



five generations since 1903

# AUSTRALIA SIRUGUE

Sirugue Australia Pty Ltd

ABN: 95 085 681 689

[www.sirugueaustralia.com.au](http://www.sirugueaustralia.com.au)

*First founded by Felix Sirugue in 1903 Tonnellerie Sirugue is still a family owned and operated company located in Nuits Saint Georges France. Cecile and Alain Sirugue are 5th generation descendants who currently operate and work at the cooperage. All oak sourced by Sirugue is naturally air dried for a minimum period of 24 months at the cooperage.*

*\*\*For more information and tour of the Tonnellerie please visit [www.sirugue.com](http://www.sirugue.com)*

## BARREL CHARACTERISTICS

Superb results are obtained by more traditional methods culminating in full flavoured, distinctive wines - for example:

- Barrel Fermentation
- Extended Lees Contact
- Stirring
- Small residual fermentation in barrel for red wines
- Extended ageing - around 9 months the oak flavours develop, integrate and actually become less obvious.

## FOREST PROFILE

**ALLIER** - This is the all round oak selection which we have found to be suitable for all varieties in conjunction with other oak types.

**VOSGES** - fine spicy flavours with some power in the oak. Useful for extra aroma and flavour.

**NEVERS** - Slightly more powerful but still refined, usually used in bigger red varieties.

**CHATILLON** - This has proven to be really excellent in powerful Shiraz, the oak and tannins are fine but assertive.

**CENTRE OF FRANCE** - This is a blend of fine oaks and is usually a bit more powerful but we find with this in mind it can be used confidently across all varieties.

**SIRUGUE SELECTION** - A more complex meld of the above characteristics which can be universally used.

**TRONCAIS & BERTRANGES** - Powerful, aromatic and able to add good tannins, use for Pinot Noir and Shiraz.

**TRONCAIS TYPE** - A special selection from high quality small forests in the centre of France, with many Troncais characteristics.

**CUVÉE CHARDONNAY** - An exciting new addition to consider especially for top quality, powerful, traditionally made Chardonnay resulting in greater complexity.

**CUVÉE SYRAH** - An exciting new addition. A high quality barrel suited to both cool and warm climate Shiraz/Syrah.

## VARIETAL PROFILE

**CHARDONNAY** - Use a majority of *Allier* with a lesser amount of *Vosges* for extra spice.

**VIOGNIER/ROUSSANNE** - Basically use *Allier* but not too much new oak.

**PINOT NOIR** - *Allier* and *Troncais* are the best combinations.

**SHIRAZ** - Chatillon for powerful Shiraz with lesser amounts of *Allier* and *Troncais*. For medium bodied Shiraz use *Allier* and *Nevers*.

A small amount of *Vosges* can add a very interesting spice character in Shiraz. Or try the option of Cuvée Syrah.

**CABERNET SAUVIGNON/MERLOT** - Nevers is the best choice here with possibly some *Allier*.

Note that Sirugue Selection and Centre of France are good choices especially if you have very small lots or wish to gain a more uniform result. For those winemakers who wish to gain a slightly more subtle and elegant oak profile in their wines we suggest you trial some 3 year and / or extra tight grain.

## ORDERING DATES

As a guide, allow at least 10 weeks from the time of ordering until you receive your barrels. Please don't forget to include your preferred delivery date on the order form. Hogsheads were delayed last year as the cooperage needs 50 or more to start manufacture. However, if we get enough orders in early, we'll make up the difference with spares so you don't have to wait so long.

## CURRENCY OPTIONS

As evidenced last year, currency options played an enormous part in the pricing of barrels. It may be time to consider whether or not you fix the rate (as indicated on the order form). If you are unsure about this please contact us.

## FINANCE

Whilst we welcome the use of finance, we really must be given the details of your intended financier before delivery takes place.