



# VINUM AUSTRALIA

## Products & Pricing 2018

Vinum Australia is a supplier of French Oak barrels to the Australian wine industry.



We represent three French Cooperages with a range of barrels to suit the huge range of wine styles and varieties produced in the various wine regions of Australia.



### Anthony Radford

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# Tonnellerie Boutes

[www.boutes.com](http://www.boutes.com)

*Boutes is a quality-driven, family owned-and-run cooperage with an outstanding reputation. Boutes pride themselves on maintaining control of all stages of production, including the acquisition of their oak material direct from the assorted forests rather than from secondary stave suppliers.*

With their own stave mills and seasoning yards based in central France, they maintain further control and consistency through unique seasoning procedures. By maintaining production levels around 30,000 barrels per year, they are able to ensure that all stages of sourcing, seasoning and production are controlled and monitored through their thorough quality control system. Boutes barrels have a long history of working very well throughout the world with assorted varieties such as Cabernet Sauvignon, Shiraz, Merlot, Pinot Noir and Chardonnay. Their characteristics include soft extraction and roundness, with a focus on the wines structure rather than a distinctive flavour profile.

<b>TRADITION:</b>	24 months minimum seasoning
<b>SELECTION:</b>	36 months minimum seasoning
<b>GRANDE RESERVE:</b>	House selection for forest, seasoning period and toasting level
<b>COEUR OR SOLEIL:</b>	Special seasoning project
<b>FRENCH FOREST:</b>	Standard Boutes forest blend, or specific French forests available on request
<b>AMERICAN FOREST:</b>	Blend of Southern Ohio, Kentucky and West Virginia
<b>TOASTING:</b>	Medium, MediumLong, Medium+, Medium+Long & Heavy
<b>OPTIONAL:</b>	Toasted Heads

BOUTES	1-39 units	40-67 units	68-90 units	90+ units
225 Tradition	867 €	840 €	823 €	806 €
225 Selection/Grand Reserve	946 €	919 €	900 €	881 €
225 Cœur or Soleil	1032 €	1004 €	984 €	966 €
300 Tradition	955 €	925 €	908 €	886 €
300 Selection/Grand Reserve	1028 €	999 €	978 €	958 €
300 Cœur or Soleil	1114 €	1086 €	1063 €	1043 €
500 Tradition	1391 €	1348 €	1322 €	1293 €
500 Selection/Grand Reserve	1458 €	-	-	-
500 40MM Stave	1623 €	-	-	-
225 American Oak	614 €	595 €	583 €	570 €
300 American Oak	695 €	672 €	659 €	647 €
225 European Oak	803 €	779 €	761 €	747 €
300 European Oak	882 €	856 €	840 €	822 €

<b>TERMS:</b>	Payment strictly 30 days from date of delivery. Price can be fixed in \$AUD for your convenience
<b>PRICE INCLUDES:</b>	Duty, clearance and delivery* excluding GST.
<b>*Additional Charges:</b>	30 € (regional transport fee) to: Hunter Valley, Griffith 60 € (regional transport fee) to: Tasmania, Upper Hunter Valley



# Tonnellerie Boutes

[www.boutes.com](http://www.boutes.com)

## Boutes Tank Staves

Due to demand from existing customers, Boutes has developed a premium stave product, sourced and seasoned in the same way as their barrels. Staves are then toasted using radiation, for a consistent, deep penetrating toast. The aim is to extend the characteristic Boutes style to alternative products.

Specifications:

950 x 50 x 10 mm with a hole in each end (50 in from each end and 10 in diameter)

Surface area of 0.115 m<sup>2</sup>

Thermosealed packets of 22 staves. Each packet equates to 2.5 m<sup>2</sup>

4 packets to a box equates to 10 m<sup>2</sup>

22 staves (1 packet) equates to 1.3 225L bariques.

BOUTES	1 unit	1 packet (22)	1 box (88)	/m2
Tank Staves	4.50 €	99.00 €	396.00 €	39.60 €

## Boutes Large Format – Tanks and Vats

Boutes now has the capability to build and supply large format tanks and vats of the highest quality.

Vats (large barrels) come in rounds or ovals, at 600 to 6000 litres capacity.

Tanks can be custom made for a variety of fermentation and storage options. Sizing ranges from 1000 to 7000 litres capacity.

All of these products are custom made to the clients' requirements with regards to positioning of valves, access doors, sample taps, cradles and other accessories and therefore must be quoted on a case by case basis.



# Tonnellerie Claude Gillet

[www.tonnellerie-gillet.com](http://www.tonnellerie-gillet.com)

*Tonnellerie Gillet (based in Burgundy) introduced a new toasting profile in 2011 known as "Blonde" - a longer toast over a less intense brazier, to give a rich subtle flavour and to improve the versatility of the barrel.*



The Gillet cooperage is based in St. Roman, Burgundy. Apart from their traditional following in Burgundy with Pinot Noir and Chardonnay, Gillet is proving itself to be a quality French oak supplier throughout the world's winegrowing regions with an assortment of varieties. The Gillet family pride themselves on Quality and Tradition with a very real respect for a winemaker's focus on consistency.

With a production of approximately 10,000 barrels per year, Gillet remains a very hands on Cooperage that retains control over oak supply and all steps of production. Used in the past only for Chardonnay and Pinot Noir, Gillet barrels are also producing some fantastic results with Shiraz, Viognier, Sauvignon Blanc and Semillon in the 'New World'.

Characteristics: Subtle spicy/savoury flavour typically with Red Wines and a nutty/mineral character with whites. Gillet can tend to have quite a savoury flavour in the first 3-6 months which integrates into the wine with further time. The new "blonde" toast is a toasting profile which leaves the barrel on the brazier for a longer period of time with less heat, giving more subtle flavours.

**TRADITION:** 24 months minimum seasoning  
**ELEGANCE:** 36 months minimum seasoning  
**FOREST:** Allier, Nevers, Vosges, Chatillonnais (Certified Tronçais €200 extra)  
**TOASTING:** Blonde, Medium, Medium+, Heavy & Grand Cru  
**OPTIONAL:** Toasted Heads

GILLET	1-4 units	5-10 units	11-50 units	51-100 units	101+ units
225 Tradition	826 €	816 €	791 €	771 €	740 €
225 Elegance	872 €	862 €	837 €	817 €	787 €
228 Tradition	806 €	795 €	771 €	751 €	720 €
228 Elegance	852 €	841 €	817 €	797 €	766 €
300 Tradition	943 €	933 €	909 €	888 €	858 €
300 Elegance	989 €	979 €	955 €	934 €	904 €
500 Tradition	1353 €	1338 €	1312 €	-	-
500 Elegance	1399 €	1384 €	1358 €	-	-

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**PRICE INCLUDES:** Duty, clearance and delivery\* excluding GST.  
**\*Additional Charges:** 30 € (regional transport fee) to: Hunter Valley, Griffith  
 60 € (regional transport fee) to: Tasmania, Upper Hunter Valley  
**New Laser Barrel** 60 €  
**Logo Setup**



# Tonnellerie Garonnaise

[www.garonnaise.com](http://www.garonnaise.com)



*Tonnellerie Garonnaise from the South East of Bordeaux is our newest cooperage and offers a range of artisan barrels with a great balance of flavour and tannins.*

Tonnellerie Garonnaise is located in Marmande, France (approx 80km East of Bordeaux centre). Garonnaise was bought by Tonnellerie Boutes in 2009 because of their superior craftsmanship, particularly with large oak barrels, vats and tanks.

The Barthe family is committed to maintaining the artisanal personality and style of the cooperage with production to be kept between 3,000 and 5,000 barrels per year. Combining this with the Boutes wood sourcing capabilities and quality assurance systems we get the best of both worlds which results in the unique sensory characteristics expected from a more 'traditional' cooperage with an assured quality and consistency.

Garonnaise offers a range of barrels which have been proven to provide characters associated with slow and soft extraction. This is achieved through the Garonnaise focus on toasting which involves a small brazier that is actually suspended inside the barrel to enable the radiant heat to influence the toasting rather than the flames of a more intense brazier. Radiation is the most important tool to gain better penetration into the stave wood, without 'charring' the inner surface of the barrel.

**SENSATION:** 18 months minimum seasoning - Depth and density  
**EXPRESSION:** 24 months minimum seasoning - Indulgent aromatic fullness  
**EXQUIS:** 36 months minimum seasoning - Combination water/steam bent for elegance  
**FOREST:** Standard Garonnaise forest blend  
**TOASTING:** Medium, Medium+ & Heavy  
**OPTIONAL:** Toasted Heads

GARONNAISE	1-67 units	20' container	40' container
225/228 Sensation	773 €	757 €	749 €
225/228 Expression	844 €	825 €	816 €
225/228 Exquis	977 €	957 €	946 €
300 Sensation	859 €	843 €	826 €
300 Expression	932 €	915 €	898 €
300 Exquis	1081 €	1061 €	1040 €
500 Sensation	1257 €	1237 €	1211 €
500 Expression	1367 €	1345 €	1317 €
500 Exquis	1584 €	1560 €	1526 €

**TERMS:** Payment strictly 30 days from date of delivery.  
Price can be fixed in \$AUD for your convenience  
Duty, clearance and delivery\* excluding GST

**PRICE INCLUDES:**

**\*Additional Charges:** 30 € (regional transport fee) to: Hunter Valley, Griffith  
60 € (regional transport fee) to: Tasmania, Upper Hunter Valley



# Anthony Radford

## Managing Director, Vinum Australia

Anthony was one of the founders of Vinum Australia when the company was launched in 2000 and he became the Managing Director in 2008. Having grown up in South Australia's Barossa Valley, Anthony has been part of the winemaking community since his youth, and is experienced in all stages of the wine-making process. Thus he is well placed to give advice on the capabilities of all of the Vinum Australia barrel and stave products, from a winemaker's perspective.

Anthony lives and works in the Adelaide Hills with his wife Sarah and their two daughters, Emma and Katherine. He provides a dedicated and friendly service, making regular trips to the Cooperages in France, where every 2 years he hosts some of the Australian Boutes customers, allowing them to visit and view the barrelmaking process from tree to cellar. Anthony is also supported by the Vinum Australia Office Manager, Nathalie Simpson.



## Vinum Australia Clients include...

### BOUTES

ALL SAINTS  
BATTLE OF BOSWORTH  
BEKKERS  
BRANDS  
BROWN BROTHERS  
CAPE MENTELLE  
CHAPEL HILL  
CORIOLE VINEYARDS  
D'ARENBERG  
DORRIEN ESTATE WINERY  
EVANS AND TATE  
FOX CREEK WINES  
GLAETZER WINES  
HENSCHKE  
JASPER HILL  
JIM BARRY  
KIDMAN COONAWARRA  
KILIKANON  
LANGMEIL WINERY  
LECONFIELD  
LEEWIN ESTATE

LOOM WINES  
McWILLIAMS  
MOORILLA ESTATE  
MURRAY STREET VINEYARDS  
O'LEARY WALKER  
PETER LEHMANN WINES  
PICARDY WINES  
ST HALLETT WINES  
SEPPELTS GREAT WESTERN  
SHINGLEBACK  
STANDISH  
TREASURY WINE ESTATES  
VOYAGER ESTATE  
WILLOW BRIDGE ESTATE  
XANADU WINES  
YABBY LAKE  
YALUMBA  
YERING STATION

### GILLET

BAY OF FIRES  
CHALK HILL WINES  
CHAPEL HILL  
GLAETZER WINES  
GRANT BURGE WINES  
LANGMEIL WINERY  
MITCHELTON  
MITOLO WINES  
MOUNT LANGI GHIRAN  
PARADIGM HILL  
PAXTON WINES  
PICARDY  
ST HALLETT WINES  
SAMUEL'S GORGE  
SEPPELTS GREAT WESTERN  
SHAW AND SMITH  
TAR AND ROSES  
TEUSNER WINES  
TOMICH WINES  
TORBRECK  
YERING STATION

### GARONNAISE

AUSTRALIAN VINTAGE  
CAPE MENTELLE  
DORRIEN ESTATE  
LEEWIN ESTATE  
MOORILLA ESTATE  
ST HALLETT WINES  
TORBRECK  
WINES BY GEOFF HARDY



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