

Five's Reserve Brandy

Ripe apple and pear, combined with subtle raisin flavours enhanced with mild toasted oak and vanilla aromas. On the palate you find a medium-bodied taste with a lingering fruity aftertaste. /COLOUR: Golden yellow /STYLE: Medium bodied

Enjoy as an apéritif served in a high ball glass with sparkling water, or on the rocks after heavier meat dishes, or as a dessert wine to complement sweet dishes such as nougat. Serve with ice.

variety : Chenin Blanc | 60% Chenin Blanc, 40% Colombar

winery : Van Loveren

winemaker : Bussel Retief

wine of origin : Robertson

analysis : alc : 43.2 % vol rs : 6.5 - 7.5 g/l pH : 0

type : Spirit

pack : Bottle size : 750ml closure : Screwcap

ageing : MATURATION POTENTIAL: 20+ years

in the vineyard : AGE OF VINE: 20 Years old. SOILS: Well drained alluvial sandy soil; Karoo

about the harvest: Combination of machine and hand harvesting.

in the cellar : Harvesting at a very early stage (18 °B) to ensure optimum flavours and maintain high total acidity as the only preservative. Crushed gently, racked once and thereafter cold fermentation. Fatty acids obtained by yeast cells are then distilled with the wine to ensure esterification take place at maximum levels.

