



# TOKARA

STELLENBOSCH

## TOKARA DIRECTOR'S RESERVE 5 YEAR OLD POTSTILL BRANDY - 2009 VINTAGE



### ORIGIN

This brandy was made from a single block of Chenin Blanc.

### WINEMAKING

The grapes were pressed and the juice was fermented at low temperatures with selected yeast. The base wine, though high in acid, had a citrus character with concentrated fruit, aromas of pear, pineapple and green apple.

The wine was kept on its lees in stainless steel tanks for three months with regular stirring. The traditional double distillation process was used. The 'cuts' were separated and the 'heart' fraction retained. The resultant spirit was 72% alc volume and was transferred to 300L French oak barrels, of which approximately 33% of the spirit was placed in new Limousin oak and the remainder placed in twenty-year-old brandy barrels. The brandy was allowed to rest and mature for 5 years. Prior to bottling, final blending took place and the brandy strength was adjusted to 40% alc. volume.

### TASTING NOTES

The slow French Oak maturation gave this potstill its distinctive character. The mellowed spirit abounds with subtle complex flavours of dried fig, peach, raisin fruits, pot-pourri floral aroma, with heady jasmine, orange blossom and vanilla notes and spicy pepper and saffron overtones. Innovative final blending enhanced the balance and synergy of the subtle flavours to create a distinctive spirit with fine length, with a display of depth in its aftertaste.

Alc. Vol %

40.0%