

Garden Gin

Craft Gin Range

1682
BLAAUWKLIPPEN
STELLENBOSCH



BOTANICALS

Juniper Berries, Coriander, Angelica Root, Liquorice Root, Cassia Bar, Sage, Rosemary, Buchu, Lime Leaves, Orange peel

APPEARANCE

Crystal clear

AROMA

Assertive fresh piney camphor, with perfumed passion fruit and sage notes, with subtle addition of complex citrus zest.

AFTERTASTE

Orange & lime flavours lingers with the combination of Rosemary and a mild white pepper finish.

PROCESS

Cane neutral spirit at ± 96 % alc/vol is sourced and diluted with water (normally to approx. 50% alc./vol. in the boiler of the distillation column. The Gin is then distilled with a method called Va-pour infusion.

With this method, the mix of juniper and botanicals do not come into contact with the liquid spirit at all. Instead, they are placed in a basket inside a modified still and only encounter the spirit as vapour. The botanical-infused vapour then condenses into a botanical-infused spirit, (the Raw Gin).

Reverse osmosis water is added to reduce to bottling strength. Vapour infusion is seen as a more superior method than steep and boil, since botanicals do not over- boil. The vapour slowly extracts the delicate flavour or essential oils of these botanicals to form the Gin.

Then. Now. Forever.