



VINUM AUSTRALIA

Products & Pricing 2027

Vinum Australia is a supplier of French Oak barrels and alternatives to the Australian wine industry.

We represent three French Cooperages with a range of barrels and alternatives to suit the huge range of winestyles and varieties produced in the various wine regions of Australia.

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Tonnellerie Boutes

www.boutes.com

Boutes is a quality-driven, family owned-and-run cooperage with an outstanding reputation. Boutes pride themselves on maintaining control of all stages of production, including the acquisition of their oak material direct from the assorted forests rather than from secondary stave suppliers.

With their own stave mills and seasoning yards based in central France, they maintain further control and consistency through unique seasoning procedures. By maintaining production levels around 30,000 barrels per year, they are able to ensure that all stages of sourcing, seasoning and production are controlled and monitored through their thorough quality control system. Boutes barrels have a long history of working very well throughout the world with assorted varieties such as Cabernet Sauvignon, Shiraz, Merlot, Pinot Noir and Chardonnay. Their characteristics include soft extraction and roundness, with a focus on the wines structure rather than a distinctive flavour profile.

TRADITION:	18-24 months minimum seasoning
SELECTION:	30-36 months minimum seasoning
GRANDE RESERVE:	House selection for forest, seasoning period and toasting level
COEUR OR SOLEIL:	Special seasoning project
FRENCH FOREST:	Standard Boutes forest blend, or specific French forests available on request
AMERICAN FOREST:	Blend of Southern Ohio, Kentucky and West Virginia
TOASTING:	Medium, Medium Long, Medium+, Medium+ Long & Heavy
OPTIONAL:	Toasted Heads

BOUTES	1-39 units	40-67 units	68-90 units	90+ units
225/228 Tradition	1,209 €	1,170 €	1,145 €	1,120 €
225/228 Selection/Grand Reserve	1,314 €	1,278 €	1,247 €	1,221 €
225/228 Cœur or Soleil	1,428 €	1,392 €	1,361 €	1,337 €
225/228 Henri Barthe	1,489 €	1,450 €	1,419 €	1,394 €
300 Tradition	1,334 €	1,294 €	1,274 €	1,242 €
300 Selection/Grand Reserve	1,433 €	1,395 €	1,366 €	1,341 €
300 Cœur or Soleil	1,549 €	1,509 €	1,484 €	1,456 €
300 Henri Barthe	1,610 €	1,569 €	1,543 €	1,514 €
500 Tradition	1,995 €	1,935 €	1,901 €	1,861 €
500 Selection/Grand Reserve	2,084 €	-	-	-
500 40MM Stave	2,308 €	-	-	-
225 American Oak	864 €	836 €	817 €	801 €
300 American Oak	981 €	950 €	935 €	919 €
225 European Oak	1,122 €	1,088 €	1,059 €	1,041 €
300 European Oak	1,235 €	1,201 €	1,181 €	1,158 €

TERMS:	Payment strictly 30 days from date of delivery. Price can be fixed in \$AUD for your convenience
PRICE INCLUDES:	Duty, clearance and delivery* excluding GST.

*For additional regional transport charges please see table on final page.



Tonnellerie Garonnaise

www.garonnaise.com



Tonnellerie Garonnaise from the South East of Bordeaux is our newest cooperage and offers a range of artisan barrels with a great balance of flavour and tannins.

Tonnellerie Garonnaise is located in Marmande, France (approx. 80km East of Bordeaux centre). Garonnaise was bought by Tonnellerie Boutes in 2009 because of their superior craftsmanship, particularly with large oak barrels, vats and tanks.

The Barthe family is committed to maintaining the artisanal personality and style of the cooperage with production to be kept between 3,000 and 5,000 barrels per year. Combining this with the Boutes wood sourcing capabilities and quality assurance systems we get the best of both worlds which results in the unique sensory characteristics expected from a more 'traditional' cooperage with an assured quality and consistency.

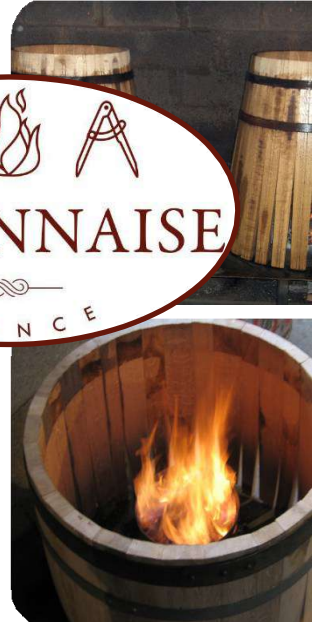
Garonnaise offers a range of barrels which have been proven to provide characters associated with slow and soft extraction. This is achieved through the Garonnaise focus on toasting which involves a small brazier that is actually suspended inside the barrel to enable the radiant heat to influence the toasting rather than the flames of a more intense brazier. Radiation is the most important tool to gain better penetration into the stave wood, without 'charring' the inner surface of the barrel.

SENSATION:	18-20 months minimum seasoning - Depth and density
EXPRESSION:	20-24 months minimum seasoning - Indulgent aromatic fullness
EXQUIS:	30-36 months minimum seasoning - Combination water/steam bent for elegance
FOREST:	Standard Garonnaise forest blend
TOASTING:	Medium, Medium+ & Heavy
OPTIONAL:	Toasted Heads

GARONNAISE	1-67 units	68-90 units	90+ units
225/228 Sensation / Expression	1,170 €	1,145 €	1,130 €
225/228 Exquis	1,347 €	1,323 €	1,306 €
300 Sensation / Expression	1,303 €	1,272 €	1,256 €
300 Exquis	1,508 €	1,472 €	1,448 €
500 Sensation / Expression	1,956 €	1,919 €	1,889 €
500 Exquis	2,250 €	2,209 €	2,169 €

TERMS:	Payment strictly 30 days from date of delivery. Price can be fixed in \$AUD for your convenience
PRICE INCLUDES:	Duty, clearance and delivery* excluding GST

*For additional regional transport charges please see table on final page.



Tonnellerie Claude Gillet

www.tonnellerie-gillet.com

The Gillet cooperage is based in St. Roman, Burgundy. Apart from their traditional following in Burgundy with Pinot Noir and Chardonnay, Gillet is proving itself to be a quality French oak supplier throughout the world's winegrowing regions with an assortment of varieties. The Gillet family pride themselves on Quality and Tradition with a very real respect for a winemaker's focus on consistency.

With a production of approximately 10,000 barrels per year, Gillet remains a very hands on Cooperage that retains control over oak supply and all steps of production. Used in the past only for Chardonnay and Pinot Noir, Gillet barrels are also producing some fantastic results with Shiraz, Viognier, Sauvignon Blanc and Semillon in the 'New World'.

Characteristics: Subtle spicy/savoury flavour typically with red wines and a nutty/ mineral character with whites. Gillet can tend to have quite a savoury flavour in the first 3-6 months which integrates into the wine with further time. The "Blonde" toast is a toasting profile which leaves the barrel on the brazier for a longer period of time with less heat, giving more subtle flavours. Most recently, Gillet is offering the "Grand Cru" toasting profile, which combines a "Blonde" style toast for heat penetration, then after the barrel has cooled it is re-toasted for a short period of time to provide a homogeneous and deep toast.

TRADITION: 24 months minimum seasoning
ELEGANCE: 36 months minimum seasoning
FOREST: Allier, Nevers, Vosges, Chatillonnais (Certified Tronçais €380 extra/bbl)
TOASTING: Medium, Medium+, Heavy (no extra charge)
Blanche, Blonde & Grand Cru (extra €30/bbl)
OPTIONAL: Toasted Heads

GILLET	1-4 units	5-10 units	11-50 units	51-100 units	101+ units
225 Tradition	1,102 €	1,090 €	1,073 €	1,051 €	1,022 €
225 Elegance	1,136 €	1,125 €	1,107 €	1,085 €	1,057 €
228 Tradition	1,089 €	1,077 €	1,060 €	1,038 €	1,010 €
228 Elegance	1,124 €	1,112 €	1,095 €	1,072 €	1,044 €
300 Tradition	1,325 €	1,314 €	1,297 €	1,274 €	1,246 €
300 Elegance	1,360 €	1,349 €	1,331 €	1,309 €	1,281 €
500 Tradition	1,985 €	1,973 €	1,951 €	-	-
500 Elegance	2,019 €	2,008 €	1,985 €	-	-

TERMS: Payment strictly 30 days from date of delivery.

PRICE INCLUDES: Duty, clearance and delivery* excluding GST.

New Logo Setup: 60 €

*For additional regional transport charges please see table on final page.



Duo by Group Barthe

<https://www.groupe-barthe.com/en/duo-us/>

Group Barthe (Boutes and Garonnaise parent company) has introduced a range of barrel alternative products under the branding 'Duo'. The introduction of the Duo range is a response to client interest and a changing market.

Duo
by Groupe Barthe

The Duo range is an evolution of the very successful Boutes range of staves and now also includes cubes, blocks and barrel inserts. The previous Boutes staves are now known as Duo staves – infra toast.



Cubes - French Oak

22 x 22 x 22 mm — 0.87" x 0.87" x 0.87"

9kg — 20 lb infusion bag

Deep toast (convection)

Toast : L, M, M+

<225kg / 500 lbs 175.50 €/ bag

225kg - 675kg / 500 - 1,500 lbs 162.00 €/ bag

>675 kg / 1,500 lbs 153.00 €/ bag



Blocks - French Oak

50 x 50 x 10 mm — 1.96" x 1.96" x 0.39"

9kg — 20 lb infusion bag

Deep toast (convection)

Toast : L, M, M+

<225kg / 500 lbs 175.50 €/ bag

225kg - 675kg / 500 - 1,500 lbs 162.00 €/ bag

>675 kg / 1,500 lbs 153.00 €/ bag



Barrel insert - French Oak

300 x 22 x 22 mm — 11.8" x 0.86" x 0.86"

Bung not included. Available with hook 7€ per

Equivalent 25% new oak

Come in a box of 10 chains of 10 links

< 50 45.00 €/ insert

50 - 100 42.50 €/ insert

> 100 41.50 €/ insert

Equivalent 50% new oak

Come in a box of 5 chains of 20 links

< 25 90.00 €/ insert

25 - 50 85.00 €/ insert

> 50 83.00 €/ insert

Toast L, M, M+

Staves - French Oak 10 mm

950 x 50 x 10 mm — 37.4" x 1.96" x 0.39"

Bundle of 22 staves - 1.24sq ft/stave

Price / Stave

Infra toast

Infrared toasting method

Toast : Un, L, M, M+, H

< 3,500 6.40 €

3,500 - 5,000 5.60 €

> 5,000 5.00 €

Deep toast

Convection toasting method

Toast : Un, L, M, M+, H

< 3,500 6.40 €

3,500 - 5,000 5.80 €

> 5,000 5.20 €

Staves - French Oak 18 mm

950 x 50 x 18 mm — 37.4" x 1.96" x 0.71"

Bundle of 10 staves - 1.41sq ft/stave

Price / Stave

Barrel toast

Traditional fire toasting method

Toast : L, M, M+

< 1,500 13.50 €

1,500 - 2,500 12.90 €

> 2,500 12.40 €

*Duo prices may be subject to change October/November 2026

Duo Prices include duties - Delivery and GST not included



Anthony Radford

Managing Director, Vinum Australia

Anthony was one of the founders of Vinum Australia when the company was launched in 2000 and he became the Managing Director in 2008. Having grown up in South Australia's Barossa Valley, Anthony has been part of the winemaking community since his youth, and is experienced in all stages of the wine-making process. Thus he is well placed to give advice on the capabilities of all of the Vinum Australia barrel and alternative products, from a winemaker's perspective.

Anthony lives and works in the Adelaide Hills with his wife Sarah and their two daughters, Emma and Katherine. He provides a dedicated and friendly service, making regular trips to the Cooperages in France, where he regularly hosts some of the Australian Boutes and Garonnaise customers, allowing them to visit and view the barrel making process from tree to cellar.



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Regional Transport Fees

BOUTES, GARONNAISE & GILLET - REGIONAL TRANSPORT FEES		Price per barrel
SOUTH AUSTRALIA		
	Coonawarra	30 €
	Riverland	30 €
NEW SOUTH WALES		
	Griffith	50 €
	Hunter Valley	30 €
	Orange	60 €
WESTERN AUSTRALIA		
	Margaret River	30 €
	Other	60 €
TASMANIA		100 €
AUSTRALIAN CAPITAL TERRITORY		100 €
VICTORIA		20 €

