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Uitkyk 10 Year Grand Reserve Potstill Estate Brandy

It is a rare, exceptional brandy of great complexity with an ideal wood balance on a palate brimming with fruit, vanilla and spice.
Colour: Burnished gold.
Nose: Honey, spicy, fruity, citrus comfit, interwoven with hints of almond and oak.
Taste: A complex, mouth-filling experience with a lingering dark chocolate finish.

As it is made in the traditional manner, Uitkyk winemaker Estelle Lourens suggests that this estate brandy should be served as a digestif with cigars and chocolates to round off a splendid feast. It is ideal to enjoy neat or over ice and would make the perfect gift for someone special.



variety : Chenin Blanc | Clairette Blanche, Cincaut, Chenin Blanc, Cabernet Sauvignon
winery : Uitkyk Estate
winemaker : Estelle Lourens
wine of origin : Simonsberg Ward, Stellenbosch
analysis : **alc :** 38 % vol
type : Spirit
pack : Bottle **closure :** Cork

2013 Veritas Wine Awards - Silver Medal
2012 Veritas Wine Awards - Silver Medal

in the vineyard : Background
Making brandy is akin to alchemy, when nature's elements – earth, wine, water and fire – are turned into gold. The finest grapes, grown in areas designated for brandy, are nurtured by earth, sun, rain and wind, picked at perfect ripeness, vinified, distilled, aged slowly in wood and then blended by seasoned master distillers to give you gleaming gold in a glass.

South Africa has been making brandy for nearly three-and-a-half centuries and is the sixth largest producer of brandy in the world. Crafted to exacting production regulations and quality standards, our fine brandies are acquiring increasing fame. Celebrated for their uniquely South African aromas, flavours and dimensions, they stand alongside congacs, armagnacs and many other brandies, as an eloquent expression of place. They are favoured for their uniqueness, garnering major prizes at the most prestigious competitions in the world.

Uitkyk 10-Year-Old Grand Reserve Potstill Estate Brandy is distilled, matured and bottled 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 famous not only for its wines and brandy but also for its magnificent neo-classical manor house, completed in 1788 and thought to be the work of the French architect Louis Michel Thibault.

in the cellar : This 100% postilled brandy was made from Clairette Blanche, Cinsaut, Chenin Blanc and a very small percentage of Cabernet Sauvignon grapes. The Cinsaut imparts a nutty character, while the Cabernet conveys a rich spicy, clove-like character.

The wine was double-distilled in special 2 000 litre potstills, heated over an open flame. After distillation the young brandy was matured at the estate for 10 years in 300-litre Limousin oak casks, the first nine months in new barrels and thereafter in third-fill casks.