

Part 5: OAK INFUSION IN WINE

FRENCH MINI - OAK STAVES (Length:10 – 15cm)

These French Mini Oak Staves provide a subtle oak flavour and texture to the wine. Having a low surface area, they impart mild oak flavour, colour & tannins to the wine. Mini Oak Staves can be used to extend the life of Expensive French Oak Barrels which makes them Very Cost Effective.

Dosage Rate - White Wine: 1- 6g/L Red Wine: 4 – 14g/L

NOTE

Dosage Rate : Is dependent on the intensity of fruit character in the wine
 which will determine
 the desired or optimum level of oak infusion into the wine
 which will determine
 length of time that the wine is in contact with the Oak Staves

Product Code	DESCRIPTION	Pack	Price
WHITE WINES			
WP MINOAKSTW – 100G	FRENCH MINI OAK STAVES CONNECTED TOGETHER WITH FOOD GRADE NYLON STRING FOR INSERTION IN 225L BARRIQUE & 300L HOGSHEAD OAK BARRELS & STAINLESS STEEL TANKS	100g	\$14.50
WP MINOAKSTW – 200G		200g	\$25.00
RED WINES			
WP MINOAKSTR – 400G	FRENCH MINI OAK STAVES CONNECTED TOGETHER WITH FOOD GRADE NYLON STRING FOR INSERTION IN 225L BARRIQUE & 300L HOGSHEAD OAK BARRELS & STAINLESS STEEL TANKS	400g	\$44.00
WP MINOAKSTR – 700G		700g	\$65.00

NOTE : Pricing is exclusive of GST