

# Sydney Back

SUSTAINABLY FARMED

SPIRITS | SYDNEY BACK POTSTILL BRANDY | 25 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 25 years in small French oak barriques, producing a high quality end product.

## TASTING NOTE:

After spending a minimum of 25 years in French Oak barrels, this golden elixir presents depth and complexity like no other. Layered with ripe plum, peach and cigar box aromas on the nose, the palate reveals a bouquet of maturation characters of caramel and subtle spices. The palate further develops into notes of dried peaches, almonds, honey and straw wine. The satin smooth finish is lasting and savory.

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.



*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.*