



# oakbak

## What is Oakbak?

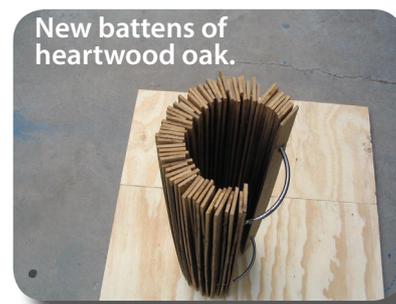
Inside each and every stave of a decommissioned barrel resides the highest quality heartwood oak that has been unaffected by wine. Oakbak™ is the process of extracting this virgin oak in the form of battens. These battens are FIRVIN™ toasted and returned to the winery as a premium oak insert, providing the winemaker the same desirable flavours as it did in its original barrel form.

## Process

The Oakbak™ begins with the disassembling of the decommissioned barrel. Each individual stave then goes through an extraction process where the wine affected wood is removed, leaving only clean virgin wood, exactly as it would have been prior to becoming a barrel. The next stage in the process is to split the extracted oak stave into two battens, thus increasing its original barrel surface area by four times. These new battens then go through a machining process to expose the important flavour cells and valuable compounds residing within the timber, ready for conversion using the patented FIRVIN™ oak heating process.

## Outcome

Each reclaimed barrel, consisting of 30 barrel staves, yields 60 new battens of heartwood barrel equivalent oak. These 60 battens provide up to a staggering eight square metres of oak surface area, which is four times the toasted surface area the same oak provided in its original barrel form. These battens will provide the exact same flavour outcomes they did in barrel form, subject to your selected FIRVIN™ toasting regime. The oak profile can be controlled and manipulated just as it is with barrels.



## FAQ

### Are all barrels suitable for the Oakbak™ process?

The quality of Oakbak™ is certainly relevant to the quality of barrel it is extracted from. Therefore we recommend processing quality, thick stave (unshaven) barrels that are less than 10 years of age.

### What are the risks of re-using oak?

This is a common misunderstanding. Oakbak™ is not the reuse of old oak, it is the extraction of unused oak from within a decommissioned barrel, therefore the risks are nil. All wine affected oak is removed and the resultant oak is then subjected to the high temperatures of the FIRVIN™ oak heating process for an extended period of time, where nothing will survive.

### What is the potential for 'off' or 'caramel' flavours?

This is another misconception. Unlike the conventional shaving of a barrel, where large quantities of wine residue remain trapped between the staves after the shaving process, the Oakbak™ process involves the breaking down of barrels and the individual treatment of each and every stave. This means no wine affected wood is left behind.

### Can I choose a toast level?

Absolutely. Toasting is done using Ausvat's patented FIRVIN™ oak heating process (refer to FIRVIN™ Fact Sheet). This provides absolute control, allowing for an infinite range of toast levels.



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