

# 'Batonage'



*Before*

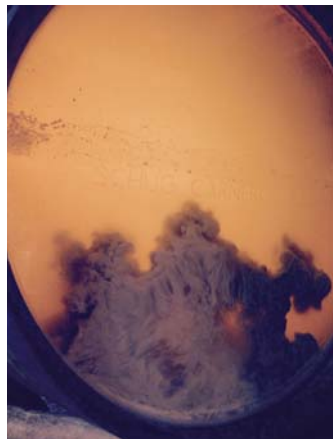
This refers to the stirring of the lees.

A curved, stainless steel rod with a hinged paddle at the end is inserted into the barrel through the bung hole. With a back and forward motion the yeast cells are agitated and dispersed back into the wine, thus intensifying the sur-lie characteristics.

Over the next two weeks the lees will re-settle at the bottom of the barrel, leaving the wine clear once again. This process will be repeated at two week intervals for the remainder of the six to nine months of barrel aging.



*The yeast cells rise like a cloud and disperse into the wine*



*'Batonage' is completed*