





SULLIVANS COVE DOUBLE CASK BRANDY (DCB001)

SKU: BRSCDCB

Sullivans 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 Sullivans Cove use to make their award winning single malt whiskies and aged in either French or American Oak barrels. The first release of Sullivans 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 Scotchstyle 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 Double cask number DCB01 and was filled on 07 05 2009 and decanted on 12 09 2017 making it 8 years old. A marriage of hand-selected casks each aged for many years. Complex, textural and intriguing, this is a new kind of Australian brandy from the producers of the world's best single malt whisky.

