

Elgin Distilling Company Product Notes

Overview

The Elgin Distilling Company focuses on limited production and releases of novel “terroir” products in Elgin, South Africa, combining the best age old traditions from spirits along with the experience of Paul Cluver wine-making. There are many dimensions of this worth highlighting, but to name a few they include:-

- taking the concept of terroir from wine to define the essence of the product;
- using the finest ingredients;
- distillation in the magical potstills of the cognac tradition;
- barrel maturation inspired by the best single malt whiskies;

Together, this is “tradition re-invented”

Apple Spirit Aperitif (33% ABV)

Double distilled in a cognac style copper pot still on the Paul Cluver Estate and barrel aged in French oak for over 5 years, this spirit aperitif is soft on the palate and distinctively fragrant on the nose. It heralds from the natural fermentation of the Braeburn, Sundowner, Pink Lady and Granny Smith apple varieties grown in the orchards of Elgin. An elegant digestive sipped on its own, refreshing on ice or as a base for exotic cocktails; and a splash will enhance cuisine where an undertone of apple is a desired effect!



Pear Schnapps (43% ABV)

The heart of the fruit is captured in naturally fermenting pears grown in the orchards of Elgin. Careful double distillation of small batches in a cognac style copper pot still preserves the richness of aromas throughout the process from tree to palate. Originating on the Paul Cluver Estate, capturing the *Spirit of Elgin*, this schnapps may be appreciated chilled as an aperitif or digestive, an accompaniment to coffee or cocktails and an ingredient or food pair in imaginative culinary offerings.

