

## ZINFANDEL DISTILLER'S RESERVE



Handmade by Triple Three Estate Distillery's Master Distiller Rolf Zeitvogel, the Zinfandel Distiller's Reserve is the ultimate expression of the Zinfandel cultivar's best South African terroir blocks. The southern slopes of Stellenbosch Mountain provide the very best climate and benefiting granite soils for this cultivar.

To extract the essence of Zinfandel, Rolf Zeitvogel selected the skins of the finest Blaauwklippen grapes of the Zinfandel Reserve wine for this bespoke elixir.

A limited collection of hand-numbered bottles was made with utmost attention. It is distilled in a small column-potstill according to traditional grappa-craftsmanship. The Zinfandel Distiller's Reserve was aged to perfection in French oak barrels, previously used to age 10 year-old potstill brandy. The best barrels were selected for this limited edition.

### **Tasting Notes**

Sweet and juicy whiffs of the Zinfandel grape are beautifully captured in the Distiller's Reserve. It is complemented by the round and warm scents of gingerbread nutmeg, cloves, vanilla and malt aromas. Like an Italian panforte cake, it shows an array of candied fruits and pears, roasted almonds, mixed with butterscotch and coated with icing.

The palate offers smoky and spicy notes a whisky aged in bourbon barrels typically would carry.

Enjoy chilled or at room temperature to round up a sumptuous meal or enjoy with an espresso.