

Saury Premium is our extra-fine grain selection of French Oak, issued exclusively from our best “Haute Futaie” wood, sourced from the forests of central France. Developed three years ago as a direct result of our merger with Sylvain Charlois, the largest French Oak buyer and stave producer in France, giving Saury unlimited access to the best wood from the French forests. Saury’s vertical integration in wood sourcing is a unique opportunity to introduce today our Premium barrel, without compromising the quality of the original Saury barrel, now known as Saury Classic.

Respecting Saury’s philosophy that grain is the most important determinant of barrel quality, we select for Saury Premium only extra-fine grain wood from a blend of Centre of France forests which is seasoned at our wood park in Brive for a minimum period of 3 years. Available in Fire or Immersion bent, it is a barrel designed for super premium wines intended for maturation for 15 months or more. Saury Premium provides a truly exceptional barrel that will give great finesse to the wine, preserving winemaker work and lifting fruit and balance. Pre-order only, limited availability.

## SPECIFICATIONS

Saury Premium French Oak	Code	Volume	Stave Thickness	Galvanised Hoops	Chestnut Hoops	Crossboards	Stave Length	Head Diameter	Bilge Diameter
<b>Bordeaux Export</b>	<b>XT Pr</b>	225L	25-27mm	6	x	x	95cm	56cm	70cm
<b>Bordeaux Export Thinstave*</b>	<b>XTL Pr</b>	225L**	20-22mm	6	x	x	95cm	56cm	70cm
<b>Bordeaux Chateau Ferre</b>	<b>XCF Pr</b>	225L	20-22mm	8	x	√	95cm	56cm	70cm
<b>Bordeaux Chateau</b>	<b>XC Pr</b>	225L	20-22mm	8	√	√	95cm	56cm	70cm
<b>Burgundy Export</b>	<b>BT Pr</b>	228L	25-27mm	8	x	x	88cm	60cm	72cm
<b>Burgundy Traditional</b>	<b>BTD Pr</b>	228L	25-27mm	8	√	x	88cm	60cm	72cm

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

### WOOD SPECIFICATIONS

<b>Type</b>	<b>French Oak</b> ( <i>Quercus sessilis, Quercus robur</i> ).
<b>Origin</b>	Selection and assemblage from Centre of France forests.
<b>Grain Selection</b>	<b>Extra-fine grain.</b>
<b>Seasoning</b>	Initial watering, then open air seasoning in Brive for a minimum period of 3 years.

### TOASTING SPECIFICATIONS

<b>Bending</b>	<b>Fire Bent</b> – traditional bending of the staves over a wood fire. <b>Immersion Bent</b> – bending of the staves in +80°C hot water for 10 minutes.
<b>Toast</b>	Traditional wood fire using our small diameter brazier.
<b>Toasting</b>	<b>Medium, Medium Plus or Lumière.</b>
<b>Toasted Heads</b>	Medium toasting via convection – on request only.

## RECOMMENDATIONS

### Fire bent barrels

Use for Cabernet, Merlot, Shiraz, Tempranillo, other reds and blends that are intended for longer maturation (18 months or more).

### Immersion bent barrels

Use for barrel fermented and matured Sauvignon Blanc, Semillon and Chardonnay that is intended for longer maturation (>12 months). Also for all reds where a softer tannin and aromatic impact is desired and a minimum of 15+ months is intended for maturation.

### Medium toast

A classical toast that gives a golden brown interior, providing fine wood aromatics and enhanced structural support to the palate.

### Medium Plus toast

Considered to be our in-house style, utilizing a slightly hotter fire to heighten aromatic lift and provide a balanced contribution to the palate between toast and tannin.

### Lumière toast

A new “modern toast” developed recently after extensive trial work, it is a light and deep toast that spends longer on the flame, providing extra mid-palate weight and a long silky finish.

## Kauri Winemaking Innovation

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