



Winesaver PRO

Designed for use in restaurants, tasting rooms and wineries, Winesaver PRO guarantees that the last glass of wine from the bottle is as good as the first. The Winesaver PRO wine preservation unit is designed to dispense wine cleanly and efficiently without waste caused by oxygenation.

Wine by the glass in restaurants

Winesaver PRO gives you the opportunity to expand or introduce your wines to restaurants. The most profitable method of selling wine in restaurants is by the glass. By installing a Winesaver PRO in key restaurant outlets and adding your range of premium wines, you have the perfect combination to grow your sales and profit.

Tasting rooms & bottle shops

Winesaver PRO can help improve sales and marketing of your premium labels. In the past it was a risk opening a premium bottle for tastings. Now you can offer cellar door and bottle shop tastings, knowing your wine will taste as the maker intended for up to 30 days.

Increase Profits

Winesaver PRO's five-bottle stand allows wineries and restaurants to offer a wider selection of wine by the glass. Now you can increase sales and profits while reducing waste and ensuring a quality tasting experience every time.

Wine Preservation – Argon gas

Winesaver PRO prevents wastage by using argon gas, which is inert, stable, and more than three times as dense as other preservative gases. Every time wine is dispense from the bottle, more Argon gas is inserted creating an even larger blanket of protection.



Argon gas canister.
The perfect gas for wine preservation.