



“LIFTED FRUIT, SWEET SPICE AND SEAMLESS STRUCTURE”

Growing region

Oak is selected from the elevated Shenandoah Ranges nestled between the Appalachian and Allegheny mountains of West Virginia and Virginia. Sandy clay over shale and sedimentary rock promote slow growth.

Average Rainfall – 1700 mm pa.

Elevation average – 500 metres

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

This fine grained American oak typically exhibits average growth ring spacings 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 customised toasting provides a barrel that enhances primary fruit characters and contributes **sweet spice** and **subtle vanilla**. With time the 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 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.