



HANDCRAFTED SINCE 1925

ST AGNES

DISTILLERY AND BARREL HALLS

XO GRAND RESERVE 40 YEAR OLD

An Australian exploration of the craft of VS, VSOP and XO since 1925.

Dr William Angove established a distillery in Renmark in 1910. His plan was to make a plain spirit for fortifying wine. In 1925, William's son Carl decided to create a new style of Australian brandy that was lighter and more delicate than anything previously produced.

His journey became our journey. His passion to do one thing brilliantly became our passion. His ambition to show the world another face of Australian produce excellence became our ambition. His ultimate purpose to create an Australian spirit of iconic world standard and a uniquely Australian expression of brandy became our purpose.

TASTING NOTES

- colour* Deep, dark amber. Natural colour.
- aroma* This spirit needs time to open up and reveal its intense aged character. Christmas cake and aged barrel rancio characters open up into espresso, cacao and dark chocolate, dried apricot and dates. Burnt buttered toast with marmalade.
- flavour* Full palate upfront with a very rich mouthfeel. Alcohol hotness offset with tannin grip from barrel maturation. Hint of cardamom, walnut and dense Christmas cake fruits. Old oak barrel and prune length further are reminders of its age. Patience and reflection are needed to get the most out of this, its length is un-paralleled and deeply satisfying. A spirit that shows its historic concentration and character.
- age* Minimum spirit age 40 year old. Oldest component distilled in 1970
- alcohol* 43%

AWARDS

- Royal Sydney Distilled Spirit Awards 2024 ~ *Trophy 'Best Distilled Spirit'*
Royal Sydney Distilled Spirit Awards 2024 ~ *Gold and JJ McWilliam Trophy for 'Best Brandy'*
Tasting Australia Spirit Awards 2024 ~ *Gold and Trophy 'Best Brandy'*
Melbourne Royal Australian Distilled Spirits Awards 2024 ~ *Gold and Trophy 'Best Brandy'*

