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Tokara Five Year Old Potstill Brandy

Slow French oak maturation added the distinctive characteristics of the TOKARA Potstill Brandy. The mellowed spirit abounds with subtle complex flavours of dried fig, peach and raisin fruits, pot-pourri floral aroma and heady jasmine, orange blossom and vanilla notes with spicy pepper and saffron overtones. Innovative final blending enhanced the balance and synergy of the subtle flavours to create a distinctive spirit with fine length and depth of aftertaste.

variety : Chenin Blanc | 100% Chenin Blanc
winery : TOKARA Wines | Olive Oil
winemaker : Miles Mossop
wine of origin :
analysis : **alc :** 40.0 % vol **rs :** . g/l **pH :** .
type : Spirit
pack : Bottle **size :** 0 **closure :** Cork

2023 Platter's Wine Guide - 5 Stars



in the vineyard : Base wine was made from Chenin Blanc grapes sourced from Stellenbosch vineyards, picked in January 2006 at a ripeness of 18° Balling.

in the cellar : The juice was pressed off and fermented at 18° Celsius with selected yeast. The base wine, though high in acid, had a citrus character with concentrated fruit, aromas of pear, pineapple and green apple.

The wine was kept on the lees at 0° Celsius in stainless steel tanks for three months with regular lees stirring. Distillation by hand commenced in June 2006.

The traditional double distillation process was used with separating cuts and retaining only the heart fraction. The resultant spirit was 72% alc volume and was filled into 300lt French oak barrels of which approximately 33% was new Limousin oak and the rest being twenty-year-old brandy barrels. The brandy was left to rest and mature for 6 years. Prior to bottling in 2012, final blending took place and the brandy strength was adjusted to 40% alc volume.

TOKARA Wines | Olive Oil

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