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The cover

Although many areas of the wine industry have transformed due to mechanisation, the artisanal touch of a cooper is not easily replaced. See more in our photo series from page 57. Photo: Camellia Aebischer.

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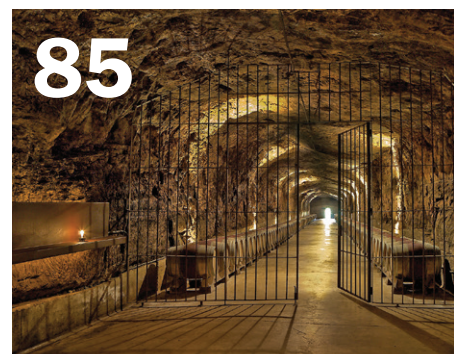
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