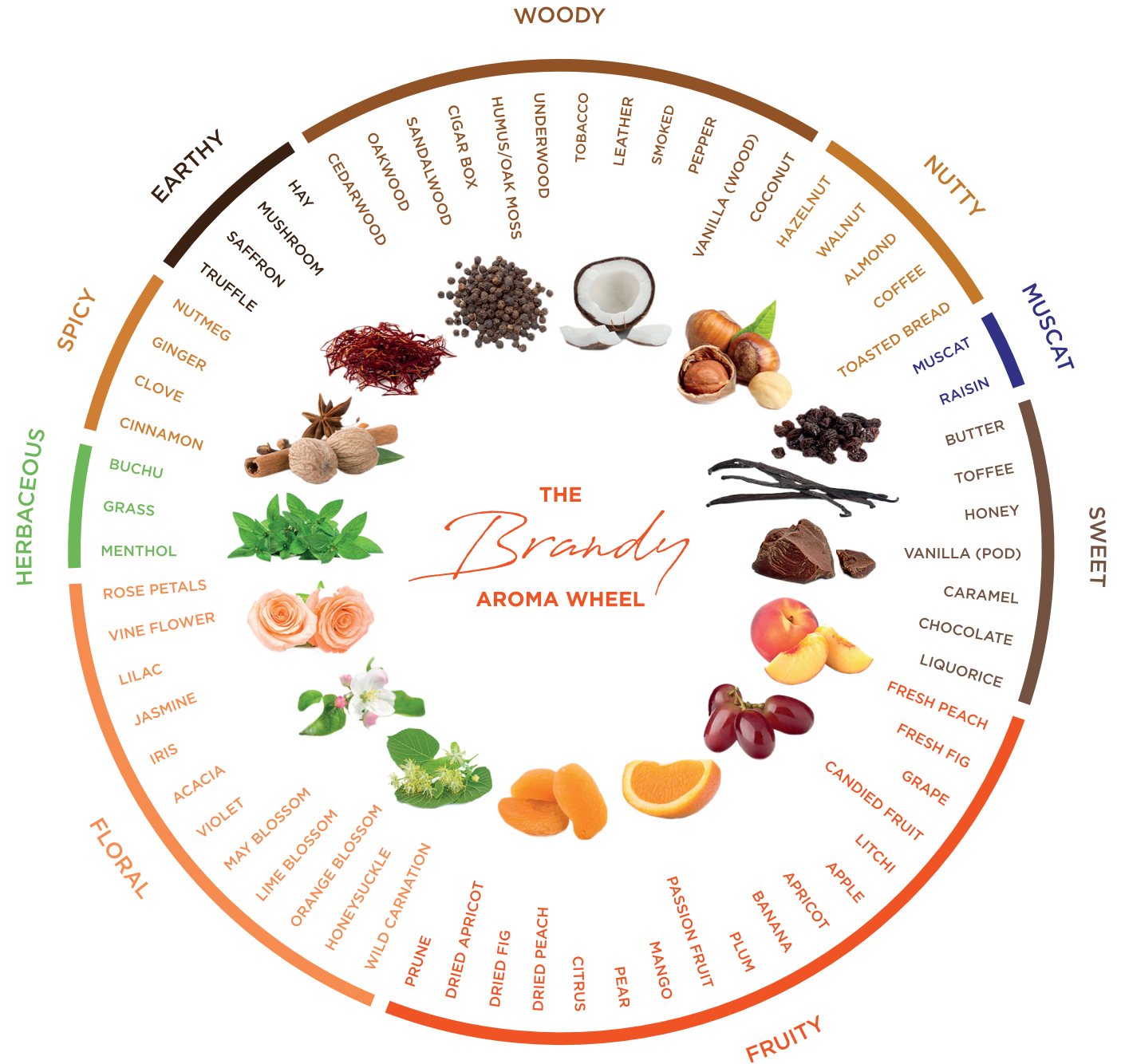




SA
BRANDY
FOUNDATION
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GET TO KNOW YOUR BRANDY

The brandy aroma wheel matches the aromas and flavours of some foods, fruits and spices with those commonly found in brandy. Use it as a handy checklist for your sensory pleasure.



Potstill Brandy

Cognac

	ORIGIN	South Africa	France: Charente and Charente-Maritime with six defined <i>crus</i> : <i>Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois, Bois à Terroirs</i>
	GRAPE VARIETIES	Mainly Chenin Blanc and Colombar	Mainly Ugni Blanc
	DISTILLATION	Base wine is double-distilled in copper potstills, approximately 5 litres of wine to one litre of <i>eau de vie</i> .	Base wine is double-distilled in copper potstills, approximately 5 litres of wine to one litre of <i>eau de vie</i> .
	MATURATION	Minimum three years in oak barrels	Minimum two years in oak barrels
	GRADING	Age usually indicated in years. The stated age must refer to the youngest component of the blend.	VS: Very Special. Matured for at least two years . VSOP: Very Superior Old Pale. Matured for at least four years . XO: Extra Old. Matured for at least ten years . XXO: Matured for at least fourteen years .
ABV	MINIMUM ABV	38%	40%

HOW BRANDY IS MADE

