

STAGNES

DISTILLERY AND BARREL HALLS





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.

TASTING NOTES

colour Golden amber.

aroma Citrus and stonefruits open to layers of candied fruits. Some quince jelly and marmalade matched with integrated sweet oak.

flavour The palate shows the candied stonefruits of the nose with an

alcohol warmth embraced by fruit intensity, cedary sweet oak and aged rancio character. This is a spirit that shows the balance and harmony achieved when oak and spirit integrate for over 15

years.

age Minimum spirit age 15 year old.

alcohol 40%



