

# Sydney Back

SUSTAINABLY FARMED

SPIRITS | SYDNEY BACK POTSTILL BRANDY | 10 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 600L Alembic potstill, followed by maturation for at least 10 years in small French oak barriques, producing a high quality end product.

## TASTING NOTE:

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.

ORIGIN: Paarl

CLIMATE: Mediterranean

ALCOHOL: 40%

BLEND: Chenin Blanc

## SERVING SUGGESTION:

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

## AWARDS:

- 87 point – John Platter '19 & '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.*