

Durbanville Hills Merlot Potstill Brandy 10-Year-Old 2011

Amber with a burgundy undertone. Mulberries, vanilla, glazed cherries and dried fruit with cinnamon, cedar wood and mint in the background. Raspberries and cherry fruit cake, milky chocolate, vanilla and subtle hints of thyme. Smooth and full bodied with lingering fruit and well integrated oak.

Enjoy this potstill brandy neat or on the rocks.

variety : Merlot | 100% Merlot

winery : Durbanville Hills Wine

winemaker : Martin Moore

wine of origin :

analysis : alc : 38 % vol rs : 5.0 g/l pH :

type : Spirit **body :** Full

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

Ten years ago, Martin Moore envisioned a uniquely coolclimate brandy that would be the perfect ending to a meal spent in great company. This exceptional brandy is crafted from Durbanville-origin Merlot grapes, potstilled, oak-matured for 10 years and finished in ex-Durbanville Hills Merlot barrels.

about the harvest: The grapes were picked at 21°Balling.

in the cellar : This brandy is made from 100% Merlot grapes, sourced from the eastern side of the valley. Grapes were crushed, settled and fermented without any SO₂. The dry wine was transported with the gross lees to Worcester where it was distilled and matured. The wine was slow distilled in small (920 L) copper potstills. After double distillation, the heart fraction was matured in small lots of 10, hand-selected, oak barrels of different ages for 10 years. The spirit was finally finished in ex-Durbanville Hills Merlot casks and non-chill filtered, yielding a complex, handcrafted brandy of exceptional quality.



Durbanville Hills Wine

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