



“SEASONED OAK AROMATICS, FINE STRUCTURED TANNIN, LENGTH”

Growing region

This Quercus Petraea Oak is selected and graded from the North East French forests of Berce, Jupille, Belleme, Loches and Chateauroux.

Average Rainfall – 664 mm pa.
Elevation average – 170 m

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 very fined grained barrel contributes subtle **seasoned oak aromatics** that support the primary fruit, underlying delicate spice and tobacco characters are also evident. Ideally suited to full bodied Bordeaux varietals and full bodied Shiraz this barrel requires extended maturation time which results in seamless **fine grained structure** and **remarkable length**.

Technical Specification

Type	Capacity	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.