



Ye Olde Nags Head

Castleton

GIN JOURNAL





3 GINS FOR £16

Any 3 Gins from the Menu all served
over Ice in tall glasses

Served on a board for you to share
or enjoy alone!

Served with a bowl of Fresh Lime, Orange,
Grapefruit, Strawberries, Lemon, Cucumber
and a Carafe of Tonic Water to mix.



All drinks are served with Schweppes
Tonic Water and one of the following
fruits:

- Fresh Lime
- Orange
- Grapefruit
- Strawberries
- Lemon
- Cucumber

As well as Tonic Water in mix.

THE GIN'S BOTTLING AND TASTING NOTES

6 O'CLOCK

HISTORY

In the mid 1980s, Edward Bramley Kain and his partner, Penelope Gage, were fruit farmers who'd end up – more often than not – with a surplus of fruit at the end of each crop. To stop the spoils of their labour from going to waste, they began to create small batches of liqueurs in their kitchen, quickly realising that while a pound of strawberries might earn you pennies when plucked from the bush, the profits would stretch a lot further when mixed with a splash of booze. With the seed of an idea sewn and a growing interest in translating the fruits of their labour into liquid form, they soon decided to abandon the farm, with liqueurs quickly becoming the family business.

BOTANICALS USED:

Juniper, Elderflower, Orange Peel, Orris Root, Angelica Root, Winter Savoury, Coriander.

TASTING NOTES:

A perfect balance between tonic and gin can sometimes make or break an experience. How many times can you remember thinking that you'd wish you had gone for a different style of gin or that recommended brand of tonic? Well answers are now here in the form of Six O'clock gin.

ABLEFORTH'S BATHTUB

HISTORY

Ableforth's Bathtub Gin is produced using the Cold Compound process whereby 6 botanicals, including cinnamon, cardamom and cloves, are infused in a base spirit in a copper pot still before being filtered out. The base of Bathtub Gin is a botanical spirit distilled in pot stills by Langley Distillery. This traditional process, which takes up to 2 days to complete, gives the gin its subtle bronze tint. Each bottle is then wrapped, strung and waxed by hand.

BOTANICALS USED:

Juniper, Orange Peel, Coriander, Clover, Cardamom.

TASTING NOTES:

Bathtub Gin is creamy and warming, with spices such as cloves and cinnamon being well-balanced with bold juniper and citrus from the orange peel.

AUDEMUS PINK PEPPER

HISTORY

Based in the heart of Cognac, France, Audemus draws inspiration from traditional distilling techniques, blended with a modern alchemy and a passion for innovation. With a small batch production philosophy, coupled with an imaginative blend of ingredients, we create unconventional drinks that are proudly contemporary. Pink Pepper Gin has been designed to be an entirely unique, intense and aromatic Gin - one which will age and evolve both in the bottle and in the glass. When the bottle is young, or when diluted or chilled - fresher, spicy notes of pink pepper, juniper and cardamom are prominent. Over time, however, the liquid evolves and warms up - allowing notes of patisserie; vanilla, tonka and honey to come to the forefront. On the palate the Gin is fullbodied and intensely aromatic, thus it is perfect for sipping or in cocktails. As a very round and aromatic Gin - Pink Pepper is perfect served neat or over ice. As it is cooled, or diluted it will reveal an intense freshness - so it makes a very distinct and delicious Gin & tonic or Negroni.

BOTANICALS USED:

An Initial Rush Of Pink Peppercorn, Followed By Pine-Y Juniper And Honey. Altogether Quite A Warming Gin Leaving A Spicy Pepper Finish.

TASTING NOTES:

An initial rush of pink peppercorn, followed by pine-y juniper and honey. Altogether quite a warming Gin leaving a spicy pepper finish.

AVIATION

HISTORY

Aviation Gin, served up in a beautiful bottle reminiscent of the Great Gatsby era, caused quite a stir when it was released just over a decade ago... The years since may not have been without turbulence, but suffice it to say Aviation is a gin that has travelled the world and was one of the early pioneers in this new era of craft gin.

BOTANICALS USED:

Juniper, lavender, sweat and bitter orange peel, cardamom coriander, Indian Sarsaparilla, and anise seed.

TASTING NOTES:

Bathtub Gin is creamy and warming, with spices such as cloves and cinnamon being well-balanced with bold juniper and citrus from the orange peel.

BEDROCK

HISTORY

Bedrock Gin is a premium London Dry gin made in the Lake district at the distillery in Keswick, using only the finest local spring water from the western Lake District. What sets this water apart from others is its amazing combination of minerals and the pH balance it registers, well, that combined with the range of botanicals employed in the distilling process, which produce a fresh citrus flavour. Along with traditional gin botanicals, Bedrock is also distilled with kiln-dried oak bark also

sourced from the Lake District. The addition of the oak bark helps to produce Bedrock's distinctive smooth and mellow finish.

BOTANICALS USED:

Juniper Berries, Coriander Seeds, Lemon & Orange Peel, Angelica Root, Liquorice Root Powder, Cinnamon and Kiln-Dried Oak Bark.

TASTING NOTES:

The flavours build in the mouth before heading for an intense, dry finish. The main flavours are joined by some attractive vegetal notes which add complexity.

BEEFEATER

HISTORY

Created by James Burrough in the 1800s, Beefeater is the only international premium distilled Gin that is produced in the centre of London. Even the name Beefeater has its roots in the city. Inspired by the Yeoman wardens - also known as Beefeaters - who have always stood watch at the tower of London. The original recipe devised by James Burrough has stood the test of time and Beefeater has become the most awarded Gin for the last 10 years. Unlike many of its competitors Beefeater is still bottled at 40% ABV ensuring maximum flavour and enjoyment in every bottle.

BOTANICALS USED:

Almond, Angelica Root, Angelica Seed, Juniper, Lemon Peel, Liquorice, Seville Orange Peel & Orris Root.

TASTING NOTES:

The principal botanicals in Beefeater Gin are juniper coriander and citrus peels, which provide the freshness and lift. The other added botanicals in the recipe add complexity and depth.

BLACK TOMATO

HISTORY

Black Tomato Gin is born in the authentic harbor of Bruinisse, a small fishing village with a long tradition in fishing mussels. The distillery is facing the clear waters of the Oosterschelde which is the biggest National Park of the Netherlands. After many testing and tasting sessions the master distiller Meindert Kampen came up with a delicious artisan distilled Black Tomato Gin. Besides secret botanicals we use drops of fresh salt Oosterschelde water and homegrown great-tasting black tomatoes. The distillery is one of the rare distillers in the Netherlands to have its own traditional malt-floor, stone floor for the sprouting of steeped malting-grains.

BOTANICALS USED:

Black Tomato Gin is made up of secret botanicals, small drops of fresh salt Oosterschelde water and homegrown, great tasting, black tomatoes.

TASTING NOTES:

Fresh Citrus notes with hints of sweetness are lifted

alongside the bold juniper and subtle coriander spice to create a full flavoured but smooth whole.

BLACKWOODS 2012 VINTAGE

HISTORY

Inspired by the beautiful nature of Shetland, they wait each year for the right weather conditions to harvest the botanicals. With each vintage the botanicals used change slightly due to the quality and quantity available. Shetland botanicals are infused with juniper and coriander, plus other botanicals including lime to give the dry Gin its unique and complex flavour. They steep the botanicals in natural mineral water to release their gentle flavours before they go on to distillation in small batches using a traditional copper still. Over the years the Vintage Gin has won gold medals and been judged by experts, across the world beating many well known brands in the process.

BOTANICALS USED:

Angelica, Sea Pink, Marsh Marigold, Meadowsweet, Juniper, Coriander, Citrus Peel, Cinnamon, Liquorice & Nutmeg.

TASTING NOTES:

An abundance of citrus on the nose with gentle floral notes to follow. Through on the palate. Extremely smooth yet crisp with citrus, herbal and floral notes coming through.

BLACKWOODS 40%

HISTORY

Blackwood Vintage Dry Gin is A high strength Scottish gin using botanicals hand-harvested on the Shetland Isles.

BOTANICALS USED:

Wild watermelon, nutmegs, juniper berries, liquorice, lily roots, coriander, cinnamon, violet blossoms and turmeric. These botanicals are combined with juniper and coriander to give the product its suppleness.

TASTING NOTES:

Fresh Citrus notes with hints of sweetness are lifted alongside the bold juniper and subtle coriander.

BLOOM

HISTORY

Bloom Premium London Dry Gin is not quite like any other premium gin. Bloom is a new premium gin which is still 'new' on the market. It is Greenall's who stand behind the product and is producing the gin at a distillery which they have been using since 1761. Only seven Master Distillers have worked at the distillery during its 250-year history.

BOTANICALS USED:

Juniper, Coriander, Angelica, Cubebs Berries, Chamomile, Honeysuckle & Pomelo.

TASTING NOTES:

The juniper is delicately balanced offering just

enough without masking delicate floral flavours.

BLOOMSBURY ORANGE

HISTORY

A former cocktail cabinet staple, Orange gin was used in classic cocktails like the Cornet, Moulin Rouge and Get Together. Bloomsbury have resurrected the product with a comparable taste but a higher strength for easier mixing. Made from a neutral grain base, the Bloomsbury 45 original gin is used with additional orange botanical flavouring added. Presented in a tall clear rectangular bottle, very similar (if not the same) to many Hayman distillers, with an orange and black label. Was always a firm favourite in the cocktail cabinet.

BOTANICALS USED:

Unknown to date but definitely orange peel.

TASTING NOTES:

On the nose is citrus orange with floral notes. On the palate this slightly sweet spirit has a bitter orange flavour with some floral aspects and faint spice. The clean close has a warming spice and bitter orange finish.

BOMBAY SAPPHIRE

HISTORY

Bombay Sapphire is a Gin brand distributed by Bacardi which was launched in 1987. It's name originates from the Gin's popularity in India in the days of the British Raj and the sapphire in question is the star of Bombay on display at the Smithsonian Institution. Bombay Sapphire is marketed as a sapphire coloured, flat sided bottle that bears a picture of Queen Victoria on it's label. The spirit is distilled 3 times using a Carterhead still and the vapours of the alcohol are passed through a basket/mesh containing the ten botanicals, in order to gain aroma and flavour. Water from the lake Vyrnwy is being added to bring the strength of Bombay Sapphire down to 40% ABV.

BOTANICALS USED:

Angelica, Almond, Liquorice, Lemon Peel, Juniper Berries, Orris Root, Coriander, Cubeb & Cassia.

TASTING NOTES:

Bombay Sapphire opens with a touch of juniper, a ripe citrus and hints of spice in the fragrance. The palate is exceptionally smooth and allows the botanicals to open up and mix in the most lovely way with the juniper slightly at the forefront. The finish is bolder but retains the spirit's brightness.

BOODLES

HISTORY

Every batch of Boodles Gin is made with labour and patience. It begins as a clean spirit distilled from British wheat. The liquid is then redistilled in a carter head copper still, which allows the botanicals to infuse gradually into the spirit. The unique recipe

contains botanicals sourced from the finest growers around the world. Interestingly, Boodles Gin contains no citrus botanicals a practical decision made by original distillers who expected a proper drink to include a slice of lime or lemon. The Boodles recipe also contains a number of traditional herbs and spices, including nutmeg, sage and rosemary. These ingredients add a mellow but herbal quality to Boodles, which balances out the essential piney notes from the juniper. Boodles gin is by no means a new Gin on the market. Released by Proximo in June this year Boodles has a rich history and is associated with the likes of Ian Fleming and Winston Churchill. Originally named after the Pall Mall Gentleman club called Boodles. Boodles Gin dates back to 1845 but over time it became increasingly hard to find in the UK, but it's now back at last!

BOTANICALS USED:

Juniper, Angelica, Sage, Caraway, Angelica Seed, Rosemary, Nutmeg, Cassia Bark And Coriander.

TASTING NOTES:

On the nose, this Gin is very light giving a gentle coriander note. To taste there is a herby coriander start with a sense of sweetness which smooths out and is followed by a dry and slightly bitter linger.

THE BOTANIST

HISTORY

A small-batch, artisanal Islay Gin where they use nine of the classic Gin aromatics – orris root, cassia bark, coriander seed, etc – and augment these with a heady harvest of 22 local botanicals, hand-picked by there expert foraging team from the windswept hills, peat bogs and Atlantic shores of this Hebridean island of Islay to create a highly distinctive, complex, floral Gin with outstanding finish and impeccable provenance. In an age of re-badged industrial Gins, the Botanist stands out as a truly artisanal, small-batch, hand-crafted labour of love and distiller's art. A breath of botanical Islay in every glass.

BOTANICALS USED:

Apple Mint, Chamomile, Creeping Thistle, Downy Birch, Elder, Gorse, Hawthorn, Heather, Juniper, Ladys Bedstraw, Lemon Balm, Meadowseet, Wood Sage, Mugwort, Red Clover, Spearmint, Sweet Cicely, Bog Myrtle, Tansy, Water Mint, White Clover & Wild Thyme.

TASTING NOTES:

The taste is rich and mellow; cool on entry then as it reaches the back palate you can feel the warmth and absolute purity of slow unhurried distillation. This is a bewitching, delectable and luxurious Gin; its citrus freshness excites and stimulates the taste buds allowing you to experience a star burst of flavours as they explode across the palate.

BRECON SPECIAL RESERVE

HISTORY:

Awarded "Gold Best in Class" at the International Wines & Spirits Competition 2011 Brecon Gin is a fine quality distilled Gin using botanicals from the four corners of the world and bottled at Penderyn Distillery using water from the beautiful Brecon Beacons National Park. The clarity and purity of Brecon Gin prevails in the clear tall glass bottle which also perfectly highlights the diverse range of botanicals. The list of botanicals and the naturalness of this Gin will define a new category of drinkers.

BOTANICALS USED:

Welsh Spirit, Juniper, Orange Peel, Cassia Bark, Liquorice Root, Cinnamon Bark, Angelica Root, Ground Nutmeg, Coriander Seeds, Lemon Peel & Orris Root.

TASTING NOTES:

Taken neat, Brecon Gin is a big traditional juniper Gin laced with coriander and revealing hints of spicy cinnamon. Add a mixer and the citrus freshness of oranges and lemons appear with nutmeg, liquorice and angelica in a supporting role. The characteristic flavours go well with tonic, ice and lemon on a warm summer's day with a refreshing juniper in the lead role but Brecon's traditional heritage is equally at home besides a roaring fire on a cold night and will bring back memories of long hot summers past.

BROCKMANS

HISTORY

Creating Brockmans required the different skills of a group of very experienced and devoted friends. What brought them all together was an enduring fascination with this exciting and exotic spirit. Their combined knowledge of Gin history, and the subtle nuances of different styles of Gin and distillation proved invaluable as they set out to create a Gin that was completely new and original. The one aim was to create a Gin like no other; one that was so intensely smooth and delicious you would happily drink it neat over ice. Honing the intricate balance of botanicals took time as they explored the vast array of complex flavours and taste combinations. It was a jointly funded passion where quality was never sacrificed and the finest botanicals were sourced from around the world. Hundreds of different recipes were tried before they arrived at the sensual, intensely smooth Brockmans taste experience.

BOTANICALS USED:

Juniper, Blueberries, Blackberries, Cassia Bark, Liquorice, Lemon Peel, Coriander, Angelica, Orange Peel, Almonds & Orris Root.

TASTING NOTES:

Brockmans is like no other Gin. It stands proudly alone from the many other types of Gin due to the unique recipe of exquisite botanicals. The more traditional notes of Gin are combined with a refreshing influence of citrus and aromatic wild berry. This creates an intensely smooth Gin with a beautifully crafted taste that is sensual and daringly different.

BROKERS

HISTORY

Broker's London Dry Gin is a brand of gin micro-distilled at a 200-year-old distillery located near Birmingham, England, using a traditional copper pot still. Made with the finest herbs, spices, and fruit imported from three continents, Broker's Gin is specially blended to be dry...not unlike the British sense of humour. Created by Martin and Andy Dawson, two quintessentially English brothers, Broker's channels the image of a bowler-hatted gentleman - an archetypal stockbroker - to reflect the fact that historically England is the home of Gin. Every bottle features a bowler hat; and the two brothers don't leave home without one either!

BOTANICALS USED:

Broker's Gin is batch distilled using traditional botanicals such as juniper, coriander seed, cinnamon, cassia bark, liquorice, orris root, orange and lemon peel, angelica root and nutmeg.

TASTING NOTES:

The rich mixture of natural ingredients, each carefully selected, produces a drink of outstanding flavour and freshness.

BROOKLYN

HISTORY

Hand-crafted in New York, one small batch at a time using traditional artisan spirit making methods, without compromises. Made with 100% fresh citrus peels and hand-cracked juniper. The time and effort that goes into crafting Brooklyn Gin results in a superbly smooth gin that is fresh, complex and flavourful, with a long, clean and sublime finish. Tasting Notes: Crisp citrus backed by a big, fragrant lavender note on the nose.

BOTANICALS USED:

Hand-cracked juniper berries and freshly cut citrus peels.

TASTING NOTES:

The fresh citrus flavours rush the front of the taste bringing levity and bright acidity, with the soft lavender and deep juniper emerging thereafter and underpinning the journey. The smooth floral notes linger long on the gin's silky finish.

BULLDOG

HISTORY

Bulldog Gin is a multi-award winning, super-premium Gin handcrafted at an English distillery that has been making the highest quality Gin for over 250 years. The exotic botanicals and high quality ingredients combined with the quadruple distillation process allow the product to defy convention with a balanced flavour and crisp finish. Bulldog is made from Norfolk wheat from the fertile East Anglia region of England, Britain's purest fresh water from Wales and a distinctive blend of 12 botanicals from 8

countries around the world. Bulldog source there botanicals from the same place every year to ensure consistency. Vegan & kosher friendly.

BOTANICALS USED:

Chinese Dragon Eye, Turkish White Poppy Seeds, Asian Lotus Leaves, Italian Juniper, Moroccan Coriander, German Angelica, Spanish Lemon, Chinese Liquorice, Italian Orris, Spanish Almonds, Asian Cassia And French Lavender.

TASTING NOTES:

The Gin lover will enjoy this enlightening experience, which be Gins with a full bouquet of floral and citrus fragrances that tantalizes the senses and invites one to guess their sources. The initial introduction of flavours is one of subtle juniper that leads into a crisp harmony of countless botanicals. With each sip new notes can be found with lavender, citrus and juniper dominating. A short, warm, floral finish is a fine finale for the Bulldog Gin journey.

CAORUNN

HISTORY

Nestled deep in the stunning landscapes of the Scottish Highlands you'll discover the home of Caorunn. Balmenach Distillery's rugged location in the heart of the Cairngorm National Park furnishes Caorunn with the world's finest ingredients for crafting artisan Gin. Crystal clear Scottish water is married with locally foraged botanicals to create a Gin of supreme quality and heritage. Savoured around the world, Caorunn offers the drinks connoisseur the opportunity to embrace a wildly sophisticated Gin of unrivalled quality. Premium and small batch handcrafted Gin is made with the care and passion you would expect from a renowned Scottish spirit making distillery. Caorunn is a small batch, quadruple-distilled Scottish Gin personally crafted by one man – Their Gin Master, Simon Buley. Using only the finest pure grain spirit, natural Scottish Water and 11 botanical Gin ingredients, he personally crafts each and every bottle of Caorunn.

BOTANICALS USED:

Chinese Dragon Eye, Turkish White Poppy Seeds, Asian Lotus Leaves, Italian Juniper, Moroccan Coriander, German Angelica, Spanish Lemon, Chinese Liquorice, Italian Orris, Spanish Almonds, Asian Cassia And French Lavender.

TASTING NOTES:

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DRUMSHANBO GUNPOWDER IRISH GIN

HISTORY

Here at the edge of a lake in a shed in a small Irish town, the ordinary is made extraordinary. Within is the laboratory of Rigney, boundary-pushing begetter of hand-made spirits who slow distills gin with natures finest oriental botanicals and gunpowder tea.

BOTANICALS USED:

Juniper, angelica root, orris root, caraway seed, Chinese lemon, kaffir lime, coriander seed, meadowsweet, cardamom, star anise, oriental grapefruit and gunpowder green tea.

TASTING NOTES:

Delightfully fresh and rounded up front, first on your palate will be citrus juniper and subtle notes of spice, followed by the unusual flavour of gunpowder tea, the sweetness of meadowsweet and lemony coriander. A very well balanced and surprising gin.

EDINBURGH RASPBERRY

HISTORY

A fruity liqueur handmade in the heart of Scotland by infusing our award-winning Edinburgh Gin with mixture of juicy Perthshire Raspberries and cane sugar. Magical added to fizz – alcoholic or not!

BOTANICALS USED:

Raspberries, Orange Peel, Mulberries, Pine Buds, Lavender & Lemongrass

TASTING NOTES:

All natural raspberry, a perfect liqueur, wonderful with tonic, soda or lemon-lime soda.

EDINBURGH RHUBARB & GINGER

HISTORY

Freshly picked spring-crop rhubarb is spiked with Oriental ginger and infused with our classic Edinburgh Gin. The rhubarb and spice are left to steep for four weeks, allowing for the complex flavours to marry together.

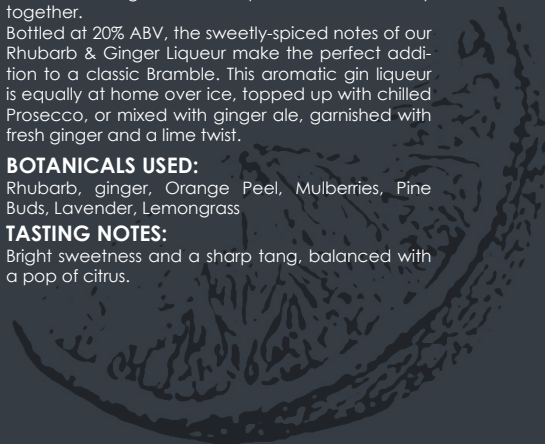
Bottled at 20% ABV, the sweetly-spiced notes of our Rhubarb & Ginger Liqueur make the perfect addition to a classic Bramble. This aromatic gin liqueur is equally at home over ice, topped up with chilled Prosecco, or mixed with ginger ale, garnished with fresh ginger and a lime twist.

BOTANICALS USED:

Rhubarb, ginger, Orange Peel, Mulberries, Pine Buds, Lavender, Lemongrass

TASTING NOTES:

Bright sweetness and a sharp tang, balanced with a pop of citrus.



ELEPHANT GIN

HISTORY

Elephant Gin produces award-winning handcrafted premium gin products made with rare African botanicals.

While its story started in South Africa, Elephant Gin is handmade in Germany with a focus on highest quality production standards.

All ingredients are hand-selected, bottles custom-made, labels hand-written and production efforts controlled by working in small batches.

BOTANICALS USED:

Mountain Pine, Orange Peel, Pimento, Cassia Bark, Elderflower, Lavender, Sloe Berries, Buchu, Baobab, Lion's Tail, Devil's Claw, African Wormwood, Apple, Juniper, Ginger.

TASTING NOTES:

Herbs with spices, smooth enveloping floral.

FIFTY POUNDS

HISTORY

The 1736 Gin Act introduced an annual levy which needed to be paid by anyone wishing to produce and sell gin in an attempt to rid the market of poorly produced and sometimes poisonous 'gin'. The price of this levy was £50..... Therefore the name Fifty Pounds is a nod to the Gin Act of 1736 where gin made the first steps towards becoming the fine beverage that we know it to be today. As you would expect Fifty Pounds Gin is quintessential London Dry style of gin based on an original high-quality family recipe. Made in south west London at Thames Distillers Fifty Pounds Gin is batch distilled 1000 bottles at a time with each bottle showing the batch number and the year that it was distilled.

BOTANICALS USED:

Juniper, Angelica Root, Coriander, Liquorice, Orange Bitter.

TASTING NOTES:

The nose is full of juniper, spearmint and almond essence top notes with mixed citrus peel and star anise below.

GIN MARE

HISTORY

Gin Mare is a new super premium gin inspired by botanicals grown in the Mediterranean. These are individually distilled in a custom-made still and then hand blended to produce a gin with a truly unique and distinctive character. The word 'mare' (pronounced mar-ray) is deeply rooted in the Mediterranean culture. Derived originally from the Latin mar, meaning sea, further investigation reveals its more familiar meaning of maternal.

BOTANICALS USED:

Gin Mare is made with botanicals including Arbequina Olive, Rosemary, Thyme, Basil and Mandarin.

TASTING NOTES:

Very herbal and aromatic palate. Perfume-like delivery. Coriander and tart juniper, citrus zest.

GORDON'S

HISTORY

Alexander Gordon started as he meant to go on — by sourcing the finest possible ingredients. His aim was to produce an unsweetened, gloriously-flavoured Gin worthy of the highest table and the finest occasion. While remaining true to juniper, the keynote ingredient that gave Gin its name, Gordon believed that success lay in the perfect combination of pure distilled grain spirit and rich botanicals. Gordon's® London Dry Gin is carefully distilled using a secret recipe. The distinctively refreshing taste comes from the finest handpicked juniper berries and a selection of other botanicals. It's the taste that's made Gordon's the world's best-selling London Dry Gin.

BOTANICALS USED:

Juniper, Coriander, Angelica Root, Liquorice, Orris Root, Orange Peel & Lemon Peel.

TASTING NOTES:

Instant citrus aromas on the nose creating a very fresh experience. Quite dry on the palate however, with lots of citrus lemon flavours hitting first. The freshness carries on but comes up rather a short offering.

GORDON'S CUCUMBER

HISTORY

Winner of the 2013 Blind Taste Test in the FT Weekend Magazine; the subtly crisp, aromatic flavour of cucumber is married with delicious Gordon's London Dry Gin to create Gordon's Crisp Cucumber. Mixed with tonic and ice, it quite simply makes for a refreshing addition to any evening.

BOTANICALS USED:

Cucumber, Juniper, Coriander, Angelica Root, Liquorice, Orris Root, Orange Peel & Lemon Peel.

TASTING NOTES:

From the first sip you'll enjoy its sweet, vanilla and herbal notes and its pepper and crisp cucumber taste - a bright freshness to enjoy any time of the year.

GORDON'S LONDON DRY

HISTORY

Refreshing Gordon's London Dry gin is combined with the delicate taste of elderflower for a delicious twist on a great British classic. The innovative new blend is ideal for enjoying with friends all-year round.

BOTANICALS USED:

Juniper, Coriander, Angelica Root, Liquorice, Orris Root, Orange Peel, Lemon Peel & Elderflower.

TASTING NOTES:

Slightly Sweet, Citrus, Juniper, Coriander & Stewed Elderflower.

GORDON'S PINK GIN

HISTORY

Inspired by an original Gordon's recipe from the 1880s, Gordon's Pink is perfectly crafted to balance the refreshing taste of Gordon's with the natural sweetness of raspberries and strawberries, with the tang of redcurrant served up in a unique blushing tone. Made using only natural fruit flavours to guarantee the highest quality real berry taste.

BOTANICALS USED:

Juniper, Coriander, Angelica Root, Liquorice, Orris Root, Orange Peel, Lemon Peel, Strawberry, Raspberry & Red Currants.

TASTING NOTES:

Gordon's Pink is perfectly crafted to balance the refreshing taste of Gordon's with the natural sweetness of raspberries and strawberries, with the tang of redcurrant served up in a unique blushing tone.

GORDON'S SLOE GIN

HISTORY

Gordon's take the finest wild sloe berries and steep them gently, before adding Gordon's gin. The result is a wonderful tippie that marries the dryness of Gordon's with cassis sweetness perfect in cocktails, as an alternative G&T or simply on its own. A classic blend, this takes the dryness of Gordon's with cassis sweetness in a clear bottle that shows off the rich, dark berry colour and great taste.

BOTANICALS USED:

Juniper, Coriander, Angelica Root, Liquorice, Orris Root, Orange Peel, Lemon Peel & Sloe Berries.

TASTING NOTES:

A rich, warming plum-like character with juniper notes.

GREENALLS SLOE GIN

HISTORY

In September 2014, Greenall's Gin announced the first line extensions under their house name in over 250 years. Greenall's Sloe Gin and Greenall's Wild Berry Gin. To create Greenall's Sloe Gin, sloes are macerated for 8 weeks in Greenall's Original London Dry Gin. The team then add sugar which reduces the ABV down to 26%. To taste, it's a classic Sloe Gin with almond cherry notes emerging to the fore with fruity depth and a rich ruby red colour.

BOTANICALS USED:

Angelica, Cardamom, Cassia Bark, Coriander Seed, Grains Of Paradise, Juniper, Lemon, Nutmeg, Orange, Saffron & Sloes.

TASTING NOTES:

Rich and fruity, with gentle juniper and spicy flavours, this smooth sloe Gin is the perfect blend of balanced botanicals.

GREENALL'S WILD BERRY GIN

HISTORY:

In September 2014, Greenall's Gin announced the first line extensions under their house name in over 250 years. Greenall's Sloe Gin and Greenall's Wild Berry Gin. The process for the Greenall's Wild Berry Gin is similar to that of sloe Gin where the infusion takes place post distillation, but the team do not macerate the berries for weeks to aim for a heavy infusion. They simply add a hint of Wild Berry (a combination of raspberry and blackberries) flavour to the liquid. With an ABV of 37.5%, the Wild Berry is more akin to a Gin that has a sugary, red fruit twist as opposed to a fruit Gin. It adds a fruity touch to the Gin yet it remains balanced and versatile enough to use in both cocktails as well as G&Ts.

BOTANICALS USED:

Angelica, Cardamom, Cassia Bark, Coriander Seed, Grains Of Paradise, Juniper, Lemon, Nutmeg, Orange, Saffron, Raspberries & Blackberries.

TASTING NOTES:

Luscious & juicy berry notes balanced with juniper and warming spice. The smooth mouthfeel lasts, leading to peppery after tones.

HALF HITCH

HISTORY:

Half Hitch Gin is handmade in Camden and uniquely made with bergamot and black tea. Other unusual botanicals are wood, pepper and hay. It's produced using tinctures and innovative vacuum distillations, depending on which process suits individual botanicals best, that are then blended with copper pot distilled Gin.

BOTANICALS USED:

The intriguing combination of black tea, bergamot, wood, hay and pepper were chosen with Camden's rich history of trade in mind and to create a gin of distinction. Each ingredient is carefully selected from around the world for the finest quality at the peak of seasonality. Of particular note, the finest single estate Malawian black tea, is hand-blended with Calabrian bergamot, sourced from ancient citrus groves in Southern Italy, to create one of Britain's most iconic tea flavours - Earl Grey – an exotic yet quintessentially British taste.

TASTING NOTES:

The unique combination of ingredients and production processes, particularly the use of tinctures, gives HALF HITCH its distinctive colour and taste. On the nose you will discover lifting and aromatic notes of light citrus followed by spicy, fresh cracked pepper and juniper berry. On the palate, note tones of sweet orange, nutmeg and rich black tea before a long finish with lingering touches of cinnamon and fresh lemon zest.

HAYMAN'S OLD TOM GIN

HISTORY

Hayman's Old Tom Gin, hand distilled to a family recipe from the 1870s, is an authentic mark of English heritage. A smooth and full flavoured Gin, Hayman's Old Tom Gin delivers a more rounded and softer profile than the London Dry style. This quintessentially English Gin was the Gin of choice during the 19th century Victorian England and used in the classic Gin cocktails such as the Martinez and Tom Collins.

"The authentic style of Victorian Gin" Hayman's Old Tom Gin is a botanically intensive and lightly sweetened style of Gin. Particularly popular in the 19th Century, Old Tom Gins tend to deliver a generally sweeter flavour profile, resulting in a distinctive cocktail experience. Hayman's Old Tom is no different and for fans of the style, it's one of the best ones out there.

BOTANICALS USED:

Angelica, Cardamom, Cassia Bark, Coriander Seed, Grains Of Paradise, Juniper, Lemon, Nutmeg, Orange, Saffron.

TASTING NOTES:

Zesty, rich palate. Sweet with Gingerbread, Juniper and spice. The finish is good length, with developing sweet, spicy dryness and iced tea.

HENDRICK'S GIN

HISTORY

Hendrick's Gin is the brainchild of long established whisky distillers, William Grant & Sons, producers of some of the best malt whisky in the world.

Distilled and bottled in Scotland, Hendrick's is

a super premium Gin with a subtly different botanicals recipe that includes a unique infusion of rose petals and cucumber alongside more traditional botanical ingredients. Hendrick's specializes in being different with a distinctive toffee-brown bottle that is reminiscent of an old fashioned apothecary's bottle, a clever reference to Gin's medicinal origins.

Sophisticated marketing focuses on a "Most Unusual" theme to highlight the brand's quirky nature. But, Hendrick's is no gimmick and, yes, cucumber and rose petals do bring something new to the Gin taste spectrum enhancing the classic juniper and citrus flavours with fresh, floral, slightly aromatic notes and a silky smooth texture.

Hendrick's is handcrafted in small batches in an original 19th century pot still, acquired by William Grant and Sons in the 1960s. The botanicals are charged in the still along with a 98% exceptionally pure neutral grain spirit the day before distilling and allowed to steep until distilling itself begins. 'Steep hours' are precisely timed to ensure consistent extraction of the flavour components of each batch of Hendrick's. Once the distillation is complete and has been tasted for quality and consistency, final distillations of rose and cucumber are added.

BOTANICALS USED:

Juniper, Elderflower, Orange Peel, Angelica Root, Caraway, Coriander, Chamomile, Cured Berry, Orris Root & Lemon.

TASTING NOTES:

Slightly sweet & silky smooth, with a burst of juniper and citrus set against fresh green flavours. This is followed by cumin, cracked black pepper and salty liquorice back notes.

HOXTON

HISTORY

Hoxton Gin takes the classic juniper-driven character of gin and adds something exotic: distilled with coconut and grapefruit, it is uniquely smooth and rounded, opening up a whole new world of possibilities. Immersed in the creative juices of Hoxton, Gerry Calabrese, owner of The Hoxton Pony, Shoreditch, had the idea of recreating a classic; to create a fun Gin that's like no other on the market. One that's smooth, easy and different from the rest - Hoxton Gin. It reinvigorates such standards as the G&T, and an additional dash of grapefruit juice transforms this classic.

BOTANICALS USED:

Juniper Berries, Coconut, Grapefruit, Iris, Tarragon and Ginger.

TASTING NOTES:

Tropical, coconut rum-like, perfumed with sweet citrus and soft juniper developing on the late palate and finish.

JAWBOX

HISTORY

Jawbox Gin comes to us from the Ards Peninsula, on the north-east coast of Northern Ireland. This small batch gin is made with a combination of 11 botanicals, including juniper, lemon, cubeb, angelica, coriander, cassia, orris root, grains of paradise, cardamom, liquorice root and Black Mountain heather. The distillers recommend trying this with ginger ale and a squeeze of lime.

BOTANICALS USED:

Juniper Berries, Black Mountain Heather, Coriander Seed, Cassia Quills, Angelica Root, orris Root, Cubebs, Lemon Peel, Cardamom, Liquorice Root & Grains of Paradise.

TASTING NOTES:

Classic gin that becomes more complex on the palate. Starts with citrus and juniper developing into pepper, green angelica and subtle rootiness.

JENSONS

HISTORY

For Christian Jensen, one of the pioneers of the London craft gin renaissance, the story of his gin starts in 2001 in Japan. Christian was working in Tokyo as a banking IT specialist and stumbled upon a small bar, which to his surprise and delight stocked a particularly fine vintage London gin. He became an instant convert and over the following months made his way through most of the bar's stock! When it was time to leave Japan, Christian was gifted the last bottle of this vintage gin by the bar's owner. He moved to Bermondsey in South London and, missing the fabulous gin martinis that had become a part of Tokyo life, began searching for more bottles of this gin. He managed to purchase the odd bottle through auctions but the real breakthrough came when he discovered a treasure trove of documents at the public records office dating from the 19th and early 20th centuries from the distillery which used to make the gin, including a selection of gin recipes. Christian contacted eighth generation master distiller Charles Maxwell at Thames Distillers. They started running trial distillations using the remnants of his souvenir bottle from Tokyo and the bottles he had acquired at auctions as 'control' samples to compare. After around 15 attempts, they succeeded in faithfully recreating the style and character of the vintage gin – a fine balance of classic botanicals but less juniper centric than modern London Dry style gins.

BOTANICALS USED:

Juniper, Coriander, Angelica, Citrus, Orris and Licorice.

TASTING NOTES:

Delicate, pine-forward juniper on the nose. There's notes of earthy violet qua orris root, coriander and citrus zest. It's a lovely, complex, yet classic nose which should appeal to any gin drinker.

J.J. WHITLEY

HISTORY

J.J. Whitley London Dry Gin is the product of eight generations of distilling history. It's a classic London Dry recipe, which uses a blend of eight botanicals, including orange peel, lemon peel, juniper, angelica seeds, coriander seed, liquorice, cassia bark and orris root.

BOTANICALS USED:

Orange Peel, Lemon Peel, Juniper, Angelica Seeds, Coriander Seeds, Liquorice, Cassia Bark and Orris Root.

TASTING NOTES:

Wonderful smoothness with clear notes of juniper, perfectly complemented by hints of citrus, spice and parma violets.

KING OF SOHO

HISTORY

Distilled in the heart of London using traditional methods; this gin is crafted with 12 botanicals to a unique recipe. The bold and colourful design of the bottle embodies the characteristics that make Soho unique; a celebration of the Soho spirit.

BOTANICALS USED:

Juniper, Coriander, Grapefruit Peel, Liquorice & Orange Bitter.

TASTING NOTES:

Bright citrus, the grapefruit peel giving it a unique sweetness. Hints of spice lurk around behind it.

LARIOS 12 BOTANICALS

HISTORY: A Spanish gin made using 12 botanicals which are distilled five times. Clean on the palate with a lingering finish. Clarity, freshness of aroma and delicate citrus flavour.

BOTANICALS USED:

Mediterranean Lemon, Orange, Tangerine, Mandarin, Clementine, Grapefruit, Lime, Orange Blossom, Wild Juniper, Nutmeg, Angelica Root, and Coriander.

TASTING NOTES:

Herbal and very spicy with an abundance of citrus zest in all forms, as well as blossom, potpourri and cardamom.

LONDON NO. 1

HISTORY

Distilled in small batches in the heart of London, this gin's unique flavour is the result of the quality of the raw ingredients used, as well as its distillation in Pot Stills (traditionally the only stills used for distillation in small quantities).

BOTANICALS USED:

Cinnamon, Angelica, Bergamot Orange, Gardenia Flower.

TASTING NOTES:

Zesty and spicy on the palate, with ripe lemons and liquorice.

MARTIN MILLER'S

HISTORY

The creation of Martin Miller, publisher of the famous Miller's Antique Price Guides, Martin Miller's Gin embodies a passion for the best.

It is made at the Langley Distillery in the Black Country using traditional methods and craftsmanship. 'Angela', a century old gem of a copper pot still, is the star of the show and, before distillation, the grain spirit and the botanicals are left to steep overnight in her generous expanse. Martin Miller's prides itself on taking a smaller percentage of the spirit during the long slow process of distillation. But that's not the only thing that's special about this gin. The botanicals recipe is a taste feast with juniper and other common botanicals like coriander, angelica, orange peel and orris root but also the less often used cassia and cinnamon bark, ground nutmeg and liquorice and one other secret ingredient, believed to be cucumber. Like all gins Martin must be reduced with water to its bottling strength of 40% abv. Miller's Gin however takes this to an almost obsessive extreme transporting the elixir on a 3,000 mile round trip to Borganes in Iceland to be blended with what is considered to be the purest water on the planet. Filtered through lava formed millions of years ago, Icelandic glacial water imparts a freshness and smoothness to the taste of Martin Miller's whilst also contributing greatly to its much vaunted silky texture. The end result of all this hard work is a gin that is gentle in the mouth with fragrant, slightly spicy aromas and a well balanced botanicals profile with strong hints of Parma violet and lavender. This unique taste profile makes Martin Miller's the ideal gin for a host of new wave gin drinks with fresh, clean, natural flavours.

BOTANICALS USED:

Angelica, Cardamom, Cassia Bark, Coriander Seed, Grains Of Paradise, Juniper, Lemon, Nutmeg, Orange, Safron, Raspberries & Blackberries.

TASTING NOTES:

Luscious & juicy berry notes balanced with juniper and warming spice. The smooth mouthfeel lasts, leading to peppery after tones.

MASON'S

HISTORY

A London Dry Gin from God's Own County! Masons use Harrogate spring water for their gins along with juniper, a proportion of which is from their own bushes, and a combination of secret botanicals

including citrus. Produced in small batches, each bottle has hand written batch and bottle numbers.

BOTANICALS USED:

Juniper, Coriander Seed, Angelica Root, Cardamom, Cinnamon, Dried Lemon Peel, Fresh Lime Peel, Bay Leaf and Fennel.

TASTING NOTES:

Specifically fennel now, getting towards liquorice. This is still very much gin though, with notes of juniper and pine.

MONKEY 47

HISTORY

The creation of Martin Miller, publisher of the famous Miller's Antique Price Guides, Martin Miller's Gin embodies a passion for the best. It is made at the Langley Distillery in the Black Country using traditional methods and craftsmanship. 'Angela', a century old gem of a copper pot still, is the star of the show and, before distillation, the grain spirit and the botanicals are left to steep overnight in her generous expanse. Martin Miller's prides itself on taking a smaller percentage of the spirit during the long slow process of distillation. But that's not the only thing that's special about this Gin. The botanicals recipe is a taste feast with juniper and other common botanicals like coriander, angelica, orange peel and orris root but also the less often used cassia and cinnamon bark, ground nutmeg and liquorice and one other secret ingredient, believed to be cucumber.

BOTANICALS USED:

Six Different Types Of Pepper, Acacia, Acorus Calamus, Almond, Angelica, Bitter Orange, Blackberry, Cardamom, Cassia, Chamomile, Cinnamon, Citron Verbena, Cloves, Coriander, Cranberries, Cubeb, Dog Rose, Elderflower, Ginger, Grains Of Paradise, Hawthorn Berries, Hibiscus, Abelmoshus, Hibiscus Syriacus, Honeysuckle, Jasmine, Kaffir Lime, Lavender, Lemon, Lemon Balm, Lemongrass, Licorice, Lingonberries, Mondara Didyma, Nutmeg, Orris, Pimento, Pomelo, Rose Hip, Sage, Sloe & Spruce.

TASTING NOTES:

Predictably complex, this is a robust and powerful Gin with plenty of spice, fruit and herb flavours. It's very well structured, and difficult to unpick but a citrus fresh start segues into pine and wood notes for a drying wooded and reassuringly heavy finish.

NO. 3 LONDON DRY GIN

HISTORY

No.3 is the London Dry Gin distilled to a proprietary recipe of Berry Bros. & Rudd, London's oldest wine and spirit merchant.

The name No.3 refers to the address in St James's Street, London: their home since 1698. No.3 was created to be the last word in Gin for a Dry Martini. With juniper at its heart, it unashamedly celebrates the integrity and character of traditional London Dry Gin: six perfectly balanced botanicals distilled in traditional copper pot stills. The combination is a Gin that has authenticity, integrity and soul – a rare feat and one that means that No.3 lives up to its tag of a super premium Gin. It is still relatively early days for the brand.

BOTANICALS USED:

Juniper, Spanish Orange Peel, Angelica Root, Coriander & Cardamom Pods.

TASTING NOTES:

Juniper to the fore, supported by floral notes and spicy, warm cardamom. Plenty of citrus 'zing' complemented by the Gingery spiciness of coriander, then earthy dryness of angelica kicks in.

OPHIR

HISTORY

Opihr is a legendary region famed for its wealth and riches which prospered during the reign of King Solomon. The King regularly received cargoes of gold, silver and spices from Opihr and whilst its exact location remains a mystery, it is thought to have been in the Orient along the ancient Spice Route. The heritage of Opihr Oriental Spiced Gin is firmly rooted in the ancient Spice Route. Traditionally merchants would travel thousands of miles along the route, trading exotic spices and botanicals from distant lands. Opihr Oriental Spiced Gin is crafted with a selection of exotic hand-picked botanicals, carefully chosen by Opihr's Master Distiller, including spicy Cubeb berries from Indonesia, Black Pepper from India and Coriander from Morocco. The botanicals in Opihr Gin make the journey to their final destination, the oldest distillery in England, where quality Gin has been traditionally distilled, using the same London Dry Gin method, since 1761. Here the botanicals are married with fine English spirit to produce an exotic oriental spiced Gin.

BOTANICALS USED:

Juniper, Coriander, Black Pepper, Cane Berries, Cardamom, Orange Peel, Grapefruit Peel & Ginger.

TASTING NOTES:

Opihr Oriental Spiced Gin has bursts of Citrus balanced with the rich, earthy aromas and a soft spice. Opihr epitomises the exotic intensity of the Orient, awakening the senses to a new style of Gin. Soft camphor, some sweetness and oriental spices create a warm mouth feel that lingers but does not increase in intensity, leading to a Long length finish with soft cracked black pepper and spice.

PINK 47

HISTORY

Pink 47 is a fine London Dry gin made from Italian juniper berries. It includes some exotic botanicals too with two different types of angelica and two different corianders. Lavish. There's also Spanish citrus fruits and almonds and a touch of West African nutmeg, packaged in a handsome cut-glass bottle modelled on the Kharavaya pink diamond.

BOTANICALS USED:

Juniper, Coriander (2 kinds), Lemon Peel, Orange Peel, Angelica Root (2 kinds), Licorice Root, Cassia Bark, Almonds, Nutmeg, Orris Root.

TASTING NOTES:

A full and complex flavour: strong and smooth with a crisp and compelling finish.

PLYMOUTH

HISTORY

In the early nineteenth century Plymouth, London, Bristol, Warrington and Norwich were the great Gin distilling centres each with their own unique Gins. Gradually the London Dry style came to dominate but the Gin made in Plymouth retained its own distinctively aromatic character. Plymouth Gin has remained true to this tradition. Produced in a still, which has not been changed for over 150 years, it has a subtle, full bodied flavour with no bitter botanicals. Plymouth Gin has a long history. The Black Friars Distillery in Plymouth, where it is made, dates back to at least 1793 and there is reason to believe that distilling may have been carried out on these premises much earlier. Certainly Black Friars can rightly claim to be the oldest working distillery in the UK. The building is also reputed to have been the place where the Pilgrim Fathers gathered before they set off in the Mayflower for America in 1620. Although Plymouth Gin is made in exactly the same way as London Gin, it is the only UK Gin to have a geographic designation a bit like an appellation contrôlée – the result of a series of legal decisions in the 1880s when London distillers began producing a Plymouth Gin. Coates & Co established then that, legally Plymouth Gin could only be made within Plymouth's city walls. A higher than usual proportion of root ingredients is the source of Plymouth's distinctive earthy aromas and pure water from Dartmoor contributes to Plymouth Gin's exceptionally clean and fresh flavour.

BOTANICALS USED:

Juniper, Coriander, Sweet Orange, Cardamom, Angelica And Orris Root.

TASTING NOTES:

Elegant in the mouth with luscious marshmallow and hints of sage and eucalyptus it has a subtle, full bodied flavour with no bitter botanicals and not nearly as much of a juniper hit as some Gins. Sweet orange and cardamom impart a softly fruity, spicy finish.

NO. 171 PORTOBELLO ROAD

HISTORY

This gin was released by the award-winning Notting Hill bar, Portobello Star, home of the Ginsitute. This is a place where one can learn an awful lot about gin, so you would expect Portobello Road No. 171 to be rather good, and indeed it is. It's an old-style London Dry Gin, containing traditional botanicals and spices, that harks back to the gins of yesteryear.

BOTANICALS USED:

Juniper Berries, Coriander Seed, Angelica Root, Orris Root, Lemon Peel, Orange Peel, Liquorice Root, Cassia Bark, Nutmeg.

TASTING NOTES:

Well-integrated spice, again with a healthy dose of juniper. Soft lemon grass flavours with a hint of red berries.

PUERTO DE INDIAS

HISTORY

Puerto de Indias is a Premium Gin manufactured in Carmona (Seville) in one of the oldest and most traditional distilleries in the province of Andalusia. Its name relates to the discovery of the Americas around the time when Seville was quickly becoming one of the principal trading ports for the exchange of goods between Spain and the New World.

The quality of the finished product is the result of a decision to use only the finest raw materials. The strawberries, plants and other ingredients used in the manufacturing process are carefully selected from different geographical areas in an effort to obtain a truly first class product.

BOTANICALS USED:

Wild Juniper Berries, Lime, Grapefruit, Orange Peel, Lemon Peel and Coriander.

TASTING NOTES:

Puerto de Indias Classic Premium Gin has a robust character, and a crystal clear appearance. It is a more intense, more citrus flavoured gin.

SACRED PINK GRAPEFRUIT GIN

HISTORY

Sacred Gin is micro distillery located in Highgate London. Unlike a traditional distillery with copper pot stills, Sacred Gin is distilled under vacuum in glassware that resembles more a chemistry lab gone crazy. The story of Sacred Gin is really a story of ingenuity, know-how and true British creativity. It's the story of Ian Hart and Hilary Whitney, the distillery's master distiller and cofounders. Operating out of the back room of a residential house, with a vacuum pump situated in a wendy-house in Hart's back garden, Sacred Micro Distillery was established in London

in 2009. Prior to starting a micro distillery, Ian Hart was a city headhunter specialising in Quants with one of his biggest clients being that of the one and only Lehman Brothers. Post credit crunch, business was slow, leaving Ian with a lot of spare time in which he started researching and experimenting with the modern techniques of distillation. Having studied natural sciences at Cambridge, this seemed like the most natural fit. Beginning with wine, Ian removed water from clarets using a two-stage rotary vane vacuum pump to find the higher quality wine within. The idea behind doing this was to create richer wines from lesser vintages and whilst the experiment worked, it would never be commercially viable. Thankfully for juniper fans, his sights soon turned to creating a contemporary Gin. Whilst the scale of the production is possibly the smallest (for commercial Gins) seen anywhere in the world – the Gin itself is no shrinking violet. Fresh, balanced citrus and cardamom notes, Sacred Gin stands up to inspection.

BOTANICALS USED:

Juniper, Cardamom, Pink Grapefruit Peel, Lemon Peel, Liquorice, Cinnamon & Nutmeg

TASTING NOTES:

Crystal clear. Gentle, clean nose of delicate pink grapefruit. Fresh sweet pink grapefruit with a peppery spiced palate. Cracked pepper and citrus alternate on the finish.

SIPSMITH'S LONDON DRY

HISTORY

After years working in the drinks industry, the company struck out on their own to pursue their passion for beautifully handmade spirits. They like to think buildings have a soul. Theirs in Hammersmith, west London, was once home to the esteemed whisky expert Michael Jackson, and before that, was the micro-brewery for a local pub. Now it is where they craft and hone their artisanal spirits. It is as if it knew what it wanted to be all along.

BOTANICALS USED:

Macedonian Juniper Berries, Bulgarian Coriander Seed, French Angelica Root, Spanish Liquorice Root, Italian Orris Root, Spanish Ground Almond, Chinese Cassia Bark, Madagascan Cinnamon, Sevilian Orange Peel And Spanish Lemon Peel.

TASTING NOTES:

Elegant in the mouth with luscious marshmallow and hints of sage and eucalyptus it has a subtle, full bodied flavour with no bitter botanicals and not nearly as much of a juniper hit as some Gins. Sweet orange and cardamom impart a softly fruity, spicy finish.

SIR ROBERT LOCKSLEY

HISTORY

Sir Robin of Locksley® Distilled Artisan Gin has incredible versatility – one of the very few (if not

only) true English sipping gins, try it neat or chilled. It makes a mean G&T, and a wonderful martini (dry or dirty), as well as numerous other cocktails. In a nod to our geographical location, it is named in honour of a favourite Yorkshire lad and local Sheffield legend, Robin Hood.

BOTANICALS USED:

Juniper, Coriander, Cassia, Angelica, Liquorice, Pink Grapefruit, Dandelion and Elderflower. The latter two are local, picked in Yorkshire and Lincolnshire respectively.

TASTING NOTES:

Up-front juniper with more delicate aromas of elderflower bubbling through. Deliciously smooth and round on the palate – warm cassia notes soothed with dandelion. Pink grapefruit adds an underlying sweetness and lingering citrus finish. Balanced yet distinctively unique.

SOUTH BANK LONDON DRY

HISTORY

Haymans have been distilling Gin in London for 150 years and started with James Burroughs (of Beefeater Gin fame) as James Burroughs Ltd. The company was sold in 1987 to Whitbread, although part of the business was retained and renamed Hayman's. Today Christopher Hayman is supported by his son (James) and daughter (Miranda), the great-great-grandchildren of James Burroughs. This is the longest serving family owned Gin distiller in England today. They own Burlington Drinks, primarily a bottling plant, based in Witham, East Anglia, England, UK.

Thames Distillers is run by Charles Maxwell who is the 8th generation of the family (founders of the Finsbury Distillery) who have been producing Gin since 1700 – making them the oldest unbroken lineage in Gin distillation. Distilled in a traditional manner from a secret recipe.

The Gin is presented in a traditional old style whisky bottle – clear, cylindrical and with a bulbous neck. The white label has a dark green border and top with a picture of the clock tower "Big Ben" found at the Houses of Parliament in London (and was formerly called "Parliament" Gin).

BOTANICALS USED:

Angelica, Coriander, Juniper Berries And Other Undisclosed Herbs And Spices.

TASTING NOTES:

On the nose is pine (juniper) and peppery spice (coriander) with some floral & herbal hints. On the palate this relatively smooth spirit has juniper with citrus (Lemon) and Peppery spice (coriander & possibly cardamom). On the close are juniper and peppery spice in the short dry finish.

STAR OF BOMBAY

HISTORY

Star of Bombay is a bolder expression of Bombay Sapphire. With two additional botanicals, carefully selected then slowly distilled for a more intense flavour.

BOTANICALS USED:

Juniper Berries, Grains of Paradise, Coriander Seeds, Cassia Bark, Orris Root, Liquorice, Lemon Peel, Cubeb Berries, Angelica Root, Almonds, Bergamot Peel, Ambrette Seeds.

TASTING NOTES:

Rooty, earthy and musky notes come to the fore in the long finish which fades with pronounced pine and lingering bitter bark note.

TANQUERAY

HISTORY

Based on a 180 year old recipe, Tanqueray London Dry is widely acknowledged as the benchmark gin. A blend of the purest four-times-distilled spirit and a hand picked selection of four botanicals, London Dry Gin offers uniquely balanced gin experience. Said to have been Frank Sinatra's preferred gin, London Dry's edge and sophistication have long made it a favourite with the stars in fashion, film and music. Tanqueray's iconic bottle design is a contemporary update of the original 1948 design, which in turn, was inspired by the shape of a classic cocktail shaker. The famous Tanqueray family crest embossed on the glass of each bottle features a pineapple, a historic symbol of hospitality and warm welcome. Tanqueray was sold in a clear, colourless bottle until 1948, when it was replaced by the now iconic green version.

BOTANICALS USED:

Juniper, Angelica Root, Coriander & Liquorice.

TASTING NOTES:

The lack of citrus botanical makes it slightly drier than some other gins but coriander adds both piquancy and lemon on the nose. Add a healthy citrus twist in the glass and the gin seems to be made for those who enjoy a G&T with a backbone.

TANQUERAY EXPORT

HISTORY

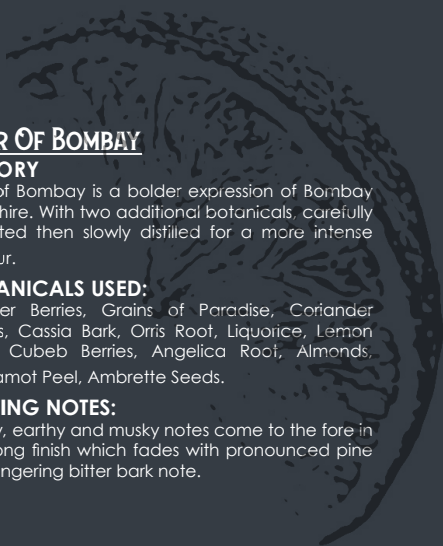
Tanqueray Export Strength is a top-quality London Dry Gin. It is beloved by bartenders for its rich, citrus-led palate.

BOTANICALS USED:

Juniper, Coriander, Angelica and Liquorice.

TASTING NOTES:

Huge juniper with spicy notes of orange and lemon peel and just a hint of aniseed.



TANQUERAY MALACCA

HISTORY

This softly spiced version of Tanqueray gin was originally developed in 1839 for the Far East and is named after the Straits of Malacca, a narrow waterway separating the Malaysia Peninsula and the Indonesian island of Sumatra, in turn named after the area's 15th century ruler, the Malacca Sultanate. Tanqueray Malacca was made available for a brief period in the late noughties (1997-2001) and then re-released as a limited edition in February 2012 with a run of 100,000 individually numbered bottles. Both of the modern Malacca revivals are said to be made to the original 1839 recipe which apparently consists of simple additions to Tanqueray's classic four botanicals.

BOTANICALS USED:

A secret recipe, believed to consist of 4 botanicals - Juniper, Coriander Seed, Angelica Root, Liquorice.

TASTING NOTES:

Balanced & dry, with juniper, coriander & liquorice.

TANQUERAY OLD TOM

HISTORY

Based on a recipe from 1835 from the Tanqueray archives, this has been brought back to life by master distiller Tom Nichol, and re-launched with a limited edition run of just 100,000 bottles worldwide in June 2014.

This gin launched in specialist retailers and bars across the UK and beyond and has a traditional clear appearance in the glass as you would expect from a traditional gin.

BOTANICALS USED:

The botanicals used are the same as the original Tanqueray (Juniper, Angelica Root, Coriander, and Liquorice), but the proportions differ.

TASTING NOTES:

A dry, herby gin which lets the juniper and coriander breathe.

TANQUERAY RANGPUR

HISTORY

Tanqueray Rangpur Gin is balanced and decisively zesty, the citrus shines through in a more subtle way than if it would have been ungraciously infused into the mix after. The Rangpur lime is an unusual botanical and worthy of us sharing some trivia... The word "Rangpur" allegedly originated in the Bengali language. Rangpur limes are also known as Canton lemons in South China, hime lemons in Japan, cravo lemons in Brazil, and mandarin-limes in the United States. Rangpur limes are not like other limes in that, much like bergamot they combine various citrus elements for their own distinct personality. They have the zestiness and acidity one might expect but somehow, are way juicier. The result is that

when distilled by the Tanqueray team alongside a proprietary blend of other classic gin botanicals, the result is a crisp gin with punchy juniper and sharp lime. Tanqueray Rangpur Gin takes its name from the Rangpur lime, a unique fruit of the native Indian Rangpur tree that blends the zestiness of lime and the juiciness of a Mandarin orange. Distilling the Rangpur lime with other botanicals – including bay leaf, ginger and of course juniper – gives Tanqueray Rangpur Gin a subtle, yet memorably zesty citrus twist that makes it ideal for a classic martini, a highball, or an invigorating short on the rocks. Since its 2006 launch, Rangpur Gin has won gold, double gold and platinum awards at the San Francisco World Spirits Competition in 2007, 2008 and 2009.

BOTANICALS USED:

Juniper, Rangpur, Bay Leaves, Ginger & Coriander.

TASTING NOTES:

The aroma of sweet, warm citrus and a soft, rosy bouquet is an open invitation for a long, slow sip. The botanical bouquet continues as light waves greet the tongue and open to a peak of juniper accented with bold, zesty lime. The airiness gives way to a finish of warm, dark rainbow of citrus, notably lime and lemon, and a short punch of juniper to top it off.

TARQUINS

HISTORY

A modern take on a classic London dry gin - 42% abv. Crafted on the wild Cornish coast and distilled with 12 hand-selected botanicals including fresh citrus peel & hand picked violets.

BOTANICALS USED:

Juniper, Coriander Seed, Liquorice Root, Angelica Root, Orris Root, Green Cardamom, Cinnamon, Bitter Almonds, Fresh Orange, Lemon & Grapefruit Peel, and Violets.

TASTING NOTES:

Fresh piney juniper on the front of the leading to zesty lemon sherbet notes from the coriander, vibrant orange blossom from the fresh peels, rounded natural sweetness from the liquorice and an oily creaminess from the almonds.

WHITLEY NEILL

HISTORY

One of the latest arrivals to the burgeoning gin scene Whitley Neill is a new premium London Dry Gin, independently owned and created by Johnny Neill, the fourth generation of the Greenall Whitley distilling family. Although it's a newcomer, Whitley Neill is firmly embedded in the centuries old tradition of English gin making. Not surprising when one considers that distilling is in the blood of it's founder. Whitley Neill is a handcrafted gin made from a 100% grain spirit which is steeped with the

botanicals prior to distillation in antique copper pot stills. Nine botanicals including the traditional juniper and coriander make up the botanical recipe. But the producers of Whitley Neill are taking gin to a new level with the inclusion of two carefully selected signature botanicals from Africa – the Cape Gooseberry and the fruit of the Baobab tree, the tree of life. Hence the distinctively bold taste of this superb gin. The taste experience starts with a spicy freshness on the nose. Laid back juniper and citrus combine with the fresh tanginess of the wild fruit to create robust yet delicate and clean flavours. A pleasant lingering finish holds those flavours in the mouth whilst an alcoholic strength of 42% abv ensures perfect balance.

BOTANICALS USED:

Angelica Root, Baobab Fruit, Cape Gooseberry, Juniper, Coriander Seeds, Lemon Peel, Orange Peel, Cassia Bark & Orris Root.

TASTING NOTES:

Juniper is restrained too on the palate, but not so much as to be dominated by the other botanicals. In fact, the balance between all elements is a success here. Relatively sweet for a 'dry' gin but in a liquorice sort of way, fruity and floral notes shine throughout, although it feels perhaps less exotic Africa and more English garden. Just enough coriander spice and a perky hit of orange peel on the finish lift things and maintain interest as the full mouthfeel which is responsible for fantastic sip-appeal tempts you to lose focus on the finer points of which there are many. Although nothing stands out as being definitively different so as to be able to singularly identify the African botanicals, they are clearly contributing much to the citrus element.

WHITLEY NEILL RASPBERRY

HISTORY

Luscious raspberries found in Scotland are balanced with juniper notes and has a delicate sweetness which rounds this deliciously Raspberry Gin. This incredibly versatile Gin can be deliciously paired with tonic as well as being the perfect component to contemporary cocktails for every season and occasion.

BOTANICALS USED:

Juniper, Orange, Lemon, Orris Bark, Coriander Seed, Angelica Root, Raspberry flavours, Blackberry flavours.

TASTING NOTES:

An initial and distinct juniper, coriander and liquorice flavour that gives way to a bright, fresh vibrant taste of Scottish raspberries. A perfectly balanced Gin with a delicate, fruity taste and a lasting citrus, raspberry flavour.

WILLIAMS GB

HISTORY

This dry, juniper led gin has been designed for the much loved G'n'T. Chase distil their Naked vodka from cider made from organically grown apples, they then distil their gin from the vodka. The result is a delicious gin with notes of spice and citrus fruit.

BOTANICALS USED:

Juniper (the buds and the berries), Coriander Seed, Bitter Almond, Cinnamon Bark, Ginger, Cloves, Angelica Root, Liquorice Root, lemon Peel Kibbles, and Cardamom.

TASTING NOTES:

Elegant, crisp and fruity followed by subtle apple undertones.



Ye Olde Nags Head

Castleton



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