



# OAK PRODUCT PORTFOLIO AND SPECIFICATION SHEET

2021

## MAGIC POWDER



SIZE: Powder - < 2mm  
 OAK: Fine grain French oak, Bureau of Veritas certified, PEFC certified  
 DRYING: Minimum 24 months open air seasoning  
 TOASTING: Convection  
 APPLICATION: Fermentation  
 WEIGHT: 22lb/10kg polypropylene infusion bag  
 PACKAGING: Food grade, metallic, waterproof bag

STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Fermentation	Vinification	Neutral	Please inquirer

## CHIPS

SIZE: 5mm - 20mm  
 OAK: Fine grain French oak, Bureau of Veritas certified, PEFC certified  
 DRYING: Minimum 24 months open air seasoning  
 TOASTING: Convection  
 APPLICATION: Tank fermentation & maturation  
 WEIGHT: 22lb/10kg polypropylene infusion bag  
 PACKAGING: Food grade, metallic, waterproof bag



STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Fermentation	Vinification	Medium	Please inquirer
Maturation	1 Week	Medium Plus	

## MAGIC CUBES



SIZE: Average size L: 76mm, W: 26mm, H: 16mm  
 OAK: Fine grain French oak, Bureau of Veritas certified, PEFC certified  
 DRYING: Minimum 24 months open air seasoning  
 TOASTING: Convection  
 APPLICATION: Tank fermentation & maturation  
 WEIGHT: 22lb/10kg polypropylene infusion bag  
 PACKAGING: Food grade, metallic, waterproof bag

STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Fermentation	Vinification	Neutral	Please inquirer
Maturation	10 Weeks	Medium Medium Plus	

## FAN STAVES

SURFACE AREA: 1.2ft<sup>2</sup> per stave  
 OAK: Fine grain French oak, Bureau of Veritas certified, PEFC certified  
 DRYING: Minimum 24 months open air seasoning  
 TOASTING: Convection  
 APPLICATION: Tank fermentation & maturation  
 PACKAGING: 20 staves packed in food grade, metallic, waterproof bag



STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Fermentation	Vinification	Neutral	Please inquirer
Maturation	12 Weeks	Lumineuse Medium Medium Plus	

## MAGIC STAVES

SURFACE AREA: 2.1ft<sup>2</sup> per stave (full size barrel stave)  
 OAK: Fine grain French oak, Bureau of Veritas certified, PEFC certified  
 DRYING: Minimum 24 months open air seasoning.  
 TOASTING: Convection  
 APPLICATION: Tank fermentation & maturation  
 PACKAGING: 8 staves packed in food grade, metallic, waterproof bag



STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Fermentation	Vinification	Neutral	Please inquirer
Maturation	26 Weeks	Medium	
		Medium Plus	

## ZZ BUNG INSERTS

SIZE: L: 381mm, W: 26mm, H: 16mm (per section)  
 OAK: Fine grain French oak, Bureau of Veritas certified, PEFC certified  
 DRYING: Minimum 24 months open air seasoning.  
 TOASTING: Convection  
 APPLICATION: Neutral barrels, fed through the bung  
 FORMAT: Available in 10 sections (20% new barrel equivalent) or 15 sections (30% new barrel equivalent)  
 PACKAGING: Complete, assembled set (1 set equals 1 barrel), in food grade, metallic, waterproof bag  
*note: ZZ-10's sold in even numbers only*



STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Maturation	12 Weeks	Lumineuse	Please inquirer
		Medium	
		Medium Plus	

## HEAD INSERTS

SURFACE AREA: 12ft<sup>2</sup> per set  
 OAK: Fine grain French oak, Bureau of Veritas certified, PEFC certified  
 DRYING: Minimum 24 months open air seasoning  
 TOASTING: Convection  
 APPLICATION: Maturation in neutral barrel (requires barrel head removal for installation)  
 PACKAGING: 20 half staves on food grade poly rod (stainless steel screws included)



STAGE OF USE	MINIMUM CONTACT TIME	AVAILABLE TOAST	PRICING
Maturation	12 weeks	Neutral	Please inquirer
		Lumineuse	
		Medium	
		Medium Plus	

## TOASTING PROFILES

**NEUTRAL:** Extremely light toast used to build structure and mouthfeel, contributing minimal oak flavors and aromas to the wine.

**Available for:** Magic Powder, Magic Cubes, Fan Staves & Magic Staves

**LUMINEUSE:** A long toast with low heat designed for delicate reds and white wines. Helps lift the fruit and lengthen the finish. Adds toasty sweet oak aromatics and flavors.

**Available for:** ZZ-10's, ZZ-15's, Head Inserts & Fan Staves

**MEDIUM:** Aromatics and flavors of caramel, butterscotch and brown sugar. Adds texture and roundness to the wine.

**Available for:** All Products (except Magic Powder)

**MEDIUM PLUS:** Contributes mocha, coffee, a spicy sweetness with a hint of clove. Adds weight, structure and mouthfeel to the wine.

**Available for:** All Products (except Magic Powder)