

# WineLast™

**South-Tek  
Systems**

## Wine Bottle Nitrogen Purge

Restaurants serving wine by the glass no longer need to worry about partially full re-corked wine bottles losing their freshness while sitting overnight or for days. The key to preserving wine in bottles that have been opened is to prevent prolonged exposure to air. Air trapped within a re-corked wine bottle causes wine to oxidize, thus the wine quickly becomes stale. Nitrogen purging has long been used to preserve much of your packaged foods, beverages, and wine. The air we breathe is made up of 79% nitrogen, with most of the remainder being oxygen. If you displace the oxygen laden air in the wine bottle with a nitrogen purge, your wine will stay fresh, lasting longer, while waiting for a customer's glass to be filled. When supplied by a nitrogen source, be it a nitrogen cylinder or nitrogen generator, the *WineLast™* can be used at the end of the evening to purge your partially full wine bottles for 2 to 4 seconds prior to being re-corked.



The *WineLast™* - Wine Bottle Nitrogen Purge Kit consists of the *WineLast™* rubber tipped purge nozzle and purge trigger, a flexible high gloss blue-poly coiled tubing which extends up to 8 feet but retracts to less than 1 foot, and a quick disconnect brass fitting for easy kit storage after use. To install, simply regulate your nitrogen source down to 15 PSI, run 1/4" beverage tubing to your wine bottle purging location and connect the beverage tubing to the *WineLast™* flared fitting.

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