

Sydney Back

SUSTAINABLY FARMED

SPIRITS | SYDNEY BACK POTSTILL BRANDY | 15 YEARS OLD

VITICULTURE:

Trellised VSP vines, ensure happy and healthy fruit.

VINIFICATION:

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 60hl Alembic potstill, followed by maturation for at least 15 years in small French oak barriques, producing a high quality end product.

TASTING NOTE:

15 years of maturation contribute to a vast array of complex aromas and flavours. Fruity notes of ripe peach and apricots, complimented by citrus marmalade and vanilla aromas overlay the body of fine, pure spirit. The palate is warm, yet gentle, contrasting sweet peach and almond flavours with savory notes.

ORIGIN: Paarl

CLIMATE: Mediterranean

ALCOHOL: 40%

BLEND: Chenin Blanc

PAIRING SUGGESTION:

Best enjoyed neat or with a drop of natural spring water at room temperature.

AWARDS:

- Gold – Veritas '19 | 90 points – John Platter '20



Beyond the wine world, Backsberg is well-known for its 3 award winning potstill 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.

