

OAK MASTER PACIFIC

A Natural way to impart
Toasted Oak Aromas to Wine,
Beer & Spirits



Disruptive, Smart, Active, American & French Medium & Dark Oak Infusion Closures



Welcome to the World of Oak Master®

A disruptive, smart, active approach to infusing your own wines, beers, and spirits with toasty oak nuances creating superlative flavour, aroma, and character structures.

Whether you make your own wine, brew your own beer, distil your own spirits or you simply buy it from your local liquor outlet, take your product to the next level with OAK MASTER® infused closures utilizing the finest oak from world renowned oak barrel cooper GANGUTIA Toneleria ES.

Have fun turning a no-skin bottle of wine into something truly “amazing” or taking your favourite spirit to the heights of “greatness” or giving a beer a “WOW” factor.

Impress your friends or clients with our oak infused closures that not only enhance the character of your favourite drop but provide aesthetics and theatrics to take your product from the norm to the “knockout”.



Handcrafted Certified Oak Master® infusion closures

The Oak Master world is part of the Macaulay & Cumming Heritage Company. We are the licensed patent, design holder and world marketer of the OAK MASTER® Infusion Closures. We are the only closure provider of this type in the world and utilize the highest-grade quality oak available.

Our provider GANGUTIA Toneleria ES selects the oak for uniform grain tightness and is aged outdoors to achieve maximum tannin reduction, proper moisture content and the development of complex wood compounds.

The wood used in the OAK MASTER® Infusion closures is naturally dried outdoors for 2-3 years in La Rioja, ES, so there are less tannins, dry extracts and IPT. Due to the natural drying, the wood provides fewer amounts of coumarins, reducing bitterness. In addition, it is proven that the level of contribution to the vanilla aromas is double than by artificial drying. This has the same effect to the eugenol levels. The natural drying method provides fewer lactones, but abundant cys-isomer, which are the ones that produce the smell.

PEFC (Certificate of Conformity Chain of Custody of Forest Products) and all this supports our commitment to the care and environmental sustainability atmosphere.

The toasting process is achieved by convection rotary ovens to obtain a more homogeneous and deep toasted range, quality that cannot be obtained by traditional toasting methods.

"All OAK MASTER® Infusion closures are made manually and are assembled individually under patent license"

Oak Infusion Inside The BOTTLE

OAK MASTER® infusion closure improves the sensory properties of wines, beers, and spirits by releasing moderate amounts of compounds involved in the senses of smell and taste.

The organoleptic benefits of using OAK MASTER® infusion closures for wine, beer and spirits vary according to the botanicals source of the wood, their origins, weight, and toasting.

OAK MASTER® infusion closures are principally characterised by their antioxidant properties and thanks to their ellagitannin content they also help to enhance the wine, beer and spirits structure by increasing the sensation of the volume in the mouthfeel, adding sweetness (thanks to the oak's polysaccharides) by absorbing the volatile compounds in the wine, beer and spirits that produce undesirable aromas.



Naturally Handcrafted

- OAK MASTER® is assembled from transforming selected oak staves and tailored to achieve a natural and unique **sensory profile in every bottle.**
- An array of easy-to-use and innovative solutions supported by cutting edge innovative expertise. Our oak is derived from the same selection and undergoes the same aging procedure as rough staves used for manufacturing the best quality barrels in the world.
- Adding OAK MASTER® infusion closure for 6 – 8 weeks aging period is ample to fully benefit from the alternative closure qualities, with original complexity unique to the market.
- Oak wood is porous: 65% of its volume is occupied by air. Our researchers have demonstrated that immersing oak in spirits can alter their redox potential, as the oxygen in the wood dissolves into the spirit.
- Intense tannin and an extra of oaky sensations are generally perceived during the first month of contact (grilled, fresh, rough stave wood, spices): these fade away progressively as the contact time is extended.



Toasting Process Evolution

Medium Toasted

The OAK MASTER® medium toast have a certain decrease in the overall flavour impact in relation to light toasted but will gain balance and complexity. The notes of the B -methyl -y- octalactone will decrease other volatiles, it will especially increase vanillin. Likewise, the contribution of ellagitannins is low. A medium toast gives a better balance between the notes of coconut, vanilla, toasted, smoked and spice. Also, in a medium toasting the contribution of ellagitannins usually considered proper to complement the wine and spirits structure.

Dark Toasted

The dark toasted OAK MASTER® infusion closure produces a new and slight decrease in overall flavour intensity and above all causes a huge change in terms of composition. Basically, a further increase of the volatile phenols and furans as well as a decrease of B -methyland- octolactones and produces vanillin. The ellagic tannins continue to decrease as the degree of toasting increases to exceptionally low levels. Spicy and toasted flavour.



Red Oak ROBUR-PETRAEA (French)

French oak contains high concentrations of spice and balsam aromatic compounds, it is also characterised by its high concentrations of eugenol (spice aroma) and maltol (roasted and caramel aromas)

- Enhances aromatic complexity by transferring vanilla and spice aromas.
- Preserves the products natural fruitiness due to slow, gradual transfer of oak aromas.
- Creates a structure mouthfeel thanks to its ellagitannin content.

Notes: *Red berries, toasted marshmallow, light grass, baking bread, butterscotch.*

OAK MASTER® FRENCH OAK MEDIUM TOASTED:

Contains high concentrations of volatile compounds like eugenol, guaiacol and isoeugenol, which gives the black pepper, clove, and liquorice aromas.

OAK MASTER® FRENCH OAK DARK TOASTED:

Is characterised by dark chocolate, caramel, coffee, roasted and subtle spicy aromas typical of fine hardwood.



White Oak ALBA (American)

American oak contains higher concentrations of volatile compounds and derivatives of thermal degradation of lignin and lower concentrations of ellagitannin. It enhances organoleptic properties by transferring characteristic compounds like cis-whisky-lactone (vanilla).

- Minimizes modifications of the tannin profile due to its low ellagitannin content. Has less impact on structured mouthfeel than European oaks.
- This oak rapidly transfers its characteristic aromas making it suitable for short-duration treatments.

Notes: toasted coconut, cinnamon, pepper, sweet baked bread, caramel.

OAK MASTER® AMERICAN OAK MEDIUM TOASTED:

Has a high polyphenol and phenolic aldehyde content derived from thermal degradation of the lignin, which is what produces the oak's spice aromas. Their highly regarded cis- and trans-whiskey-lactones add an intense vanilla aroma to the product.

OAK MASTER® AMERICAN OAK DARK TOASTED:

You have a high glycosidic polymer content that produces toasted, caramel, and roasted notes and significantly increases the products aromatic complexity.



Natural – Bio – Antioxidants

By developing organic wines, beers, and spirits with OAK MASTER® infusion closures you can present products with a potential antioxidant up to three times greater than others that have been aged in barrels for longer durations.

The symbiosis between wines, beers and spirits and OAK MASTER® Pure Oak in the bottle, is a radical and disruptive novelty for followers of natural medicines and bio products.

OAK MASTER® infusion closures emphasises the symbolic nature of oak which has a medicinal tradition in various cultures. With OAK MASTER® an innovative closure, the oak is appreciated visually as well as their aromatic compounds are intense when smelled physically. Its spectrum is extended to all senses besides taste and smell.

DISTILLING DISRUPTION

We applied Reverse
Engineering on Barrel
aging!

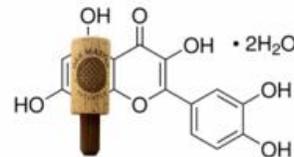
And we created the
first Disruptive
smart and active
closure



OAK MASTER PACIFIC



Discover the Oak Power



OAK MASTER® COLOR CHART after 12 weeks
4grams closure/40%ACL-VOL/700ml/white spirit



Styles, Sizes, Material, Profiles

OAK MASTER® Infusion Closures are available in various sizes to fit almost any wine, beer or spirit closure as well in various colours, material and aesthetic profiles. Enquire about custom branding & design for MOQ or simply go to oakmaster.com.au to purchase a gift box or our 12 or 24 closure packs.



Instructions



Laydown for 6 to 8 weeks duration to appreciate the organoleptic benefits of the oak nuances. Longer periods (3-6 months/years) will produce an exceptional product buoyant in amazing character, notes, and mouthfeel.