

Scott McIntosh's tasting notes

This is what the forest types typically gave to the wines. It is important to note that we saw these characters during the first tasting at six weeks and they have been evident all the way through.

Pennsylvania barrels:

- *Coconut on the nose.*
- *Sweetness on the front palate.*
- *Makes the wines bigger and fuller.*

Virginia barrels:

- *Savoury and spice on the nose. More expression of fruit characters.*
- *Adds more structure to the palate and tends to dry tannic wines out.*
- *Would suit wines that lack structure and have heaps of fruit/berry characters.*
- *Certainly looked better on the Langhorne Creek fruit rather than McLaren Vale.*

US blend barrels:

- *Savoury, spice, clove and hints of coconut on the nose.*
- *Adds some structure and sweetness to the palate.*
- *Increase the mid palate weight and some upfront sweetness.*
- *Looks good on all wines.*

Minnesota barrels:

- *More neutral with some savoury notes on the nose.*
- *Woody/smokey on the palate.*
- *We didn't have different toasting levels for this forest but I would think the medium plus toast may help reduce the woody character.*

All other trials (except Minnesota) used medium and medium/plus toasted barrels. Basically the plus toast added more toasty character to the wine. I prefer to use just medium toast. Toasting didn't seem to impact on the individual forest in any way.