

UITKYK BRANDY

TEN YEAR OLD GRANDE RESERVE LOT 1



VARIETAL

Cinsault, Chenin Blanc, Clairette Blanche, Cabernet Sauvignon

BACKGROUND

Brandy has been part of South African culture since the arrival of the early European settlers at the Cape in 1652. Brandy making is a remarkable, rewarding journey that begins with a simple, beautiful fruit and ends with a drink of distinctive character and exceptional quality. Cognac and South African pot still brandy are examples of brandy produced in batches using pot stills. Distillation occurs when the wine is heated in a pot-still, used typically in the making of brandy. After batch distillation, the clear spirit is aged in oak barrels. As it matures, the aromas become concentrated, the colour darkens to a warm shade of amber and a well-rounded, rich brandy is born.

The 10-year old Uitkyk Grand Reserve pot still brandy is distilled and matured on the historic Stellenbosch wine estate dating back to 1712. Located on the slopes of the Simonsberg with sweeping views across the Cape Peninsula towards Table Mountain, Uitkyk is not only famous for its brandy, but also for its magnificent Cape homestead.

WINEMAKING

The wine was double distilled in special 2000 litre pot stills, heated over an open flame. After distillation, the young brandy was matured on the estate for 10 years in 300 litre oak casks, the first 9 months in new casks and thereafter in third-fill casks. All the components are taken out of barrel after ten years and then matured in tank until bottling.

TASTING NOTES

Citrus, nuts, spices, and vanilla on the nose. The palate is soft and lively with roasted almonds and fresh citrus following through on to the finish.

ANALYSIS

Alcohol: 38%



WARWICK