



Traditional Style Range

American Oak 24 months air seasoned in USA

High-level precipitation received in country of origin - 1600mm average rainfall plus snow to leach hydrolysable oak tannins. A soft integrating American Oak barrel aimed to lift fruit with toast characters aromatically, low level cis & trans oak lactone characters. Fine oak tannins assist with palate structure.

Barrel available in 225L Barrique and 300L Hogshead and 475L Puncheon sizes.

American Oak 36 months air seasoned in USA

Extended seasoning regime over 36 months results in a very stylish American oak barrel that highlights fruit character with low levels of toast, cis & trans oak lactone characters.

Barrel available in 225L Barrique and 300L Hogshead sizes.

American Oak 24 months air seasoned in Australia

Indicative of the style on which A.P. John Coopers has built its reputation - Vanillin, Toast & Spice. Pronounced oak flavours bind with fruit and build mid palate whilst assisting with length. Seasoned at our Barossa Valley Cooperage (525mm average rainfall per annum) for a minimum of 24 months prior to coopering.

Barrel available in 225L Barrique and 300L Hogshead sizes.

American Oak 36 months air seasoned in Australia

With an emphasis on softer integrating oak tannins, aromatically provides Vanillin, Toast & Spice. Solid oak binds with fruit to assist with mid palate building, while assisting with length. Seasoned at our Barossa Valley Cooperage (525mm average rainfall) for a minimum of 36 months prior to coopering.

Barrel available in 225L Barrique and 300L Hogshead sizes.

Our traditional style range barrels are also available in Immersion (Water) Bending.