

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

SYDNEY BACK BRANDY FIRST DISTILLATION

BACKSBERG > SPIRITS



ORIGIN

Western Cape

CLIMATE

Mediterranean

VINIFICATION

The first distillation of brandy by Backsberg occurred in 1991. Only 8 barrels were made. Chenin Blanc base wine, double-distilled in a 60hl Alembic pot still. Only 60 bottles are made available each year, while the rest continues to mature in peace.

BLEND

100% Chenin Blanc

BARREL MATURATION

20+ years (distilled in 1991)

ANALYSIS

Alc: 40%

TASTING NOTE

A crystal clear spirit of lively golden-amber colour. Full-bodied with a complex bouquet of aromatic oak shavings, polished teak, spice and pot-pourri. The delicate palate of walnut, spicy vanilla, sweet caramel and butterscotch is refined and subtle, with a lingering fruity, but dry, finish.

FOOD PAIRING

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

