

A.P. John is 120 Years Young

There are not many cooperages in the world that can lay claim to the fact that they have over 120 years of an unbroken chain of family management in a business since inception. It is one in which we do not herald loudly but quietly continue our business fully understanding that it is this heritage & tradition that continues to enforce our belief that no matter the obstacle or challenge faced, it can be overcome.

Taking note of the current economic crisis that is effecting the global wine industry today, we can retrospectively look at our own history for some clues that may assist with our future direction. When observing a timeline of the Australian Wine Industry we can note that similar times have fallen previously and we can take some comfort that our family business has endured all these hardships only to emerge more resourceful & resilient. Below is a short piece of Australian Wine history at the beginning of our business during the late 19th century.

In 1896 Paul Christian John was employed at the Adelaide Wine Company's Chateau Tanunda as a contract cooper but started his trade well before this. Due to Australia's inclusion in the Commonwealth, the Barossa at this time was widely known as the 'Vineyard of the Empire' – supplying port wines, and dry red styles domestically and to the British Empire. Chateau Tanunda and family

owned wineries such as the Gramps of Orlando, the Seppelts Family and the Smiths of Yalumba to name a few, processed fruit from their own estates but also from various growers within the region. An excerpt from the book 'Vineyard of the Empire' mentions that from 1881 to 1891 South Australia was gripped by a 'vine mania' as the area of planted vines increased from 4'337 acres to 9'535 acres by 1891. By 1890 the 1st vintage in excess of a million gallons (4.55 million Litres) was recorded, of this 224,361 gallons was exported. When the new vineyards came into full bearing a 'glut' of wine was imminent as potential yields would far exceed the domestic consumption and exports combined. Necessity being the mother of invention, new markets were established, improved wine quality developed and a larger product range supplied. It was not only then, but also during World War 1 and the Great Depression, that the Australian Wine Industry as a focused group had to and certainly did, overcome adversity in these arduous times.

The Australian Wine industry has seen many cyclic ups and downs in its short 160 year history. As a family owned cooperage to this industry and also abroad, you can be assured that our investment in the service and supply to our customer base will not be swayed by short term lows in the market place. Our commitment to continued quality, innovation and outstanding service of product and customer is paramount as we ride the waves in this continuously evolving global wine industry.



**The Chateau Cooperage
Team – 1897
(Paul Christian John on
the far left)**

Barrel Restoration

A.P. John Coopers have dedicated their craft to the manufacture of small cask, commercial barrel and big wood production. But one of the trained Coopers skills that has been 'over-shadowed' by the production of new oak casks is the art of barrel restoration. Did you know that we have been refurbishing (scraping & re-firing) barrels for most of our 120 years. In our quest to produce structurally superior barrels we have paved the way for barrel refurbishment by producing barrels of the highest structural integrity that utilises greater dimension of stave and heading thickness. Attention to detail when toasting the interior of our new barrels lays the precedence that no bacterial infestation has occurred. These structural parameters provide the foundation for our fully trained coopers to then meticulously perform a restoration to the interior of the cask and or head of a pre-used A.P. John barrel.

We pride ourselves on the options available when customers request a refurbished barrel from A.P. John Coopers.

Our Barrel Restoration service is available for you to supply your own used barrels, or we, A.P. John have the capacity to supply high quality used barrels from reputable suppliers. Please note that even though we prefer to refurbish our own barrels, our fully qualified Coopers are able to restore life to most barrel makes and types.

Options available when requesting refurbished barrels are:

- The shave depth of interior.
- The level of interior toast or no toast.
- Fitting of new heads.
- Replacement of cracked or broken stave/s and heading pieces from well seasoned 'tight grain' French & American oaks.

Each year we supply the Australian Wine Industry with refurbished barrels of various oak types for various requirements and budgets. Please do not hesitate to call us to enquire how we can assist your oak requirement with good quality pre-used oak options.



The barrel interior of a refurbished barrel

Rotary Oak Fermenter



In our quest to provide unique and innovative oak products, Australia's premier Cooper, A.P. John have designed a 300 Gallon (1350 Litre) Rotating Oak Fermenter on an 'easy lift' fork lift compatible steel frame.

The primary aim of this oak vessel is to utilise the unique fermentation thermal dynamics of a barrel, but in a large oak format. Easy to hand turn, bearing assembly at each end, makes rotating this vessel light work when full of juice and must. Rotation of this vessel during red wine fermentation will assist in gentle colour extraction and tannin development of any given varietal. Well suited for white varietals where fermentation 'on solids' and 'batonage' is applicable.

The 300 Gallon Vat can also double as a maturation vessel.

Available in French Oak, seasoned in country of origin for 48 months, Oak sourced Centre of France.

Complete with stainless steel door conveniently placed in the 'belly' of the vat, makes for easy drainage and extraction of skins/must and lees. Stainless steel bilge drain, sample cocks and pressure release valve can be added to customise the Rotary Fermenter to your specific needs.

Turn back the clock...

Traditionale – French & American Oak Fan

Utilising our enviable oak sourcing and barrel toasting experience from 120 years of Coopering, A.P. John now has embellished these factors in the 'Traditionale' – French & American Oak Fan. Using a very traditional proprietary toasting method to fully enhance the oak characters of our super premium oak, usually reserved for stave wood for barrels.

All oak is fully seasoned for 36+ months in France or America prior to shipment to our Barossa Cooperage.

Available in easy to use 'Fan' packs for tank, with stainless steel braided wire and clip.

Analytical trial samples are available upon request.



A.P. John Fan Pack

A.P. John in South Africa

South African wine has a history dating back to 1659, and at one time Constantia wine was considered one of the greatest in the world. Access to international markets has provided a burst of new energy and investment. A.P. John Coopers has been supplying the South African Wine Industry with Barrels & Oak Additives near on 10 years. Both the A.P. John American & French Oak have been well received in this short time. The winemakers below use our barrels to create a new and unique style of wine from their selected cultivars. Both wineries are based in the Stellenbosch wine area near Cape Town

Spier

Formed in 1999, Spier wines represents the congregation of two of South Africa's foremost wineries, Spier & Savanha. Frans Smit – Cellarmaster is happy to endorse. "Over the past 6 years we have experimented with A.P. John Barrels. In the last 3 years A.P. John forms a very important part of our barrel selections and are specifically used for selected cultivars and sites. We will continue our relationship with A.P. John Coopers & Wine Machinery (agents for A.P. John)".



Rust en Vrede

The first South African estate to specialise in red wine only, Rust en Vrede produces full bodied and complex wines that reflect the uniqueness of the Stellenbosch terrior. "The single vineyard Syrah from Rust en Vrede is placed into new A.P. John – American Oak Hogsheads post primary fermentation. The intense fruit combined with the American oak matures into a complex and seductive style of wine".

Coenie Snyman – Winemaker

Australian Wine Industry Technical Conference

As you may already be aware – The 14th Australian Wine Industry Technical Conference and Trade Exhibition will be held next year at the Adelaide Convention Centre, 4-7th July 2010. Even though it is some way off, we will be exhibiting the latest and innovative products from A.P. John in the Exhibitors hall. We look forward to seeing you there!

New Website

We are pleased to announce that A.P. John now has a new website which provides the latest & 'up to date' information on A.P. John Coopers and all oak related products. Please take the time to peruse this new site at www.apjohn.com.au

For further information on the range of A.P. John Barrels and Oak Additives please contact:
Jarrold Schmidt
0409 390 709;
Evan Schultz
0417 886 775;
Kingsley Wiseman
0417 886 731.