

# HOSPITALITY HEDONIST

## pursuit of pleasure

- Since 2015 -

BLOG

### 5+ UNIQUELY SOUTH AFRICAN BRANDIES TO BUY FOR FATHER'S DAY



South Africa is the world's best brandy and whiskey-producing nation, in our humble opinion!

The quality of the award-winning French cognacs has been appreciated in foreign markets worldwide. Still, many South African cognacs provide an aroma and flavour profile achieved by some of the most historic distilleries and wineries.

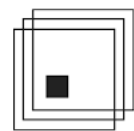
South African brandies must be matured for a minimum of three years in a copper already until they can be classified as such. This technique is comparable to how Cognac is made and is done with a pot still distillation method.

The boiling method is also followed by pot still distillation, resulting in an aromatic distillate of intense and savoury flavours.

### South Africa's Brandy vs Cognac

There is little distinction between brandy and Cognac other than their origins.

ABOUT ME



### HOSPITALITY HEDONIST

LLEWELLYN LAMBERT

An analogue guy living in a digital world. With a love for foraging for good food, quaffing the best local wines. Often found procrastinating online or wandering a small town. Follow along in my pursuit of pleasure.

HOSPITALITY HEDONIST INSTAGRAM



llewellynlambert



Brandy is referred to as "distilled alcohol" in Europe because of the boiling or burning of wine in the distillation phase of obtaining the spirit.

To produce brandy, the grapes are fermented, distilled, and aged; therefore, it becomes a liquor.

### Pot Stilled Brandy

A brandy manufactured in South Africa must be distilled, aged, and bottled in South Africa. Generally, the wine industry favours Chenin Blanc and Colombard variety distillation, and the wineries use either pot stills or column stills. With a final alcohol level of 43% or more, BRANDY must be aged in oak barrels that have been in France or the United States for three years.

If you're looking for brandies on the rocks, for a combination drink, or brandy as a flavouring, we've got you covered with the following fine brandy selections:

## 6 Uniquely South African Brandys to add to your drinks cart

### Sugar bird xo

Sugary prune, dark chocolate, and vanilla blend on the palate to create a 14-year-old blend, the Sugarbird XO, which is a good option for evening around the campfire.

Grown in the Breedeekloof area in the Chenin blanc and colombard grapes, this grape provides the distillate, which is matured in tiny French oak barrels for fourteen years. Trickle-filtered, via honeybush and other fynbos botanicals, the delicate liquid is eventually funneled via the sugarbird artisan mixer this gives this Brandy a really delicate flavour.

Retails at R469.00 | Takealot.com

### Tokara

New Limousin Oak barrels account for 15% of the oak age used, while the remaining age is obtained from older barrels which range in age from one to 30 years. Only barrels that show indications of maturity and mellowness are chosen for the blend.

While aging slowly in the barrel, the smells and flavour s have more time to marinate, resulting in a more complex flavour , which contributes to the brandy's characteristic flavour , body, and length of lingering flavour . The ultimate present for those who want the latest and most unusual flavour combinations is delivered in a tastefully designed box.

Cellar door price of R950.

### 6 dogs xo potstill brandy

Partnership with the country's famous brandy distillers, they began the mixing process by sampling several distilleries and different vats. Aged for a minimum of 10 years in tiny wood barrels, each brandy chosen is made from colombar and chenin blanc grapes from the western cape wine area.

The team at 6 Dogs distillery added a very little amount of honey obtained from their own bees to improve the warm tone and smoothness of the blend, and then blended down to the lowest permissible alcohol content in brandy, which is 38% ABV.

This produced six dogs, which are tawny-hued, with notes of peach and apricot, as well as a touch of coconut and honey, along with a lingering sensation of honeydew, passion fruit, dried peaches, and dates. It has a fine smoothness that appeals to connoisseurs who are already fans of brandy as well as those novices.

R1380.00 Retail

### Die mas pot still brandy

Grapes from the northern Cape are picked to produce the wine used in the truffle. After which, it is matured in oak barrels for at least three to five years. Apricot and citrus flavours are complemented by banana, litchi, raspberry, mild vanilla, clove, and honey flavours.

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### Cape Alchemist Brandy – 3 year Pot Still | New Harbour Distillery

Direct and unadulterated Through a mystical, scientific procedure, their top alchemist created it. This cheese is three years old. 750 ml.

Made from all-natural ingredients, this unfiltered and unrefined Cape brandy is proudly South African. Through a miraculous, scientific method, their senior alchemist creates it, and it is aged for three years. Fruity fruitiness and nutty undertones combine to give this wine a pleasant, fruit-forward character. The finish is smoked, lasts for a long time, and is distinctive.

R475 Retail | New Harbour Online

### Original boereraad brandy | De Vry Distillery

De vrys brandy also has a tale specific to the brandy. Some could argue that our particular mixture of French and American oak barrels contribute to the smooth and well-rounded finish of our free state-based distillery. In contrast, others may suggest that it's the climate of the free state that provides that effect.

If you hear stories of colossal pot stills, barrels piled to the ceiling, and three brothers who constantly speak about pushing the limits, you're probably listening to something someone told you about. Of course, authentic Boerabend wine barrel-aged brandy is prepared with love in custom-built barrels, which are then used to age the brandy for as long as needed.

R265.00 Direct

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