



“SPICE, STRUCTURE AND LENGTH”

Growing region

Oak is selected from the Ozarks region of Missouri. Generally logs are sourced from high ridge topography with rocky limestone substrate.

Average Rainfall – 990mm pa.

Elevation average – 500m

Seasoning

Oak Seasoned at Missouri mill for 36 months receiving an annual precipitation slightly over 1000 mm pa 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

Harsh, slow growing conditions and shallow soil depth results in tight grained oak with average growth ring spacing of 20-25 growth rings/ inch. To preserve the geographical identity and enhance the organoleptic properties of this barrel we toast **medium light** only.

The tightly formed grain spacing and customised toasting provide a highly aromatic barrel with lifted **spice** and **savoury** nuances. The palate is tightly **structured** with fine oak tannins contributing to very good **length**. This structural barrel is ideally suited to full bodied wines benefiting from long term 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.