

# Wine Saver Pro

**What it is:** A five-bottle, argon-based wine preservation system with no external requirements. Can stand-alone on any bar surface.

**Claims:** More than three weeks.

## HOW IT DID

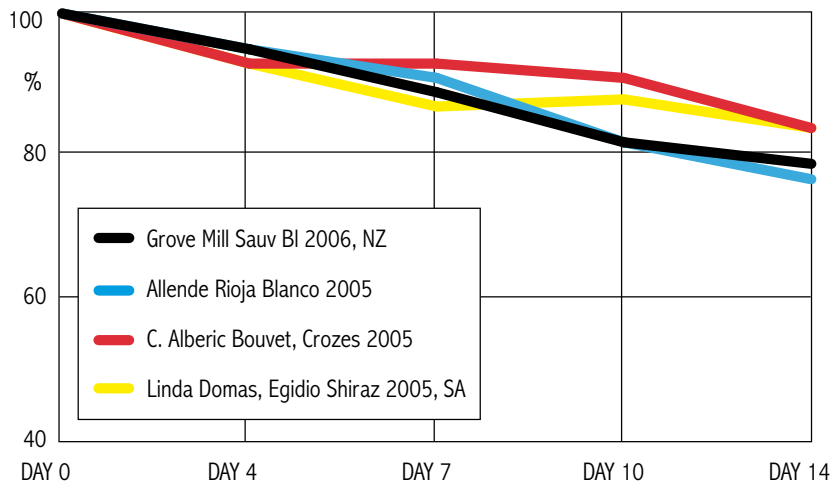
One of the best set of scores at Day 4 continued well, with the Wine Saver Pro coming out top with the two reds on Day 10 and Day 14.

Following a good start on Day 4, Grove Mill's Aromatics evolved before fading. The Texture & Complexity for the Rioja Blanco survived pretty much intact up to Day 7, and remained uniformly good for the Crozes Hermitage. Finally, the Fruit & Flavour for the Domas Shiraz gave a creditable performance up to Day 7, before losing its way in the second.

**Tricky bits:** Ensuring the pour heads are firmly wedged into the bottles.



**VERDICT**  
 Good for reds on a back bar for a small- to medium-sized operation. Simple, versatile and not too expensive, this could be coupled with another system for whites.



**FACTS & FIGURES**  
**Agent in UK:** Jim Hellion  
 07765 472263; www.hellionwines.com; jim@hellionwines.com  
**Trade price:** £399 ex-VAT per 5-bottle unit.  
 ● American invention

### PROS

- Cost
- Very portable. Can sit on a bar.
- Doesn't need any extra supplies
- Argon supplies come in small cylinders that can be delivered in post
- Easy to set up
- Easy to use

### CONS

- No temperature control, so only suitable for red wines, unless unit placed in fridge
- Customers cannot use
- No data capture
- Need regular cleaning regime

**KEY ACCOUNTS** ● Lazy Lounge, Leeds ● Since so new at trial stage elsewhere.  
**US:** ● Hersheys Resort, Philadelphia ● Dylan's Prime, New York ● Churrascaria Plataforma, New York ● Williams-Sonoma, leading US homeware department chain: 500 units

**VAC-U-VIN**  
 The alert ones among you will have noticed that vac-u-vin appeared on the Wines over Time graphs. We used vac-u-vin as a reference point, and its strong performance illustrates that a vacuum-based preservation system does work. Unfortunately because of the time it takes to evacuate each bottle, it is not a feasible solution for the on-trade. Experience shows that, on average it takes 20s to vac-u-vin a bottle. In a busy set-up, if it takes longer than 5 seconds, it won't get done until the end of service, which could be as long as five hours. And at that stage, for an extensive by-the-glass list, even 20 seconds is too long.