A.P.JOHN COOPERS®

Appalachian
Medium Fine Grain

"RICH, GENEROUS, MID PALATE"

Growing region

The oak is sourced from the South West Pennsylvania/West Virginia 'pan handle' foothills area of the Appalachian & Allegheny Mountain Ranges. Shallow soils over sandstone and schist make up the majority of the soil profile.

Average Rainfall – 1700 mm
Elevation average – 350 metres

Seasoning

Oak Seasoned at mill for 36 months receiving an annual precipitation of 1600 mm pa plus snow prior to shipment to our Cooperage – Barossa Valley, South Australia. The oak then spends another 4 – 6 months in our seasoning yard to acclimatise the oak prior to manufacturing.

Performance

The medium fine grain oak with average growth ring spacing's of 12- 18/inch benefits from a **medium** toast. The grain and toasting parameters build 'up front' flavours and sweeter **mid palate** tannins. The oak fills out the wine and provides a **rich**, **generous** mouth feel. This barrel is suited to medium and full bodied wines that require additional richness and palate depth. Oak integration occurs earlier in the maturation cycle from 10 months onward.

Technical Specification

Type	Capacity	Avg. Weight Kg	Surface Area m²	Height cm	Head Diameter cm	Bilge cm	Stave Thickness mm
Barrique	225	53.0	2.2	96.5	56.0	67.5	25
Hogshead	300	65.0	2.9	105.0	61.0	76.5	25
Puncheon	475	84.0	3.6	111.5	75.0	91.5	25

Dimensions & Weights are based on average barrel specification.

A maximum of 10.5% moisture content is maintained throughout manufacture. This is the natural moisture content experienced in South Eastern Australia which ensures minimal shrinkage and provides exceptional sealing properties resulting in negligible leakage. Our barrels are not water tested prior to shipping.

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