

Boschendal 10 Year Old Potstill Brandy NV

Deep Amber in colour with complex dried peaches and spice on the nose. It is full bodied with a slightly sweet fruity aftertaste.

variety : Colombard | 50% Colombard, 50% Chenin Blanc

winery : Boschendal Estate

winemaker : JC Bekker

wine of origin : Western Cape

analysis : alc : 40 % vol rs : 8 g/l pH : . ta : . g/l va : . g/l so2 : . mg/l fso2 : . mg/l

type : Spirit **style** : Sweet **body** : Full **taste** : Fruity **wooded**

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

2024 Vitis Vinifera Awards - Double Gold

Boschendal has a long and proud history of viticulture and wine making and a natural evolution was to develop a brandy to complement the Estate's outstanding wines.

But we wanted to create something special of high quality, and this double-distilled Potstill brandy matured for at least 10 years in French Oak Barrels is the result.

in the vineyard : Selected wine made of Grapes from the Western Cape Wine of Origin region.

in the cellar : Double distilled in pot stills, aged in small oak barrels for a minimum period of 10 years.

Organolaptic features: This blend consists of different ages, minimum 10 years, resulting in tropical pineapple, passion fruit, dried peaches, dates and fig flavours with hints of citrus and sherry



Boschendal Estate

Franschhoek

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