



BARRIQUE SA

WHERE ARTISTRY MEETS CRAFTSMANSHIP

SERBIAN OAK BARRELS

At BARRIQUE SA, we're all about supporting South African winemakers with top-quality Serbian oak barrels, paired with competitive pricing and outstanding service.

Our goal is to elevate the winemaking journey by providing premium barrels that bring depth and complexity to every vintage, helping wineries craft truly unique and exceptional South African wines.



WHY SERBIAN OAK BARRELS?

In recent times, more and more wineries have been using Eastern European Oak barrels for oak aging. This shift towards Eastern European Oak is due to its close resemblance to French Oak, but at a more affordable price.

Winemakers are increasingly choosing Eastern European Oak as a solid alternative because of its similar qualities and benefits. The wood offers comparable characteristics to French Oak, such as imparting subtle flavours and adding complexity to the wine. These barrels allow for a controlled release of flavours, enhancing the taste profile and depth of the final product.

A key reason for this preference is its cost-effectiveness. While French Oak is highly valued, it often comes at a high price. Eastern European Oak, however, provides a more budget-friendly option without compromising quality. Winemakers can achieve similar flavour and texture benefits while keeping production costs manageable.

The growing use of Eastern European Oak barrels in winemaking shows that wineries are making practical, economical decisions. This choice allows them to retain the desired oak influence on the wine, optimise resources, and make wine more affordable for consumers.

Overall, the rise in popularity of Eastern European Oak in winemaking shows that quality and affordability can indeed go hand in hand, giving winemakers a cost-effective way to achieve great results in oak aging without sacrificing taste or craftsmanship.



HISTORY OF WINE MAKING IN SERBIA



Serbia's wine culture and history are rich in tradition and influence. Not only did the Thracians and Ancient Greeks, but also the Romans, make good use of the favourable climate and soil.

Serbia is a strong representative of winemaking in the Eastern European region, with specific terroirs and a mild, comfortable climate that contributes to the successful cultivation of both indigenous and international varietals. These are complemented by a traditional and often unique approach to winemaking, resulting in exceptional Serbian wines.

As far back as the 5th century BC, the Ancient Greeks brought vines and winemaking to the region that is now Serbia. Various amphorae (clay vessels used for winemaking) have been found during archaeological excavations across Serbia, their markings indicating that wine was imported, mostly from Thassos, a Greek island.

In the 3rd century AD, Roman Emperor Marcus Aurelius Probus, born in Sirmium (a Roman city in present-day Serbia), planted the first vines on the slopes of Mons Aureus "Golden Mountain" in Fruška Gora, marking the beginning of winemaking in Serbia.

In the 12th century, when the Nemanjić dynasty came to power, winemaking gained significant importance. During this time, wine production was primarily carried out by monasteries, which often received vineyards as gifts from the ruling classes.

In the 14th century, one of Serbia's most influential rulers, Tsar Dušan the Great, published the first written legislation in the country, "Dušan's Law Code". This text included, among other things, the first laws akin to today's geographical wine protections in Serbia. All medieval Serbian rulers paid close attention to Serbian vineyards, laying the foundation for modern winemaking.

Wine production was halted by the Ottoman Empire's occupation of Serbia in the 15th century, as Islam prohibits alcohol consumption. However, the Serbs did not comply, and continued cultivating their valuable vineyards.

Despite the hardships endured, Serbian vineyards have persisted and continue to thrive today.

SERBIAN WINE CULTURE

Today, Serbia's wine culture relies on state-of-the-art vineyards, producing an impressive variety of quality wines. While continuing to grow native grapes, the domestic wine industry also increasingly meets the demand for international varieties.

Heading the ranking of red wines, the Bordeaux varieties Cabernet Sauvignon and Merlot each represent 9% of Serbian wine production. Chardonnay (8%) and Sauvignon Blanc (5%) are also spreading quickly, even though the delicately aromatic Grasac still holds the leading position amongst white wines with 14%.

How innovative and vital the Serbian wine scene is today, is demonstrated by the steadily growing number of so-called "garage winemakers" and "natural wine" producers. Often, these particular products can easier be found abroad. One thing is obvious, though: There is plenty to discover in Serbia's wine cellars and Serbian Oak barrels.



CURRENT
WINEGROWING
AREA



VINEYARDS
AND
SUBZONES



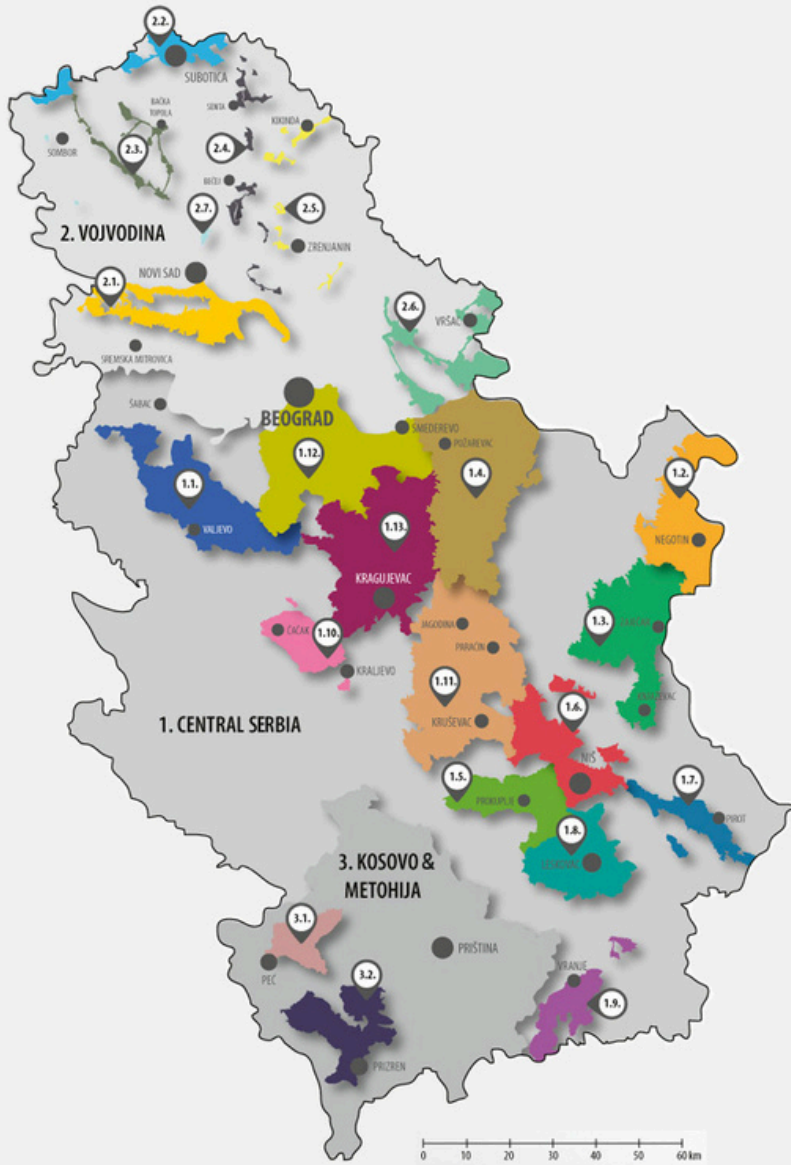
OFFICIALY
REGISTERED
WINEMAKERS



CURRENT
ANNUAL
PRODUCTION



WINE REGIONS IN SERBIA



1 Region Central Serbia

- 1.1 Pocerina – Valjevo
- 1.2 Negotin Krajina
- 1.3 Knjazevac
- 1.4 Mlava
- 1.5 Toplica
- 1.6 Nis
- 1.7 Nisava
- 1.8 Leskovac
- 1.9 Vranje
- 1.10 Cacak-Kraljevo
- 1.11 Three Moravas
- 1.12 Beograd
- 1.13 Sumadija

2 Vojvodina

- 2.1 Srem
- 2.2 Subotica
- 2.3 Telecka
- 2.4 Tisa
- 2.5 Banat
- 2.6 South Banat
- 2.7 Backa

3 Kosovo & Metohija

- 3.1 North Metohija
- 3.2 South Metohija



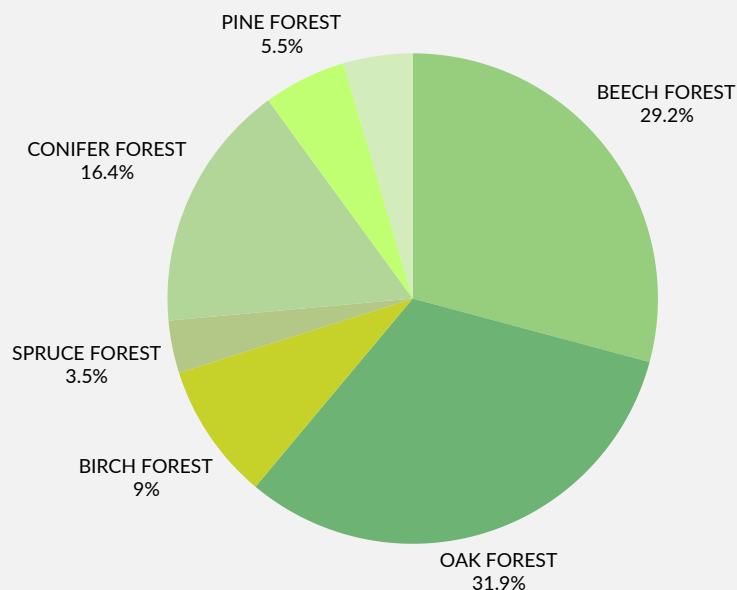
SERBIAN OAK



The forest ecosystems in the territory of the Republic of Serbia have a very favourable status. According to data from the Forest Inventory and the Ministry of Agriculture, boreal forests are the most prevalent and represent 91.27% of the overall forests. The most common are oak (32%) and beech forests (29.2%).

Serbian Oak barrels are made of *Quercus Petraea* growing at 400-600 metres altitude.

Using first-class Serbian Oak we produce barrels of the highest quality that satisfies even the most demanding oenologist.



BARREL PRODUCTION

In 100 year old forests, our specialists are carefully choosing oak trees. Cutting only occurs during winter months when the trees are dormant. This ensures that the trees will have time to rest and heal.

The sawing process is the next stage before the staves are ready for drying. Each stave has been sawn out of the tree trunk separately, so the fibre construction remains undamaged and the stave maintains its high quality.

The staves are seasoned for at least three years, during which they are exposed to extreme temperature changes. In winter the temperature can drop as low as -30C, while in summer it can reach +40C. This allows drawing out excess sap and moisture while also allowing the excess resin to evaporate so that the finished barrel will have its optimal flavour profile after five years of aging. During the production process, the staves are bent using a pre-heating system. This allows the barrel to take on its familiar shape.

The purpose of toasting is to give the barrel a specific flavour. Serbian Oak emphasizes the flavours of almonds, nuts and vanilla, exposing the fruit flavour while enhancing the character of the wine and brandy. In addition, it creates a balance between various aromas, intensifying the lasting elegance and sweetness of spice aromas.

The final shape of the barrel is obtained following fire exposure. Grinding and special zinc-plated hoops are applied and knocked into position. Each barrel is delivered in its protective package.

Barrels from BARRIQUE SA are perfect for improving wine and brandy during the aging process. Their thick fibre construction is great for retaining heat, which helps to improve the flavour of your precious drink.



OUR PRODUCT AND QUALITY



The end product of our efforts is not just the barrel, but the fine wine ageing inside, as confirmed by top wine experts from South Africa, Italy, Serbia, Chile, Australia and many more wineries around the world.

Medium toast barrels are perfect for aging your favourite wines. Made from Eastern European - Serbian Oak, these barrels will add a unique flavour to your wine. With a capacity of 225L, 300L and 500L, these full length barrels will give you plenty of room to age your wine to perfection.

Serbian Oak matches the quality of French oak, offering a great alternative for those seeking a more affordable option. Our barrels bring distinctive flavours and characteristics to the wine, with the impact varying based on the toast level and age of the barrel.

The high quality and durability of Serbian Oak barrels make them a wise investment for any winery.



OUR BARRELS

The volumes of the barrels are 225L, 300L and 500L.
Barrels are produced out of the first class Quercus Petraea oak and naturally seasoned for 36 months.
Barrique shape, Fine grain, Medium Toast.



BARREL 225L

Body diameter: 69cm
Head diameter: 56cm
Stave length: 95cm
Stave thickness: 27-28 mm
Hoop circles: 6
Weight: 55 kg



BARREL 300L

Body diameter: 78cm
Head diameter: 64cm
Stave length: 98cm
Stave thickness: 28-29 mm
Hoop circles: 6 or 8 pieces
Weight: 60 kg



BARREL 500L

Body diameter: 95 cm
Height: 110 cm
Stave thickness: 30-31 mm
Hoop circles: 8
Weight: 85 kg

Our cooperage can also craft barrels in sizes ranging from 0.5L to 5000L, with your preferred toasting, available on pre-order.



TOASTING



Of all the factors that influence the flavour of oak—like species, grain, seasoning, and toasting—toasting has the biggest impact during maturation.

Toasting transforms the wood's chemical makeup, unlocking its ability to shape the wine's flavour. The toasting level is carefully chosen based on the winemaker's goal for the wine's aroma and character.

LIGHT

Mild aromas:
Vanilla, coconut, caramel,
clove and cinnamon
Mainly white wines and
sweet wines

MEDIUM

Toasty aromas:
Vanilla, honey, caramel,
toast, coffee, cocoa
Red and white dry wines

HEAVY

Sweet roasted flavors:
Vanilla, espresso, smoke,
crème brûlée, butterscotch,
toffee, molasses
Red dry wines

Our barrels in stock are all medium toast, but our cooperage can also craft barrels with your preferred toasting, available on pre-order.

