

INTRODUCING



BOSCHENDAL

10

YEAR OLD

Potstill Brandy



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Boschendal has a long and proud history of viticulture and wine making and a natural evolution was to develop a brandy to complement the Estate's outstanding wines.

But we wanted to create something special of high quality, and this double distilled Potstill brandy matured for at least 10 years in French Oak Barrels is the result.

Origin

Selected wine made of Grapes from the Western Cape Wine of Origin region, double distilled in pot stills, aged in small oak barrels for a minimum period of 10 years.

Organolaptic features

This blend consists of different ages, minimum 10 years, resulting in tropical pineapple, passion fruit, dried peaches, dates and fig flavours with hints of citrus and sherry.

Tasting notes

“Deep Amber in colour with complex dried peaches and spice on the nose. It is full bodied with a slightly sweet fruity aftertaste “



Technical Analysis

Alcohol	40.0 Vol%
Reducing sugar	8 g/l
Colour	(%T @ 420) 70nm
Haze	1 NTU's
Calcium	3 mg/l
Copper	0, 5 mg/l
Iron	0, 5 mg/l

