

Sydney Back Potstill Brandy 10 Year

A rich golden hue with a honeyed nose of citrus, honeysuckle, dried peach, apricot and nuts. Sweet tobacco with hints of tea and cinnamon render a beautifully layered, complex palate. A smooth mouth-feel with a gradual warming sensation and long finish.

This complex brandy is best enjoyed neat or with a drop of natural spring water at room temperature.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Backsberg Family Wines

winemaker : Alicia Rechner

wine of origin : Paarl

analysis : alc : 40.0 % vol rs : 0.00 g/l pH : 0.00

type : Spirit

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

2025 ISC Award 2025 Gold
2024 Vitis Vinifera Awards - Gold
John Platter '19 & '20. - 87 points

ageing : 10 or more years

Beyond the wine world, Backsberg is well-known for its 3 award winning poststill brandies. Produced under the label of Sydney Back Brandy, the farm's second generation owner, each of these products is a true celebration of the potstill category.

in the vineyard : Trellised VSP vines, ensure happy and healthy fruit.

in the cellar : The juice of early picked Chenin Blanc grapes is vinified to produce a base wine. A double-distillation of this wine then takes place in a 600L Alembic potstill, followed by maturation for at least 10 years in small French oak barriques, producing a high quality end product



Backsberg Family Wines

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