

Boplaas Potstill Reserve Brandy 8 Year

Our angel's share is very high with the dry weather we have. The angels are very thirsty and every night they have a party in our brandy cellar, but this helps us produce rich brandies.

variety : Colombard | 100% Colombard

winery : Boplaas Family Vineyards

winemaker : Margaux / Carel Nel CWM

wine of origin : Calitzdorp

analysis : alc : 38 % vol rs : 4.0 g/l pH : 0

type : Spirit **wooded**

pack : Bottle **size :** 0 **closure :** Cork

Michelangelo Awards 2021 - Gold

Veritas Awards 2020 - Gold

about the harvest: The grapes are picked at 18° B with an high acidity (as in Cognac).

in the cellar : Fermentation 15 - 16°C. Fine aromas from Colombard. Left on the lease for malolactic fermentation before distillation for more complexity. Distilled in an old (100 year old) Santagans Copper still. Double distillation to 70% alcohol and aged in French oak barrels. Boplaas distilling heritage dates back to 1880, when current owner, Carel Nel's great-great grandfather, Daniel Nel, exported his first consignment of fine Boplaas Brandy to England. In those days they transported the barrels of brandy by ox wagon to Worcester and from there to Cape Town by train and then ship by ship to London. Boplaas also became the first cellar to release an Estate Brandy in 1994 after the change in legislation in 1989. "Our angel's share is very high with the dry weather we have. The angels are very thirsty and every night they have a party in our brandy cellar, but this helps us produce rich brandies." Carel Nel - cellar master / owner is a member of the prestigious Cape Winemaker's Guild and is the only member to produces a brandy worthy enough for the annual Guild Auction.



Boplaas Family Vineyards

Klein Karoo

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