



Brandy is a liquor produced by distilling wine. Brandy generally contains 35–60% alcohol by volume (70–120 US proof) and is typically consumed as an after-dinner digestif. Some brandies are aged in wooden casks. Others are colored with caramel coloring to imitate the effect of aging, and some are produced using a combination of both aging and coloring. Varieties of wine brandy can be found across the winemaking world. Among the most renowned are Cognac and Armagnac from southwestern France.

*Corn*



Bourbon is a type of American whiskey, a barrel-aged distilled liquor made primarily from corn. The name derives from the French Bourbon dynasty, although the precise inspiration is uncertain.

*Molasses*



Rum is a liquor made by fermenting and then distilling sugarcane molasses or sugarcane juice. The distillate, a clear liquid, is usually aged in oak barrels. Rum is produced in nearly every sugar-producing region of the world, such as the Philippines, where Tanduay is the largest producer of rum globally. Rums are produced in various grades. Light rums are commonly used in cocktails, whereas "golden" and "dark" rums were typically consumed straight or neat, iced ("on the rocks"), or used for cooking, but are now commonly consumed with mixers. Premium rums are made to be consumed either straight or iced.

*Agave*



Tequila is a distilled beverage made from the blue agave plant, primarily in the area surrounding the city of Tequila 65 km (40 mi) northwest of Guadalajara, and in the Jalisco Highlands (Los Altos de Jalisco) of the central western Mexican state of Jalisco.

Liquors sampled:

- Ararat VSOP brandy
- Appleton Estate 12-year aged rum
- El Padrino Tequila
- Redemption Bourbon
- Chateau St. Michelle Riesling
- Robert Mondavi bourbon barrel aged Cabernet Sauvignon