

## Louiesenhof Marbonne Brandy

Our well balanced, elegant 100% potstill brandy, 16 year old blend with a 39 % Alc. Vol. is truly unique  
â€” a connoisseurs sipping brandy.

**variety :** | Ugni Blanc, Colombar

**winery :** Louiesenhof

**winemaker :** Stefan Smit

**wine of origin :** Stellenbosch

**analysis : alc :** 39.0 % vol

**wooded**

**pack :** Bottle **closure :** Cork

Louiesenhof was part of the Koopmanskloof Estate until 1993. Going through the archives I found that Brandy has been distilled at Koopmanskloof since the early 1920â€™s, therefore distilling my own brandy was a lifelong ambition â€” rekindling this old family tradition.

The first batch of Brandy we produced was done in conjunction with the research station in Stellenbosch. Ugni Blanc and Colombar grapes were used for this brandy.

During 1994, I received an old copper still from a friend of mine in Mariental - Namibia. His late father imported this potstill during 1933 from Stuttgart in Germany. This makes it very special to me as I studied in Stuttgart.

I believe we can produce a unique style of brandy with this 131-liter kettle, built in 1930.

**in the cellar :** Our Marbonne 16 year old Brandy was distilled in a 130-liter potstill which was built in 1930 in Stuttgart. Only Colombar and Ugni Blanc grapes were selected for this outstanding product. After the second distillation, the brandy was aged in 300-liter Limousin barrels.

