



Oak Adjuncts Analysis

American Oak

(Typical Analysis ex results from AWRI)

Product Code	CSA 00F	CSA 02F	CSA 02	CSA 32	FSA 32	SLA 02	BLA 32	MLA 42	MSA 42	MXA 42	CXA 02	CXA 32	BXA 42	TXA 82
	American Fines, <u>Untoasted for Ferment only</u>	American Fines, Medium Toast for <u>Ferment only</u>	American Superfine, Medium Toast for Maturation & Finishing	American Segments, Medium Toast for Maturation & Finishing	American FLAKES, Medium Toast for Maturation & Finishing	American Superfine, Special XOS/Trad toast for finishing & maturation.	American BLOCKS , special XOS/Trad Toast for finishing & Maturation.	American Mini Staves, special XOS/Trad Toast for finishing & maturation.	American Mini staves Trad toast for finishing & Maturation.	American Mini staves, High Vanillan Toast (XOV)	American Fines , High Vanillan Toast (XOV) for ferment & finishing	American Segments, High Vanillan Toast (XOV) finishing & Maturation.	American Blocks, High Vanillan Toast (XOV) finishing & Maturation.	American Tank Staves XOV Toast for Maturation.
Cis-Oak Lactone (Coconut, Sweet Aroma & Cinnamon)	35	4.4	3.5	6	8	12	5	7	8	75	16	18	60	75
Trans-Oak Lactone (Woody & Herbaceous)	3.8	2.8	3	1	1.3	2	1	1.2	1.2	11	12	2.1	8	8
Guaiacol (Toasty, Smokey)	0.3	1	1.3	1.5	3.8	5.7	5.5	6	1.8	8.8	3.5	5.9	9	8.8
4-Methylguaiacol (Toasty, Smoke)	0.11	2.2	1.8	1	2.1	6.7	4.5	2.8	1.2	5	7.7	3.8	6	5
Vanillin	12	125	75	48	68	271	135	178	55	130	287	200	160	128
Eugenol (Cloves, Spice)	3.8	1.2	1.1	1	ND	ND	ND	0.1	0.9	1.1	1.1	1	1	1
Furfural (Fresh Almond)	19	189	166	175	235	366	450	385	251	754	1158	852	820	795
5-Methylfurfural (Fresh Butter, butterscotch)	ND	20	11	12	17	21	21	18	16	84	149	90	90	78
4-Ethylphenol (Leather, Game)	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND
4-Ethylguaiacol (Game)	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND

Oak Adjuncts Analysis

French Oak

(Typical Analysis ex results from AWRI)

Product Code	CSF 00F	CSF 02F	CSF 02	CSF 32	FSF 32	SLF 02	BBL 32	MLF 42	MSF 42	MXF 42	CXF 02	CXF 32	BXF 42	TXF 82
	French Fines, <u>Untoasted for Ferment only</u>	French Fines, Medium Toast for <u>Ferment only</u>	French Superfine, Medium Toast for Maturation & Finishing	French Segments, Medium Toast for Maturation & Finishing	French FLAKES, Medium Toast for Maturation & Finishing	French Superfine, Special XOS/Trad toast for finishing & maturation.	French BLOCKS , special XOS/Trad Toast for finishing & Maturation.	French Mini Staves, Special XOS/Trad Toast for finishing & maturation.	French Mini staves Trad toast for finishing & Maturation.	French Mini staves, High Vanillan Toast (XOV)	French Fines, High Vanillan Toast (XOV) for ferment & finishing	French Segments, High Vanillan Toast (XOV) finishing & Maturation.	French BLOCKS High Vanillan XOV Toast for finishing & Maturation.	French Tank Staves XOV Toast for Maturation.
Cis-Oak Lactone (Coconut, Sweet Aroma & Cinnamon)	7.9	3.6	1.8	4	11	7.4	2.1	7.6	1.8	40	16	4.3	5	45
Trans-Oak Lactone (Woody & Herbaceous)	8.3	3.1	5.2	1.8	3.7	4.7	1	4.8	1	6.7	11	1.7	15	7
Guaiacol (Toasty, Smokey)	0.2	1.3	1.2	1	2.7	4	3	2.5	1.4	3.3	3.5	2.9	3	3.5
4-Methylguaiacol (Toasty, Smoke)	0.2	1.8	1.9	1	8.1	7.4	5.5	11	2.4	8.5	7.7	5.3	4	9.5
Vanillin	3.6	130	98	65	275	378	214	375	59	220	273	191	185	240
Eugenol (Cloves, Spice)	1.3	1	0.8	0.2	0.3	ND	ND	0.1	ND	0.1	1.1	1	0.9	1
Furfural (Fresh Almond)	2	172	375	370	380	479	413	472	428	628	1173	1097	755	655
5-Methylfurfural (Fresh Butter, butterscotch)	ND	12	68	48	41	41	20	42	2.6	34	151	130	95	55
4-Ethylphenol (Leather, Game)	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND
4-Ethylguaiacol (Game)	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND	ND

Typical analysis results are average figures for samples tested by the AWRI.

Results are reported as micro grams of extractable flavours per gram of wood.

Theoretically for each gram of wood soaked in one liter of wine you would achieve the stated quantity of flavours per litre