

## Why should I sell wine in a keg?

- ✓ Save money and make more profit
- ✓ Wine is always served at the perfect temperature
- ✓ No wastage of half empty bottles as wine in the keg is perfectly preserved
- ✓ Save space - one 20L keg is equivalent to nearly 27 x 750ml wine bottles
- ✓ No refrigeration needed

## Did you know that wine in a keg costs 50% less per equivalent 750ml portion?

That's correct! A 750ml bottle of Ashton Merlot will cost you R60 per bottle, however when purchased in a 20L keg, it will only cost R29.25 per 750ml portion. This means you only need to sell the equivalent of 22 bottles per month (less than one keg) to cover the cost of the rental system!

## How does it work? What do I need?

- ➔ All you need is a small countertop dispenser which chills and dispenses a red and a white wine at the perfect, recommended serving temperature.
- ➔ You will need food grade nitrogen gas, easily obtained from Afrox or MyGas to dispense and preserve the unused wine in the recyclable Petainer™ wine keg.
- ➔ The system will be installed, maintained and serviced as required - all part of the deal.

## The 20L PETAINER™ keg comes in a protective box



Each keg is equivalent to 27 bottles of wine!



The dispenser in one or two tap variants...

Contact us for more information: Clinton 082 801 8676, Gavin 082 806 0994, Helen 072 827 2957 or Sean 079 432 5628