

ANNO *B* 1916

BACKSBERG
ESTATE CELLARS

SYDNEY BACK BRANDY 10 YEAR

BACKSBERG > SPIRITS



ORIGIN

Paarl

CLIMATE

Mediterranean

VINIFICATION

Chenin Blanc base wine is used for distillation. Double-distillation in a 60hl Alembic pot still is followed by maturation for at least 10 years in oak barrels.

BLEND

100% Chenin Blanc

BARREL MATURATION

10-15 years

ANALYSIS

Alc: 40%

TASTING NOTE

Rich golden hue. Honeyed nose of rose, honeysuckle, dried peach, apricot and nuts. Distinct sweet tobacco notes with hints of tea and cinnamon make this a beautifully layered, complex palate. A smooth mouthfeel with a gradual warming sensation and long genteel finish.

FOOD PAIRING

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

