



HANDCRAFTED SINCE 1925

ST AGNES

DISTILLERY AND BARREL HALLS

BARTENDERS CUT



St. Agnes Bartenders Cut is a new style of Australian brandy designed by bartenders for bartenders from Australia's oldest craft distillery. The St. Agnes Distillery collaborated with ten of Australia's best bartenders to craft a uniquely Australian spirit designed for mixing in your favourite cocktail.

This brandy is rich, robust, full of opulent Christmas cake fruit framed with chocolate dipped oranges and apricots. We have upped the ABV to 44% to make this a big, bold brandy delivering flavour and length to your drink. The brandy is made from colombar, chardonnay and doradillo grapes and matured in a mixture of ex wine, tawny and sherry casks.

TASTING NOTES

<i>colour</i>	Deep golden amber.
<i>aroma</i>	Rich, robust, full of opulent Christmas cake fruit framed with chocolate dipped oranges and apricots.
<i>flavour</i>	A blend of Sherry and Tawny oak on a VSOP base blended with a lick of XO results in a luxurious aromatic lift and full rich flavour.
<i>age</i>	Minimum spirit age 8 year old.
<i>alcohol</i>	44%