



TOKARA
STELLENBOSCH

Single unit barcode: 6009656251839
6 x 750ml barcode: 16009656251836

TOKARA XO POTSTILL BRANDY

Stellenbosch wine estate Tokara have released their very first XO Potstill Brandy which honours the age-old Cognac tradition. The base wine for this brandy is made from Chenin Blanc grapes from Stellenbosch vineyards, picked at a ripeness of around 18 degrees brix. The juice was pressed off and fermented at 18 degrees Celsius with selected yeasts. No sulphur or enzymes are used in the production of the wine. The resultant wine is kept on gross lees at 0 degrees Celsius for five months with regular lees stirring. Distillation is done in our copper Pruhlo Alambic potstill. The traditional Cognac double distillation process is followed with the separation of the Head, Heart and Tails fractions, retaining only the heart fraction for maturation. The resultant spirit at between 68% and 72% alcohol by volume is transferred to 300 litre French oak barrels for maturation, of which approximately 15% are new. This XO brandy is blended from casks which have matured for a minimum of 10 years with some having matured for up to 16 years.

Slow maturation in Limousin oak barrels enhances the distinctive characteristics of the TOKARA XO Potstill Brandy. The aromas abound with complex notes of fresh vanilla pod, cinnamon and nutmeg spice amplified with dried fig, peach and raisins. In addition, floral aromas flourish with star jasmine and orange blossom. The palate delivers rich flavours of caramel, dried apricots, cocoa butter and spice. This spirit is one of distinctive character with a fine length.

The Tokara XO Potstill Brandy comes in an elegant Eden decanter with beautifully refined lines and a smooth roundness that appeals to all the senses. The single bottle display unit was designed to showcase this unique Cape Brandy as the ultimate gift for brandy aficionados or epicureans in search of new distinctive tastes.



TOKARA
STELLENBOSCH

Single unit barcode: 6009656251839
6 x 750ml barcode: 16009656251836

TOKARA XO POTSTILL BRANDY

The Tokara XO Potstill Brandy comes in an elegant Eden decanter with beautifully refined lines and a smooth roundness that appeals to all the senses. The single bottle display unit was designed to showcase this beautiful Cape Brandy as the ultimate gift for brandy aficionados or epicureans in search of new distinctive tastes.

Winemaking Description: *The base wine for this brandy is made from Chenin Blanc grapes from Stellenbosch vineyards, picked at a ripeness of around 18 degrees brix. The juice was pressed off and fermented at 18 degrees Celsius with selected yeasts. No sulphur or enzymes are used in the production of the wine. The resultant wine is kept on gross lees at 0 degrees Celsius for five months with regular lees stirring. Distillation is done in our copper Pruhlo Alambic potstill. The traditional Cognac double distillation process is followed with the separation of the Head, Heart and Tails fractions, retaining only the heart fraction for maturation. The resultant spirit at between 68% and 72% alcohol by volume is transferred to 300 litre French oak barrels for maturation, of which approximately 15% are new. This XO brandy is blended from casks which have matured for a minimum of 10 years with some having matured for up to 16 years.*

Tasting Note: *Slow maturation in Limousin oak barrels enhances the distinctive characteristics of the TOKARA XO Potstill Brandy. The aromas abound with complex notes of fresh vanilla pod, cinnamon and nutmeg spice amplified with dried fig, peach and raisins. In addition, floral aromas flourish with star jasmine and orange blossom. The palate delivers rich flavours of caramel, dried apricots, cocoa butter and spice. This spirit is one of distinctive character with a fine length.*