



DIEMERSFONTEIN
WINES



10 YEAR POTSTILL BRANDY

ABOUT DIEMERSFONTEIN

There exists a passion at Diemersfontein that is impossible to overlook, with a range of wines that encapsulates the magnificence, elegance and grace of this estate and the passion of its people, making every sip of our wines a magical experience.

PRODUCTION

Our premium brandy is made from a blend of Chenin blanc, Crouchen blanc and Colombar grapes. The wine was double distilled in a hand made copper pot still and aged in small French oak barrels for 10 years.

TASTING NOTES

A unique product with characteristics of vanilla, butterscotch, nutty and dried fruit on the nose followed by a smooth, round, toasted mouth feel and warm lingering after taste.

FOOD PAIRING

A good companion with creamy desserts, rich dark chocolate, mature cheeses or good company.

COMPONENTS: Chenin Blanc & Crouchen Blanc

WINE OF ORIGIN: Wellington

HARVEST DATE: February 2022

YIELD: 7 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 30 years

TEMPERATURE: Serve between 15°C to 20°C

ALCOHOL: 39.86 % **RESIDUAL SUGAR:** 5.8 g/l

PACKAGING: 1070g per 500ml bottle

NUTRITIONAL INFORMATION:



www.diemersfontein.co.za



Diemersfontein Wine Estate



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