Vinsafe is recognised globally as the pioneering system that solved over 70 years of problems associated with wine in a can and as the foundation for quality wine in a can production. It is the only time proven system for the successful production of wine in a can which maintains the product's (wine and can) integrity, stability and longevity.

An integrated system which incorporates the wine, can and filling technique – all working together to produce consistent quality wines in a can to Vinsafe specifications. Backed by over two decades of continuous actual hands on R&D, know-how, experience and endorsed by Master of Wine, Peter Scudamore-Smith.

There are global patents (product and process) for wine in a can (including Generations 1, 2 and 3 out to 2034) and other extensive Intellectual Property recognition.

Vinsafe cans are guaranteed for 12 months – twice as long as non-Vinsafe cans. Also, Vinsafe has been proven to maintain wine integrity (colour, aroma, taste) for up to five years in cans*.

Vinsafe wines in a can have been awarded in excess of 400 medals at well-respected international wine competitions (including Trophies, Platinum, Best in Class, Gold, Silver & Bronze medals), with some of these medals awarded to wines held in cans for 4 to 5 years.

Vinsafe actively works to manage and inhibit the following issues that can occur to your wines in a can:

- Aluminium concentration increasing during storage in can.
- The formation of H₂S reductive characters. (i.e. ‘rotten egg’ aromas)
- Can corrosion, pin holing, pitting etc.
- Can and lining interaction with the wine itself, including lining breakdown e.g. delamination etc.
- Product variability, inconsistencies, product recalls, loss of wine.

For more information on Vinsafe please visit:
https://wineinacan.com/vinsafe/ or call/email: Irene Stokes +61 416 284 808 irene.s@barokes.com

* Depending on the wine used and storage conditions of the finished products.