



STAVES

- Brings aromatic complexity while respecting fruit expression
- Improves mouthfeel and structure giving finesse
- Excellent integration and delicate ageing
- Combine with micro-oxygenation for the closest barrel-like effect in tank

Application Guide

% New Oak (barrique equivalent)	No. staves required per 1000L of wine	
	Actual Rate	Initial Rate
15%	12	6
20%	17	8
25%	21	10
30%	25	12
50%	41	21
75%	62	31
100%	83	41

Descriptions

Ministaves.

Dimensions

950 x 50 x 7mm.

Format

20 staves per pack arranged into to 2 x 10 fan pack with holes and stainless wire.

Weight

Weight per pack: approx 4-5kg.

Weight per stave (+/- 20g):

French Oak 200g American Oak 250g
Lenga 160g Cherry 200g Acacia 220g

Pallet Quantity

120 units (packs of 20 staves).

Uses

1-2.

Application Stage

Fermentation and Maturation.

Installation

Supports any installation method - fan system, stacking system, curtain system, loose.

Application Period

3-12 months with minimum extraction time during maturation of 90 days.

Application Advice

5 minute soak in non-chlorinated water prior to addition to the wine.

Calculations

Wood-to-wine contact ratio of 100% is based on a standard 225L barrel, with a total contact surface of 2.06m² or 109.22L/m².

Contact Ratio

0.11m² per stave; 83 staves per 1000L for 100% new oak contact based on actual surface area.

Actual Rate

Based on contact area per stave of 0.11m².

Initial Rate

Recommended rate based on organoleptic assessment and years of experience.

For maturation we suggest starting with the "initial" amount of staves per 1000L, then leaving for 90 days before assessing oak impact and adding more staves if required up the "actual" amount.



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