



# BLACKWATER BARRELS

*Serving the spirits industry with quality, service and value in the form of barrels, oak aging inserts and the endless pursuit of innovating for great taste.*



## **BLACK WATER BARRELS, LLC.**

The cooperage was founded by Greg Pierce, who has 25 years of industry experience.

Named for the slow, gentle black waters of the Edisto River that meanders through Bamberg.

The Company produces high quality barrels that meet and exceed all their customers' expectations.

### **Materials Used :**

- American White Oak, French Oak, other woods available upon request
- Standard black carbon steel hoops or galvanised
- Laser logo stenciling available upon request

### **Facilities :**

- Built on 7 acres. 20,000 square feet. 80,000 barrel capacity
- Easy rail, interstate highway, and port access
- Brand new production line with industry leading equipment
- Optimised for 30 gallon (112.5 litres), 53 gallon (200 litres), & 60 (225 litres) gallon Oak Barrels
- Other wood profiles and sizes available upon request



## The Equipment

The manufacturing line features industry leading equipment from Anthon and Schoolhill Engineering. *(Used by Stave, Speyside, Brown-Forman, and other leading cooperages.)*

## Wood

#1 common and FAS grade quarter-sawn American White Oak, sourced locally and from the slopes of the Appalachian Mountains.

## Toasting/Charring

- Light - barrel surface burnt black and showing minimal amount of split wood.
- Medium - barrel surface burnt black and showing some split wood with slight cross hatch pattern.
- Heavy - well burnt surface with crocodile skin cracking throughout.

## Interior Surface Customisation

- Customise your toast or char and sanding to suit your needs
- Toast or char levels are customised, so you choose the flavour for your spirits
- Lighter toast or char levels tend to show more fruit esters and spice notes
- The barrel surface is burnt black and shows minimal split in the wood
- Darker toast or char levels will extract more vanilla flavours and colour into the spirit. The barrel surface is burnt black and shows a cross hatch pattern with 'crocodile skin cracking' throughout
- Sanded – usually for use in making wine



## THE BARRELS



### Toasting Temperatures

- Light Toast: 395 degrees for 35 minutes
- Med Toast: 410 degrees for 45 minutes
- Med – Plus: 430 degrees for 1 hour
- Heavy Toast: 450 degrees for 1 hour 20 min

*We test every barrel twice for leaks before we release from our warehouse.*

*Barrels are made to order and shipped next day.*





THE BARRELS







# STAVER™ Cubes

BEYOND THE BARREL

Oak Roasted

Stavers™ Cubes  
Our signature product for spirits aging



American Oak Cubes  
Medium **Roast**

400 (approx) - 1.08" precision-cut cubes  
20 Lb food grade bag

Surface area equivalent to a std 53g barrel



Stavers™ Cubes

American Oak Cubes  
**TOASTED**  
Bold/Heavy Char 4



**Faster Results**

400 (approx) - 1.08" precision-cut cubes  
20 Lb food grade bag

Surface area equivalent to 53 gal barrel



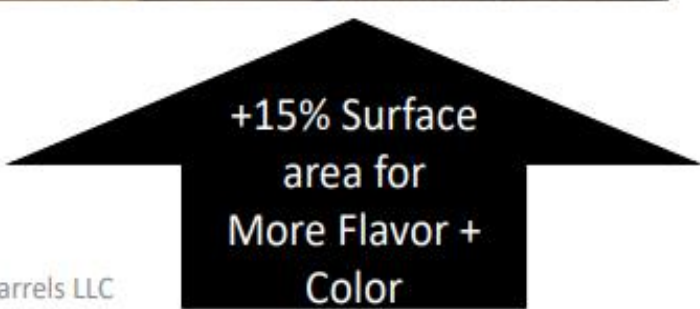
Oak Roasted

Stavers™ Groove Cubes  
A variation of our signature product for spirits aging



American Oak Cubes  
Medium **Roast**

400 (approx) - 1.08" precision-cut cubes with grooves for more surface area for liquid contact.





# STAVER™ Barrel Links

BEYOND THE BARREL

## Stavers™ Barrel Links



American Oak  
Oak-Fired Toasts  
Available in Medium (2) or Heavy (4)



12 American Oak Toasted Segments Per Unit





# STAVER™ Fan Tank Pack

BEYOND THE BARREL

## Stavers™ Fan Tank pack



Twelve Oak Fire Toasted Staves  
12 - 1" x 1" x 32" staves as a single unit optimized for tank aging.  
**Medium or Bold/Heavy Toast**  
12 sq. feet wood surface exposure



12 Staves per Fan Pack



1.5 Fan Packs = 60 gal wine barrel surface area





**PORTFOLIO**

	<b>Item</b>	<b>Item Type</b>	<b>Wood</b>
	Barrels	Barrel	American Oak/French Oak
<b>STAVERS</b>	Barrel Links	Links	American Oak
	Custom Links		American Oak
	Cubes	Cube	American Oak
	Cubes		American Oak
	Groove Cubes		American Oak
	Groove Cubes		American Oak
	Cubes		American Oak
	Fan Tank Pack	Staves	American Oak
	Fan Tank Pack		American Oak
	Chip Tank Bag	Chip	France Chene – French Oak
	Chip Tank Bag		France Chene – French Oak
	Chip Tank Bag		France Chene – French Oak
	Chip Tank Bag		France Chene – French Oak
	Fan Tank Pack	Staves	France Chene – French Oak
	Fan Tank Pack		France Chene – French Oak



INDIAN SUBCONTINENT

*Exclusive Sales Agent in the Indian Subcontinent*



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