



Windmeul Reserve Brandy VSOP



VARIETY: Sauvignon Blanc
& Chenin Blanc

MATURATION: 6 & 7 years

ALCOHOL: 40.5% vol.

VINIFICATION: The grapes were harvested at an earlier stage in order to achieve higher acid and lower pH for maximum flavour development during distillation. Pot distilled before being matured in selected French Oak Casks.

DESCRIPTION: This authentic Cape Brandy is smooth and full bodied with aromas of fresh apples, pear and apricot with hints of herbs.

SERVING SUGGESTION: Ideal brandy to be enjoyed at room temperature or on crushed ice. Ideally served with rich desserts

