



SULLIVANS COVE SINGLE CASK BRANDY TDB014

£299.00

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Sullivan's Cove Distillery, Cambridge, Tasmania in partnership with the thriving Tasmanian wine industry, produced an XO brandy unlike any other - rich, complex and uniquely Tasmanian. To make this brandy, wines from the Huon Valley region were distilled with the same techniques Sullivan's Cove use to make their award winning single malt whiskies and aged in either French or American Oak barrels. The first release of Sullivan's Cove XO - cask TDB0040 - was matured in a

300L American Oak ex-tawny (Australian port-style fortified wine) barrel for nine years. When Head Distiller Patrick Maguire was given the chance to make brandy, he jumped at the idea. "After years of distilling whisky, the opportunity to work with quality Tasmanian wine was really exciting for us," he says. "We've waited a long time to see the results, and we couldn't be happier with the quality and complexity of these brandies." "While our still was designed for whisky production, and we're renowned for producing some of the world's best malts, stylistically it has more in common with a brandy still than a traditional Scotch-style still," said Heather Tillott, Production Manager. "Our brandies will strike a chord with single malt drinkers due to their intense depth, rich complexity and balanced elegance, which is exactly

what our supporters expect from us,” said Heather Tillott. This bottling is from Barrel No TDB0014 and was filled on 13 08 2007 and decanted on 24 08 2017 making it 10 years old. Bottled at 50.7% from a single cask, it is non-chill filtered and unblended. Each cask allowed to express its own unique characteristics and yielding only a tiny number of bottles. Rich, dark and complex, this is a brandy of exceptional spirit and maturity.

