FST 1872

CROXSONS

SPIRIT & WINE CLOSURES

COLLECTION



INTRODUCTION

At Croxsons, we believe that for every bottle, there's the perfect closure.

Our closures offer something different. Different styles, different personalities. Everything from bartop and wine corks to PVC, polylaminate and tin capsules, ROPP and GPI screwtops. We can also provide endless customisation options including varnished wood, printing, metal embossed, highly complex finishes and polished metal.

And with the right closure in place, you won't just make your brand stand out from its competitors, you'll make it stand out full-stop. It's all part of our family of packaging.

William Crosson

William Croxson - Founder



QUALITY OF OUR CORKS	.6
BARTOP CORKS	.7
WINE CORKS	. 11
SCREWTOPS	.15
ESSENTIAL EXTRAS	.19

4

QUALITY OF OUR CORKS

For us, corks may be small in size, but they're huge in importance. That's why we prioritise making sure each one is of premium quality. It's a process that starts with our suppliers seeking out the finest products, so we can source them for our customers. Our suppliers continuously make huge investments in their quality systems which enables us to adhere to the highest standards.



MATERIAL

To ensure the highest-quality cork, we collaborate with the best cork growers. The freshly harvested cork planks are filtered for superiority, cut into strips, hand-punched to maximise material use and then modified in design to ensure consistency. This process allows us to maintain complete control. And it's good to know that we also ensure all the excess material is ground up and used for agglomerate corks.



SANITIZING

A Croxsons cork is always fully sanitised. We use a closed chamber system to boil cork planks under high pressure at 105°C, and receive prolonged pressured steam. The end result is the removal of cork taint, off-aromas and tannins. In other words, you get assurance of complete neutrality, plus improved appearance and elasticity.



WASHING

Our system naturally washes the finished corks using ozone and hydrogen peroxide. This highly-advanced process further reduces any organic impurities and off-flavours. With three different washing options - colouring the corks a natural, light brown or white appearance - the cleansing process ensures neutral flavour and each cork to remain consistent in colour.



SUITABLE FOR USE ON SPIRIT BOTTLES



BARTOP CORK TYPES

Combine precious metals, crafted natural wood, or even more cost-effective options, with the finest natural, agglomerate and synthetic cork, and your consumers get the opening experience you desire. Our supply chain uses farmers with decades of experience, ensuring that even from the very beginning of the process, every bartop closure receives the utmost care and precision.

NATURAL CORKS

This is the natural choice for spirits since natural cork combines pleasing aesthetics with excellent performance. Our natural cork used is harvested by hand by farmers and subjected to high pressure steaming to ensure neutrality and visually inspected by a team with decades of experience. This is just the first part of the grading process, which ensures you get the right quality cork, time after time.

AGGLOMERATE

Consumers love the feel and appearance of our agglomerate corks. But they also appreciate the back-story. These are corks which highlight our continuous commitment to sustainability. They're made with the shavings generated from the punching of one-piece corks. Once carefully selected and processed, they go through a vaporisation and sterilisation process, before finally being combined with food-grade glues (and never any other kind) to produce a sustainable quality cork. We wouldn't have it any other way.

SYNTHETIC CORKS

Not every brand is suited to a natural cork. At Croxsons, our synthetic corks are designed specifically to suit your product. With no loss of colour or creation of dust, you can be sure you are putting the best and correct bartop cork onto your bottle.

CUSTOMISE YOUR BARTOP CORK

The bartop is a great opportunity to emphasise your brand and create a lasting memory. There is a wealth of decoration options available and now we've made it easier to create a bespoke closure with our online Cork Configurator. From these main options you can explore some of the materials and customisation options available – we have many others, so get in touch to find out more.

Your cork is designed by you and delivered by Croxsons.

MATERIALS



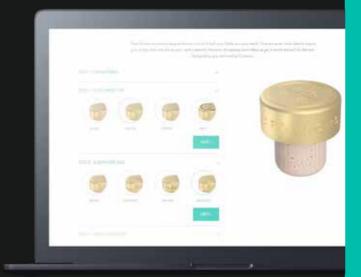
CUSTOMISATION



CORK



To try out the Cork Configurator go to CROXSONS.COM/CORK-CONFIGURATOR





SUITABLE FOR USE ON WINE BOTTLES

WINE CORKS

Wine corks are varied in style and composition. Whatever you favour for your brand, we can supply a selection for you to choose from. These are the main categories on the market today.

ONE-PLUS-ONE

One-Plus-One technical corks are composed from sterilised agglomerated cork granules, topped and tailed with high-quality natural cork disks at each end. Using only FDA-approved food-grade bonding agents, these combined corks offer many of the attributes of our natural corks. Mainly a dependable seal, exceptional appearance, reliable insertion and extraction method and a below sensory level of TCA.

MICRO-AGGLOMERATE

Micro-agglomerated corks are constructed from sterilised natural micro-granules, uniform in size and excluding those which don't meet narrow tolerances. Once again only ever using FDA-approved food-grade bonding agents, our corks have the look and feel of natural corks. Whilst many achieve the same high-quality standards as natural corks, they are all more in-line with the prices of cost-effective products such as screwtops.

SPARKLING WINE



Sparkling wine corks present a challenge for brands that require a highly attractive finish and the ability to withstand high pressure. The need for sustaining consistency in insertion and extraction has also to be considered.

Our sparkling wine corks use a combination of two discs of solid natural corks and a body of crafted micro-agglomerate cork – with the natural discs in contact with the wine. Only FDA approved food grade glues are used in the process, with the agglomerate body meeting stringent visual and mechanical requirements.

NATURAL

Just like for spirits, natural corks are the natural choice for all types of wine. They combine pleasing aesthetics with excellent performance. Different grades of natural cork exist, but the pinnacle is our 100% TCA free cork. This is a bold statement to make, but through investment in technology, each cork can be examined for releasable TCA content (below the 0.5 ng/L detection limit; analysis performed in accordance to ISO 20752). Where your wine demands the best, ensure your cork guarantees that the wine will be drunk, just as you intended. No interference, no taint.

COLMATED

For brands that need a very competitive cork-stopper, whilst maintaining the look of a wine cork, colmated corks are the answer. Offering cost benefits to wineries, these natural corks have their small pores filled with cork powder to produce a more visually pleasing stopper.

At Croxsons, we can supply FSC \circledR certified products (FSC - C009204) upon request.

CROXSONS.COM/CORK-CONFIGURATOR

12





SUITABLE FOR USE ON WINE AND SPIRIT BOTTLES







CAPSULES

We believe that first impressions - from the very first opening of a bottle until the final tasting - is an indispensable part of every brand's story. Our finishing touches are the essential extras that can make your product stand out. Selecting the most suitable capsule for a brand is a key element to positioning it at the right point. We can help you choose the correct material, sizes, colours, plus a range of design options. All of which are crucial for closing your bottle.



PVC

Designed for products that need an economical capsule, PVC capsules have an excellent ability to adapt to different types of finishes. These capsules are simply heat-shrunk on top of the bottles. Our PVC capsules can be customised easily, with a choice of techniques, ranging from off-set printing, hot-foil, embossing and perforation, all from a low minimum order of 30,000.



POLYLAMINATE

The perfect combination of economical and elegance, a combination of aluminium and polyethylene lends itself to brands that require the elegance of a premium capsule, yet hitting key economic drivers. Like all our capsules, the possibilities are simply limited by your imagination. Choose any decoration for a minimum order of just 20,000, creating an easy route to stand out amongst your competitors.



TIN

Tin capsules mean luxury and elegance. A single piece capsule, with no seams, that adapts to bottles of all types, thanks to its quality material. The tactile feel of the material lends itself to a quality and density of silk-screen printing, and depth to any colour. With tin capsules, consumers will have an expectancy about what delight is contained within the bottle. As they start to tear the capsule, they will appreciate that, you as the brand owner, wine-maker or distiller, has put patience, craft and love into the product. Full customisation is available from only 10,000 capsules.

CORK PRINTING

We offer numerous printing options such as ink and fire branding as well as laser printing for both cork bodies and ends. This innovative technique ensures the highest image resolution. Indeed, being capable of high-definition shading and darker printing, this visually sharp laser printing is perfect for both illustrations and photographic renderings. Now you can add just about anything to your cork.

DID YOU KNOW WE ALSO OFFER?

At Croxsons we pride ourselves on our full range; 'Family of Packaging'. There is more to our products than just closures; we offer luxury packaging for wine, foods, beers, soft drinks and spirits. From design to picking the correct container and even decorating; have a look at our collections:

CROXSONS.COM















