



HANDCRAFTED SINCE 1925

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## Reviews & Awards

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# XO Grand Reserve 40 Year Old

## SOUTH AUSTRALIA



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### AUSTRALIAN FINANCIAL REVIEW - TIM WHITE - NOV 2016 - 97/100

“World Class - Angove’s top-tier spirits are bottled in tiny batches, as you’d expect of brandies with average ages of 20-year-old in Imperial XO (97/100, \$295) and the 40-year-old Grand Reserve (97/100, \$795). These brandies are world class, and about as complex as distillates from the grape can get.”

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### AUSTRALIAN BARTENDER MAGAZINE - SAM BYGRAVE - SEPT 16

“The stunning St Agnes XO Grand Reserve 40 Year Old is dark, dense amber in colour, with a nose of dried figs, hazelnut, orange candy and prunes. The aromatics continue with cocoa, vanilla cream, and smoky oak from over four decades in small oak. The palate is endlessly complex; chocolate truffles, hazelnut, prune, almond and cigarbox tobacco.”

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### SYDNEY MORNING HERALD - HUON HOOKE - 11.08.15

“Deep amber colour; the bouquet shows more oak vanillin than the Imperial and is richer and less fragrant, while the palate is weightier, with a slight spirit afterburn. Very spicy and complex, with lots of toasted-nut and dried-citrus peel aromas. It’s a big spirit; a more hefty, powerful, oak-influenced (but not ‘oaky’), old-fashioned Australian style brandy, with terrific length. Very impressive.”

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### WEEKEND AUSTRALIAN - MAX ALLEN - 08.08.15

“The Grand Reserve is intense and concentrated, with powerful flavours of raisin and a lingering, slightly smoky finish.”

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### ADELAIDE ADVERTISER - MIKE GRIBBLE - 08.08.15

“Birthed in copper stills and having spent 40 years on oak, this brandy comes in a bottle garnished in 24-carat gold. Its aromas, near and far, are deep and complex and worth long contemplation as the glass swirls. There are shifting little explosions of fruit cake, dried fruits, vanilla ice cream, chocolate, treacle, orange zest and the faintest sweet, buttery smoke. The mouthfeel is silken before the alcohol heat rises fast to unfold with tannin grip as luscious spikes of chocolate, orange, oak, cardamon spice and star anise take over. Its hot sweetness starts to cool and dry with a sense of riverland apricots and nuts around fruit cake and burnt toffee while the heat tapers off to a long, dry finish with echoes of prune sweetness. The Spanish use the word ‘rancio’ to describe optimum refinement of aromas and flavours, and this deep amber sipper lives up to the expression. A richly concentrated and more-ish treat.”

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### AUSTRALIAN FINANCIAL REVIEW 2015 - TIM WHITE - 98 POINTS

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#### AWARDS

International Wine & Spirits Comp. 2016 - Silver ‘Outstanding’

Melbourne Int’l Spirits Competition 2015 - **DOUBLE GOLD**

International Wine & Spirits Comp. 2015 - Bronze