



Inspiring innovation.



## OAK CHIPS TRIAL

The extraction of oak compounds (oak aromas, polyphenols and polysaccharides) as well as their sensory impact on wine depend on many variables such as the physiochemical characteristics of wine (pH, alcohol, titratable acidity, volatile acidity and SO<sub>2</sub>), wine buffer capacity, storage temperature, contact time, etc.

In order to decide which oak chips or blend of oak chips fits your wine profile, we recommend setting-up trials using the selected wine.

### TRIAL SET-UP:

- Use 1.5 L wine bag or 750 mL bottle
- Weigh the oak chips (dosages recommended for trials = 2-5 g/L)
- Add chips to bag or bottle
- Label with date, wine lot, oak chips name and dosage. A control sample, without oak chips added, should also be prepared
- Fill bag/bottle with wine. Be cautious of the oxygen input during filling and head space. We suggest an addition of 5 ppm of SO<sub>2</sub> at filling to protect wine against oxidation.
- Taste after 3 weeks of soaking