

TRIPLE 3 THREE

ESTATE DISTILLERY



Williams Birne Pear Brandy

Experience this masterpiece of pear brandy. The spirit expresses exceptionally concentrated pear flavours. The Elgin Valley east of Cape Town provides the very best climate for this fruit. Hand selected pears are fermented and distilled in traditional German forced-reflux copper potstills.

Description

Just think about a full ripe pear with everything it has to offer from juicy flesh to fragrant skin. The sumptuous nose is followed with a juicy pallet. Minutes after sipping the Williams Birne, you will enjoy the lingering finish and the steamed pear aromas.

The pear Willam's Bon Cretien is known under the second half of its name in South Africa. In Europe; the term Williams is a synonym for the spirit.

In the best way of alpine fruit distillation this spirit combines the masterful craft of fruit brandy making with the abundance of ripeness and flavour the South African nature has to offer. Best enjoyed after meals and in good company.

Perfect Serve

Drink neat, over ice or in a cocktail, great for mulled wine.



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