



WHERE  
VITICULTURE  
AND CREATIVE  
CULTURE  
CONNECT.

**DH**  
DURBANVILLE  
HILLS

INSPIRED BY CAPE TOWN.

## MERLOT POTSTILL BRANDY 10-YEAR-OLD VINTAGE 2011

### BACKGROUND

Ten years ago, Martin Moore envisioned a uniquely cool-climate brandy that would be the perfect ending to a meal spent in great company. This exceptional brandy is crafted from Durbanville-origin Merlot grapes, potstilled, oak-matured for 10 years and finished in ex-Durbanville Hills Merlot barrels.

### THE VINEYARDS AND WINEMAKING

This brandy is made from 100% Merlot grapes, sourced from the eastern side of the valley. The grapes were picked at 21°Balling and crushed, settled and fermented without any SO<sub>2</sub>. The dry wine was transported with the gross lees to Worcester where it was distilled and matured.

### DISTILLATION AND MATURATION

The wine was slow distilled in small (920 L) copper potstills. After double distillation, the heart fraction was matured in small lots of 10, hand-selected, oak barrels of different ages for 10 years. The spirit was finally finished in ex-Durbanville Hills Merlot casks and non-chill filtered, yielding a complex, handcrafted brandy of exceptional quality.

### WINEMAKER

Martin Moore

### COLOUR

Amber with a burgundy undertone.

### NOSE

Mulberries, vanilla, glazed cherries and dried fruit with cinnamon, cedar wood and mint in the background.

### TASTE

Raspberries and cherry fruit cake, milky chocolate, vanilla and subtle hints of thyme. Smooth and full-bodied with lingering fruit and well-integrated oak.

Enjoy this potstill brandy neat or on the rocks.

### ALCOHOL

38%

### RESIDUAL SUGAR

5 g/L

