



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 TOASTS	PRICING
Fermentation	Vinification	Neutral	Please inquire

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 TOASTS	PRICING
Fermentation	Vinification	Medium	Please inquire
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 TOASTS	PRICING
Fermentation	Vinification	Neutral	Please inquire
Maturation	10 Weeks	Medium Medium Plus	

FAN STAVES

SURFACE AREA: 1.2ft² 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 TOASTS	PRICING
Fermentation	Vinification	Neutral	Please inquire
Maturation	12 Weeks	Lumineuse Medium Medium Plus	

MAGIC STAVES

SURFACE AREA: 2.1ft² 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 TOASTS	PRICING
Fermentation	Vinification	Neutral	Please inquire
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 TOASTS	PRICING
Maturation	12 Weeks	Lumineuse	Please inquire
		Medium	
		Medium Plus	

HEAD INSERTS

SURFACE AREA: 12ft² 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 TOASTS	PRICING
Maturation	12 weeks	Neutral	Please inquire
		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)