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Nederburg Solera Potstilled Brandy NV



Colour: Light gold
Bouquet: An elegant bouquet of fresh and fragrantly vibrant notes expresses a complex mix of vanilla, light floral and citrus aromas with a hint of tobacco.
Palate: Refreshing and refined flavours of delicate dried fruits and nuts follow through on the palate, leaving a long, full-flavoured and lingering finish that is essentially dry and cleansing.

Suitably subtle and fragrant to enjoy on ice with a touch of water or soda to release the unique aromas and flavours, it is also superb served neat in a brandy snifter

variety : 0 | Brandy
winery : Nederburg Wines
winemaker : Razvan Macici
wine of origin :
analysis : **alc :** 38 % vol **rs :** . g/l **pH :** . **ta :** . g/l
type : Spirit
pack : Bottle **size :** 0 **closure :** Cork

2013 International Wine and Spirit Competition - Silver Outstanding
Veritas Wine Awards 2012 - Gold Medal
Veritas 2010 Wine Awards - Gold Medal

in the vineyard : Nederburg in Paarl, South Africa's most awarded winery, has extended its repertoire by including a specialty, gourmet brandy to its range after an interval of more than 200 years. While revamping the cellars old documents were unearthed that showed records of brandy production at Nederburg at the start of the 19th century. Sparking a renewed interest in making brandy, Nederburg Potstilled Solera Brandy was launched in 2003 and since then has earned recognition on top local and international competitions.

about the harvest: A pure potstilled brandy made in the age-old Cognac custom, using copper potstills, it revives a tradition begun by Nederburg's founder Philippus Wolvaart in the early 1800's.

Potstilled brandies, according to stringent South African legislation, have a 38% ABV and must contain at least 90% potstilled brandies of three years and older and no more than 10% unmatured wine spirits. Nederburg's brandy, however, is entirely potstilled.

in the cellar : A pure potstilled brandy made in the age-old Cognac custom, using copper potstills, it revives a tradition begun by Nederburg's founder Philippus Wolvaart in the early 1800s.

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Nederburg Solera Potstilled Brandy is a blend of doubledistilled, matured brandies, some as old as 12 years, aged in traditional sherry casks to impart vanilla spice flavours. A Spanish solera system has been employed to produce a smooth and polished texture.

The solera is a highly labour-intensive process of micro-blending that involves a multi-tier system of barrels. A fraction of the blend is drawn from the lowest tier of barrels for bottling with the contents of the barrels always replenished from the top downwards.

This connoisseur brandy was created under the direction of Nederburg cellarmaster Razvan Macici.

Nederburg Wines

Paarl

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www.nederburg.com