

BACKSBERG

SUSTAINABLY FARMED

SPIRITS | SYDNEY BACK BRANDY

First distillation

1991

ORIGIN: Paarl

CLIMATE: Mediterranean

TERROIR: Sandy, clay-loam soils.

VITICULTURE:

Sun worshipping, open armed lyre trellised vines, ensure maximum fruit ripeness.

VINIFICATION:

The first distillation of brandy by Backsberg occurred in 1991. Only 8 barrels were produced with Chenin Blanc base wine having been double-distilled in a 60hl Alembic potstill. Only 20 bottles are crafted each year, while the rest continues to mature in a peaceful slumber.

BLEND: Chenin Blanc

AGEING POTENTIAL: 15 to 17 years

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 potpourri. The delicate palate of walnut, spicy vanilla, sweet caramel and butterscotch is refined and subtle, with a lingering fruity-yet-dry finish.

PAIRING SUGGESTION:

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

With characteristic determination, the late Sydney Back set out to find the best methods to produce a fine brandy equivalent to the great Cognacs of France. Sydney's perseverance was recognised at the IWSC in London in 1995, where this very first distillation won the Domesq Trophy for the Best Brandy in the World.



SIMON BACK, 4TH GENERATION OWNER