



Vats

Vats or 'Big Wood' has traditionally played a vital and integral part within the Australian wine industry having been constructed and used extensively prior to the "stainless steel age" of winemaking for the maturation of all types of wine styles.

A.P. John continues to nurture this highly skilled, hand crafted product sector within its cooperage as 'Big Wood' Vats regain popularity.

A.P. John Coopers currently manufacture 4500L (1000 gallon), 3600L (800 gallon) and 2250L (500 gallon) French and American Oak round bent Vats.

Unique and proprietary Vats or Fermenters can be tailor made to order.

Additions to the Vats are stainless steel bilge drain and Western Red Cedar stillage.

All oak used for AP John Coopers Vats is seasoned in country of origin for 48+ months prior to shipment to our Barossa Cooperage.