



Our barrels are made from premium quality Virgin “American White Oak” which has been RIFT cut and medium charred inside, the charred Oak will make contact with your alcohol which is what imparts the Aromas and flavours into your drink. For this reason no waxes or bladders can be used in the production of a genuine maturing barrel, as a result some black Patina and surface rust are often produced during the sealing process, which are the authentic characteristics of genuine Oak barrels that are usually desired.

You can select from one of 2 band options:- the “Black Rustic Steel” provides an authentic rustic patina with aged markings. The “Galvanized Steel” option includes rustic characteristics with a mild patina. We stock 2L, 5L and 10L sizes. A Oak stand and a wooden spigot are provided with each barrel, or you can upgrade to the ‘brass Tap” option. The content volume of each barrel may vary +/-15% depending on the thickness of the staves. Each Oak stave is medium charred. Our barrels are hand crafted with no use of glues or nails, therefore barrel “**curing**” is required IMMEDIATELY and prior to use. This process serves three functions:

1. Allows the barrel to water-log and swell and prevent leaking
2. Limits the amount of alcohol absorbed by the barrel. Follow the instructions provided, and constantly top it up until for 7 days, it can take 1-2 weeks for the oak to become 100% waterlogged. This allows the barrel to swell tightly against the hoops and ensure that the barrel doesn't leak . At first water will leak from between the staves or around the barrel head, this is normal and will stop within days. Barrels that do not leak should still be filled with water for 7 days. This will minimise the amount of alcohol absorbed by the barrel staves. After curing the barrel, empty and rinse with hot water 3 times. Now fill the barrel with your spirits and place the bung in tightly...Enjoy!
IMPORTANT:- Any leak must be reported within 30 days. Follow the simple

instructions carefully and ensure that your barrel is completely sealed before placing it on your furniture.

3. Curing removes any excess charring and prevents your alcohol from discolouration. Our barrels are medium charred to level 3