



# Staves

- Provides aromatic complexity while respecting fruit expression
- Improves mouthfeel and structure giving finesse
- Excellent integration and delicate ageing
- Combine with micro-oxygenation to elevate the results

% New Oak (barrique equivalent)	No. of staves per 1000L
15%	12
20%	17
25%	21
30%	25
50%	41
75%	62
100%	83

## Selection

French or American.

Odyse M, M+.

Ambrosia sweet, complex and intense.

## Dimensions

940 x 50 x 7.5mm.

## Format

20 staves per pack arranged into to 2 x 10 fan pack tied by a stainless steel wire.

## Weight per Stave (+/-20g)

French 200g, American 250g.

## Pallet Quantity

120 units.

## Uses

1-2.

## Installation

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

## Contact Surface (m<sup>2</sup>/unit)

0.11m<sup>2</sup>; 83 staves per 1000L for 100% new oak equivalence.

## Application Rates

Based on organoleptic assessment and years of experience with TN staves; we recommend starting with half of the “% New Oak” equivalence rate that you desire. Assess oak impact after 90 days and add more staves if required.

## Application Stage

Fermentation and Maturation.

## 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 2.06m<sup>2</sup> or 109.22L/m<sup>2</sup>.