

Saury Sonoma, based in California gives winemakers an additional American Oak offering alongside Saury Classic American Oak, which is still seasoned and coopered in France. Saury Sonoma is seasoned and coopered in America, and the cooperage implements the same procedures, guidelines and quality control systems as our three French cooperages.

Fine grain American Oak from North East America is purchased and seasoned at the source (as it is too hot and dry for seasoning in California), then toasted to perfection with a small brazier similar to what we use in France for Saury Classic, but with a hotter finish at the end of the toasting giving a more toasty and creamy profile – our intention is classic American coopered barrels using fine grain wood.

SPECIFICATIONS

Saury Sonoma American Oak	Code	Volume	Stave Thickness	Galvanised Hoops	Stave Length	Head Diameter	Bilge Diameter
Bordeaux Export	USA XT	225L	25-27mm	6	95cm	56cm	70cm
Hogshead	USA TT	300L	25-27mm	8	102cm	62cm	78cm

WOOD SPECIFICATIONS

Type	American Oak (<i>Quercus alba</i>).
Origin	Selection and assemblage from North East America.
Grain Selection	Fine grain.
Seasoning	Initial watering, then open air seasoning at the source for minimum 2 or 3 years.

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, Heavy or Lumière.
Toasted Heads	Medium toasting via convection – on request only.

RECOMMENDATIONS

Fire bent barrels

Recommended for all red wines that can benefit from the contribution of American Oak whether due to style, price or otherwise.

Immersion bent barrels

Chardonnay and all reds where a softer and less visible impact from an aromatic and tannin perspective is desired.



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.

Heavy toast

A bold toast for those seeking maximum impact from American oak, with dark rich mocha and coffee characters combining with the typical sweetness of American wood.

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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