



*five generations since 1903*  
AUSTRALIA  
**SIRUGUE**



Our new Cuvée Chardonnay barrel has proved to be an  
**OUTSTANDING SUCCESS!!**

A unique barrel specially formulated for high quality, powerful, complex chardonnay. It is a special blend of 3yr air dried Allier and Vosges oaks with our unique progressive toast. For those who wish for more info and hints on how to use it, contact Rick at Giaconda, or Doug Neal.

Rick: 0357 270 246 • e: [sirugue@bigpond.com](mailto:sirugue@bigpond.com)  
Doug: 0352 771 817 • e: [dougneal@bigpond.net.au](mailto:dougneal@bigpond.net.au)

Not surprisingly, this barrel can also be used for **Pinot Noir**.

Of course Allier still remains our true workhorse barrel with great results across a wide range of varieties, but we strongly advise you to try **Cuvée Syrah**, a special blend of 3yr air dried Allier, Chatillon and Vosges, suitable for both cool and warm climate Shiraz/Syrah. Chatillon continues to be popular with Shiraz producers.