

Barrel Maintenance

Upon Arrival At The Cellar



Unwrap barrel.
Check
specs according
to order!



Inspect the barrel
externally for any
cracks, marks or
stains.



Inspect the barrel
internally for any
deformities, foreign
objects, blisters or
cracked staves.

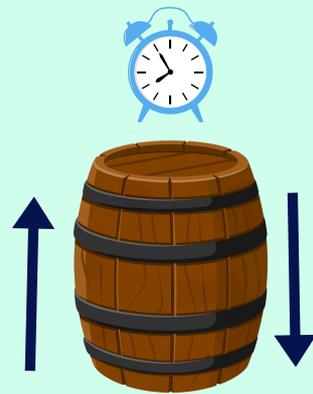


Store the barrel in
ideal conditions:
16°C, a humidity of
65%+, a dark room
with ventilation

Before The First Fill



Fill the barrel with
clean, cold water.
To rinse, empty,
then fill with 10lt -
15lt cold water.



Turn on each
head to swell
overnight. (12
hours each side)



Drain the barrel
and fill
immediately with
wine.



Store the barrel in
ideal conditions:
16°C, a humidity of
65%+, a dark room
with ventilation



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Procedure After First Use



Wash barrel with hot water using high pressure until the water is clear.



Rinse the barrel inside with cold water or ozone water.



Let the barrel drip dry (minimum 24 hours)



Insert a UV light into the bung hole for 15 minutes



Sulphur the barrel with a sulphur strip.



Seal the barrel for storage.



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