



SAURY SONOMA SPIRIT BARRELS

• The Classic American Spirit Barrel

Specifications




- American Oak air-dried between 8 to 12 months
- Steam treatment : 10 minutes
- Bending and toasting over oak fire: 30 minutes
- Char : refer to options below
- Finishing : Wine barrel chime
- Bung hole cauterised

Dimensions

- Capacity: 200 liters
- Thickness: 27 mm
- Diameter of Head: 54 cm
- Circumference of Head: 170 cm
- Diameter of Belly: 65 cm
- Circumference of Belly: 204 cm
- Barrel Height: 89 cm
- Diameter of Bung Hole: 50 mm

Choice of Char Levels

Traditional Char Levels #2 to #4

CHAR OPTIONS	 Level 2	 Level 3	 Level 4
Guide	Increased thermal degradation and flavour development. Thin carbon layer provides some filtration. Use for shorter aging range, 1-6 years.	Highly versatile char. Increased carbon layer rounds out rough edges as distillate travels to flavourful red layer. Use for a variety of aging ranges.	Alligator char increases surface area of carbon to which distillate is exposed. Use for longer aging range, 4+ years.
Descriptions	Clove, vanilla bean, toasted coconut.	Rich caramel, toasted pecan, smoke.	Campfire, caramelised sugar, dark chocolate

Price

TOASTING: Level 2, 3, 4	BENDING: Fire	SEASONING: 8-12 months	PRICE PER BARREL	
			USD	Indic NZ\$
Spirit Barrel 200L			570	920

NOTE: Indic NZ\$ pricing based on exchange rate of NZD/USD 0.62. All barrels are Gluten Free. No additional surcharges. Prices exclude GST.

Payment 20th month following delivery. Subject to Kauri NZ standard terms of sale. **Delivery Charges:** Delivery ex Kauri warehouse Auckland is additional.



Kauri Winemaking Innovation

Aus Tel: 1800 127 611

NZ Tel: 0800 528 749

Email: info@kauriwine.com

Web: www.kauriwine.com