



EX 15/3
LEITHCOTE SYRIT
2003

SO2
1/0





Bibendum Vineyard & Cellar ships two brands from this very special family-owned cooperage. Stockinger (228, 300, 500 and 600-litres) and Confidence by Varda and Stockinger (all sizes above 600-litres). There are only 50-60 Confidence casks made each year and it is only because of this project that we are able to bring some large-format Stockinger into Australia. All barrels are made exclusively from Stockinger oak and are finished in the home cooperage. The large format casks are assembled by Tibois Varda—who worked with Stockinger for 12 years before establishing his own cooperage in close consultation with Matthias Stockinger—with the same exacting workmanship.

For both brands, the wood is air-dried in Stockinger's yards in Waidhofen an der Ybbs in the northwestern part of Austria (near Salzburg). They spend a minimum of 24-36 months aging (for vessels up to 500 litres) and between four and 10 years for the larger format. The team make use of proprietary and traditional techniques to maximise airflow through the stacks of oak staves, ensuring the wood is extremely well ripened (aged).

As part of their goal to totally respect the wines that are aged in their barrels, Stockinger produce a range of ultra-light long-toasted barrels, where the wood is the same colour inside the barrel as it is outside. These are the barrels we ship, and are marked LDL—for long deep and light toasting. These are the lightest toast barrels on the market, but the combination of the length of heating, the tightness of the grain and the length and quality of the ripening of the wood means that the barrels are both subtle and well-seasoned.

The production methods are manual and old-school, with river reeds used between the staves to prevent leaking, natural flour putty used to seal the heads and only master coopers making the barrels. We have a range of videos and photos we can share which illustrate how the cooperage works. There is considerable labour involved in the production of every barrel and the cooperage's exacting work ensures a continuous style, safeguarding the fruit and guaranteeing discreet barrel character in the resultant wine.



FACTS AND HISTORY

- Stockinger is a small family-owned cooperage run by father and son, Franz and Mathias Stockinger, who are both master coopers and are very much hands-on. They claim it is the oldest cooperage in the world (founded in 1516), but it has only been in the family since Franz's father bought the business in the 1950s.
- Stockinger's vision began with the idea of creating the highest possible quality wine barrels that would not mark the wine—barrels that fully respect the wine, its fruit and minerality, and allow it to mature gracefully with the least possible influence on aromatics or flavours. This idea was well ahead of its time and is today perfect for wine-makers who want the most discreet and subtle oak impact on their wines.
- Stockinger barrels can be used new with a great deal of confidence, knowing that this new oak will not overpower the fruit characters. Every step in the production is designed to bring out the best quality and to respect the wine.
 - These barrels work extremely well for both red and white wine.
- Stockinger harvest wood from a range of forests, mostly in Austria and Germany, and also in Romania and Hungary. These forests deliver very tight-grained oak that is less aromatically powerful than French or American oak—which is precisely the point. Every tree is brought directly from the forest to Stockinger for splitting and aging.
 - All the barrels are an assemblage of wood from these forests.
- Stockinger produces a range of barrels and fermenters from 228 litres through to 10,000 litres and more.

CARE

When your barrels arrive, we suggest filling them with water for 24-48 hours to ensure there are no leaks and to rehydrate the wood. Otherwise just rinse them and fill them.

They can be washed with rock salt and hot water, but this is not typically necessary with Stockinger. After the first use, if the barrels are going to be emptied and stored, they should be filled with a mixture of water, tartaric acid and a little sulphur. We can supply a specific recipe for this mixture if necessary.

Stockinger barrels are used by many great producers across Europe and the New World, across a wide range of grape varieties.

FRANCE:

Larmandier-Bernier, Bêreche, Daniel Savart, Billecart-Salmon, Chartogne-Taillet, Bott-Geyl, Paul Gingsler, Albert Boxler, Domaine de la Tournelle, Domaine Pates Loup, Domaine Alice et Olivier de Moor, Domaine Rémi Jobard, Chantal-Lescure, François Lamarche, Domaine de la Vougeraie, Domaine Roulot, Domaine Gauby, Domaine Gardiès, Domaine de l'Horizon, Le Soula, Domaine Mas Jullien, Domaine Roc d'Anglade, Domaine de Trévallon, Domaine Tem-pier, Château de Pibarnon, Domaine des Roches Neuves, Domaine du Collier, Domaine Ogier, Domaine J.L. Chave, Domaine des Remizières, Domaine Yves Cuilleron, Domaine François Villard, Domaine Alain Graillot, Domaine Santa Duc, Domaine la Soumade, Mas de Libian, Domaine de Beaurenard, Domaine de Marcoux, Raymond Usseglio, Les Jardins de Babylone (Jurançon), Domaine Arretxea, Château Laroze, Château Larcis-Ducasse, Château Beausé-jour, Château Palmer, Château Valandraud, Les Carmes Haut-Brion, Lafon-Rochet, Domaine Hubert Lamy and many more.

ITALY & SPAIN:

Giacomo Conterno, Angelo Gaja, Bruno Giacosa, Clerico, Oddero, Scavino, Cascina Luisin, Albino Rocca, Avignonesi, Capannelle, Badia a Coltibuono, Monte Bernardi, Hermann, Manin-cor, J. Hofstätter, Elisabetta Foradori, Terroir Al Limit, Clos Mogador, Mas Martinet, Cims de Porrera, Remelluri, Descendientes J. Palacios, Compañia de Vinos Telmo Rodriguez, Aalto and many more.

AUSTRIA & GERMANY:

Alois Kracher-Weinlaubenhof, Roland Velich (Moric), Uwe Schiefer, Ernst Triebsaumer, Feiler-Artinger, Fred Loimer, Peter Veyder-Malberg, Knoll, Wittmann, Keller, Reichsrat von Buhl, Rebholz, Christmann, Robert Weil, Peter Jakob Kühn, Markus Molitor and many more.

AUSTRALIA:

An Approach to Relaxation, Becker Wines, Boomtown Wine Co, Bondar Wines, Brash Higgins, Briar Ridge, Brokenwood, Calabria Family Wines, Castagna, Chapel Hill Winery, Charles Oliver Wines, Cimicky Estate, Clackers Wine Co, Clonakilla Wines, Clyde Park Vineyard, Dilworth & Alain Wines, Darling Estate, Defily Wine, DMG Fine Wine, Domenico Wines, Eastern Peake Vineyard, Fleet Wines, Gentle Folk, Geyer Wines, Giant Steps, Gilbert Family Wines, Handpicked Wines, Head Wines, Jackson Wine Estates, Jasper Hill, JC's Own, Joshua Cooper Wines, Koerner Wines, Kooyong Winery, Linnaea Vineyards, Lome Wines, Long Gully Estate, Longview Vineyard, Margan Family, Marriwood Park, McWilliam's Wines, Medhurst, Ministry of Clouds, Mount Monument, Mulline Vinters, Murdoch Hill, Murray Street Vineyards, North Run, One Block, Philip Shaw Wines, Place of Changing Winds, Pressing Matter Vineyard, Pyren Vineyards, Ravensworth, Reed Wines, Robert Oatley Vineyards, Rochford Wines, Rusden Wines, Scorpo Wines, Shaw & Smith, Schmolzer & Brown, Sons of Eden, Spinifex Wine, Stone Axe, Stoney Rise, Story Wines, Syrahmi, Tamburlaine Estates, Tellurian Wines, Ten Minutes by Tractor, The Cellar by Gilbert, The Wine Farm, The Yard Wine Co., Tintara Winery, Toppers Mountain Wines, Torbreck, Two Hands Wines, Two Tonne Tasmania, Tyrrell's Wines, Vinden Estate, Voyager Estate, Wild Duck Creek Estate, Wildair Wines, Windows Estate, Wise Wines, Yangarra Estate Vineyard.

NEW ZEALAND:

Craggy Range, Escarpment, Pyramid Valley, Astrolabe, Sacred Hill, Coal Pit Wines, On Giants Shoulders.

BIBENDUM WINE CO.

EXCLUSIVE IMPORTER

Technical and winemaking enquiries: Remi Jacquemain:
remi@placeofchangingwinds.com.au / 0415 135 767

Sales, payment and finance enquiries: Rachel Hurstfield:
barrels@bibendum.com.au / 1300 610 919