

# The New Generation in Winemaking Tools, Driven by Research and Innovation, Proven by Results



## New O<sub>2</sub> Diffusion Tubes for RedOaker's Modular Storage System

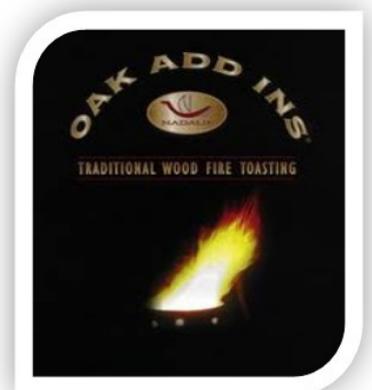
RedOaker's new retro fit diffusion tubes are the result of continual development and improvements to our vessel range. Available in our new tanks they are also easily retro fitted to your existing stock.

The new tubes provide for :

- Greater scope of diffusive O<sub>2</sub> ingress rates
- Capable of pre MLF micro-ox rates >50ml/ltr/yr
- Easily switched off preventing O<sub>2</sub> for entering the tube and diffusing into wine where required
- Leaves the top cap free for easier access and additions

Together with careful selection from the Nadalie Oak Add in range winemakers recently trailing the combination report being 'blown away' by their results particularly with oak selections from the Nadalie WineWood portfolio.

All Nadalie Oak Add Ins are sourced from the meticulous selection of the finest quality oak staves and can be traced back to the forest of origin through batch number traceability. Open air Seasoned for a minimum of 24 months then fire toasted to your requirements for full extraction of complex flavour and aroma compounds.



New Generation Winemaking Tools,  
Allowing Superior Winemaking Control,  
Providing *Superior Results*



Rejuvenating the two key functions lost in neutral Oak barrels

1. Beneficial rates of passive oxygenation
2. Lifted oak characters

**Premium Performance—Premium Results**

RedOakers “Cull Stoppers” use a unique and patented combination of FDA approved polymers and high grade stainless steel to allow precisely controlled amounts of O<sub>2</sub> to gently diffuse directly into your neutral barrels.

**Cull Stopper Advantages**

- Regenerate and control delicate O<sub>2</sub> oxygenation
- No expensive or elaborate Micro-ox equipment required
- Completely diffusive—no bubbles
- The first system to reintroduce the 2 key performance parameters to neutral or spent barrels
- Realise the full potential of your quality neutral barrel stock as a top end winemaking tool - Stop the cull

The impermeable stainless steel section prevents O<sub>2</sub> from entering any ullage space and includes a clip for easy retrieval of your selected oak alternative.

Quality Oak Inserts, fire toasted to your preference, are now available to perfectly compliment your wines and desired extraction of flavour profiles.

