

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 palet. Minutes after sipping the Williams Birne, you will enjoy the lingering finish and the steamed pear aromas.

The pear William's Bon Chretien 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.

500ml (43% Vol. Alcohol)

www.triplethree.co.za

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WILLIAMS PEAR BRANDY LIQUEUR

Experience this fruity indulgence of pear. The liqueur expresses exceptionally pleasant pear flavours, rounded up by its own natural sweetness. The Elgin and Ceres Valleys close to Cape Town provide the best climate for this fruit. Our Williams Liqueur is a sophisticated sip, a fun fruity and natural sweet treat for an occasion.

Description

Like its base spirit, our distilled Williams Birne pear brandy, this liqueur is all about a full ripe pear. Sweetness comes from fully ripe pears macerated in the brandy. An amber golden colour is derived naturally from the fruit. The sweet and tart aromas bring warmth and are pleasingly elegant.

"This spirit fits any occasion", says distiller Rolf Zeitvogel, who is a purist at heart. From celebrity chefs, to drinks after a round of golf to innovators such as the Bar of the Year, a use | Effect, in Cape Town, we could not agree more.

Perfect Serve

Drink neat, over ice or in a cocktail. Great for mulled wine. Pairs well with fruity beer or desserts. Delicious with a cheese platter.

500ml (23% Vol. Alcohol)

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