



ABCCORK PRESENTS

OAK CHIPS, OAK POWERS AND ELDERBERRIES

Oak Chips/Oak Powder

- An inexpensive way to add a barrel flavour to your wines.
- Add directly to the primary pail on day 1 following the yeast (If not in a perforated steeping bag, use a muslin bag to limit waste and mess).
- Stir until completely saturated.
- Discard prior to transferring to the carboy. Not doing so may inhibit the escape of CO₂ from the fermenting juice.



Elderberries:

- Use to give wine a rich spiced fruit flavour to your wines; similar black currants.
- Add 50-100 grams to 23 litres of juice on day 1 following the yeast (use a muslin bag to limit the waste and mess).
- Discard prior to transferring to the carboy. Not doing so may inhibit the escape of CO₂ from the fermenting juice.



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