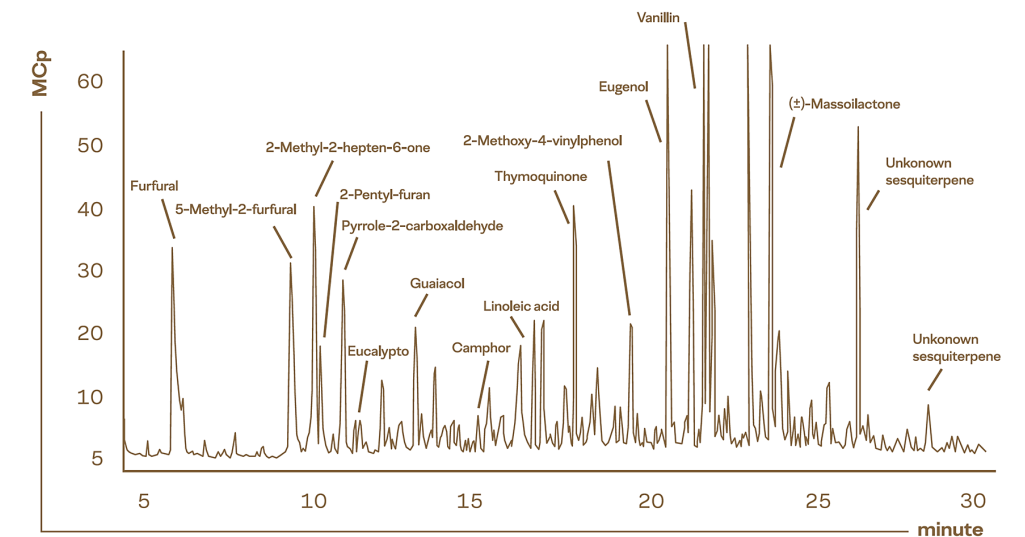
Naturity® cleansing technology ensuring natural cork's maximum sensory neutrality. Amorim's pioneering process is entirely natural and makes use of thermal desorption through pressure variation to separate and extract volatile non-structural compounds that can cause sensory deviations with an efficacy >99% under optimal extraction conditions. Cork's cellular structure remains intact, essential to the protection and evolution of the wine.

Naturity Validated by **Campden BRI**
food and drink innovation



Neutrality and increased sensory homogeneity

Removal of TCA and 150 other volatile non-structural compounds from cork



ND tech®

The most leading-edge technology at the service of whole natural corks



Using state-of-the-art technology, this high precision screening equipment analyzes and validates each cork natural cork stopper individually. It virtually eliminates the risk that any TCA contaminated stopper will reach winemakers and consumers. The fast chromatography (GC) combined with a robot executing a systematic sorting process tests each cork individually in a matter of seconds. Any cork detected with releasable TCA >0.5 ng/L will be automatically rejected and segregated by the robot system. **Ndtech®** natural corks are supplied subject to the product's supply policy.

* Amorim undertakes to refund the cost of the faulty wine bottle (wholesale price) should its NDTECH cork be found outside the referred specification and confirmed to have negatively affected the wine.

NDTECH



Xpür®

The new supercritical CO2 technology to cleanse cork micro grains



Xpür® is Amorim's newest process to eradicate undesired compounds from cork that can cause sensory deviations, ensuring cork's maximum sensory neutrality. The new patented CO2 supercritical fluid extraction is an improvement on the conventional system, as it only requires 25% of the energy and 10% of CO2, making of it the most environmentally friendly technology. The process maintains cork's key parameters such as structural stability, thus maintaining its natural elasticity without requiring any addition of rubber artificial components. Functional, accessible and with impeccable sustainability credentials, Amorim **Xpür's®** assures perfect consistency: the best of nature and technology.

Xpür®



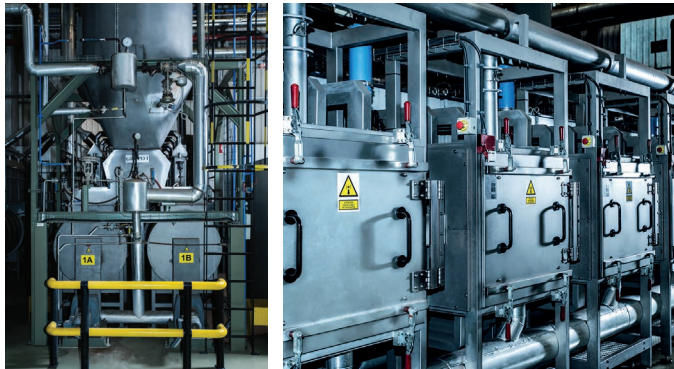
Rosa Hi-Tech®

Cork granules cleaning technology using controlled steam distillation



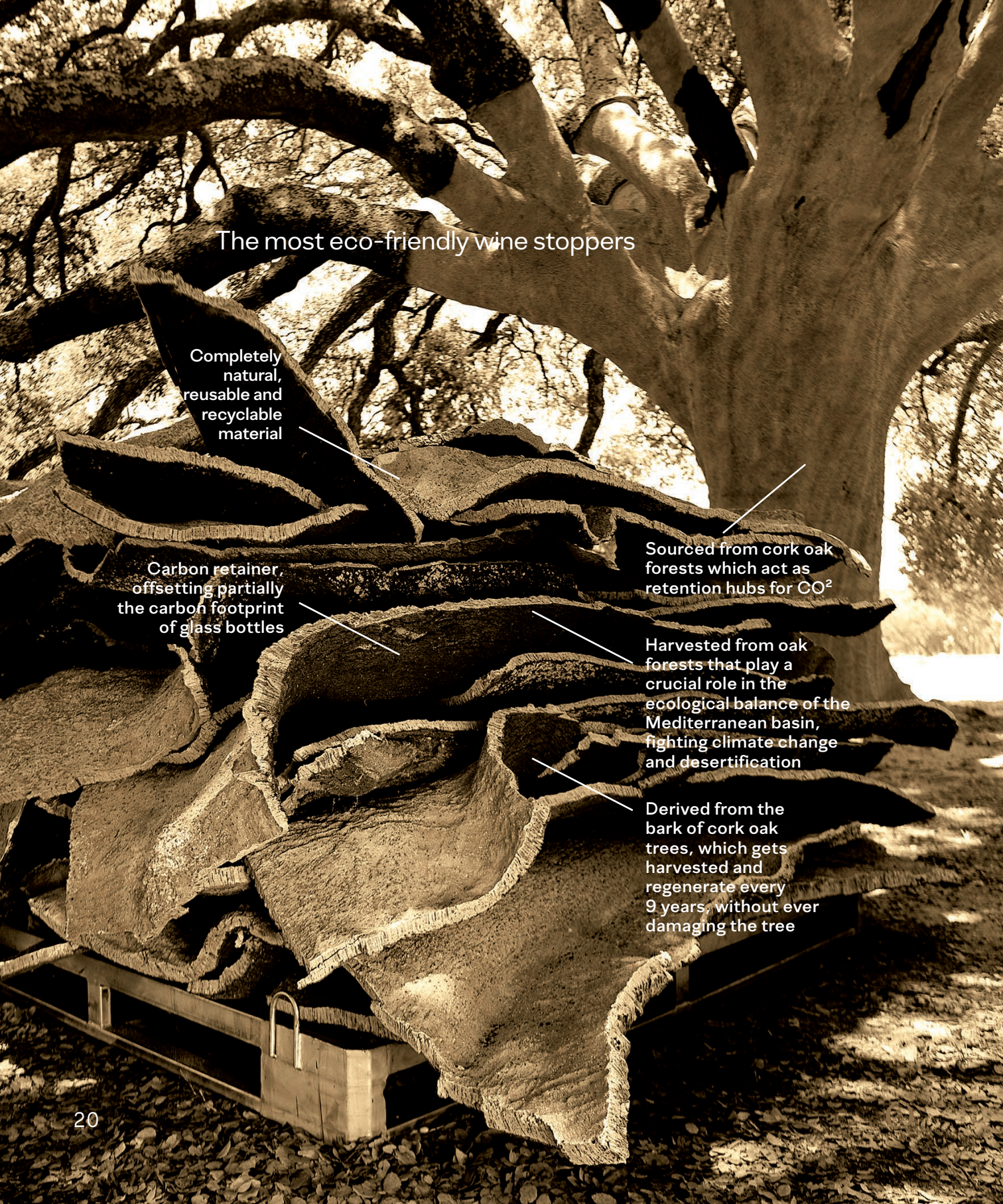
Rosa Hi-Tech® is a pioneering cleaning process for cork grains that was launched by Amorim in 2005. It uses steam and pressure to efficiently force out volatile trace compounds within the cork cells.

It is applied to clean cork grains, used in the production of micro-conglomerates and technical stoppers, ensuring seamlessly consistent performance from one cork to the next.



CO₂
BALANCE





The most eco-friendly wine stoppers

Completely natural, reusable and recyclable material

Carbon retainer, offsetting partially the carbon footprint of glass bottles

Sourced from cork oak forests which act as retention hubs for CO²

Harvested from oak forests that play a crucial role in the ecological balance of the Mediterranean basin, fighting climate change and desertification

Derived from the bark of cork oak trees, which gets harvested and regenerate every 9 years, without ever damaging the tree

THE MOST ECO-FRIENDLY WINE STOPPERS

At Amorim, we have always had a firm commitment to developing high quality products that are resource efficient, produced in a sustainable manner and based on a sustainable raw-material – cork.

The natural source of our products is cork oak trees which bark gets harvested every 9 years, without ever damaging the tree.

Cork is a completely natural, reusable and recyclable material, sourced from cork oak forests which act as retention hubs for CO₂. It is a driving force of sustainable development in the Mediterranean Basin and plays a crucial role in the ecological balance, fighting climate

change and desertification.

In caring for these natural forests, Amorim employs the same degree of care and respect a viticulturist looks after his or her vines, and with which the winemaker oversees the magic of turning grapes into wine.

Besides cork thus emphasizing its credentials as by far the most eco-friendly of all types of wine closures, it contributes to offsetting the carbon footprint of glass bottles, which on average amounts to 400 grams of CO₂ (Miguel Torres: Climate Change & Viticulture, Solutions For The Wine Industry Conference - Porto Protocol March 6th 2019).

CO₂ EMISSIONS PER CLOSURE



* Carbon Balance - Study conducted by PricewaterhouseCoopers/EY, carried out in line with the ISO 14044 series of standards, complemented with the guidelines from the International Reference Life Cycle Data System (ILCD) Handbook

** Study conducted by PricewaterhouseCoopers/Ecobilan, carried out in line with the ISO 14040 and 14044 standards (study does not take into account the negative environmental impacts resulting from some of the stages in the life cycle such as production)



Sustainability Awards
2020 Wine products
industry

Capital Finance International
AS WORLD ECONOMIES CONVERGE



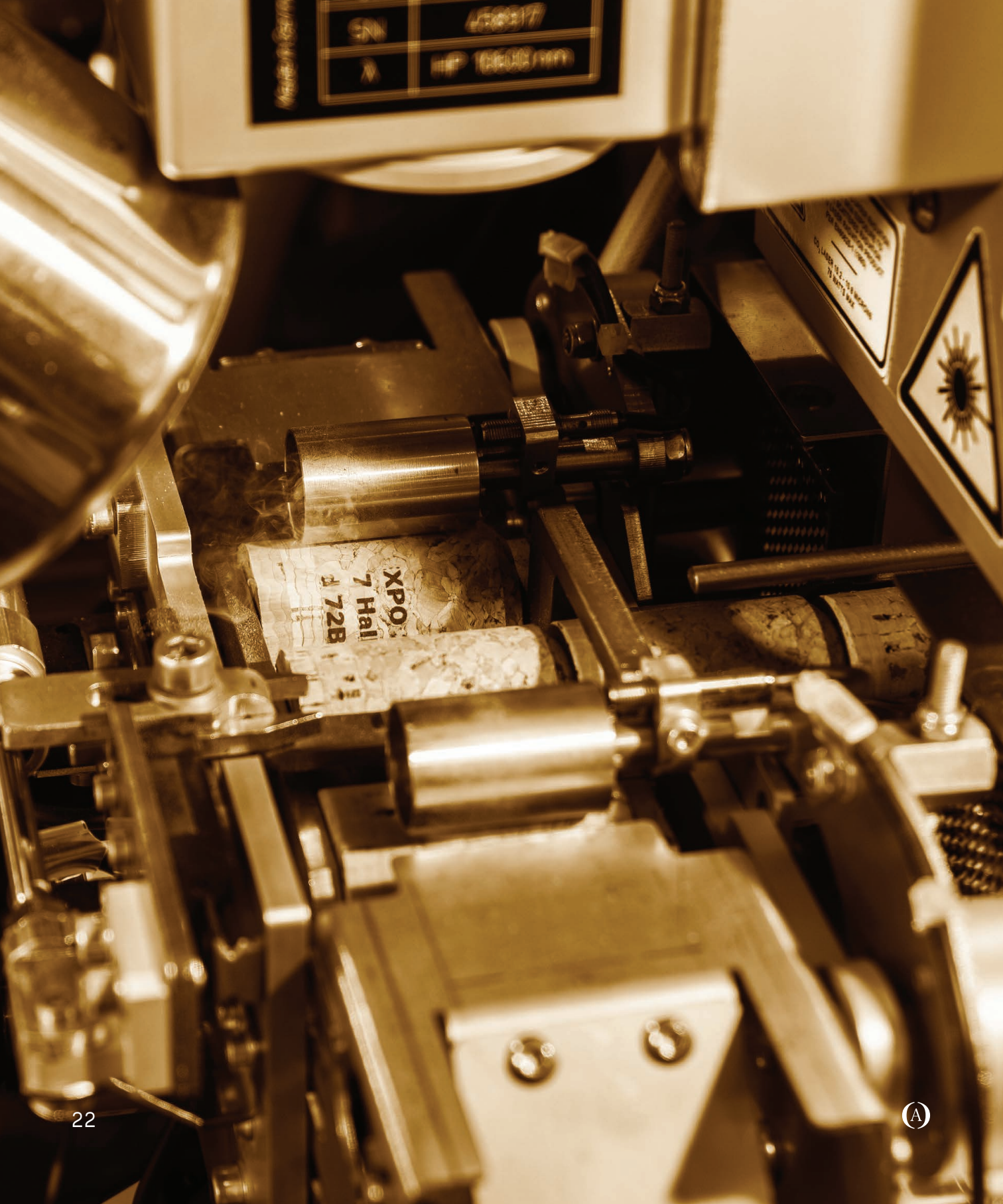
Sustainability Awards
2020 Best Raw Materials
Sustainability

SUPPORT OUR CORK RECYCLING INITIATIVE



CorkLife promotes a new recycling practice in South Africa entailing the collection and recycling of used cork stoppers from restaurants, wine bars and wine shops. Although these corks will never be reused as stoppers, by recycling the cork the material is given a new lease in life, as raw-material for wall and floor coverings, insulation, memo boards, and a multitude of other products.

Contact us if you'd like to participate



WASHING COLOURS

The purpose of the washing is to disinfect and render a more attractive and homogeneous look to the cork stopper

NATURAL CORKS

CLEAN 0

NOVA 101

100% natural feel and look – free of artificial colorants, pigments or any other chemicals

CLEAN C

superficial coating

TECHNICAL STOPPERS

CLEAN 0

NOVA 101

100% natural feel and look – free of artificial colorants, pigments or any other chemicals

CUSTOMISED MARKINGS AND DECORATIONS

MULTI-LAYERED SHADES

SINGLE NUMBERING

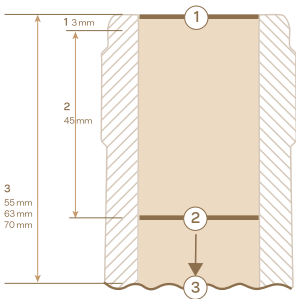
CORK LINES FOR MICRO-CONGLOMERATES

DETAILED IMAGES

CORK HEADS - LASER MARKINGS

CORK SIZE SELECTOR

Bottle		Cork size selector		
Fill height 3)	Bore spec 1) 3mm depth 2) 45mm depth	Cork Stopper Type	Cork diameter	Length
55mm	SA Spec 17,5 (±0.5) : 19,5 (±0.75) mm	natural2	4 mm	38 / 45 mm
		technical2	3.5 mm	
	CETIE 18,5 (±0.5) : 20 (± 1.0) mm	natural2	4 or 25 mm [if 2) >20,3mm]	38 / 45 mm
		technical2	3.5 mm	
63mm	SA Spec 17,5 (±0.5) : 19,5 (±0.75) mm	natural2	4 mm	45 / 49 mm
		technical2	3.5 mm	
	CETIE 18,5 (±0.5) : 20 (± 1.0) mm	natural2	4 or 25 mm [if 2) >20,3mm]	45 / 49 mm
		technical2	4 mm	
70mm	CETIE 18,5 (±0.5) : 20 (± 1.0) mm	natural2	4 or 25 mm [if 2) >20,3mm]	49 / 54 mm



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