

Gin



Gin



- Gin is a compounded spirit.
- Produced from neutral grain or molasses spirit and re-distilled or compounded in a Carterhead pot still with a number of flavouring agents, (Botanicals).
- The most important of these is Juniper (Genievre in Dutch) from which the product is named.

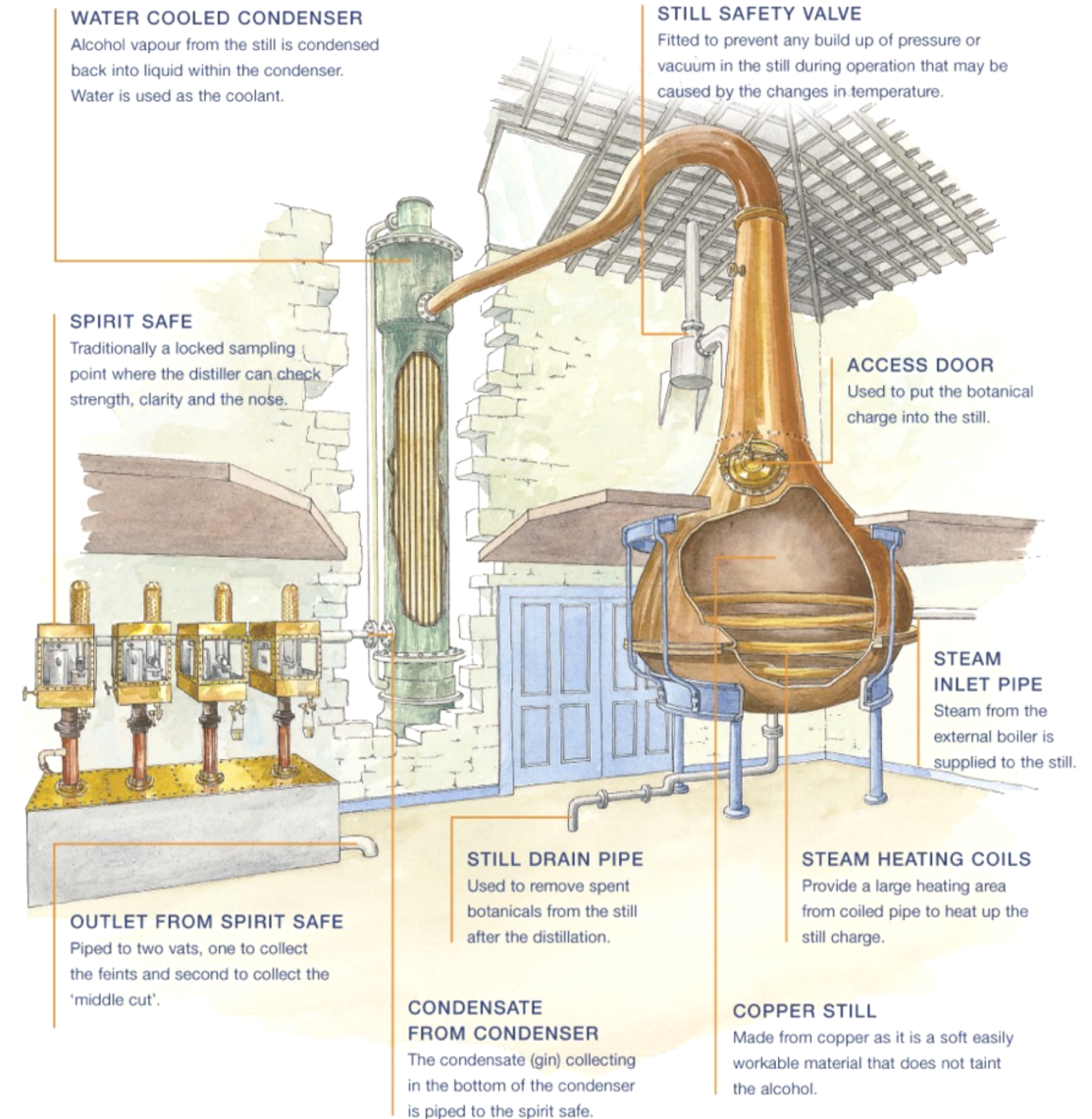
Botanicals



- Other flavouring ingredients in Gin may also include the any of the following:
- Cassia Bark, Liquorice, Fennel, Calamus Root, Almonds, Cubeb Berries.

Traditional Pot Still Distillation

Gin is rectified by either heating the botanicals together with the spirit in the still or passing the vapours from the distillate through the prepared botanicals in a form of percolation





Carterhead
Still



Spirit Safe



Types of Gin

- **London Dry**

- The standard English Gin with crisp dry flavour
- Gordons - Beefeater - Bombay – Booths- Tanqueray, Sipsmith,- Hendricks - Monkey 47 – The Botanist.

- **Plymouth**

- An unsweetened gin with a slightly heavier flavour than London Dry



THE BOTANIST
ISLAY DRY GIN

HENDRICK'S
DISTILLED and BOTTLED IN SCOTLAND
GIN

SIPSMITH®
London

Dutch Gin - Genever

- Known as Hollands or Genever.
- Jong Genever
- Made from cereal grains with a small proportion of malt wine made by fermenting malted barley before distillation.
- Oude Genever.
- Made from malted barley & aged before sale
- Both Gins are distilled at a low % alcohol and have a distinctive malt flavour.



