

## HEINRICH COOPERAGE INTRODUCES THE POLONYI BARREL

Heinrich Cooperage has partnered with Július Polonyi to create a premium European oak barrel. Each year, the Polonyi family harvests fine-grain oak from the mountainous forests of Slovakia, and carefully mills it to the highest standards. Heinrich Cooperage then developed two toasts, Blanc and Rouge, that use European oak's unique characteristics to complement white or red wines.



*Polonyi stave mill in Slovakia*

### Polonyi Blanc

- Rich toffee and hazelnut flavours
- Gentle smoke and spice
- Creaminess in mid-palate
- Accentuates soft, rich fruit styles
- For full-bodied white wines
- For European-style Chardonnay

### Polonyi Rouge

- Hints of nutmeg and caramel
- Moderate vanilla and toast
- Dark berries
- For wines designated for mid-term aging
- For classic Bordeaux varietals

## ROCKBARE SHIRAZ

Congratulations to RockBare Winery! Earlier this year, their 2004 Shiraz auctioned at a National Party fundraiser in WA for \$110,000 for a 750ml bottle of \$22 wine, becoming the third most expensive bottle of wine ever sold! A valuable client of World Cooperage, RockBare winemaker Tim Burvill said he was stunned at the price paid. "We knew it was a great vintage and thrilled that anyone, for any reason would pay so much for a bottle of our wine," Tim said. His philosophy for RockBare wines is to way over deliver at their price point. The 2004 vintage was a text book ripening year, with the wine showing beautiful chocolate and mocha flavours that McLaren Vale Shiraz is renowned for.

## NEW OFFICE UNDER CONSTRUCTION

Cooperages 1912 will soon be moving our office to a new location, adjacent to Heinrich Cooperage. Construction on the office building begins this spring and we anticipate moving in December. The new location will allow us to work more closely with our local cooperage and provide more direct service regarding orders.



*Rendering of new Cooperages 1912 office*



## HEINRICH COOPERAGE FRENCH OAK APPELLATION BARRELS

The Heinrich Appellation barrel series represents a great step forward in the evolution of barrels. The driving force behind the concept was the realisation many years ago that barrels produced in Burgundy differed markedly from those produced in Bordeaux. The Burgundy barrels exhibit low tannin impact coupled with a lovely toastiness ideal for Chardonnay and Pinot Noir. In sharp contrast Bordeaux-coopered barrels deliver good levels of natural oak tannin with less flavour impact, working more on the structural element of wine.

With these distinct differences in mind, the Heinrich Appellation series was created.

**Côte d'Or** – Burgundian Chardonnay and Pinot

**Côtes du Rhône** – Rhone valley varietals: Shiraz, Grenache, Viognier

**Médoc** – Cabernet, Merlot, Petite Verdot, Cabernet Fran & Malbec

As the names suggest, each of the specific Appellation styles works well with the varietals from those regions.

## AMERICAN OAK HAND SELECT BARRELS

In addition to Fine and Extra-Fine Grain, our exclusive Hand-Select Grain offers the tightest grain available. By undergoing two separate sorting inspections, Hand-Select Grain reflects our commitment to the consistent quality of each barrel and to the winemakers those barrels serve.

Hand-Select grain staves have high levels of oak tannins. This oak will extend the palate providing noticeable increase in body. The especially tight grain is very subtle on the nose and allows the fruit to feature.

We urge you to contact your C1912 oak consultant to find out more about these exceptional locally produced barrels.

Cheers,

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