

Rust en Vrede Estate Potstill Brandy

Bright amber in colour with rich aromas of candied orange peel, toffee, and potpourri. The palate delivers a rich flavour of pecan nut pie, with notes of vanilla and nutmeg spice adding complexity. Mouth filling and smooth, the satin texture on the palate seamlessly ties together layers of flavour that linger endlessly on the finish.

Always with a focus on Cabernet Sauvignon and Syrah, it is only natural to use Cabernet Sauvignon as the variety from which we make our brandy. The base wine for this brandy is made from Cabernet Sauvignon grapes from Rust en Vrede Estate. The grapes are picked at approximately 21 balling, with a focus on low phenolics and zero sulphur. Juice is pressed off the skins immediately, with a high acidity for preservation in the absence of sulphur, then cold fermented with selected yeasts. After fermentation the base wine is left on the gross lees for protection, and distillation takes place as soon as possible, usually at the end of April or beginning of May each year.

variety : 0 | .

winery : Rust en Vrede Wine Estate

winemaker : Danielle le Roux

wine of origin :

analysis : alc : 38 % vol rs : 5.47 g/l pH : . ta : . g/l

type : 0

pack : Bottle size : 0 closure : Screwcap

When Jean Engelbrecht opened the Rust en Vrede Restaurant with David Higgs in 2007, his ideas of food and wine began to evolve. The idea of a complete dining experience took root in his mind, and his experiences at top restaurants around the world always concluded with a digestif Cognac. Thus inspired, the idea of a Rust en Vrede Potstill Brandy was born. Conceived as a digestif, the Rust en Vrede Estate Potstill Brandy was created to be enjoyed after dinner, with good company.

in the cellar : Distillation

The base wine is then distilled in a copper Alembic potstill. The traditional double distillation method of Cognac is used. Fractions of head, heart and tails are separated, retaining only the heart fraction for maturation. The resultant new wine spirit has an alcohol content between 68% and 72% and is transferred into barrels for maturation.

Maturation

The new wine spirit is aged at full strength in 300L French oak barrels previously used for maturing Rust en Vrede Cabernet Sauvignon. Aging for a minimum of 12 years takes place in barrel, with the oldest component for this first release being 15 years old.

Blending

This XO brandy is blended from barrels which have matured for a minimum of 12 years. Careful blending of spirit distilled in 2007, 2008, 2009 and 2010 took place after maturation to ensure the highest possible quality brandy, in line with the winemaking tradition of Rust en Vrede. Finally, the brandy is reduced to a soft, palatable 38% abv before bottling.



Rust en Vrede Wine Estate

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