

Tokara XO Potstill Brandy

Slow maturation in Limousin oak barrels enhances the distinctive characteristics of the Tokara XO Potstill Brandy. The aromas are beautifully complex with notes of caramel, cinnamon and nutmeg spice amplified with dried fig, apricot and a signature hint of raspberry. In addition floral aromas flourish with star jasmine and orange blossom. The palate delivers rich flavours that are expertly balanced and carried by a silky texture. This spirit is one of distinctive character with a fine length.

variety : Chenin Blanc | 100% Chenin Blanc

winery : TOKARA Wines | Olive Oil

winemaker : Stuart Botha

wine of origin : Stellenbosch

analysis : alc : 40.0 % vol

type : Spirit **wooded**

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

Gilbert & Gaillard International Challenge 2024 - Gold
Platters Wine Guide 2025 - 5 Stars
Intercontinental Spirits Challenge 2025 - Trophy
Platters Wine Guide 2026 - 5 Stars
Intercontinental Spirits Challenge 2026 - Double Gold

in the cellar : The base wine for this brandy is made from Chenin Blanc grapes from Stellenbosch vineyards, picked at a ripeness of around 18 degrees brix. The juice was pressed off and fermented at 18 degrees Celsius with selected yeasts. No sulphur or enzymes are used in the production of the wine. The resultant wine is kept on gross lees at 0 degrees Celsius for five months with regular lees stirring.

Distillation is done in our copper Puhlo Alambic potstill. The traditional Cognac double distillation process is followed with the separation of the Head, Heart and Tails fractions, retaining only the heart fraction for maturation. The resultant spirit at between 68% and 72% alcohol by volume is transferred to 300 litre French oak barrels for maturation, of which approximately 15% are new.

This XO brandy is blended from casks that have matured for a minimum of 10 years with some having matured for up to 17 years.



TOKARA Wines | Olive Oil

Stellenbosch

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