

OakWise

for beverages



Perfect Equilibrium!



OAK FOR WINE

WWW.OAK-WISE.COM

Oak Wise is a leading producer of quality oak adjuncts for oenological applications with production facilities in France and the USA. We source our oak directly from managed forests and age it carefully under full control at our facilities. Complete resource and production control enable us to innovate, create and produce consistent oak adjuncts with a wide range of toasts and formats.

Applying aging techniques to wine with our oak adjuncts in conjunction with our range of finishing tannins will enable winemakers to craft interesting, elegant and balanced wines.

APPLICATION OF OAK ADJUNCTS

The primary use for barrel adjuncts is to develop the texture and mouthfeel by providing a solid tannin structure and integrate the aromatics and flavor from oak in wine. Oak adjuncts provide opportunities for winemakers to stylistically produce complex wines by creating oak profiles that contain a spectrum of flavors – such as vanilla, butterscotch, toast, spice, coffee, and coconut. Depending on the timing and level of oak integration desired, various oak adjunct formats are available for addition at any stage of production.

Extended Aging: Fermenting wine on oak results in a better integration of aromas and polyphenols. During this stage, we recommend that you focus on formats with a larger surface area such as tank staves for a longer extraction. Tank staves may remain in the tank during and post-fermentation right up to bottling. The purpose of this extended contact time allow for a range of compounds to develop from the bioconversion of aromatics from yeast and to build a subtle oak structure and foundation.

Accelerated Aging: Moderately sized adjuncts are used where the aging time frame is less than six months. Products such as dominoes, chips and tablets provide for a controlled and faster extraction. These products provide a rapid release of oak character and can be applied directly at fermentation or post-fermentation to fine-tune the aromatics, structure and flavor.

Refer to our recommendations and dosage levels below to guide you in determining which products and dosage are best for you.

OAK PROFILES

By combining the four elements in the toasting of oak for oak adjuncts – temperature, duration, humidity and air-flow Oak Wise is able to offer winemakers five distinct profiles in French and American oak.

HOUSE – A very popular toast which has been produced since 1989. Long and slow toasting results in deep penetration into the wood. This technique offers rapid uptake of toasted oak flavors. Profile descriptors include: roasted nuts, sweet butterscotch, nutmeg, a hint of coconut and smoke.

CLASSICO - Similar toasting process as our House toast but offers a smoother more subtle uptake and integration, rounder mouthfeel with barrel-like characteristics, and more mid-palate length.

HIVAN - Careful slow toasting at low temperature is applied to enhance vanilla and coconut characteristics. This toast is useful when “sweetness” is desired. Profile descriptors include: vanilla bean, coconut, honey, low spice, and a hint of caramel.

COMPLEX - Toasting regime designed specifically to provide for a complex mix of flavors with great integration. Profile descriptors include: spice, nutmeg, roasted nuts, caramel or butterscotch, and coconut.

MOCHA - Developed specifically to provide chocolate and mocha. Profile descriptors include: coffee, mocha, dark chocolate and licorice.

SAMPLES AVAILABLE UPON REQUEST

809 BLACK DIAMOND WAY, LODI, CA 95240
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APPLICATION OF FINISHING TANNINS

In addition to producing a wide range of oak adjuncts, we produce 100% natural aqueous finishing tannins to give winemakers complete control over the important organoleptic and structural elements that oak may bring to your wine.

Oak Wise natural aqueous enological oak tannins represent a quantum leap in the science and efficacy of oak additions for beverage production. Premiere aqueous oak tannins are a family of liquid oak derived from either French and American oak. The Premiere finishing tannins provide a rich source of hydrolysable ellagic tannins that is a valuable tool when fine-tuning wine. They will impart oak character, add structure, enhance mid-palate body, and improve the overall mouthfeel in your wine prior to bottling. Bench trials are essential to determine the best tannin for a particular style.

Applying aging techniques to wine with our oak adjuncts, in conjunction with our range of finishing tannins, enables winemakers to craft elegant and balanced wines.

NATURAL AQUEOUS OAK TANNINS

PREMIERE CT RANGE

Premiere CT are concentrated finishing tannins designed to provide a winemaker with the ability to enhance the final oak characteristics as late as 48 hours prior to bottling. There are five products in the range and all are derived from 100% oak. The addition rate required to achieve effective results is between 0.2 ml/L - 2.0 ml/L. The products offered are French Oak Mocha, French Oak HiVan, French Oak Complex, American Oak HiVan and Red Blend.

PREMIERE RANGE

We have an extensive product offering for our Premiere finishing oak tannins. Premiere was created for customers who were searching for a tannin that provided similar results as powdered tannins on the market but at a fraction of the cost. The recommended dose range for Premiere finishing tannins is between 1.0 ml/L - 5.0 ml/L.

FINISSAGE RANGE

Finissage is a range of clear finishing tannins for advanced or finished wines. The Finissage product range was developed to help compensate for poor tannin structure and to enhance mouthfeel, lift the fruit, and extend aging potential. Finissage may also reduce the perception of astringency in a finished wine. In wine, the recommended dose rate is between 0.5 ml/L - 3.0 ml/L. Finissage can be added as late as 48 hours prior to bottling and can be used in conjunction with the Premiere finishing tannins.

NATURAL AQUEOUS OAK TANNIN FINISHING TANNIN KIT

We supply finishing tannin kits to winemakers who are interested in modifying their wines before bottling. Benchtop trials are essential in order to determine the appropriate product and dose rate before you purchase any of our products. Depending on the product range chosen (Premiere or Finissage), follow the recommended dose rate mentioned above and dose wine in either a 375 ml or 750 ml sample. For best results review the trial after 48 hours.

PRODUCT RANGE

Red Blend: Premiere delivers volume, toast and spice aromatic notes, and complexity enriching the wine's palate. Finissage contributes soft spicy aromatic notes and complex mouthfeel.

American 'E' Fresh: Premiere offers a balanced combination of vanilla, caramel and almonds. Finissage contributes delicate notes of raw almonds. Both delivering finesse and complexity.

French Complex: Premiere has rich roasted nuts, baked bread, graham crackers with intense mid-palate fill and fruit lift. Finissage enhances existing oak profiles and adds complexity, palate breadth and depth.

American Complex: Premiere brings toasted coconut, whiskey lactone, and enhances the tropical fruit character. Finissage enhances existing oak profiles and adds a touch of coconut with improved complexity, palate breadth and depth.

French Mocha: Premiere offers notes of clove, caramel, chocolate and coffee. Finissage delivers soft notes of caramel, chocolate, coffee, a sweet palate and enhances the black fruit.

American Mocha: Premiere offers spice, coffee, mocha, and licorice. Finissage has caramel, chocolate, coffee and lifts dark fruit characters.

French HiVan: Premiere has characters of vanilla and will enhance flavors of peach and melon. Finissage has gentler notes of vanilla and whiskey lactone.

American HiVan: Premiere brings vanilla, coconut, and whiskey lactone to enhance topical profiles in wine and provide toasted vanilla characteristics. Finissage adds a sweet vanilla highlight with underlying coconut.

French Velvet: Premiere has rich toasted oak notes, roasted nuts, chocolate and spice. Finissage highlights baking spice characters of nutmeg and cinnamon.

American Velvet: Premiere has brown cooking spices, toasted coconut, and savory notes. Finissage has baking spices plus coconut lactones to increase softness.

Premiere Special Fruit: Significantly increases red fruit and cherry notes and increases phenolic compounds.

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OAK ADJUNCT RECOMMENDED DOSE AND CONTACT TIME

TANK STAVES – Individual staves are added to tanks during fermentation or aging. Staves can be added in loose form, or stacked at the base of the tank.

Size	2.5" (65mm) x ¼" (9mm) x 36" (915mm)
Surface Area	1.47 sq. ft.
Contact Time	4 - 12 months

TANK FANS – Tank staves are assembled into 18 or 36 piece units and connected by stainless steel cable and snap hook for easy installation and removal. Fans are installed before filling during fermentation or aging.

Size	2.5" (65mm) x ¼" (9mm) x 36" (915mm)
Surface Area	26.48 sq. ft. or 52.96 sq. ft.
Contact Time	4 - 12 months

BARREL OAK CHAINS – Added directly through the barrel bung hole. Each oak chain contains 18 mini staves. Assembled in food grade nylon mesh equal to 50% new barrel in surface area.

Size	1/4" (9mm) x 1 ¼" (30mm) x 12" (300mm)
Contact Time	4 - 12 months

DOMINOES – Infusion bags are added to tanks during fermentation or aging process.

Size	9mm x 65mm x 100mm
Package Size	10 kg (22 lb)
Dose Rate	1 - 3 g/L
Contact Time	3 - 6 months

MEDIUM OAK CHIP - Infusion bags are added to tanks during fermentation or aging process.

Package Size	9 kg (20 lb)
Dose Rate	1 - 3 g/L
Contact Time	1 - 3 months

TABLETS – Infusion bags are added to tanks during fermentation or aging process. Oak tablets are designed for rapid extraction and offer rapid uptake of toasted oak flavors. This technique is particularly useful where time to market is short.

Package Size	18 kg (40 lb)
Dose Rate	0.5 - 2 g/L
Contact Time	1 - 3 months

TABLET BARREL INSERT TUBE – The barrel tube was developed as an easy and efficient way to use our oak tablets in a barrel. The tube format promotes even extraction of oak compounds.

Package Size	Insertion Tube
Dose Rate	2 g/L
Contact Time	1 - 2 months

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