

STAGNES

DISTILLERY AND BARREL HALLS



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. That same year, Carl travelled to Cognac to learn from the world's best (and bring some of it back to South Australia).

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.



colour Golden amber. Natural colour.

aroma Orange blossom upfront opening up into notes of amontillado

sherry, roast cashew, cedar shavings with hints of honey, maple syrup, chocolate and some spice. The aroma reveals more the

longer you leave it in the glass.

flavour Some white pepper heat initially, mellowed by French oak

intensity that builds a textural mid palate. Caramel and medium toffee flavours straight up, developing into walnut and raisin. Vanillin length with some maple syrup & spice. Tannin firmness in mid palate finishing long and smooth. Clean & fresh. A spirit that is

more complex and pure than standard XO.

age Minimum spirit age 20 year old. Oldest component distilled in 1970

alcohol 40%

