



## **Additives**

A.P. John Oak Additives are derived from selected Premium Oak which is air seasoned at site of mill in France or America for a minimum of 24 months.

Toasting of each piece of oak penetrates the full dimension ensuring consistency of flavour. Utilising the essential combinations of time, temperature and airflow in the toasting oven, we are able to isolate & pronounce special flavour components, A.P. John are now pleased to offer a wider range of toast levels across our Oak Alternative range.

French and American Oak available in the following Toast levels:

- House Toast - provides rich mid palate fill, aromatic with low coconut, balanced vanilla and nutty flavours
- Hi V – highlighting Vanillin characters
- Mocha – highlighting Mocha / coffee characters
- Cassia – highlighting Spice flavours

## **Oak Sample - Analysis Kit**

To gain a better understanding of our oak additive toast profiles with your wine, A.P. John provide an 'Oak Sample - Analysis Kit' so analytical trials at your winery can be performed. Please see diagram below. A sample toast 'stick' from our kit is placed in your wine sample for approximately a 7 day tenure so an indicative assessment regarding the toast flavour enhancement can be made. Upon completion of this trial and confirmation of your preferred toast/s with your wine/s we ask that you consult our trained sales staff for further advice regarding the necessary oak requirement for your commercial tank format.

## **Quality Assurance**

Every piece of oak is coded at order and retains that code from raw material to final toasted product. Traceability is achieved via food grade identification tags on all A.P. John oak products. Close attention is paid during toasting of all Additives, which include Conventional Batch Convection, Multi-Stage Band Convection, Convection Fired. A.P. John 'Oak Additives' do not undergo any chemical treatment through out the production process, which is consistent and defined to assure repeatable oak flavours.



## **Chips**

Ideally suited for use at fermentation and to promote colour stability, A.P. John Oak Xtra Chips are pre toasted prior to chipping on site to ensure consistency of flavour. The chip size maximises surface area for optimum flavour extraction.

The smaller size of the Oak Xtra Chip makes them suitable for use during ferment or maturation. All timber is super premium quality American or French Oak.

- Chips – Special Toasts
- Hi V – highlighting Vanillin characters
- Mocha – highlighting Mocha / coffee characters
- Cassia – highlighting Spice flavours
- Fine Roast – a Medium Plus toast. This smaller Chip is suitable for ferment and maturation.

**All Chips are available in 10kg poly bags for emptying into crusher or tank or 10kg Immersible Bags for hanging in tank.**

## **Cubits**

Cubits offer an alternate surface to volume ratio to provide the winemaker with optimum control over the regulation of the transference of oak flavours and characteristics. All Oak is toasted for full dimensional penetration.

French and American Oak Cubits available in the following Toast levels:

- House Toast - provides rich mid palate fill, aromatic with low coconut, balanced vanilla and nutty flavours
- Hi V – highlighting Vanillin characters
- Mocha – highlighting Mocha / coffee characters
- Cassia – highlighting Spice flavours
- Cubits are available in 5kg Immersible Bags for hanging in tank.

**Nominal dimensions of 30 x 30 x 13.5mm**



## **Mini Staves**

Providing a greater surface to volume ratio than Cubits, giving the winemaker another choice of methods for the addition of Oak flavours and structures.

French and American Oak Mini Staves available in the following Toast levels:

- House Toast - provides rich mid palate fill, aromatic with low coconut, balanced vanilla and nutty flavours
- Hi V – highlighting Vanillin characters
- Mocha – highlighting Mocha / coffee characters
- Cassia – highlighting Spice flavours

**Nominal dimensions of 180 x 65 x 8mm**

**Mini Staves are available in 10kg poly bags for emptying into tank or 5kg Immersible Bags for hanging in tank.**

## **Fan System**

Utilising super premium French or American Oak, the A.P. John Fan system is comprised of 915mm x 60mm x 8mm planks interspersed with half length “spacers” to assist in the fan opening exposing the full surface area of oak to wine.

Ready assembled with stainless wire and snap lock for immediate installation. Surface area of each Fan is approximately 3.4m<sup>2</sup>. Can be tailored to suit your tank size and oak application rate.

French and American Oak Fan Systems available in the following Toast levels:

- House Toast - provides rich mid palate fill, aromatic with low coconut, balanced vanilla and nutty flavours
- Hi V – highlighting Vanillin characters
- Mocha – highlighting Mocha / coffee characters
- Cassia – highlighting Spice flavours
- Traditionale Toast -



## **Tank Plank**

The available range of Tank Plank enables the desired addition of Oak characteristics in tanks of practically any size. Drilled and slotted for ease of application, these premium quality Oak planks are suitable for rack systems, suspension or affixing to tank walls.

**Available in French or American Oak and supplied in standard sizes of  
1200mm x 13.5mm x 125mm**

A.P. John will drill and slot timber to client's specifications.

French and American Oak Tank Planks available in the following Toast levels.

- House Toast - provides rich mid palate fill, aromatic with low coconut, balanced vanilla and nutty flavours
- Hi V – highlighting Vanillin characters
- Mocha – highlighting Mocha / coffee characters
- Cassia – highlighting Spice flavours

## **Barrel Inserts**

Offering 30% new Oak extractability, Barrel Inserts are designed to provide new oak influence to pre used barrels without the hands on intervention of a cooper. Easily inserted via the barrel's bung hole, Barrel Inserts enable the producer to retain and extend the operational life of existing barrel stocks for storage and maturation without the need for the additional costs of re-coopering.

Convenient and economical, Barrel Inserts can be easily removed from the barrel. All fixings are constructed from completely inert food grade plastics that impart no flavour or odour to the wine product.