

REMOVING & REPLACING BARREL HEADS

REMOVING THE HEAD

We recommend removing the back head, in order to keep the front head intact for aesthetic purposes in the cellar.



REQUIRED EQUIPMENT

- Hoop driver
- Hammer
- Pen
- Pliers





STAGE #1

• If working with many barrels, number each head and body to be able to piece them together.

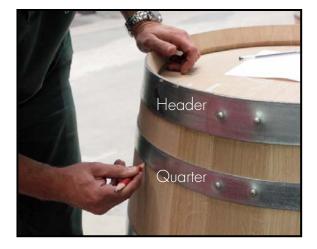
• Put alignment lines between the head and bung stave.





STAGE #2

• Sketch the hoops' location with a pen.





STAGE #3

• With pliers, remove the hoopnails.





STAGE #4

• Loosen the header and quarter hoops with hammer and hoop driver.

• Remove both hoops completely.

• Flatten the inside of the hoop where the hoopnails were. This will prevent the hoops from tearing up the staves when they are put back on the barrel.



STAGE #5

• Loosen the bilge hoop with the hammer and hoop driver, without removing it.

• Loosen bilge hoop a little, and remove the head.



STAGE #6

• Tighten the bilge and quarter hoop with hammer and hoop driver.

• To tighten the head hoop, we recommend not striking directly on the hoop (risk of breaking the bevelled edge), and using a piece of oak as protection.







REPLACING THE HEAD



REQUIRED EQUIPMENT

- Hoop driver
- Hammer
- Flour paste: flour and dechlorinated, sterile water
- Point to put flour paste in the croze





STAGE #1

• Ratio of flour to water to prepare the paste: \rightarrow 1L of water to 2lbs of flour (this quantity need to be adjusted to reach the right texture: not sticky, not dry)

- Prepare the flour paste:
 - put the flour in a clean and chlorinefree container
 - put water gradually until you get the good texture



STAGE #2

Put flour paste in croze with the point. Make sure there are no gaps.





* Please note: for kosher barrels, use ENOPLASTICO Special[®] instead of flour. OENOFRANCE (Parc d'Activités Aliénor - Rue de la Motte Piquet - 33000 BORDEAUX, France www.oenofrance.com - Tel : +33(0)5 56 29 20 30.



STAGE #3

- Loosen header and quarter with hammer and hoop driver.
- Remove both hoops completely.





STAGE #4

Loosen the bilge hoop with hammer and hoop driver, without removing it.





STAGE #5

• Take the head with the same number as the one of the body.

Place yourself in front of bung stave.





STAGE #6

Put the head edge in the croze of the bung stave, making sure that:

- The number of the head is outside the barrel
- Alignment lines (made during head removing) are lined up.





STAGE #8

• Pull the head up, and keep it there by pressing on the opposite stave.

• Strike with the hammer on the bilge hoop to tighten staves around the head.

• Tap head with hammer shaft. Begin at 9:00 and finish at 3:00, moving clockwise.





STAGE #9

• Tighten bilge hoop and quarter with the hammer and hoop driver.

• To tighten the header hoop, we recommend not to strike directly on the hoop (risk of breaking the bevelled edge), and using a piece of oak as protection.





STAGE #10

Remove the excess flour paste, if necessary.



HEADS STORAGE

 \cdot We recommend storing heads in cellar to avoid drying out.

 \cdot Make sure to protect inner faces, which will be later in contact with wine: Put them on a clean surface, ideally by pairs, inner face to inner face.

ANY QUESTIONS OR FOR ASSISTANCE, PLEASE CONTACT Seguin Moreau Napa Cooperage, 707-252-3408

