Oak Flavoring Tubes for Carboys, Demijohns, and other Wine Storage Vessels

Adding oak to wine can be one of the most fascinating aspects of the wine making process. With the proper amount of oak there are many different improvement possibilities that can occur in the wine. Wine will begin to show stability, clarity, improved color, and soften. With the addition of the oak flavor, the wine will inherit a complex and overall smooth taste along with a deep texture. The key factors in achieving the perfect oak flavoring are the amount of oak used, and the amount of time the oak is used for.

In the past, using oak beans, cubes, chips, and other oak materials had been a bit difficult for winemakers because when it came time to remove the oak materials the wine would have had to been removed to get to the oak. Only Winemaker Products, LLC has solved this ongoing problem with the use of their wine friendly Oak Flavoring Tubes for Carboys, Demijohns, and other wine storage vessels used by home wine makers.

With the use of Oak Flavoring Tubes, oak management becomes very organized and simple. The oak products can also be combined and mixed together. For example, you can mix one half French with one half American oak. Oak beans/cubes can be mixed with chips and different oak toast levels. The combinations are endless!

Instructions: (Fully wash and sterilize the Oak Flavoring Tubes & plugs before use)

Remove the bottom silicone stopper of the Oak Flavoring Tube and fill the tube with your choice of oak materials. Once loaded, firmly return the stopper into the Oak Flavoring Tube, and carefully lower the Oak Flavoring Tube into the carboy/demijohn. Use the rim of the bung to hold the Oak Flavoring Tube in place, or remove the tag and snake the line through the hole of the bung and allow the airlock to hole the Oak Flavoring Tube at the correct position in the carboy/demijohn. Thereafter, tie the tag back on.

If you are adding to a carboy/demijohn that is filled with wine, siphon off approximately 750 ml (wine bottle), insert the Oak Flavoring Tube into the wine, and top off the vessel.

Carboys 3 Gallon (1" X 12") - 5/6 Gallon (1" X 16")

Oak Beans/Cubes	1.5 – 2.5 oz.	Start on the lower side (1.5 oz.) and allow the oak to stay in the wine for at least 8 weeks. Thereafter, begin tasting the wine, and if more oak is needed re-load the tube with 1.0 oz. of fresh oak and taste wine more frequently.
Oak Chips	1.0 – 2.0 oz.	Again, begin on the lower side (1.0 oz.). Start tasting the wine after two weeks, and every week thereafter until the desired oak level is reached. Due to the size of the oak chips, absorption usually occurs quickly.

Demijohns 14 gallons and 30 & 60 gallon Barrels (1 ½" X 19 ½")

Use the same technique shown for the carboys, but multiply the dosage rate by 3 (1.5 oz. X 3= 4.5 oz.) to compensate for the larger vessel and larger Oak Flavoring Tube.

The Oak Flavoring tube is made from 304 stainless steel and silicone plus. A nylon line is used to suspend the tube, and a tag is include to record the date and amount of oak used. The Oak Flavoring Tubes should be washed and sterilized before each use.

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