



A . P . J O H N C O O P E R S

# Minnesota

Medium Fine Grain

“SWEET SPICE, SUBTLE OAK AND FINE TANNIN”

### Growing region

Oak is selected from the elevated ridges of the Minnesota Lakes District.

Average Rainfall – 990 mm pa.  
Elevation average – 450 metres

### Seasoning

Oak Seasoned at mill for 36 months receiving an annual precipitation of 1000 mm pa including 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

Our Minnesota oak displays very consistent growth ring spacing typically between 18 – 23/inch. We toast this barrel/oak type to a medium toast to enhance regional organoleptic properties of this barrel. The customised toasting provides a barrel that enhances the primary fruit characters and contributes **sweet spice** and underlying **subtle seasoned oak**. With time the fine oak tannins work with the fruit to promote a silky mouth feel and seamless **structure**. This tight grained oak assists line and length and is a great match for full bodied wines requiring extended maturation.

### Technical Specification

Type	Capacity	Avg. Weight Kg	Surface Area m <sup>2</sup>	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 shipment.