



Medium Fine Grain  
De Bourgogne

“SWEET SPICE, ALMOND MEAL, MID PALATE RICHNESS”

**Growing region**

This Quercus Petraea Oak is selected from the Allier and Centre of France forests.

Average Rainfall – 970mm pa.

Elevation average – 378m

**Seasoning**

Oak Seasoned at mill in **Burgundy** for 36+ months receiving an annual average precipitation of 1000 mm and 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**

We toast this barrel Utilising the proprietary ‘SFT’ coopering method to enhance the Burgundian micro-climatic and organoleptic properties of this oak.

This customised toasting provides a barrel that enhances primary fruit characters and contributes **sweet spice** and delicate **cashew, almond meal** character. The medium fine grain oak provides generous round tannins that contribute favourably toward mid palate richness. This barrel is ideally suited to classic Burgundian varietals but also works well with wines requiring mid palate development and richness.

**Technical Specification**

Type	Capacity	Weight Kg	Surface Area m <sup>2</sup>	Height cm	Head Diameter cm	Bilge cm	Stave Thickness mm
Barrique	225	46.0	2.2	96.5	56.0	67.5	25
Hogshead	300	55.5	2.9	105.0	61.0	76.5	25
Puncheon	475	65.0	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.