



SAURY CLASSIC

- The original barrel, since 1873
- French or American Oak
- Seasoned near the foot of the Massif Central Mountains

Saury Classic is the original barrel produced by the Saury Cooperage. First crafted in 1873, Saury Classic stays true to its origins and provides the core components that all winemaker's desire - fruit support, structure and length, with minimal toast influence - maintaining the cooperages original philosophy to "respect le fruits".

Available in either French or American Oak, using a fine selection of wood from the forests of central France (for French Oak) and the forests of America (for American Oak), with minimum 3 year open-air seasoning at our wood park in Brive, and a choice of traditional fire bending of staves or bending of staves through hot water immersion.

French or American Oak	Code	Volume	Stave Thickness
Bordeaux Export	XT	225L	25-27mm
Bordeaux Export Thinstave*	XTL	225L**	20-22mm
Bordeaux Chateau Ferre*	XCF	225L	20-22mm
Burgundy Export	BT	228L	25-27mm
Hogshead	TT	300L	25-27mm
Botte*	KT	400L	25-27mm
Puncheon	CT	500L	25-29mm
Demi Muid*	DM	600L	40-42mm

*Available in French Oak only. **Also available in 240L.

Wood Specifications

Type & Origin

French Oak (*Quercus sessilis*, *Quercus robur*).

Selection and assemblage from centre of France forests.

American Oak (*Quercus alba*).

Selection and assemblage from North East American forests.

Grain selection

Fine grain.

Seasoning

Initial watering, then open air seasoning in Brive for a minimum period of 3 years. 2 year seasoning available on request.

Toasting Specifications

Bending

Fire bent – traditional bending of the staves over a wood fire.

Immersion bent – bending of the staves in +80°C hot water for 10 minutes.

Toast

Traditional wood fire using our classic small diameter brazier.

Toasting

Medium, Medium Plus, Lumière or Lumière Plus.

Toasted heads

Medium toasting via convection – on request only.



Recommendations

Fire bent barrels

Typically we recommend larger format Fire bent barrels for Chardonnay, Sauvignon Blanc and shorter maturing reds to lessen tannin impact and ensure integration at the completion of maturation. Smaller format Fire bent barrels are suited to Pinot Noir, Shiraz, Cabernet Sauvignon, Merlot and other reds intended for maturation for a minimum of 12 months.

Immersion bent barrels

All formats recommended for Sauvignon Blanc, Semillon, Chardonnay, Shiraz and any reds where a softer impact is desired. Larger format Immersion bent oak is highly recommended for Chardonnay, Viognier and Pinot Gris.

American Oak - French seasoned

Immersion bent American Oak provides a very subtle American barrel and is well suited and very popular for use in Chardonnay, Shiraz, Cabernet, Merlot and other reds, contributing sweetness and soft tannins without dominating the wine (Medium Plus toast recommended).

Toasting Options

Medium toast

A classical toast that provides elegance and finesse, allowing the fruit to shine and the subtlety of our wood to play a supporting role.

Medium Plus toast

Utilising a slightly hotter fire to heighten aromatic lift and provide a balanced contribution to the palate between subtle toast and fine tannin.

Lumière toast

Our longer toasting profile gives rise to perfumed oak that lifts the fruit supported by power and drive through the palate. Provides extra mid-palate weight and a superbly long finish.

Lumière Plus toast **NEW!**

The popular Lumière, but with the fire intensity increased at the end of toasting process. This brings complexity to wines while keeping the characteristics of Lumière toasting which preserves fruit and freshness. A more intense toast for a more marked aromatic profile and a gain in roundness, brioche and sweetness.



Kauri Winemaking Innovation

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