



Quercus Oak Chips

Oak Chips are a cost effective way to add structure and aroma to your wines, in a short period of time.

Can be added at any stage of the winemaking process.

Quercus' oak chips are sourced from barrel quality oak used at our stave mills.

Once seasoned, the use of traditional fire toasting techniques, with advanced flame control technology, ensures consistent quality.



Specifications and Addition Rates

Size:	3 mm and 15 mm
Thickness:	3 mm is matchstick size
Seasoning:	Average 3 years
Toast Method:	Traditional with advanced flame control
Toast Time:	Over 1 hour
Toast Levels:	Medium & Medium Plus
Oak Origins:	French, Hungarian and American
Seasoning:	Average 3 years
Est. useful life:	1 use
Addition Rate:	1-2g/L
Packaging:	10 kg infusion bag

