

Kaapzicht 15 Year Old Cape Brandy

Made exclusively from estate-grown Colombard and world-class Chenin Blanc in Bottelary, Stellenbosch, this Potstill brandy is double distilled and matured for 15 years in French oak casks. The grapes are picked early to retain freshness and preserve aromatics during distillation.

Deep amber with copper glints, the nose opens with dried fig, prune, and hints of toasted oak, edged by clove and cinnamon. A soft sherry note emerges with time. The palate is mellow and refined, offering layers of baked apple, dark honey, and fine spice with a velvety mouthfeel. Aged and elegant, it finishes with persistent notes of nutmeg, pipe tobacco, and warm oak. Classic, understated and refined.

variety : Colombard | Colombard; Chenin Blanc

winery : Kaapzicht Wine Estate

winemaker : Danie Steytler

wine of origin : Stellenbosch

analysis : alc : 38.0 % vol

type : Spirit **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

about the harvest: Only the finest selected combination of classic white grapes, grown and harvested on Kaapzicht Wine Estate, are used to make this brandy. The grapes are picked very green to allow the acid to help protect the brandy during the distillation process.

