



SIRUGUE Australia

Sirugue Australia Pty Ltd

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Tonnellerie Sirugue 2008

ABOUT US

Since 1985 Tonnellerie Sirugue has been represented in Australasia by Rick Kinzbrunner of Giaconda Vineyard. We now operate as Sirugue Australia Pty Ltd., with Ben Shaw as Sales Manager and Rick Kinzbrunner in a consultative role offering technical and winemaking assistance.

TONNELLERIE SIRUGUE

First founded by Felix Sirugue in 1903 Tonnellerie Sirugue is still a family owned and operated company located in Nuits Saint Georges, France. Alain and Cecile Sirugue are 5th generation descendents 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.

Alain and Cecile have continued the tradition started by their forebears in maintaining direct contact with the stave supplier, ensuring only the best oak is used. During our many visits to the cooperage we constantly monitor the production and advise them of the requirements for the Australian market.

Sirugue barrels have come to occupy an eminent position in Australian winemaking, they have proved to one of the best barrels for use particularly with Chardonnay and Pinot Noir. Excellent results are also achieved with Shiraz.

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 an extra aromatic and flavour component in Chardonnay and to a lesser extent for Pinot Noir and Shiraz.

Nevers— Slightly more powerful but still refined, usually used in bigger red varieties.

Châtillon— 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.

Tronçais & Bertranges— Powerful, aromatic and able to add good tannins, use for Pinot Noir and Shiraz.

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 **Tronçais** is the best combination here.

Shiraz— **Châtillon** for powerful Shiraz with lesser amounts of **Allier** and **Tronçais**. For medium bodied Shiraz use **Allier** and **Nevers**. A small amount of **Vosges** can add a very interesting spice character in Shiraz.

Cabernet Sauvignon/Merlot— **Nevers** is the best choice here with possibly some **Allier**.

Note that **Sirugue Selection** and **Centre of France** are good universal 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**.