

Simonsig Simonac Cape Brandy

This rare XO Brandy unveils a complex bouquet of sun-dried peaches, luscious apricots, and delicate hints of Fynbos. On the palate, sweet nuances of crème brûlée lead to a satisfyingly rounded finish that lingers. This distinctive Cape Brandy, with its silky-smooth texture, bears witness to the refinement that only time can bestow.

Best enjoyed neat in a balloon glass at room temperature. Ideal as a contemplative after-dinner drink or paired with roasted nuts, or dark chocolate truffles.

variety : Colombard | 100% Colombard

winery : Simonsig Family Vineyards

winemaker :

wine of origin : Stellenbosch

analysis : alc : 42.03 % vol

type : Spirit **style :** Dry **body :** Soft **taste :** Fragrant

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

An old Colombar vineyard, a love of fine Cape Brandy and the Simonsig spirit of innovation gave rise to this refined potstill brandy. The origin of Simonsig's very first Potstill Brandy began serendipitously in 2007 when a 1972-planted Colombar vineyard neared the end of its life. Known for its traditional use in Cognac production in southwestern France, this final harvest offered a rare opportunity to create something extraordinary.

in the cellar : The 2007 harvest was picked early to preserve the high natural acidity. The grapes were cold fermented to produce a delicate 'rabat' wine intended specifically for distillation. Post-fermentation, the wine was left on its gross lees for several months to enhance richness and texture. The lees-aged wine was double distilled in South Africa's most advanced French copper still, made possible through the generosity of a close friend of Frans Malan. The spirit was transferred into a single French oak barrel, where it matured slowly for 15 years. This long aging allowed for gentle oxidation and deep flavour integration, resulting in a brilliant golden hue. Over half the volume was lost to evaporation - 'The Angel's Share.'



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Stellenbosch

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