



“FRUIT LIFT, SEASONED OAK, ROBUST TANNIN”

Growing region

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

Average Rainfall – 970mm pa.

Elevation average – 378m

Seasoning

Oak Seasoned at mill in **Bordeaux** for 36+ months receiving an annual average precipitation of 900mm 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 Bordeaux micro climatic and organoleptic properties of this oak.

This customised toasting results in a barrel that respects the primary **fruit aromatics** underpinning them with **complex seasoned oak character** encompassing hints of **subtle spice**. This medium fine grain barrel is ideally suited to medium and full bodied wines that would benefit from approachable robust tannin for added mid palate weight and length.

Technical Specification

Type	Capacity	Avg. Weight Kg	Surface Area m ²	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.