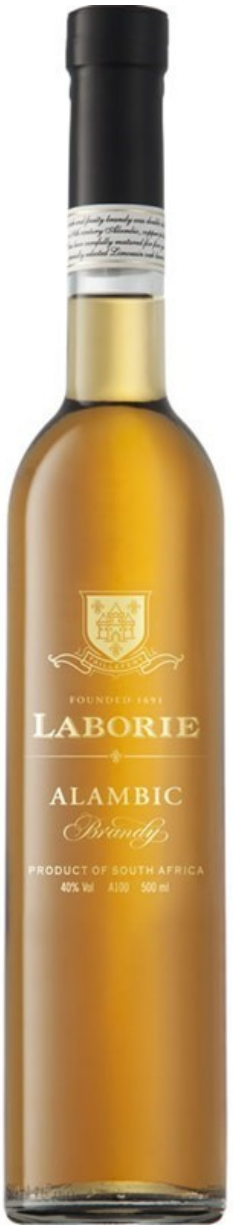
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Laborie Alambic Brandy

A 100% potstill brandy made from Chardonnay grapes. It is a significant milestone in a 300 year history of winemaking development, which began with the granting of the farm to French Huguenot Isaac Taillefert, in 1691. Also of special significance is the fact that this brandy was launched in the year that South African brandy celebrated its 325th anniversary and KWV its silver jubilee of ownership of the estate. This rich and fruity brandy, made from Sauvignon blanc, was double distilled in an 18th century copper potstill, or alambic, in 1991.

Serve in a brandy balloon glass with a cube of ice or dash of mineral water.



variety : Chardonnay | 100% Chardonnay
winery : Laborie Wines
winemaker : The Wine Making Team
wine of origin : Paarl
analysis : **alc :** 38.0 % vol **rs :** 7.36 g/l
type : Spirit **wooded**
pack : Bottle **closure :** Cork

2008 Michelangelo International Wine Awards - Silver Medal
2007 Concours Mondial de Bruxelles â€“ Gold Medal

in the vineyard : A still wine was made from Chardonnay grapes, which was then was double distilled in an 18th century copper potstill, or alambic. The potstill was woodfired according to the traditional potstill method. The resulting brandy was then carefully matured for five years in specially chosen Limousin oak barrels, creating an elegantly styled brandy with lively copper lustre.

The distinctive bottle has been imported from Germany and the pewter label, designed by KWV Internationalâ€™s Design Studio, was manufactured in France.

About the area: The picturesque, premier grape growing town of Paarl is situated beneath a large granite outcrop formed by three rounded domes. The prominent one named is named Paarl (which means pearl) Rock. The Laborie estate is situated on the slopes of this mountain. The summers are long and warm, and rainfall enough to make irrigation advantageous only in exceptional circumstances. Coupled to this, a winemaking tradition and history dating back more than 300 years, blends the restrained elegance of the Old World with the accessible fruit-driven styles of the New, making for wines which eloquently express the unique terroir of this region.

about the harvest: Harvest date: end January - middle February

in the cellar : The brandy was created by a highly skilled cellar team comprising Buks Venter, KWVâ€™s Product Development Manager, Kobus Jordaan, KWV Specifications Controller and Laborieâ€™s former winemaker, and Gideon Theron, the present winemaker.

Intended for the enjoyment of discerning brandy connoisseurs, the Laborie Estate Alambic Brandy is produced in limited quantities and is only available from the estate.