

Simonsvlei Paragon XO Potstilled Cape Brandy

Classic Cape Potstill XO brandies typically show a rich amber gold colour with inviting depth. Aromas usually include warm oak, dried fruit, caramel, vanilla and spice, evolving into a palate of dried apricot, toffee, toasted oak and subtle orchard fruit, balanced by a long, smooth finish that echoes spice and gentle wood influence. These characteristics come from extended oak ageing and careful pot still distillation that amplifies both fruit and oak-derived complexity.

Enjoy this XO Potstill Cape Brandy neat in a tulip-shaped glass at room temperature to appreciate its layered aromatics and warm, lingering finish. The gentle oak and sweet-spice notes make it a satisfying after-dinner dram alongside dark chocolate, toasted nuts or spiced fruit desserts, or simply at the end of a long day as a contemplative sipper. Its warmth and complexity also make it excellent for thoughtful gifting or special celebrations.

variety : Colombard | Colombard; Chenin Blanc

winery : Simonsvlei Winery

winemaker : Ryan Puttick

wine of origin :

analysis : alc : 40.0 % vol

type : Spirit **wooded**

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

International Wine & Spirit Competition 2024 - 94 Points

ageing : Indefinite drinking window while unopened, as the aging process stops once it is bottled. Once opened, it should ideally be consumed within 6 months to 2 years to enjoy its peak flavor and aroma before oxidation begins to dull its complexity.

This South African XO Potstill Brandy from Simonsvlei reflects the rich heritage of Cape brandy crafting. Distilled from Cape wine grapes using traditional double pot still methods, it is matured for an extended period in oak barrels - a hallmark of the XO grade that requires significant age and wood influence. Cape Potstill Brandy is defined by its bold spirit from slow distillation, careful maturation and oak interaction, producing a smooth, layered spirit with texture and complexity.

