

How to manage oak barrels to
improve your white wines ?

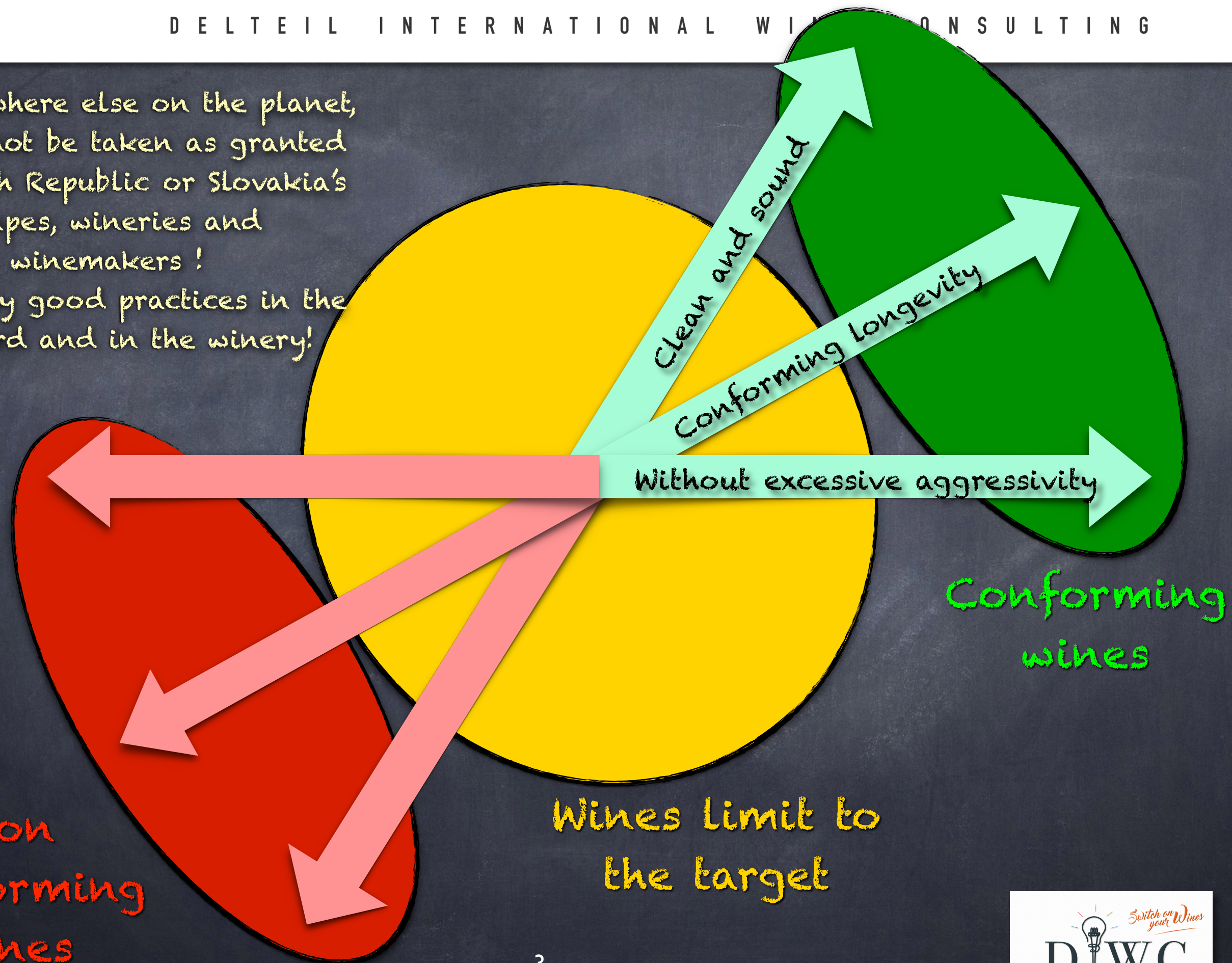
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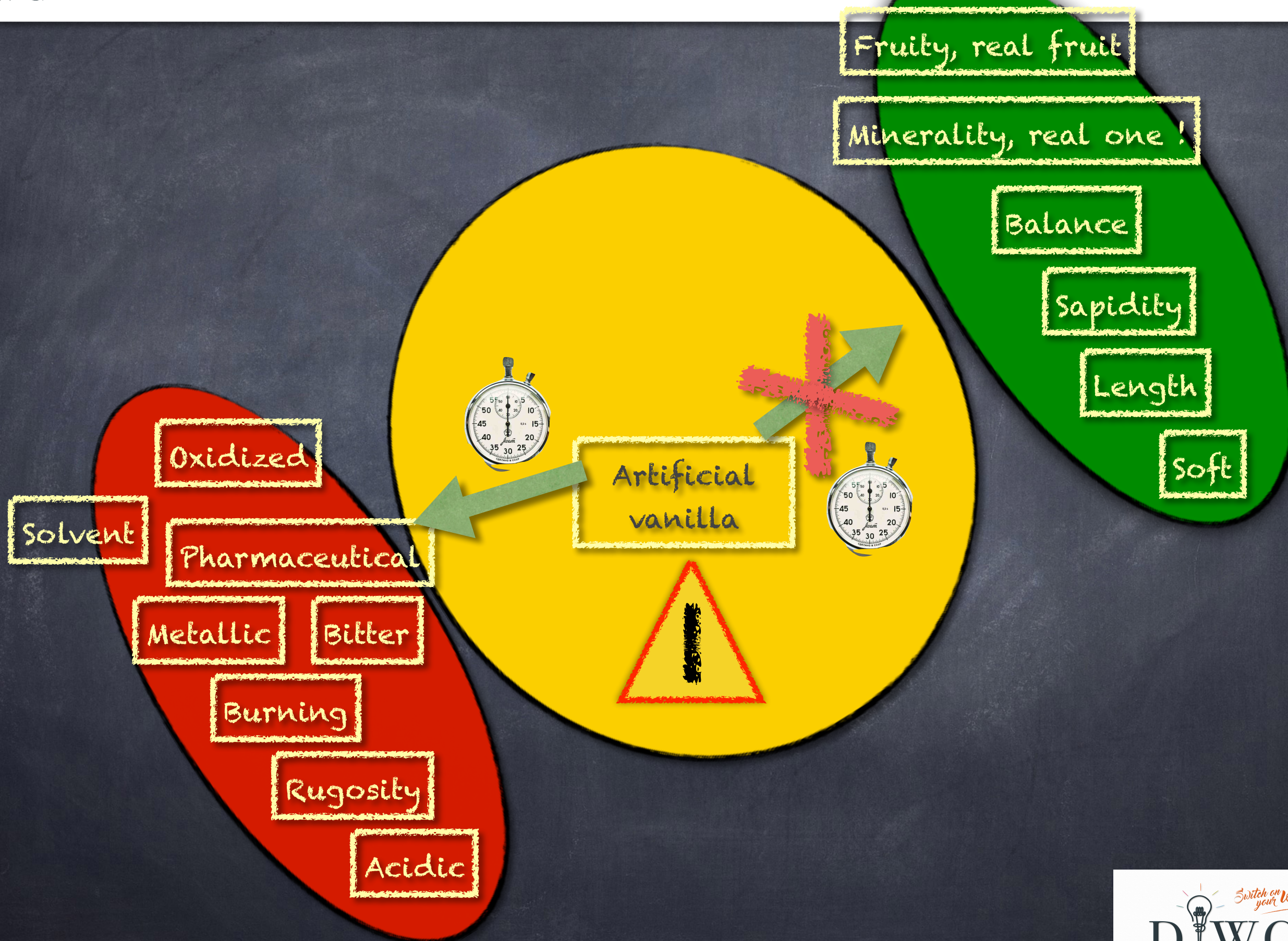
How to manage oak barrels to improve
your white wines ?

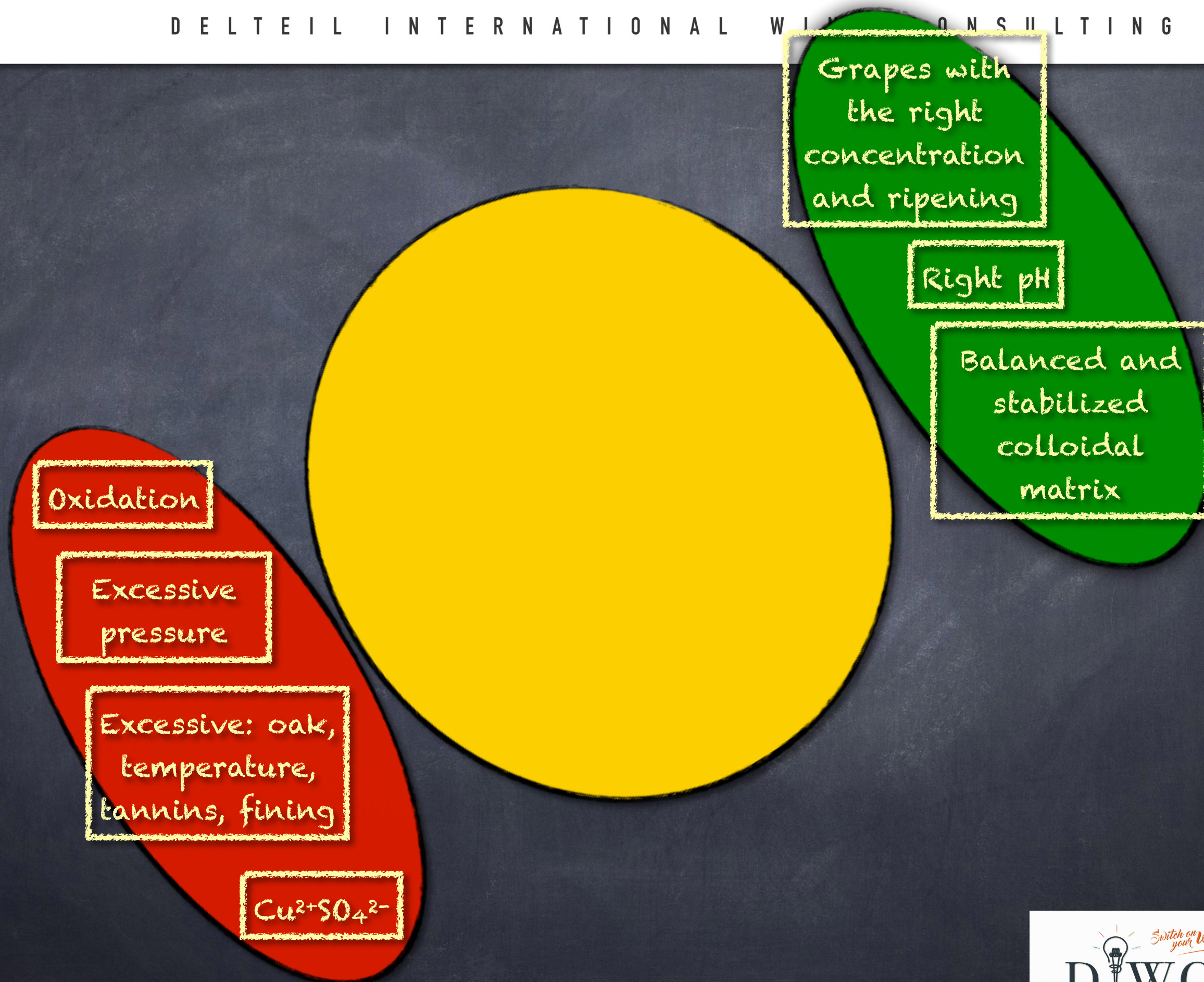
A wine that pleases
consumers and at the
right cost
=
Good practices

Like anywhere else on the planet,
this cannot be taken as granted
for Czech Republic or Slovakia's
grapes, wineries and
winemakers !

So... apply good practices in the
vineyard and in the winery!







How to adapt the winemaking?

Precise examples for
whites at 10 euros and 20 euros

Note: the following proposed procedures are primarily for
Chardonnay wines for international markets quality and
style constraints.

The goal is to develop strong points, balance weak points
and limit potential risks.

Example #1

Chardonnay « Reserve »

international level

- 10 euro per bottle
- First bottling in April-May
- 24 month longevity
- Chosen example for the use of oak: an expert in the use of oak barrels recognizes the oak effect from the sweet-mineral pineapple aromas and from the fullness and length in mouth. Consumers do not identify vanilla or tannins that they generally associate with « barriques »



Grapes could
look like this

Example #2

Chardonnay « Ultra Premium »

international level

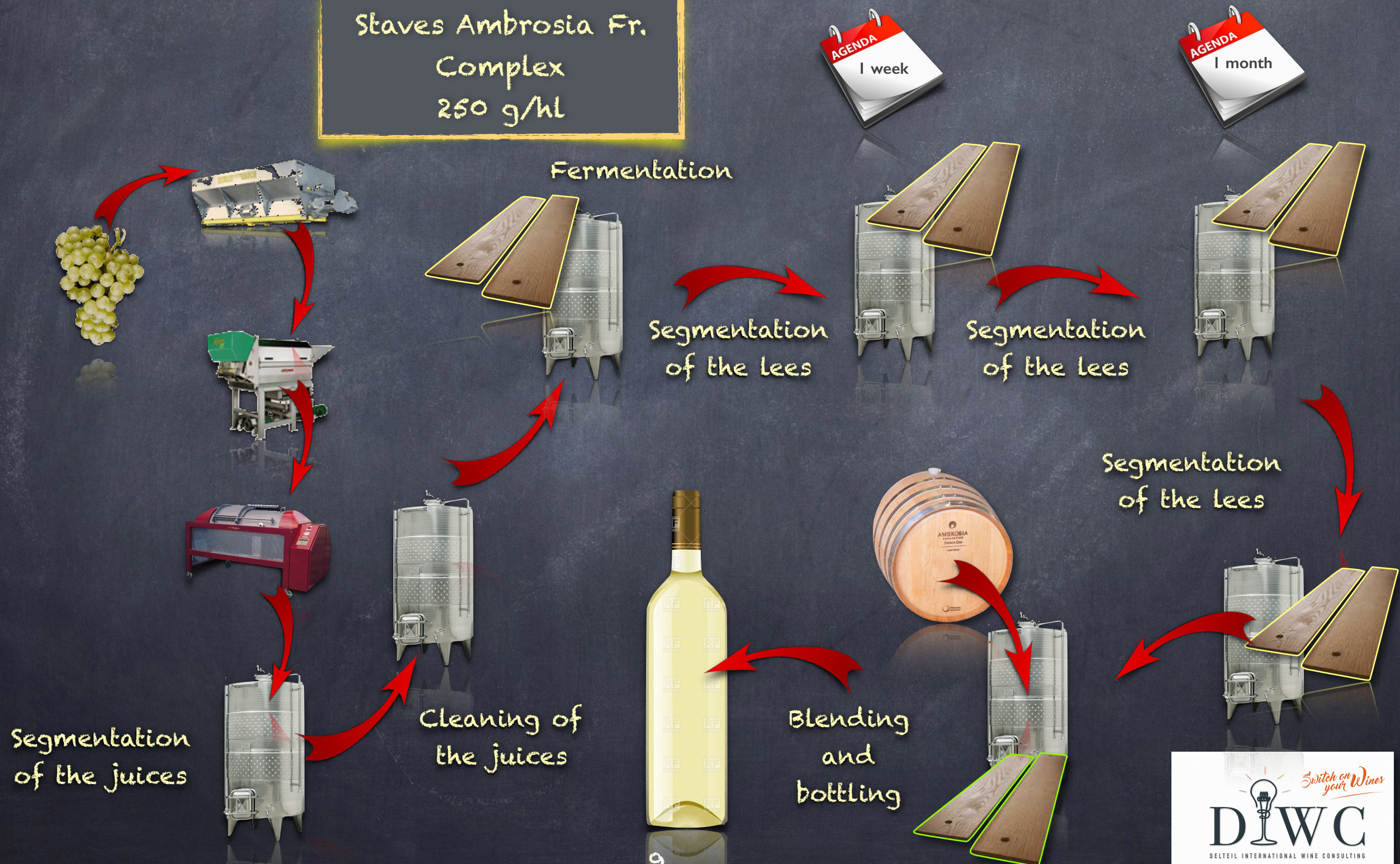
- 20 euro per bottle
- First bottling in June-July
- 24 month longevity
- Chosen example for the use of oak: rich consumers immediately identify the classic Ultra Premium Chardonnay style (e.g.: expensive Burgundy and Napa Valley - California) : roasted almond, butter and pineapple on the nose, creamy rich mouthfeel, good length and minerality in mouth. Consumers do not identify oxidized vanilla or harsh tannins that ruined the « Chardonnay barrique » concept in many countries with bad oak practices



Grapes should
look like this !

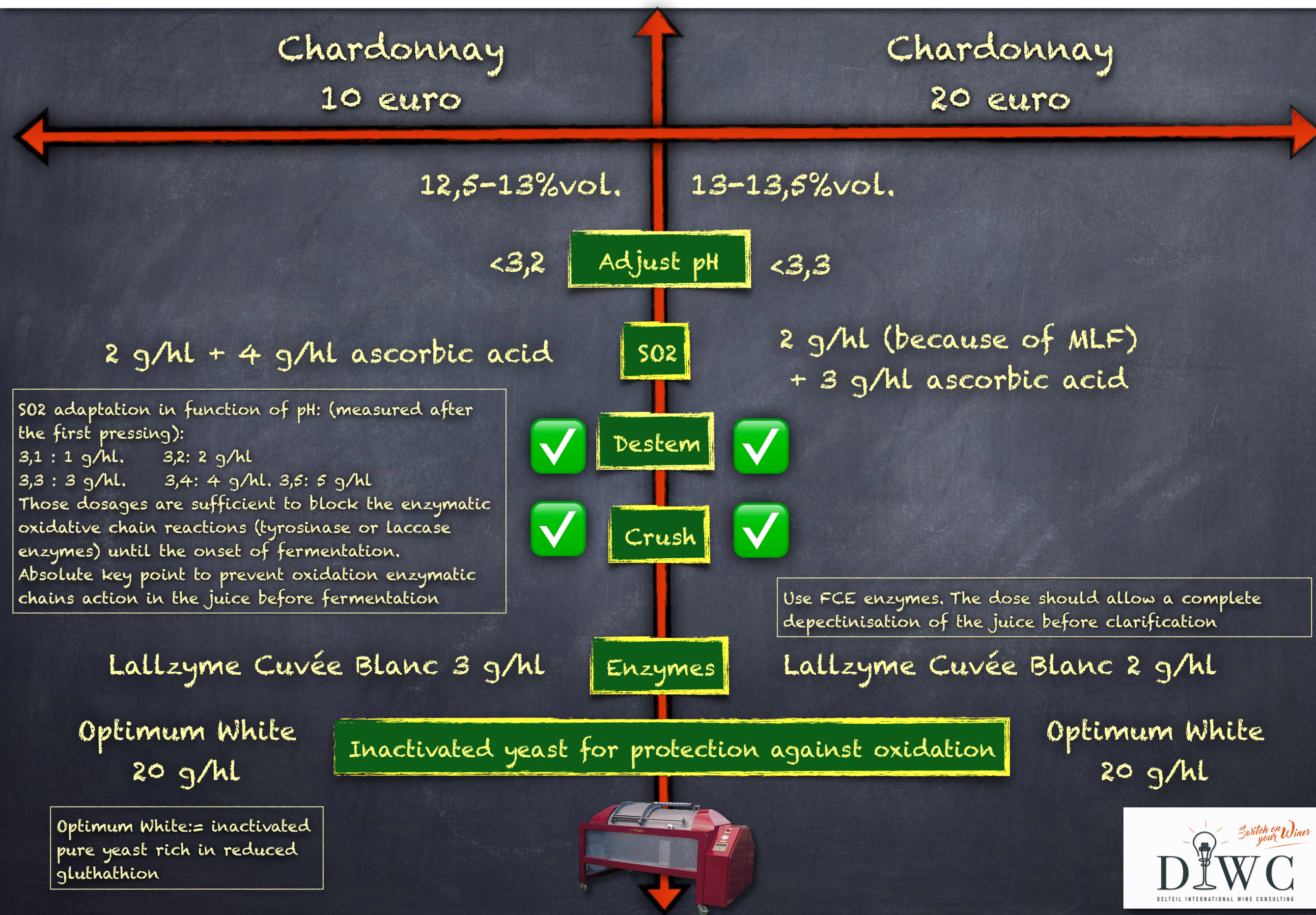
Chardonnay - 10 Euro/bottle (with taxes in the cellar)

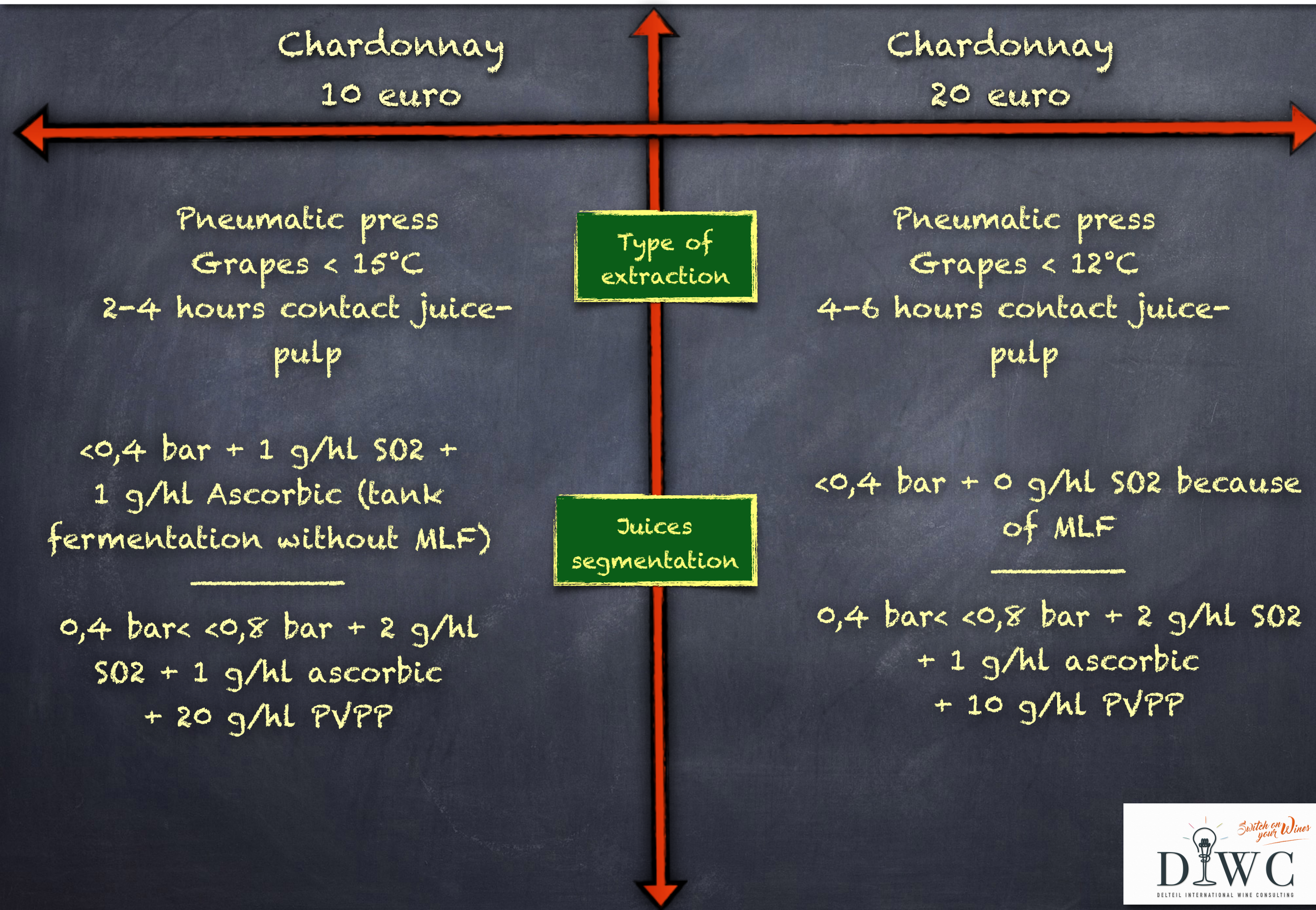
Staves Ambrosia Fr.
Complex
250 g/hl

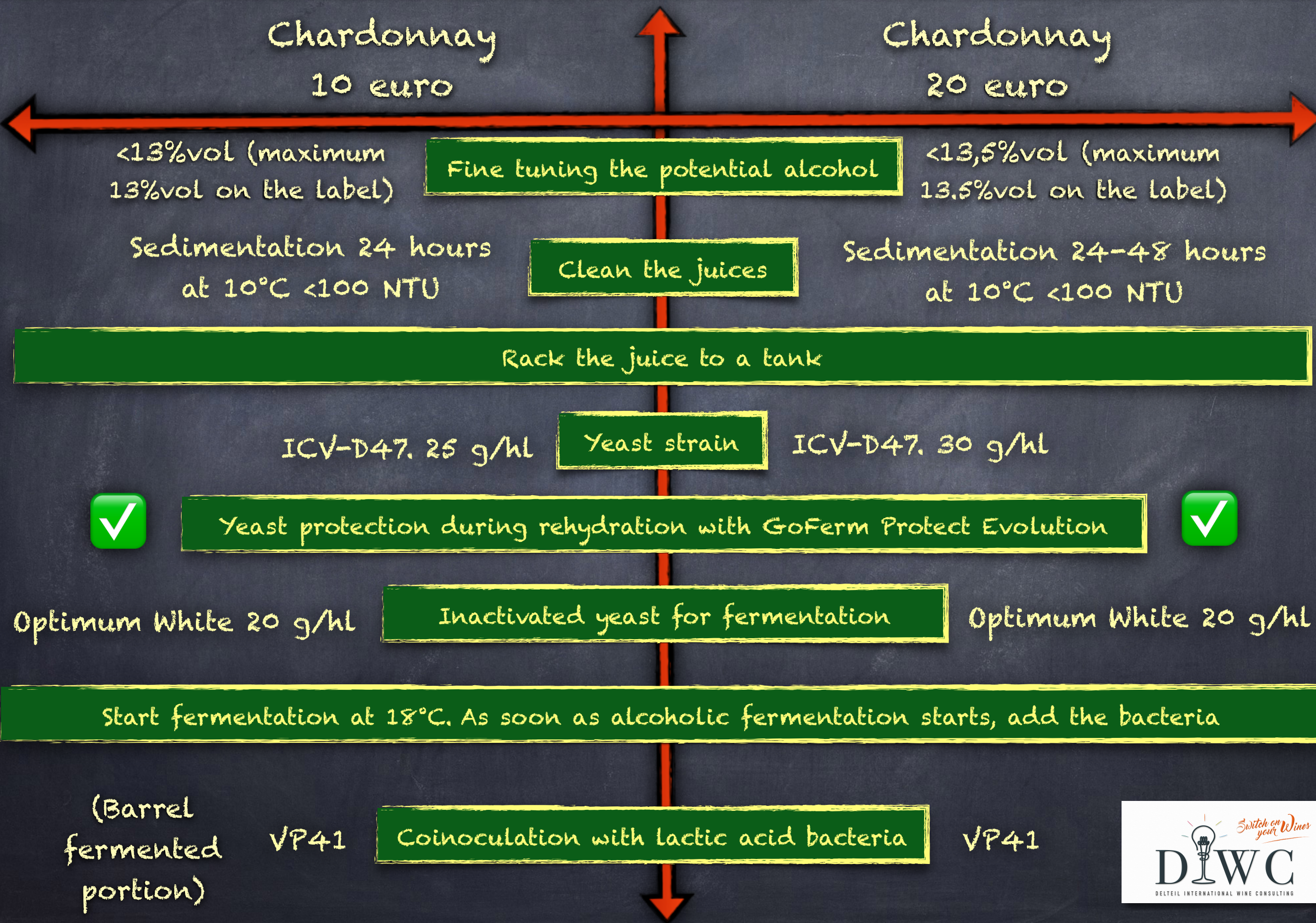


Chardonnay - 20 Euro (with taxes in the cellar)









Chardonnay
10 euro

Chardonnay
20 euro

When Specific Density is 1070, agitate the tank, after 12 hours fill the barriques

Barriques

20-25%

100%

18°

Temperature program

18°

Fermaid O 20 g/hl

Complex nutrient for yeast at 1/3
of fermentation

Fermaid O 30 g/hl

1 per day

Batonnage

1 per day

Chardonnay
10 euro

Chardonnay
20 euro

20-25%

100%



Barrique
choice

Limited options because of the limited barrel fermented volume in the final blend

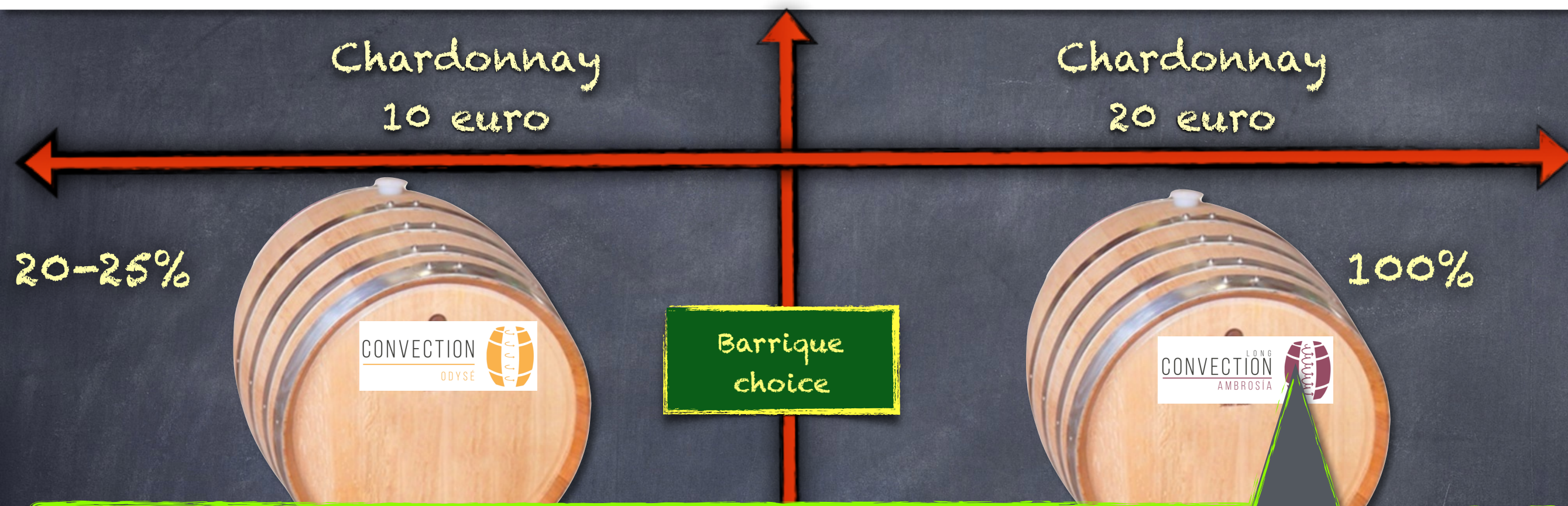
♠ 100 % Odysé MT+ French oak.
Get the best value out of your barrel budget !

Many options !
With this one you never go wrong !

♠ 40 % Ambrosia Complex Boost
French oak
♠ 40 % Odysé MT+ French oak
♠ 20 % Mistral MT+ French oak



DIWC considers that 225 barriques are more adapted to reach the presented style goals, better than 500 L barrels



Note: After 2 or 3 years of use, DIWC has demonstrated that Long Convection (Ambrosia Complex Fr.) are the barrels that better go on bringing roundness and ripe fruit to the wine. They help you to manage better the risk of negative « old oak » aromas and dry tanins. Especially if you use the right amount of zig-zags. When you choose your new barrels, take into account the way they will age. The higher cost of a new Long Convection (Ambrosia) barrel is greatly paid during the second and third years of use. Not talking about traditional flame toasted barrels from maybe famous French coopers !

Chardonnay Barrique



MLF and rhythm of first rackings (1)

Agenda of actions with inactivated yeast

1. Dryness: immediately add 1 g/hl
Reduless and rack to a tank.

Clean the barrels.

Let the heavy lees sediment during 24
hours.

Bring the wine back to the barrels.
Add 10 g/hl Noblesse.

Racking #1

Chardonnay Barrique



MLF and rhythm of first rackings (2)

Agenda of actions with inactivated yeast

2. As soon as malic is finished, immediately add 1 g/hl Reduless + tartaric acid to reach pH 3.3 (if necessary) + 3 g/hl SO₂ + 3 g/hl ascorbic acid.

After 24 hours, rack to a tank.

Clean the barrels.

Let the new heavy lees sediment during 24 hours.

Bring the wine back to the barrels.

Add 10 g/hl Noblesse

No tannin or fining agent addition needed

Racking #2

Chardonnay Barrique



Rhythm of first rackings (3)

Agenda of actions with inactivated yeast

3. When the wine is back in the barriques, wait for one month.

One batonnage a week.

After one month, add 1 g/hl Redules and rack after one week.

One or 2 days in a tank to eliminate the heavy lees.

Back into the barriques adding 20 g/hl Noblesse.

Racking #3.

Keep molecular SO₂ at 1 mg/L.

One batonnage a month.

Next stop: bottling!

Chardonnay 20 euro

Blending and bottling



4. One month before the planned bottling date, bring the wine to a tank and add 1 g/hl Redules + 50 g/hl Staves Ambrosia Complex Fr. For a last sponge effect of the oak on the wine. Adjust SO₂ if necessary.

Rack after 3-4 days to eliminate the last aging heavy lees.

Clean the staves. They follow the wine.

Add 10 g/hl Noblesse. Check the bentonite needs. Treat if necessary.

After 10 days, rack and pre-filter.

At bottling add 2-3 g/hl Mannolees, adjust sugar if necessary, add 5 g/hl ascorbic acid and SO₂ 38-42 mg/L.

Chardonnay 10 euro

Staves Ambrosia Complex
French oak
250 g/hl



Oak in
fermentation

Tank shape



Temperature
program

Fermaid O 20 g/hl

Complex nutrient
for yeast at 1/3 of
fermentation

1 per day

Batonnage



For a 10 euro
Chardonnay
75-80% of the
final blend is
fermented in
tank with staves

Chardonnay with staves

Sulfiting and rhythm of first rackings (1)

Agenda of actions with inactivated yeast

1. Dryness: immediately add 1 g/hl
Reduless + tartaric acid to adjust
tantric if necessary (pH 3,2) + 3 g/hl SO₂
+ 4 g/hl ascorbic
Rack after 24 hours.
Racking #1.
Clean the staves. They follow the wine

SO₂ adaptation in function of pH:

3,1 : 2 g/hl. 3,2: 3 g/hl
3,3 : 4 g/hl. 3,4: 5 g/hl. 3,5: 5 g/hl

Those dosages are sufficient to kill the yeast and
give the right amount of molecular SO₂

Chardonnay with staves

Rhythm of first rackings (2)

Agenda of actions with inactivated yeast (2)

2. Four days after the first racking, add
1 g/hl Reduless.

Wait for another 4 days. Rack.

Racking #2.

Clean the staves. They follow the wine

3. Add 10 g/hl Noblesse. Wait for one
month: add 1 g/hl Reduless and rack
after one week.

Racking #3.

Clean the staves. They follow the wine

Keep molecular SO₂ at 1 mg/L.

Two agitations per month

Chardonnay with staves

Agenda of works until Christmas and spring bottling

1. 15-20 December, 1 g/hl Reduless + 10 g/hl Pure Lees Longevity
2. 10-15 January: rack and add 1 g/hl Reduless and 10 g/hl Pure Lees Longevity.
Racking #4
3. Every month check if you need to: rack or not, adjust Reduless (1 g/hl) or Pure Lees Longevity (10 g/hl) or add another 100 g/hl new staves
4. Prepare bottling: blend with the barrique part
5. At bottling, add 4-6 g/hl Mannolees, adjust sugar if necessary, adjust 38-42 mg/L free SO₂ according to closure + 5 g/hl ascorbic acid