



“COMPLEXITY, SPICE AND TEXTURAL TANNINS”

Growing region

The oak is sourced from Central Missouri along the high ridge growth areas. Generally the soils have a thick layer of limestone substrate.

Average Rainfall – 990mm pa.
Elevation average – 400m

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 of 12-18/inch benefits from a **medium** toast. This Missouri oak adds a **complex** array of understated American oak characters. Sweet **spice** aromatics and subtle mouth feel accompany **textural tannins** on the palate. This barrel is well suited to cooler climate fruit / medium bodied varietals requiring subtle American oak influence. Ideally wine in this barrel will benefit from 10 – 14 month maturation.

Technical Specification

Type	Capacity	Avg. Weight Kg	Surface Area m ²	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.