

The Geese & Fountain Gin List

Updated July 2020

Aber Falls Orange Marmalade Gin **2.80**

The village of Abergwyngregyn is home to the distillery, and sits at the foot of the famous Aber Falls waterfall. Attracting over 50,000 visitors a year, this picturesque spot is easily accessible, just off the A55 and a stone's throw from the coast.

Previously a slate works in the 19th century, a margarine factory during the world wars, and more recently a drinks wholesale depot, the Aber Falls distillery building has been lovingly restored and refurbished, proving the ideal place to create unique spirits and demonstrate the passion and skill in distilling craftsmanship.

Aber Falls have made their name as a whisky distillery ("Distyllfa Whisgi") but have introduced a range of contemporary gins, of which the orange marmalade is spectacular. Using Welsh-inspired botanicals to give an authentic sense of place to their spirits, the gin boasts a balance of sweet and bitter orange flavours, with the pine flavour of juniper: a citrus hit with warming aftertaste, guaranteed to tickle your tastebuds.

Adnam's Rising Sun Gin **3.50**

Adnam's are better known for their brewing than their distilling, but the quality in their spirits has been turning heads lately.

As the sun rises above the North Sea, the rye in the fields around Adnam's distillery in Suffolk is amongst the first to enjoy the early morning rays, or so they say. They add Japanese matcha tea and lemongrass to supplement the usual botanicals, making a sharp tasting, refreshing gin.

Audemus Pink Pepper Gin **4.25**

Launched in 2013, Pink Pepper Gin is distilled in the living room of founder Miko Abouaf's house in the centre of Cognac. Unlike the Cognac producers that surround the town who use large copper stills, Audemus Spirits use glass vacuum stills having been originally inspired by the vacuum distillation setup of Sacred Spirits of London. This distillation method allows alcohol to boil at a lower temperature and therefore the process can be more sensitive to delicate botanicals and avoid overheating or stewing them.

Pink Pepper Gin is a full-bodied, contemporary and vibrant gin. Aromatic juniper, vanilla, honey, cardamom and pink peppercorns leap out on the nose and are all evident and well-balanced on the palate too, with a smooth, full mouthfeel and a lingering, warming finish. When mixed with tonic, Pink Pepper Gin is characterful and distinctive. Juniper, pink pepper and cardamom notes are elevated and lemon peel or grapefruit peel make for ideal garnishes.

Aviation Gin **3.60**

Founded in 2006, Aviation gin takes its name from the Aviation cocktail, which the gin's creators credit with inspiring them to see the greater versatility of the spirit than G&Ts would suggest. The gin takes a Dutch style rye spirit base combined with with juniper, lavender, anise, sarsaparilla, orange peel and cardamom, and the botanicals are steeped in grain spirit for 48 hours before they are redistilled. A pretty intriguing tiple, with a very handsome Gatsby-esque bottle.

From a taste perspective it is no surprise to see that Aviation Gin takes advantage of the rich, floral and savoury flavour notes of unconventional botanicals such as Lavender and Indian Sarsaparilla,

giving it delicate blending of both the floral and sweet spice. Wonderfully spicy notes, more prominent than on the nose, cardamom shining through and a scattering of cinnamon, with floral notes continuing. It's less juniper forward than a classic London dry, and one of the earliest of the 'new wave' of craft gins to bring forward a broader range of flavours.

Bedrock Gin 2.80

Vince Wilkins set up Spirit of the Lakes in 2008 and developed Bedrock Gin which has something of a classic taste, albeit with a hint of the unexpected from the local angle botanical – Lake District oak bark. Following distillation, the spirit is shipped up north to be blended with water from the spring of Ennerdale Water.

Soft cassia and cinnamon whip at the nose, though liquorice sweetness waits in the wings. The juniper seems to be supported by the latter bringing a certain (almost floral) sweetness. Lemon and orange carry a bright, oily citrus smell that bears a sticky, marmalade-like richness when placed next to the more honeyed botanicals.

No matter how smooth a gin promises to be, you never expect the sensation to be... well, this. It's honestly as soft as water, bar the cinnamon/cassia tongue lashing. Smooth as silk, with a fiery taste, Bedrock Gin is a Martini masterpiece. Liquorice sweetness coats the tongue too, while a deep purple, resinous juniper jumps in at the back. It's delicious, truly.

Bertha's Revenge Irish Milk Gin 3.50

Bertha's Revenge is a unique endeavour of a gin that takes its base spirit from whey and its name from a legendary cow – Big Bertha. Bertha reached the grand old age of 48 and had birthed 39 calves by the time she died in 1993, earning herself the title of world's oldest cow (and most productive mother, to boot). Bertha's Revenge Gin, distilled at Ballyvolane House Spirits, is a tribute to both her longevity and her maternal instincts.

Ballyvolane House Spirits calls itself a grass to glass distillery, with the whey ethanol made from milk produced just 30 minutes away. For those who don't know about whey – when milk is separated into curds and whey, the latter is usually a waste product. Instead, Ballyvalone House Spirits add specially developed yeasts to the product, resulting in being able to transform it (once distilled a few times) into a spirit.

On the nose, Bertha's Revenge has a real sweet acidity coming from the whey. Piquancy flicks at the nostrils and the cardamom pops alongside a peppery tingle. This carries through to the taste; the gin is sweet at the fore – the liquorice and sweet woodruff makes themselves known – but there's also a creamy (dare we say milky) taste, which must come from the base alcohol itself. Juniper rises up, but is quickly pushed aside by cardamom, cloves and cinnamon, which dominate towards the end and lingers long after the first sip.

This is a smooth, warming gin with a rich, full mouthfeel. It could be drunk neat on ice, but would do well in a G&T with an orange peel garnish and would positively flourish in a cocktail that calls for a spicy gin, like the Red Snapper.

Black Tomato Gin 4.00

Black Tomato Gin is distilled by Meinderd Kampen at the grain-to-glass Kampen Distillery in Zeeland, Holland. The distillery's coastal location has inspired the overall gin, which features the namesake tomatoes (although they're actually grown in Italy) alongside juniper berries, fresh and purified salt water and one secret botanical.

Blackwoods Vintage Dry Gin 60% 3.25

Shetland sits on the 60° north line of latitude which first inspired this unusual 60% gin. Each vintage is produced in very limited quantities, each one being subtly different, the flavour is always determined by the availability of handpicked botanicals. A gin bursting with fresh citrus and subtle floral notes on the nose, strongly floral on the palate with an exceptionally silky smooth finish.

Blue Monkey Christmas Pudding Gin 3.70

A delightfully complex handcrafted gin, produced by the Two Birds distillery in Leicestershire for the Blue Monkey Brewery in Nottinghamshire, this gin is distilled with eleven botanicals sourced from around the world. A smooth, easy drinking gin infused with luscious fruits to create Christmas pudding in a bottle.

Bobby's Schiedam Dry Gin 3.30

Bobby's Gin is inspired by a family recipe that began its life in the early 1950s when Jacobus Alfons, or Bobby to his family and friends, migrated to the Netherlands and settled in Schiedam. He infused Dutch Genever with spices and other flavours from his native Indonesia. Decades later, Bobby's grandson Sebastiaan discovered an old bottle at his mother's house. Inspired by the story about his grandfather and his unique Indonesian recipe, he set about creating a contemporary equivalent. Bobby's Gin is multilayered and soft on the nose – yet it is incredibly fragrant. Lemongrass and rosehips burst on the nose in an intoxicatingly exotic mix. Complex clove and coriander flavours follow up these elements once tasted, with a refreshing zing from lemongrass.

Boë Violet Gin 3.40

Boë Scottish Gin, named for Professor Franz de la Boë, who is often credited (falsely) with inventing gin, is a delicately spiced and citrus gin which was awarded a silver medal at the World Gin Awards in 2014. Taking that as their base, the distillers then infuse it with violets to create a beautiful gin, with a light, delicate taste and a stunning colour and aroma. Unlike many 'violet gins' this one is a full-strength gin, not a liqueur, which means it stands up well in cocktails and with mixers.

Bombay Sapphire Gin 2.90

Bombay Sapphire is one of the few gins that has transcended the category, perhaps even helping to elevate it out of the doldrums and into great prominence again. With its iconic blue bottle it is easily one of the world's most recognised spirits, and can be found in bars across the world.

Launched in 1987, Bombay Sapphire is a vapour-infused gin, with juniper, coriander, angelica, almonds, cubeb berries, lemon peel, orris, liquorice, cassia bark and grains of paradise coming together to form a fresh and lively gin, lighter than a classic London Dry but with a warm peppery finish. Its slightly floral character makes for a refreshing G&T and works well in an Aviation too. Bombay Sapphire is an exceptionally smooth spirit, but its defining characteristic is the fact that it is light and crisp.

Boodles Mulberry Gin 2.90

Boodles is made in Britain from English wheat, distilled using a Carter Head still at the Greenall's distillery in Cheshire, bottled in Essex, and packaged in Scottish glass with labels printed in Wales. Boodles was named after Boodle's gentlemen's club in St. James's, London, founded in 1762 and originally run by Edward Boodle. Their London Dry recipe dates to 1845, and it was reputed to be the favourite gin of the club's most famous member, Winston Churchill, though the same has been claimed for Plymouth Gin.

Boodles Mulberry pays homage to the humble mulberry tree which has been a familiar sight in the English countryside for centuries. Inspired by the traditional sloe gin liqueur, Boodles Mulberry is a fresh interpretation of a British classic. Made with mulberries, Boodles Gin and a blend of natural ingredients, Boodles Mulberry is perfect for sipping both warm and cold over the holiday season but also mixes well with elderflower tonic. The taste combines delicate mulberries with notes of raspberry, currants and cranberries to create a sweet and subtle medley. Boodles Mulberry adds the perfect complement to Boodles British Gin's unusual botanicals of rosemary, nutmeg and sage.

Brentingby Gin 3.65

Brentingby Gin is both our newest gin and our closest gin – being produced in Melton Mowbray only since July 2018. Bruce Midgely who makes the gin also designed and built the 10 plate copper column still that he uses to make this fantastic classic London dry gin. The botanicals are led by juniper and hibiscus, with coriander, birch and angelica all adding flavours reflective of both Melton itself and Bruce's South African homeland. At 45% it's stronger than many mainstream London dry gins these days, but the additional alcohol helps to bring out the flavours on the tongue.

Brentingby Black Edition 3.65

Bone dry and classic London dry in style, the Brentingby Black Edition is a revelation. Citrus is dialled right back but is replaced by subtle fruity, floral and green notes. A gorgeous combination of botanicals including lime, ginger and meadowsweet, bring a touch of spice and warmth. Sticking with Brentingby's commitment to full-bodied gins, this one is also 45% ABV making it powerful on the tongue and warming on the way down too.

Brentingby Rooibos & Boabab Pink Gin 3.65

Alongside their flagship dry gin, Bruce Midgely has created a pink gin infused with the flavours of his South African homeland. Featuring the addition of rooibos and baobab, it is then steeped in hibiscus to give a delicate pink hue. Unlike many of the pink 'gins' on the market this one is a robust dry gin in its own right, and clocks in at 45% ABV, so it's great in both cocktails and G&Ts.

Brockmans Gin 3.80

Brockmans Gin was launched in 2008 by four UK entrepreneurs and has since become one of the fastest growing major gin brands in the world, with the majority of sales being outside the UK. The gin is distilled in a copper still at G & J Greenall's Distillery in Warrington, UK, and features blueberries and blackberries alongside traditional botanicals and citrus peels.

Brockmans Gin is sweet, fruity and contemporary with a low prominence of juniper, which has caused it to somewhat split opinion. However, if you're looking to try something fruity and different, or tempt a non-gin drinker to reconsider the category, then Brockmans is definitely worth a try.

Burleighs Distiller's Cut Gin 3.25

Distiller's Cut is an exceptionally crisp and fresh gin that showcases the Master Distiller's craft. Using the same 11 botanicals as Burleighs Signature Gin in a different ratio, Distiller's Cut has a higher proportion of softer, sweeter, more floral ingredients making it perfectly suited to cocktails. Light, vibrant citrus on the nose followed by eucalyptus. Sweet, smooth, earthy juniper and violet to taste, with mellow and smooth candied citrus and aromatic spice.

Burleighs Leicester Dry Gin 3.75

Burleighs Leicester Dry Gin is distilled with botanicals and flavours steeped in the history of Leicestershire food and drink, making use of thyme, sage, nutmeg and mace resulting in a powerful spiced gin. A unique Jamie Baxter creation paying homage to Leicestershire, its people, culture,

diversity and history. Crisp, fresh and vibrant with warming spice and bright citrus top notes, there is an abundance of juniper on the palate followed by nutmeg, citrus zest and herbs. Earthy spicy notes in the background give way to a long and dry juniper finish with hint of mace and herbs.

Burleighs London Dry Gin 2.75

Burleighs Signature London Dry Gin is distilled with 11 botanicals including silver birch, dandelion, burdock and elderberries. Smooth and balanced, it is crisp, fresh and vibrant with piney eucalyptus and bright citrus top notes. Dry juniper flavours offer freshness followed by pine, citrus zest and eucalyptus. Earthy, spicy and floral notes in the background. Long and warming finish with Parma violet, pine, dry juniper and lavender.

Burleighs Pink Gin 3.75

Master Distiller Jamie Baxter was inspired to create this floral, delicately sweet gin after a visit to Tokyo. With preserved Japanese cherry blossom, hibiscus, rose and pink grapefruit added to the Burleighs London Dry recipe, this is soft, smooth and very easy drinking. Perfect served with Fever Tree Aromatic Tonic and a slice of fresh pink grapefruit. Zesty, floral perfume with vibrant grapefruit and rose to the fore. Sweet hibiscus, cherry blossom and cranberries balanced with intense pink grapefruit zest. Soft and weighty in the mouth with pronounced floral notes.

Burleighs Export Gin 3.25

Burleighs Export Strength Gin is distilled to the same botanical recipe as the London Dry, but bottling at a higher ABV creates an expression of the recipe with a markedly different profile, perfectly suited to a Martini or Negroni cocktail, or a more robust and aromatic gin and tonic. Bright juniper up front, backed up by sweet herbal notes. Bold juniper in abundance, sweet floral spice, pine, pepper and citrus. Long and dry finish with peppery warmth and lasting flavours of lemon and juniper.

Buss No. 509 Persian Peach Gin 4.10

As soon as you open a bottle of the fruity full-flavored Buss No. 509 Persian peach Gin bottle the nose is treated to aromas of oriental fruit which always dominates with peach. Nuances of coriander, angelica root, vanilla, liquorice and cardamom unfold. In addition the flavors are joined by Orris root and fresh citrus fruit. The finish of the artisan distilled Buss No. 509 Persian peach Gin is fresh, fruity and soothing and replicates the taste of Persian peaches again. The seductive Gin slides down gently. The creator of this fabulous Gin is Serge Buss from Antwerp, a young and successful restaurateur who transferred his talents to creating his own spirits in 2013.

Caorunn Gin 3.20

A small batch Scottish gin from the Balmenach distillery in Speyside. The distillery is situated in the heart of the Cairngorm National Park, at the foot of the Haughs of Cromdale. With a definite Scottish heritage, even the name itself, Caorunn, is Celtic for Rowan Berry (one of the botanicals used).

Caorunn (pronounced ka-roon) is made with a combination of traditional and handpicked botanicals including rowan berry, heather, coul blush apple and dandelion. Drunk on its own, the gin is crisp, dry and well-balanced yet still full-bodied. The botanicals jump out in the palate with spices, citrus and floral notes all working well to compliment a dry juniper note that leaves you with a crisp, clean finish. The recommended Caorunn G and T serve is with a thin wedge of red apple (fitting in nicely with the coul blush apple used to make the gin itself).

Chase Pink Grapefruit & Pomelo Gin 4.30

The story of Williams Chase Gin begins with vodka. Well, potatoes actually, then an award winning crisp company, then potato based vodka – then apple vodka, then gin.

By the early 2000s the Chase family had built themselves a reputation as farmers of quality by selling produce from their Herefordshire farms. In 2002 William Chase decided to travel around the world to source equipment and recipes to make potato chips and by the summer, “Tyrrell’s Crisps” was born. By 2008, following a protracted row with HMRC (as in those days micro distilling was not a thing, and small stills were frowned upon), Chase Vodka appeared, followed in due course by a range of gins.

Chase Pink Grapefruit & Pomelo Gin is made at farm-to-bottle Chase Distillery in Herefordshire. The gin uses the Chase GB Gin, a potato-based gin, as a base, and then macerates pink grapefruit & pomelo peels and re-distills it. There's a slight pink hue to this gin which is bottled at 40%. Fresh tropical fruit notes sit up front, with plenty of enjoyable citrus acidity at its core. Juniper notes act as a spicy foil to the full-bodied sweetness.

Dà Mhìle Seaweed Gin 2.95

Having made a seaweed cheese on their farm, the team at Dà Mhìle Distillery in Wales (pronounced "Daa Vee-lay") had sought out other uses for the ingredient. They began experimenting with using seaweed in gin. To create their desired flavour profile the team had to reduce the number of botanicals from their original small batch gin and introduce some that are more commonly associated with seafood, mixing herbs and spices in with their spirit. After distillation, the gin is infused with fresh seaweed from the Newquay coast for up to three weeks. In the glass, Dà Mhìle’s Organic Seaweed Gin is intriguing, with rose, coriander, dry juniper and a good measure of wet and salty aromas. When tasted, additionally eucalyptus, spearmint and a lashing of seaweed are evident – it’s worth noting just how smooth the gin is too.

Edinburgh Seaside Gin 2.85

Inspired by the East Coast shoreline near Edinburgh, Seaside Gin was the result of a collaboration between Edinburgh Gins and nearby Heriot-Watt University’s Brewing & Distilling MSc. Its shoreline botanicals including ground ivy, bladderwrack and scurvygrass contribute to a spirit with distinctive minerality. This is a finely balanced gin with a fresh sweetness on the nose, soft salinity and herbaceous notes on the palate, and a clean finish. Seaside Gin is at home in a crisp G&T, a briny Seaside Martini with olives and anchovy garnish and a variety of classic cocktails.

Edinburgh Valentines Gin 3.50

Why did the banana go out with the prune? Because it couldn’t get a date! Terrible jokes aside, this gin is more than just a seasonal gimmick for Valentine's Day. Made with the usual Edinburgh Gin goodness, plus a gentle infusion of rose petals and hibiscus flowers, this juniper-led fruity-floral gin is ideal in an array of romantic cocktails. Why not impress your date with a Valentine’s Martini or a Rhubarb, Rose & Pomegranate Cosmo, as suggested by the good folks at Edinburgh Gin?

Still juniper-forward, but the rose petals are immediately prominent. The floral sweetness is balanced out with coriander spice and earthy heather.

Ely Gin Company Special Dry Gin 2.75

The Ely Gin Company, based in the Fenlands of Ely just north of Cambridge, specialises in flavoured gins and vodkas. The principal botanicals in their Special Dry Gin are Juniper berries, Coriander seeds, Angelica root, Sweet Lemon peels, Sweet Orange peels, Cassia bark, Licorice root, Nutmeg, Cinnamon and Orrisroot (Florentine Iris). Enjoyed neat, the drinker experiences

strong citrus notes, coming from the orange and lemon peels added to the distillation. This gin is often described as very smooth and quite “sip-able”.

Etsu Japanese Gin 4.50

Japanese Gin is a recent phenomenon. Many prominent Japanese distillers seemingly banded together in 2016–17 to promote “Japanese Gin” as a premium category in the way Japanese Whisky is now viewed. And they were somewhat successful. Japanese Gins tend to emphasize unique local botanicals (like Shiso and Yuzu) in addition to more classic flavours.

The Etsu gin comes from the Asahikawa distillery on the northern island of Hokkaido. The main botanicals – Yuzu (green bitter orange) peel, coriander, licorice and angelica root – macerate for more than 24h in neutral cane spirit distilled thanks to a copper still with a swan neck to 83% vol. It is then diluted down to 43% vol with water sourced from the Taisetsu Mountains and filtered through charcoal for optimal purity.

Aromas and flavors of dried lime, lemongrass, sancho pepper, eucalyptus, bay, and juniper with a crisp, dryish light-to-medium body and a peppery, complex, medium-long finish with overtones of jasmine and leather. Pervasive notes of dried herbs. Think of tea and the tart citrus tang and floral fragrance of the Yuzu fruit – then the spicy peppery finish and floral/herb overtones, and you’re there – bliss!

Faith & Son Organic Cold Press Coffee Gin 5.30

Salford micro distillery Faith & Sons have created an absolutely stunning and unique organic gin here. Faith & Sons distillery was founded in Manchester by ex-bartender Filipe Sousa. Sousa knew he wanted to make gin from the moment he arrived in England back in August 2013, so he saved up for a year and began his distilling journey. The products are organic, and aim to show a little touch of Sousa’s Portuguese heritage wherever possible. Faith & Sons’ portfolio has grown hugely since its flagship gin, now with flavoured gins, liqueurs, rums and vodka.

For this coffee gin, organic green coffee beans are sourced, roasted and cold-pressed in the distillery, and added to a base of F&S organic gin, complimenting its key botanicals of juniper, angelica and coriander. An absolute cracker of a gin, best enjoyed neat over ice.

Forest Gin 5.60

The Forest Distillery is a unique 17th century barn, nestled 1,200ft above sea level within the beautiful Macclesfield Forest in the Peak District National Park. It is here that the Karl and Lindsay Bond, their family and a small team of weasels daily distill spirits of the very highest quality. Organic and foraged ingredients are featured wherever possible, and all water used in the process comes from their own cool, clear natural spring.

Forest Gin is the only gin to have ever been awarded two separate Double-Gold Medals at the San Francisco World Spirit Awards.

Though Forest Gin came about as a result of Karl’s hobby distilling, Lindsay is now in charge of distilling and bottling, while her husband has taken on a more business role. The recipe for Forest Gin is clutched tight by Karl and Lindsay, though we understand that around 16 botanicals are used: six relatively classic (including juniper, coriander, angelica, and liquorice) and 10 foraged (wild grown bilberries, raspberries & blackberries, moss and ferns from the Peak District, pine, bark and wild flowers).

Forest Gin has an utterly extraordinary nose; it smells like a forest in the rain. It’s as though you’ve raked your nails down a tree and caked yourself in bark and moss and mud. There’s a sweet, berry

note, but it's masked by the dewy, forest floor feel. To taste neat, moss dominates, filling the senses as though you'd plucked it from a rock and placed it straight into your mouth. There's a strong taste of fresh spring water – the sort that still hums of earth and nature. The berries come through, although not in a clear way, more a humdrum of fruit riding on a rooty liquorice. There's a small hint of spice that could well be cassia or cinnamon, such is its light, bright & fiery nature. It's almost daft to suggest this, but Forest Gin tastes incredibly of the forest.

Four Pillars Bloody Shiraz Gin 4.50

This intriguing treat is the delicious result of mixing Four Pillars Rare Dry Gin with Yarra Valley Shiraz grapes. After steeping the grapes in the gin for eight weeks, the gin wizards at Australian distillery Four Pillars pressed the grapes and blended them with yet more of their gin. A particularly good year for grapes in Australia has left the 2018 'vintage' Bloody Shiraz Gin a truly amazing colour with a raspberry note on the nose, and a spice and juniper character to taste. It's a full strength gin, and makes some fabulous cocktails. It's also pretty fabulous just on its own, over ice.

Four Pillars Chardonnay Barrel Gin 6.00

This is a very, very special gin, unlike anything else on our list. This is the seventh release from a barrel aging programme initiated by Aussie gin makers Four Pillars in 2013, using an original Chardonnay barrel solera (a stack of barrels where the gin is aged in each barrel in turn, similar to the process for making balsamic vinegar) and has had a full year in barrel.

The botanical oils have developed and changed dramatically, whilst still remaining distinctively gin. The juniper base has become more textured, while the spices show developed intensity and fragrance. As with previous releases the preserved ginger character (thanks to the cardamom) is amazing and sits nicely with crushed coriander and preserved citrus notes. The oak continues to contribute to colour and sweetness, weight and texture. The finish is lovely and dry. This is a balanced, super sippable drink. Enjoy it neat or on the rocks - it's delicious over one large ice cube with a drop of honey and a small sprig of rosemary.

Four Pillars Spiced Negroni Gin 3.25

Four Pillars, created in 2013, is a craft distillery located in the Yarra Valley – close to Melbourne – and uses a CARL copper pot still called Wilma to produce its Dry Gin. This gin was originally the result of a conversation between Cameron (the "Four Pillars" distiller) and Jason (then Manager of Sydney bars including The Rook and one of the World's Top Ten Bartenders) back in 2014 - they wanted to create a gin specifically for the Negroni. Four Pillars Spiced Negroni Gin is a highly aromatic, rich and (yes) spicy gin with great power and intensity. A distinctively antipodean gin, there's lots of Tasmanian pepperberry leaf and cinnamon. They added an exotic West African spice called Grains of Paradise. This is one of the most unusual spices in the world, with clove and sichuan characters. But although very powerful, the spice tends to glow rather than become hot. Perfect in cocktails with depth and character, it's not just for the negroni!

Gin Mare 3.75

Gin Mare has long been the reference point for a gin that's pushed the boundary of what a gin could taste like, with rosemary, thyme, olive, and basil included in the botanical line up. It's savoury and unusual, balanced and complex. Made in the small Spanish fishing town of Vilanova, just outside the city of Barcelona, Gin Mare epitomises the Mediterranean spirit. It features arbequina olives as a locally-sourced botanical, up to 15kgs of olives have to be used per distillation batch. They also add citrus, cardamom and coriander along with thyme, basil, rosemary and juniper berries. The latter are grown on the family's land and have an unusually soft skin. Gin Mare does indeed taste "Mediterranean". It smells herbaceous, with resinous juniper and thyme dominating. Olives are also apparent. To taste, more juniper with a burst of basil, rosemary and thyme emerge as well as

coriander. The combination feels savoury, authentic and original. It can be considered as being part of a very short list of “Herbal” gins, and makes for a delightful aperitif.

Gordon’s London Dry Gin 2.00

Gordon’s Gin is possibly the most famous gin brand, holding around 35% of gin sales in the UK alone and retaining a strong foothold in every market in the world. The iconic green bottle is at a strength of 37.5% ABV whereas the clear glass version is an Export Strength variation originally designed for external (non UK) markets at 47.5% ABV. Gordon’s Gin was – and still is – one of the very original players and one of the world’s first mass-produced quality gins. That alone is an astonishing feat. For decades, certainly for the 20 years leading up to the 2006 gin boom, Gordon’s was the one and only name people would instantly associate with gin and it’s still beloved by many passionate supporters.

Grain Artisan Signature Gin 3.80

Grain Artisan is a hand built gin distillery and gin shop in Matlock, Derbyshire, launched in February 2019. Their gins are very much the produce of their environment: foraging in the Peak District, local orchards and filtering Derbyshire water on site all form part of the process that creates such distinctive gins.

The Signature Gin is a London Dry but with a certain rural softness. Smooth, light and easy drinking, it is Juniper led with notes of fresh citrus and elderflower and a delightful sweet liquorice finish. Besides Juniper, expect to find flavours of Fennel, Elderflower and Lemon. Matched with an elderflower tonic, it’s a slightly sweet G&T but a sprig of rosemary adds some emphasis to the herbaceous quality within it.

Grain Artisan English Orchard Gin 3.80

Becky Morgan at Grain Artisan has created a beautifully crisp, smooth and refreshing gin, truly evocative of an English heritage orchard. Packed with a basket full of hand picked orchard fruits, she infuses the gin with raspberries, post distillation, to create a naturally pink gin with a glorious taste of the summer. There is juniper, of course, but also quince, crab apple, raspberry & blackberry to give a full-bodied summer fruit experience, topped off perfectly with a fresh raspberry and a slice of apple.

Grantham Gin, Spiced Apple and Gingerbread 3.50

How could we resist the chance to stock a gin inspired by the town on our doorstep? With Grantham Gingerbread, and Sir Isaac Newton’s apple, adding a spiced sweetness to this gin, it’s equally good in a Gin and Tonic or with ginger ale.

Hart Family Brewery India Dry Gin 3.20

The Hart Family Brewery in Wellingborough are one of our regular suppliers of excellent quality ales - both traditional and contemporary styles. Since 2015 they have also made gin with a spirit produced from the malt of their award-winning 1833 India Pale Ale. It is the perfect base for a classic dry martini or partnered with a premium tonic water.

Hawthorn’s London Dry Gin 2.65

Based on a recipe from a ‘seafaring grandfather’, Hawthorn’s is zesty and bright, with spice and coriander up front, as well as a touch of pepper in the middle, which then makes way for a fresh, yet dry leafy juniper finish. Whilst the exact recipe remains a secret, botanicals include nutmeg grown in Sri Lanka and Indonesian Cassia Bark. Staying true to traditional hand-crafted methods, Hawthorn’s is distilled from 100% English wheat in a beautiful vintage copper pot still manufactured by John Dore & Co, long recognised as the finest still maker in the world.

Hayman's Old Tom Gin 2.50

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. From a flavour perspective, Old Tom Gin is often described as the missing link between Dutch Genever and London Dry Gin. The re-introduction of Hayman's Old Tom Gin in 2007 came by request of the London cocktail community who were interested in having the full spectrum of gins as specified in the recipes of so many of these classic cocktails of the early 1900's. Hayman's Old Tom Gin is made under the careful supervision of Christopher Hayman with a recipe drawn from the family archives (Hayman Distillers is one of the longest serving family owned gin distillers in England). Distilled from 100% grain and bottled at 40% ABV, Hayman's Old Tom Gin has sweet aromas of almond and citrus. The hints of ginger and light herbal-spiciness from the juniper and coriander give a more rounded fragrance, but as with most Old Tom gins it's the sweetness from the Licorice root that shines through. On the palate it provides balanced traditional Old Tom characteristics and is without a doubt the standard barer of this lightly-sweetened gin style.

Hendricks London Dry Gin 3.50

There's no doubt that Hendrick's Gin has been spearheading gin's resurgence since the early 2000s and can now be found in bars across the globe, with glasses of Hendrick's and Tonic adorned with a slice of cucumber instead of lemon or lime. Hendrick's Gin is unusual, having two copper stills, distilling in two different methods. Tasted independently of one another, and before the signature additions of cucumber and rose, neither are particularly great gins. They combine to become much more than the sum of their parts. The Bennet still gin is somewhat waxy and botanically intense. The Carter-Head is less cooked, but lacks some of the deeper notes. Once combined they round each other off and provide a complete spectrum of flavours. Hendrick's Gin even goes one step further, as once the two spirits are blended, there is a further addition of cucumber and Bulgarian rose petal essence before the spirit is cut with water and finally bottled at 41.4% ABV.

It's said that if you don't like gin or don't know where to start, this is the place to do so as Hendrick's is not a big juniper gin. That said, the juniper may be lighter but it's certainly there, creating the base for a clean, floral and refreshing gin. Regardless of whether the cucumber flavour is distinct from the other twelve botanicals, the addition of it definitely adds a fresh quality to the ensemble helped along by the rose which can definitely be picked up on the aroma. Cubeb berries, elderflower, chamomile and yarrow are some other botanicals that bring a more unusual offering to the mix, giving the floral edge some depth while also complimenting the more commonly used coriander, angelica root, lemon & orange peel and orris root – who work to provide a solid backbone to the overall gin. Juniper is present all the way through, framed by all the other botanicals so that it sits as part of a group as opposed to being the single botanical determinable at any given point.

Hoxton Gin 3.75

One for the sweet-toothed gin lover, Hoxton Gin is reminiscent of a Piña Colada, with coconut, grapefruit and ginger contrasting with the juniper and a vanilla sweetness to give a tropical aroma and flavour. Distilled in Burgundy the gin was invented by Gerry Calabrese of London's Hoxton Pony bar.

J J Whitley Nettle Gin 2.50

A rediscovered British classic inspired by British gardens and hedgerows. JJ Whitley claim to offer heritage and authenticity. Distilled by Johnny Neill, a direct descendent of Thomas Greenall and the last in a long line of distillers. Whitley brings together 8 generations of expertise and a life long love of adventure. JJ Whitley Nettle Gin has a heavy herbaceous aroma, and offers a light, fresh,

zingy kick on the palate, bound together with a gentle sweetness. Bottled at 38.6% ABV. Flavours of chopped basil, oily juniper, crushed coriander, forest floor and a subtle spark of citrus peels.

J J Whitley Pink Cherry Gin 2.50

Definitely in the sweet cherry not sour cherry camp, this gin from J J Whitley boasts a sugary stone fruit and fresh orange aroma with an initial sweetness leading into marzipan, dark cherry and juniper on the palate. The finish is smooth with cherry and a little lingering spice.

Botanicals include juniper berries, coriander, cassia bark, lemon peel, orange peel, liquorice root, angelica root, orris root and cherries. There is plenty of fruit, but it's a sweet gin, and could easily be drunk neat, or mixed with soda for a softer taste. Garnish with 2 cherries.

Ki No Bi Kyoto Japanese Gin 5.10

This is a very special gin. The Kyoto Distillery starts with a base of rice spirit, and then distils botanicals in groups corresponding to their flavor profile. Citrus includes Yuzu and Lemon. The Base includes juniper, orris, and Hinoki, a kind of Japanese cypress tree whose wood is sweet and earthy. Ginger is the spice ingredient. Floral includes shiso and bamboo leaves. Sansho pepper adds a herbal note, and a flavor similar to Sichuan peppercorns. And then there's the tea category, something that Japanese gins have taught to the rest of the world. Each category of botanicals is distilled separately and the blended to make the final Ki No Bi Gin. The name Ki No Bi means The Beauty of the Seasons.

The nose has a fair bit of citrus on it. Kumquat and Yuzu notes, with some supporting notes of green tea and pine-forward juniper. Clean and somewhat classic. Lots of citrus at first taste. Yuzu and freshly expressed orange oil. Mid-palate is where Ki No Bi Gin veers in a direction that is new and exciting for gin. Juniper with a nice pine note segues into an earthy, herbal, camphoraceous impression that cools and radiates. Think of the coolness of eucalyptus or aloe. Menthol ebbs while notes of ginger, peppercorn, wormwood, and bitter black tea linger; Ki No Bi Gin has a fairly long and exceptionally dry finish. The impression is a delicate interplay of yuzu and red shiso leaves, with juniper tying it altogether.

Langley's No. 8 Gin 3.00

This gin is made at Langley's Distillery, one of the most respected gin distilleries in the UK. The eight botanicals used are distilled and soaked with 100% English grain spirit that brings out their full-bodied flavour. Worthy of note is the fact that no previous steeping with the botanicals happens before they are added to the still.

The variety of ingredients goes to make a rather dusty scent. Zest from the lemon, with hints of spice and nutmeg help to give it a fuller and rounded flavour, with that all important juniper smell shining through. To taste, it is juniper forward with a healthy balance of citrus and spice mingling and coming in together, with a liquorice like flavour springing into the mix. A smooth and dry tasting gin that is exactly what a good traditional tasting gin should taste like, giving a long finish that is touched by notes of pepper and nutmeg. It's a good gin that would mix well in a multitude of cocktails.

Liverpool Gin 3.60

It is the rich tapestry of sights, sounds and flavours of Liverpool Docks back from the 1700s that make up every drop of the Liverpool Gin collection. Crafted just a stone's throw from the site of the original Bankhall distillery, using finest ingredients, handcrafted in a copper pot still, and crowned with the timeless Liver Bird emblem.

Liverpool Gin is a premium organic gin made using only pure certified organic botanicals, producing a highly distinctive, aromatic drink. Crystalline in appearance and luscious in body, it give an intense juniper and complex, well-balanced botanical flavour over a rich cereal note with a bright citrus finish.

Malfy Gin Con Arancia 2.90

An Italian gin with flavours and colours of Sicilian blood oranges, Malfy Con Arancia is produced by the Vergnano family at Torino Distillati in Moncalieri. There's a refreshing citrus sweetness, with a helping of vanilla and a touch of tart grapefruit in the background. A crackle of juniper acts as a foil to the intense orange sweetness. The colour is rich and the aroma is full of oranges.

Mason's Dry Yorkshire Gin, Yorkshire Tea Edition 3.50

Having a real passion for gin Karl & Cathy Mason launched Masons Yorkshire Gin on World Gin Day 2013 with early editions being distilled in the south, before settling on the edge of the Yorkshire Dales in the market town of Bedale, where Masons Yorkshire Gin were the first to establish a distillery in Yorkshire in 2014, the year after they launched.

The Yorkshire Tea Edition of their gin is made using Yorkshire Tea, ripping open teabags and adding the loose tea to the distillation. Other key botanicals include Juniper, Cardamom, Bay leaf, Fennel seed and Sichuan Pepper.

Dry notes of Yorkshire tea are present on the nose, with fresh, light hits as the aromas swirl around. Delicate and fresh upon the palate, with a slight citrus sharpness hitting the senses. Plenty of dry Yorkshire tea notes blast through, with fresh aniseed, cardamom and pepper making an appearance upon the long finish before the tea returns.

Monkey 47 Gin 4.80

Botanically complex and combining a great story with great design work to create a formidable package, Monkey 47 fast established its now cult status. Wing Commander Montgomery "Monty" Collins left the Royal Air Force in 1951 and settled in the Black Forest region of Germany, running a little guesthouse called 'The Wild Monkey' at which he turned his interest in gin into producing a trademark drink for the guesthouse, Schwarzwald Dry Gin, which he produced until retiring in the 1970s.

Thirty years later Alex Stein attempted to recreate the complex flavours reportedly contained in Commander Collins' Black Forest gin. After two years of development working with a German distiller, the duo chose their perfect recipe. Classic dry gin, interpreted in an entirely new and eccentric way. There are 47 ingredients that have found their way into the Monkey 47 Gin recipe, including angelica root, acacia flowers, bramble leaves, lingonberries and spruce shoots, all of which come from the Black Forest. Once created, the distilled spirit is rested for three months in earthenware containers and then cut to 47% ABV with soft water from the Black Forest.

On the nose, there are numerous aromas and this fact alone makes Monkey 47 a great gin to keep returning to, as depending on your mood it's easy to find a new facet that you may have previously overlooked. There are prevalent aromas of lime, fleshy berries and a woody forest floor undertone that give the gin both levity and depth. It's very evocative. The zingy citrus is assertive to taste upfront, but gives way to a rich bouquet of flavours including herbal juniper, juicy lingonberries, sweet licurice, cardamom and hibiscus-like floral touches. Can you taste all 47 botanicals? No. Are they all doing something in there? Definitely! It's a hugely complex, rich (and as an aside very smooth) gin and very difficult to pigeonhole into a brief tasting note.

North 42 Gin 4.30

Four years ago, two gin aficionados, Sally and Joanna, opened the North Bar & Kitchen in Leicester. It was their ambition to offer the best range of quality gins in the city, and, hopefully, one day develop their very own flavoured gin.

The inspiration for the gin came from a cocktail that has always been popular at North Bar & Kitchen, the Rhubarb Tumble. Rhubarb has been a classic British ingredient in puddings and preserves for over 200 years. The Tumble combines a rhubarb gin with a blood orange liqueur to create a delicious zesty cocktail.

Distilled in the heart of the Leicestershire countryside, and using only natural ingredients, North42 Gin is something special, an expertly distilled 42% proof gin with a carefully selected range of botanicals. These are combined with juice from English rhubarb and Spanish blood oranges to give the gin its unique colour and flavour.

Opihr Oriental Spiced Gin 2.50

Opihr Oriental Spiced Gin is an aromatic take on the premium gin category made at the G&J Distillery. G&J Greenall is Britain's second largest distillery, producing 7mn cases of spirit annually and boasting a hard-earned, world-class reputation for expertise and craftsmanship. Opihr Gin is named after the legendary port from which King Solomon was said to receive a cargo of gold, silver, sandalwood, pearls, ivory, apes and peacocks every three years.

On the nose, Opihr Gin has a heady spice mix with cardamom very much raising its hand above the rest of the class. There's also a cheeky, zesty citrus making itself known. While there is certainly a spiced explosion to taste, there is also a discernible sweetness from the orange in Opihr Gin. Cubeb dominates the finish with its deliciously exotic and characterful notes of cracked pepper and light violet. Bottled at 40% ABV, the gin is an interesting, intoxicating adventure.

Pairing Opihr in a G&T is an interesting challenge as pushing it to become more spiced with a sliver of red chilli yields some interesting results, but fair warning – it's not for the faint hearted. For those who like a Gin Buck (Gin and ginger ale) – Opihr is a contender for the ideal gin choice, as its flavours carry particularly well in the mixer.

Pell & Co Hopton Gin 3.60

Ricky and Felicity Malt are a husband and wife team who've combined their respective love of beer and gin into Hopton Gin – a hops infused spirit made by the English Spirit Distillery in Essex.

The Malts founded Pell & Co. as a company through which they could develop their gin.

They run the White Horse Inn on the Norfolk Broads. It's here that Ricky started playing around with gin flavouring, and it has provided a great platform from which to launch the product.

Two hops are involved – East Kent goldings and cascade. The other botanicals included in the mix are juniper, coriander, macadamia nut, lavender and Seville orange. These are macerated separately in sugar cane base alcohol, with individual components added into the still at different times prior to the distillation run. Though the liquid reaches the necessary percentage, its raw agricultural cane origins are never quite cleansed away, lending an underlying sweet smell and distinct depth (for better and for worse).

Sugar claws at the nose, followed by the cereal-like hops, which bring a toasty citrus to the smell. A fresh, green juniper creates the backbone for this gin, though it also bestows medicinal properties. Sweetness rushes the tongue to taste, too. To taste, the hops are more citrus than cereal – this is

supported by the coriander seed and Seville orange, which take turns to dominate, oscillating the citrus tones between fresh and crisp and warm and dry. Lavender brings a slight floral note, though it works in tandem with the juniper to bring an overall herbal feel to the gin.

Juniper and hops dominate the finish, leaving a savoury taste on the tongue, something of a surprise given the sweet nature of the base alcohol. A good G&T serve would be Mediterranean tonic.

Persian Blue Marshmallow Gin 4.70

This really unusual gin is made using a traditional combination of botanicals including juniper, but the inclusion of Marshmallow Root brings a wonderful sweetness to the overall balance. A great looking gin that is a lot more than just a bit of fun. A must to try.

Expect a little sweetness in your glass without it being overpowering. Lovers of all things sweet may be picturing a mound of soft and fluffy treats, but marshmallow root is actually a herb. As well as being the core ingredient in everybody's favourite fireside friend, it's also found in tea, supplements and tinctures. The gin certainly looks the part. A vibrant shade of blue, it makes stunning cocktails - even with just a regular tonic and some ice it looks fabulous.

Pigeon Fishers Naked Gin 3.80

Be innovative, original and different, says the website for Pigeon Fishers Gin, and they certainly live up to their claims. Small batch distillers of eclectic and innovative spirits, Pigeon Fishers seek to create spirits that are bursting with bright, unforgettable flavours, achieved using age old techniques coupled with modern thinking, and as of 2019 they're busy building a new distillery in a complex of old barns on a Derbyshire farm.

Naked is their take on a classic London Dry Gin, it is smooth, full on, and juniper rich, made with red clover, meadowsweet, pink peppercorns and heady with robust Juniper and Coriander notes. A proper gin for gin lovers.

Pigeon Fishers Vampyre Gin 4.00

American Oak aged Blood Orange Gin. This spirit is a labour of love, says Ade of the Pigeon Fishers. Beginning with their own rich, London Dry Gin they blend this with an intense Blood Orange distillate created using Sicilian Moro Oranges. The blend is then aged with Moro orange peel in American Oak for 28 days, before finally being cold filtered for unparalleled smoothness and clarity. Sip it like a whiskey over ice or add a light tonic and wedge of orange. Or push the boat a very long way out, and try it in a Negroni.

Pin Gin 3.20

One of our closest distilleries, Bottomley Distillery is a Lincolnshire family business. Pin Gin is a well-balanced, smooth and versatile gin. Warming spice from the black pepper and citrus, floral notes from the lavender and rose, and subtle sweetness and citrus notes from the orange and lemon peels come together beautifully. Each time you try Pin Gin you pick up another botanical and flavour. This well-rounded character and depth of flavour makes Pin Gin ideal for both fresh, summer G&Ts, warming winter G&Ts and everything in between - a proud and worthy start to distilling in Lincolnshire.

Pinkster Gin 3.80

Pinkster Gin is made up of five botanicals, only three of which are publicly known: juniper, raspberries and black peppercorn. The fresh raspberries are steeped in the triple distilled spirit giving the gin a dry yet subtly smooth flavour. They are also infused in the gin after distillation, which is why the liquid has a pink hue.

The colour leads the senses but the berries are actually quite subtle on the nose, while juniper stands its ground with a hint of pepper. To taste, Pinkster Gin has a sweet profile, with juniper and coriander underlying a jammy raspberry note not too dissimilar to a coulis on a cheesecake. There's a peppery finish to the gin that pulls it back from being sickly and for fans of sweeter gins, this is a cut above Brockman's Gin. It's red berry sweetness is more subtle in comparison to Brockman's, and is all the better for it. The overall impression is of a gin that has a raspberry twist rather than a raspberry gin.

Plymouth Gin 2.75

The oldest British gin distillery still operating in its original location, Plymouth Gin is a titan in the drinks world and worthy of the continued affection held by many gin fans. Produced in a still which has not been changed for over 150 years, it has a subtle yet full bodied flavour and a slightly subdued juniper.

Plymouth Gin as a style owes much to its relationship with the navy. Royal Navy ratings may have been issued with rum, but officers were all drinking gin. The commercial relationship with the Navy was huge business to British distillers. According to the brand, by 1850 the Royal Navy were said to buying over 1,000 barrels Plymouth Gin a year.

Plymouth Original Strength is at 41.2% ABV. It has a distinctively different, less crisp flavour than the much more commonly available London Dry Gins on the market today. This flavour is the result of a higher than usual proportion of root ingredients, which bring a more earthy feel to the gin as well as a smoother juniper hit. Once the citrus and coriander dissipates, liquorice and angelica dominate the palate long after the gin has gone in what is an unusually long finish for a gin.

Puerto de Indias Black Edition Gin 2.75

Paying homage to its heritage, Puerto de Indias takes its name from Seville's port which came to prominence during the 1500s, a period when Spain began extensively trading with the recently-discovered Americas and Asia. Situated a few miles outside of Seville, the family-run distillery of Los Alcores de Carmona has been crafting fine spirits since 1880. In its picturesque rural location surrounded by meadows, the distillery is built on the ruins of an ancient Arabian mill and Roman thermal baths.

Puerto de Indias gin is crafted using olive wood-fired copper stills, originating from when the distillery was founded in 1880. Using water from their own spring, this gin is distilled with the finest quality botanicals including jasmine and vanilla to create its signature soft profile, capturing the perfumed essence of springtime in sunny Andalusia. Flavours of orange blossom, jasmine, lemon verbena and vanilla give a floral quality to G&Ts and cocktails.

Redsmith Gin 2.75

A redsmith is a person skilled in working with copper (think "blacksmith"), and Nottingham's first gin for 150 years, Redsmith Gin is the result of a former plumbing and heating engineer turning his skills to more refined pursuits. Wayne Asher spent a year building his own copper still before developing the Redsmith gin recipe. He's also built, entirely by hand, a small development still, rolling and beating the copper to shape. The gin is wonderfully citrusy, thanks to the inclusion of organic sweet oranges as one of nine botanicals, and won the prestigious "Best Classic Gin in Europe" at the Craft Distilling Expo in London, in 2016, for its "unpretentious style"... the judges said it represented "gin as it should be".

Saffron Gin 3.40

Saffron Gin is produced in Dijon, France by the distillers at Gabriel Boudier. Saffron Gin was launched in 2008 and was a concept ignited by Jean Battault, Chairman of Gabriel Boudier, when he was asked by their British importer, Emporia Brands, to supply a French London Dry Gin. Jean Battault turned to British cultures and lifestyles for inspiration – “Today the preferred main course of British people is not Yorkshire pudding and beef, but curry because of the Indian and Pakistani influence. British people were opened to spices and I asked myself what is the most suitable spice with juniper – that was saffron.”

Battault then remembered he had seen an old recipe buried deep in Gabriel Boudier’s book collection. This book, which heralds back to the 19th Century when France had colonies in India including Pondichéry, Chandernagor and Madras, boasted about exotic botanicals as the highest form of fashion.

Hand crafted and produced in a traditional pot still in small batches, Saffron Gin is made from nine fresh botanicals that include juniper, coriander, lemon, orange peel, angelica seeds, iris, fennel and saffron. Saffron is surely the most expensive ingredient.

On the nose, juniper and coriander, not saffron, are the first botanicals to stand out leaving the spice in question to emerge later. After all, it is a gin and therefore juniper must be present first and foremost. To taste, Saffron Gin is a classic gin that doesn’t amaze nor disappoint. Saffron makes an appearance by lingering well after all the other botanicals have left and slightly leaves you wanting more. It has a lovely buttery texture to it, and the subtle spice is not overwhelming at any point.

Scapegrace Premium Dry Gin 4.20

Two guys from New Zealand who didn’t know each other until one married the other’s sister and then they did. 12 botanicals, nature’s wild apostles. Glacial water, 80 years after it was hurled down on New Zealand’s Southern Alps. A 19th century whisky still, stumbled upon in a long abandoned shed. This is how two brothers-in-law and a part time musician got in to a lot of debt and created a gin that won gold in London and San Francisco.

A very small batch process, and botanicals sourced from around the world coupled with base ingredients that started life at the end of the world anyway, then a product that has to be shipped to the other side of the world. It’s not easy making a New Zealand gin, but if Scapegrace is the result, then it is definitely worth the effort. It’s on the spicy side of a classic gin taste, smooth, crisp and clean with juniper to the fore.

They’ve also got the strangest website of any gin we’ve ever seen.

Seedlip Garden 108 ‘Leaf, Herb, Pod’ Non-alcoholic Spirit 2.40

What to drink when you’re not drinking, ask Seedlip, answering the question themselves with a trio of non-alcoholic spirits (they’d be gins, but by EU law, a “gin” must be a minimum of 37.5% ABV). Sugar, calorie and alcohol free, Seedlip’s spirits are infused with botanicals and have the body and mouthfeel of a sophisticated gin, without the associated hangover. They make a cracking G&T and also work well in cocktails.

The Garden 108 expression is a spring-time favourite, with infusions of garden peas, hay, spearmint, rosemary and thyme. It’s a celebration of the English countryside, and pairs beautifully with an Elderflower Tonic.

Seedlip Grove 42 ‘Citrus’ Non-alcoholic Spirit 2.40

Seedlip Grove 42 is a citrus-heavy expression, with infusions of bitter oranges, mandarins, blood oranges, and lemon, as well as ginger and lemongrass. It’s a summer classic with soda or lemonade, and works well in cocktails but also pairs nicely with either a Mediterranean or a Lemon Tonic.

Seedlip Spice 94 ‘Aromatic’ Non-alcoholic Spirit 2.40

Seedlip Spice 94 is a complex blend of aromatic, Jamaican All Spice Berry & Cardamom distillates with two barks & a bright citrus peel finish. As with the Garden 108, EU laws say a non-alcoholic spirit cannot be called a “gin” but it still makes a fabulous G&T with Fever-Tree’s Aromatic Tonic.

Sharish Blue Magic Gin 4.80

Sharish Blue Magic Gin features an all-natural flower extract that transforms it from an almost chemical blue to a light, dusky pink when mixed with tonic. A gimmick perhaps, but a neat trick and helps breakdown some barriers. It certainly makes Sharish Blue a distinctive gin, although the quality of the gin itself arguably doesn’t need a gimmick to sell it.

Monsaraz is a medieval town in the heart of the Alentejo region of Portugal. It has a forgotten feel – as though the wheels of time simply stopped turning some centuries ago; this is especially felt when one peeks upwards towards the castle and its imposing towers.

Creator of Sharish gin, António Cuco, has lived in the town his whole life, and put an outline of its skyline onto the distinctive bottle. Somewhat a jack-of-all-trades, António also has a 16,000 square foot estate in which he cultivates oranges and lemons – both of which are picked, peeled and transformed magically into spirit by his very hands. The other local botanical is apple, Apple Bravo de Esmolfe, to be precise – they’re a matter of Alentejo pride and, along with the orange peel, lemon peel and lemon verbena, are macerated when fresh.

The rest of the botanicals used in Sharish Gin are juniper (from Macedonia), coriander, cinnamon, cloves and bourbon vanilla. Enjoy the colour effect, but revel in the flavours too.

Silent Pool Gin 3.80

Silent Pool Gin is produced on the Albury Estate in the Surrey Hills, right next to the Silent Pool, a beautiful, mysterious spring-fed lake - what a place to create a gin!

A rich and clean juniper-driven spirit, Silent Pool Gin is produced using 24 botanicals and the cool, clear spring-water from the Silent Pool itself. The delicate flavours of lavender and chamomile combine with fresh citrus notes and a velvety local honey, to create a well-balanced gin that is both traditional and refreshingly individual in nature. There is a really fresh, floral sweetness on the nose of Silent Pool Gin, lifted somewhat by the honey. These sweet floral aromas conspire to shout over the rest of the pack, though play somewhat of a trick on the tongue, as to taste the gin is far more spicy and savoury than the nose would attest.

Sipsmith Lemon Drizzle Gin 4.00

In the current climate of relentless gin-innovation, Sipsmith have only gone and used cake. Except, this is actually not a new concept. You can trace this style of gin back to the 1930s, and it enjoyed wide popularity in the 1950s and 60s.

Sipsmith’s Lemon Drizzle Gin is very much a homage to this understated aspect of gin history. It relied on the combined expertise of Master Distiller Jared Brown and Head Distiller Ollie Kitson to create a suitable recipe, with multiple different lemon additions. Dried lemon peels, vapour-infused freshly peeled lemon, and a fresh lemon twist for every bottle are supplemented with lemon verbena

sourced directly from Master Distiller Jared Brown's garden. Fresh, tart and warming, the lemon is powerful, but is tempered well by savoury juniper, a pang of liquorice and a floral perfume quality that lifts it.

Sipsmith Sloe Gin 3.75

Wild harvested sloeberries are frozen to break the skins, then steeped in Sipsmith London Dry Gin with a small amount of sugar for a minimum of three months. It's velvety smooth on the tongue, with a balance between sweet and sharp flavours. Hints of redcurrant, cassis and cherry all supplement the traditional winter astringency of the sloes themselves. A traditional winter drink, this also makes a surprisingly good mulled gin with winter spices, or try mixing it with fizz for a 'Sloe Royale'.

Sir Robin of Locksley Gin 3.50

Sir Robin of Locksley is a gin that doesn't quite fit any style, rather it sits somewhere between a London Dry and an Old Tom.

The botanicals that form the final line up for Sir Robin of Locksley Gin are juniper, coriander, cassia, angelica, liquorice, pink grapefruit, dandelion and elderflower. The latter two are local, picked in Yorkshire and Lincolnshire respectively.

There's a busy pink grapefruit and floral nose to this gin. Citrus led and joined by the sweetness of liquorice and elderflower sweetness. There's a sense of the elderflower bomb that's to come although the spice is doing its best to keep the aroma grounded.

That sweetness on the nose is far, far louder on the mouth. Sugary elderflower rushes right in, draping itself across the tongue and paving the way for a rush of pink grapefruit and dandelion sweetness. This is a gin that leaves legs trailing down the glass and such is the sweetness of the flavour and such is the booming nature of the sweet elderflower, it is almost like a huge dose of sugar has been added.

Overall, the citrus, elderflower and dandelion bring a wonderful freshness, with the latter providing a feeling akin to the bright, electric flash of daisies. The cassia is warm, but it's never allowed to torture the tongue, instead – and right at the back – the shadow of juniper swoops above with a superhero cape, bringing in its shade a herbal finish.

Slingsby Gooseberry Gin 4.00

Slingsby Gooseberry Gin uses Slingsby's classic gin as its base, which is infused with fresh gooseberries to create a deep and vibrant flavoured gin. Slingsby comes out of Harrogate, in Yorkshire and the Gooseberry is the fifth gin in their portfolio. Their classic gin is distilled with 24 Botanicals, 12 of which are grown in the garden of a local hotel, and two are teas from Taylors of Harrogate.

The Gin itself is a really tangy & fruity Gin. Upfront there is an ever so slight hit of Juniper on the nose, and then obviously vibrant Gooseberry. On tasting it is a gin that is hard to drink neat due to its tart fruitiness. But mixing with a floral tonic creates a delightful finish. And with the vibrant Gooseberry, it's an ideal introduction to gin for lovers of New Zealand Marlborough Sauvignon Blanc. If you can get some gooseberries, of course you should use them to garnish this tangy gin. If gooseberries are not in season, try slices of apple and a sprig of elderflower.

Skegness Gin 4.20

Skegness is SO bracing – so said the old railway advertising posters, and so says the label on this lovingly created gin from the east midlands' very own holiday resort, Skegness. You can't taste the

donkeys or the roller coaster, but there is a definite seafront aroma, as sea buckthorn and eight other coastal botanicals add to the juniper in what is a distinctly seaside approach to a classic London Dry Gin. Perfect in a G&T with a Fever-Tree Mediterranean Tonic, or maybe sprinkled on your fish and chips.

Tanqueray Gin 2.50

Given that Tanqueray epitomises the London Dry style, it should come as no surprise that it provides a crisp, dry taste. The recipe is a fiercely guarded secret, though it is thought to contain as little as four botanicals. The final spirit is bottled at 43.1% ABV in the UK, with strong juniper notes pulling through, along with a hint of spice and a dry finish.

The four botanicals thought to be used are juniper, coriander seed, angelica root and liquorice. They all combine to create a smooth gin, well balanced, juniper dominant taste – something every Gin lover would want. There's a good reason it's been so popular across the world: it's a great gin, creamy both at the domestic 43.1% ABV and export strength 47.3% ABV, it's easily drinkable and makes for a cracking G&T.

There's a reason drinkers have been holding Tanqueray close for over a century; it's delicious, a spirit for nans and hipsters alike, and it's quietly cool – not changing its ways for anyone, or any trend, for over 180 years. Don't shun it for being a big boy, embrace it for being one of the most iconic products to flow from the United Kingdom.

Tanqueray Rangpur Lime Gin 3.00

Something different here from Tanqueray. This gin is flavoured with ginger, bay leaves and Rangpur limes, a hybrid between sweet mandarin oranges and sharp citron limes. These highly acidic fruits, actually orange in colour, impart a fresh, zesty zing to this refreshing gin. Roll on summer! Lots of zest on the nose, fresh citrus peel and just-cut botanicals.

To taste, it is not as sharp and citric as the nose suggests, instead offering a pleasantly balanced gin flavour that's instantly recognisable as Tanqueray, with a smooth yet dry and lemony finish.

Tarquin's Premium Cornish Gin 2.75

Tarquin's Gin, a Cornish Dry Gin that captures the essence of the scenic coast, was launched in early 2013. The process of making Tarquin's Gin begins when they gently steep hand-sorted botanicals in wheat spirit overnight. It is then distilled in a small pot, flame-heated still, using a one shot method. Just 300 bottles are made per batch – tiny to say the least! Once cut with water sourced near Boscastle on the coast of North Cornwall, the gin is rested for several days after which Tarquin noses, tastes, hand fills, corks, seals and signs every bottle to leave the door.

Commenting on his choice of botanicals and their provenance he said, “our juniper is from Kosovo, it is fresh and earthy/woody, but also quite floral. To complement, we use lemon-sherberty coriander seeds from Bulgaria, rather than the hot and spicy Moroccan variety. The citrus notes come from the fresh fruit zests of sweet orange, lemon and grapefruit, from wherever they are in season. We also use angelica root from Poland, orris root from Morocco, green cardamom seeds from Guatemala, bitter almond from Morocco, cinnamon from Madagascar, liquorice root from Uzbekistan and Devon violets from the garden.”

To taste, Tarquin's Dry Gin is a well-balanced gin with all the classic botanicals coming through on both the nose and the palate. The juniper is prevalent – as it should be – but a strong lemony coriander reminds us of a deep pine forest on a hot Summer stroll – earthy notes and warm orange blossom faintly joining in. Tarquin's back garden Devon violets only come through after a couple of sips, but are balanced by the amount of citrusy and rooty/earthy botanicals found mingling around.

The Botanist Islay Gin 3.60

Produced on the island of Islay at the Bruichladdich Whisky Distillery, this gin is anything but an afterthought. Combining nine classic gin botanicals with a further 22 which are foraged or harvested on the island, the gin is then produced in an unusual copper still – initially designed in 1955 for whisky production, it features several removable parts to elongate the neck of the still, and operates at a low pressure, thus working more slowly than most gin stills. Bruichladdich have a reputation for being innovators in the whisky world, and they've brought this willingness to experiment into gin production with great effect. Floral and herbal on the nose, there is some gentle spice and delicate citrus to taste. The complex flavours make for an excellent dry martini.

Twisting Spirits Earl Grey Gin 2.75

From the Twisting Spirits micro-distillery in Oxfordshire comes a tasty gin boasting notes of refreshing Earl Grey tea. They use a copper alembic pot still to distil the lion's share of the botanicals, while speciality botanicals (like the Earl Grey tea leaves) are cold-distilled under vacuum to preserve the vibrant, delicate elements. The two distillations are then 'twisted' together to produce the finished gin. In an intriguing design element, the label of the bottles represent the 'DNA' of the gin - each coloured stripe on the label represents a different botanical: the more of the botanical in the gin, the wider the stripe on the bottle. The flavour has plenty of crisp citrus and floral notes, but there's an earthy character from the bergamot and the tea leaves themselves.

Two Birds London Dry Gin 2.80

Two Birds Gin was established in 2013 and draws its inspiration from our very own British countryside. With their London Dry Gin Two Birds has not ventured down an experimental path but rather, it has done its best to uphold that classic juniper forward stance, with earthy notes and a touch of citrus.

Mark Gamble, the co-owner of Two Birds, is an electrical engineer by trade, and Mark designed and built the 25 litre copper and brass still himself, nicknaming it 'Gerard's No.1.'

Two Birds reveal four of the five botanicals used (leaving you to guess the last), they include the omnipresent juniper, which plays along nicely with orris root, coriander, and citrus. Fresh spring water taken from deep beneath the nearby Charnwood hills is then added to bring Two Birds to its bottling strength of 40% ABV.

On the nose, there is an initial mixture of piney fresh juniper and orris root. On first taste, the piney, earthy backbone prevails, with a touch of sweetness that looms later into a spicy note. The juniper maintains right into the finish, which is very smooth and delicate on the palate. Two Birds has a mineral quality to it, and the orris lasts long after the gin has disappeared.

Two Birds Lemongrass Gin 2.80

A wonderfully fresh and vibrant gin made with Asian lemongrass gives the award winning Two Birds London Dry Gin a supplementary crisp, citrusy flavour, without the sweetness that a 'lemon gin' can often exhibit. Try it with a basil tonic, or with crushed basil leaves in a neutral tonic.

Two Birds Old Tom Gin 2.80

Two Birds Old Tom Gin contains all the familiar elements of the London Dry but with a deep, enjoyable sweetness brought about by the addition of liquorice root. It's a soft gin and of genuine quality.

Two Birds Parma Violet Gin 3.10

Parma violet is a current favourite for gin flavour, and for good reason. Two Birds have created their own expression, capturing the nostalgic childhood sweetie flavour, infused with a London Dry gin base. And what a colour it is, too. On the nose, this Parma Violet gin is redolent and floral, the aroma will without doubt take you back to memories of old sweet shops. With flavours of lemon peel, dried rose petals and juniper berries this is a nostalgic concoction. Very floral to taste, with parma violet sweeties, rose petal, lemon peel and an undercurrent of juniper.

Two Birds Rhubarb Gin 3.10

At Two Birds they don't cut corners with artificial flavours so it has taken them well over a year to get this one right – apparently stabilising the colour was an issue. This is glorious. A crisp juniper-led London Dry style gin gives way to a splash of ripe, succulent fresh English rhubarb when you are least expecting it. Try it neat to experience the taste explosion. Or mix with ginger ale and lime.

Two Birds Sipping Gin 3.20

Made in ridiculously small batches (only ever 50 bottles available at any one time) Two Birds Sipping Gin is cask rested for a whole three months. Distilled with a rich mix of classic gin botanicals then left to rest in Virgin Oak Barrels and Pecan Wood staves and bottled at 47% volume. It doesn't need mixing, just serving over ice. Exceptionally smooth and surprisingly dark.

Two Birds Strawberry and Vanilla Gin 2.80

Two Birds have now created a refreshing strawberry and vanilla spirit, full of summer flavour. Fresh British strawberries are combined with a hint of vanilla, then beautifully balanced by a generous pinch of black pepper and juniper. Serve with tonic, garnished with a fresh strawberry, a sprig of mint and a wedge of lime. It's also delicious topped with prosecco! Sweet summer berry notes up-front, zesty, though well balanced by creamy vanilla.

Two Birds Speciality Cocktail Gin 2.80

Gin is one of the most popular base spirits in cocktail making – so Two Birds devised the Speciality Cocktail Gin to celebrate this. It's a version of their award winning London Dry Gin ramping up the juniper intensity – yet still keeping to a modest 40% volume for a well-balanced finish. It stands up to mixers of all kinds, and gives a depth and robustness to cocktails of all varieties.

Two Birds Watermelon Gin 2.80

Watermelon flavoured gin cocktails have been a thing for quite a while, so it was only a matter of time before someone tried to distill that flavour into the gin itself. Market Harborough-based Two Birds Spirits have done just that: bringing the first authentic Watermelon Gin to the trade.

Think a hot summers day and a big wedge of chilled watermelon to tuck into. Taste buds tingling yet? Made using their flagship premium gin, the gin evokes juniper berries, lemon peel and watermelon with a little natural sweetness. It's definitely a 'refresher', and one for hot days and beer gardens, mixed long with soda, lemonade or lots of tonic.

Warner's Elderflower Gin 3.80

Formerly Warner Edwards, this family-run company handcraft their gins in a barn in Northamptonshire. Making the best of the freshest spring water and homegrown elderflower, their copper still, Curiosity, produces fantastically dry and aromatic gins. Inspired by founding partner Tom's mother Adele, this special gin only uses fresh, handpicked elderflower from their farm. Harvested just once a year, the very essence of a British summer's day is captured, from field to bottle in just a few short hours.

Warner's Elderflower infused Gin is sugary to taste with the delicate floral notes making their way to the fore as part of a viscous, rich gin. It's not cloying nor sickeningly sweet, the underlying botanicals in the base gin and the 40% ABV prevent it from being a liqueur. Rather it's a light gin perfect for those looking for something a little different for summer drinks.

Warner's Honeybee Gin 3.80

The second release within the Warner's 'Botanical Garden' range, this is absolutely glorious. A floral and zesty gin with a long, lingering and gently sweet finish, try it served with Mediterranean Tonic water, and garnished with a slice of lemon and a few sage leaves.

This naturally sweet gin has been released in partnership with the Royal Horticultural Society (RHS), and each bottle sold helps to support their work. The distillery have multiple beehives on Falls Farm, along with their very own on-site beekeeper, and collected their first Honey Harvest in August 2017.

Warner's Melissa (Lemon Balm) Gin 3.80

Fresh, herbaceous and zesty, Warner's (formerly Warner Edwards) Lemon Balm gin is made using hand-picked botanicals from their Botanical Gardens on Falls Farm, which are distilled fresh within an hour of harvest. Although some ingredients are brought in, Warner's are self-sufficient in the gin's three core botanicals: lemon balm, lemon verbena and lemon thyme. These combine with juniper, coriander seed, lemon peel, angelica root, liquorice, bee pollen, pink peppercorn, grapefruit, cinnamon, and lavender to give the distinctive herbaceous flavour.

Savour with Mediterranean tonic water, garnish with your favourite herb. Fresh herbaceous lemon balm and juniper explode on the nose. Lemon verbena brings zingy lemon sherbet to the palate. Lemon thyme offers a gentle tingling on the tongue with honeyed figs. The finish is smooth and lasting with pink pepper, citrus and soft lavender.

The gin takes its name from the botanical name of lemon balm: *Melissa officinalis*.

Warner's Rhubarb Gin 3.80

The Victoria Rhubarb Gin Warner's have made takes its eponymous botanical from a farmer who grows it on a crown estate. Originally however, the rhubarb was grown in the gardens of Queen Victoria during the 1800s. The plants were transferred to the President's residence in Ireland some decades later and during the 1930s some of the plants were taken to a private garden owned by MR McCarthy (he worked at the President's residence as a secretary). The plants were there until the 1980s when he and his wife had to leave their estate to go to a nursing home. It was at this point that the current grower took ownership of the plant and it is now grown on a Crown Estate property in Lincolnshire, closing the story off in a nice circle and bringing it back to its royal roots!

Using their flagship Harrington Dry Gin as a base, Warner's then infused rhubarb after distillation. The result is stunning. On its own, the Victoria Rhubarb Gin has a pleasing acidity and is delightfully light (given it's still a 40% ABV gin). There are hints of lemon with an earthy sweetness. Unsurprisingly, the rhubarb is BIG, but not at the expense of the underlying gin, which can be uncovered if you take a little time to taste the spirit. It is also undeniable that the base gin plays its part in balancing out the overall flavour. The Victoria Rhubarb Gin makes a ridiculously good Martini too, especially for those just being introduced to this classic cocktail, as the soft rhubarb and gentle touch of sugar really rounds the edges. Add a dash of orange bitters if you make one as the citrus brings out that warm crisp note inherent in both the gin and the rhubarb.

Whitley Neill Extra Gin 2.50

Whitley Neill is a premium London Dry Gin launched in 2005 by Johnny Neill. It contains two African botanicals, Baobab fruit and Cape Gooseberries, that give the gin an exotic touch to the palate and sets it apart from others. Whitley Neill, distilled near Birmingham, is made from a 100% grain spirit that is steeped with botanicals prior to being distilled in a beautiful antique copper pot still called 'Constance' who is over 100 years old. Bringing together a mix of innovative botanicals like cape gooseberries and baobab fruit to its lineup, it also has other more traditional botanicals such as juniper, coriander, lemon & orange peel, angelica root, cassia bark and orris root.

Whitley Neill Aloe and Cucumber Gin 2.70

Originally released only in South Africa, this is a luxurious handcrafted African infusion of fresh, green and earthy cucumber with succulent Karoo Desert aloe enhancing the overall complexity. The overall complexity creates a smooth, fragrant yet well-balanced gin that is perfect for sipping over ice and pairing with cocktails or upscale G&T serves. It retains plenty of juniper character.

Whitley Neill Parma Violet Gin 2.70

A luxurious handcrafted gin of exceptional quality with bright vibrant flavours of juniper followed by a herbaceous floral note from the violet. Perfect for sipping over ice and pairing with cocktails and long drinks. Hugely perfumed with balancing sweet notes and spicy elements, this stuff is sure to make some brilliant floral twists on classic cocktails. The aromatic violet flower infuses a subtle floral note to the smooth English gin base for an intense taste of Italian elegance. Juniper and violet harmoniously blend in the fore, while orange oil freshness cuts through. Cardamom and cubeb heat simmers in the background.

Whitley Neill Quince Gin 2.70

Blending Persian herbs with Turkish quince juice, Whitley Neill Quince Gin has prominent stone fruits (peaches and apricots) but is dominated by the unmistakable flavour of quince. Coriander and lemon zest make a notable appearance before ending with a long, fruity finish. This spirit has been inspired by the Greenall Whitley family's taste for adventure and discovery.

Whitley Neill Raspberry Gin 2.70

Luscious raspberries found in Scotland are balanced with juniper notes and there is 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.

An initial and distinct juniper, coriander and liquorice flavour that gives way to a bright, fresh taste of Scottish raspberries. A perfectly balanced gin with a delicate, fruity taste and a lasting citrus, raspberry flavour. Not quite as sweet as you'd expect, though the raspberry fruitiness does stand out. Caraway, thyme, coriander and a touch of hibiscus appear along the way.

Whitley Neill Rhubarb & Ginger Gin 2.70

Whilst most of Johnny Neill's inspiration for his award-winning gins comes from his ancestor's intrepid exploits abroad, this Rhubarb & Ginger Gin harks from fond memories made slightly closer to home. Post-war, the Whitley Family, now settled into rural England near Daresbury, cultivated their garden with thrilling flavours, serving as inspiration for both the table and indeed their experimentation with new Gins. Johnny's latest Gin evokes childhood memories of visiting his grandparents on their farm by taking a firm Whitley family favourite in rhubarb and placed a warm twist on this with the addition of fresh ginger.

The essence of rhubarb adds a tart crisp edge to a smooth English gin base whilst the ginger extract warms the palate for a full-bodied finish. Botanicals include juniper, orange, lemon, orris bark, coriander seed, angelica root, rhubarb extract, ginger extract and liquorice.

Wrecking Coast Clotted Cream Gin 3.25

The Wrecking Coast Distillery, the work of five friends in Cornwall, was established in 2014 with the very clear idea of using Cornwall's iconic clotted cream in a modern gin. Head Distiller Avian began by trialing a pure cream spirit, one that would keep hold of the silky richness of clotted cream. Unfortunately, he found that once in a pot still, the clotted cream lost all of its depth, taking on a sickly sweet caramel taste instead. They soon realised the cooking process changes the very nature of it, so looked towards cold distilling. Happily, after a couple of trials (and a couple of errors), their very 21st Century still coughed up the goods, leaving them with a sweet, viscous base from which they could develop the rest of the gin.

Using cream in gin isn't an entirely new idea; The Wrecking Coast has a modern day rival in Master of Malt's Cream Gin, which in itself was based upon illustrations of Victorian era Gin palaces, many of which featured barrels both of Old Tom Gin and Cream Gin. And while Old Tom is well and truly back behind bars, Cream Gin hasn't quite made its arrival (there's just no call for it in bars, and very few, if any, historic cocktail recipes demand it). While the 19th Century version was likely a blend of woefully distilled gin, cream and sugar, both of the modern day iterations added the cream ahead of distillation.

The body of Clotted Cream Gin is created on the distillery's futuristic iStill – a computer controlled bit of kit created by a Dutch company. Ten botanicals make their way into the iStill, all of which are added to neutral grain spirit and left to macerate for 14 days ahead of the run. These are juniper, coriander, chamomile, vanilla, angelica, liquorice, orris, grains of paradise, cassia bark, cinnamon quills, lemon peel and aniseed. After the run, the gin is left to rest for seven days before being blended with the clotted cream spirit and cut down to 44% ABV with Cornish spring water.

There's a sweeping sense of distortion here, with familiar flavours doing things so out of character it's as though they're wearing carnival masks. Vanilla and cream combine in a sea of softly sweet, calm scents, but they're so gentle as to be overthrown by an incredibly, indelibly loud rooty note and a faint flicker of spice. You can breathe as deep of this one as you like with no alcohol burn at all.

To taste, it comes alive. Liquorice and chamomile sweetness laps at the tongue, followed by a bright and herbal juniper. Coriander seeds step in almost instantly and are followed by a loud, burning grains of paradise, cassia and cinnamon spice. The coriander carries on right through to the end, lending some gravitas to the citrus that makes it feel not like you've had lemon, but rather like you've been visited by its ghost. The liquorice and juniper double back round at the end of the sip, though this time they combine to bring a flush of woodiness. All in all, Clotted Cream Gin is loud, complex, juniper forward and as smooth as was intended, slipping down the gullet with nary a glance. It's quite an achievement and a gin that certainly stands up to inspection. Neat, it's intriguing, but with tonic it's something else altogether. Dilution allows the more delicate botanicals a chance to rise to the top, with chamomile leaping up out of the glass to paint a very-close-to-the-mark-but-not-quite soapy floral picture. The sweetness of tonic gives the vanilla and clotted cream a new accent.

Zuidam Young Grain Genever 2.75

Genever was the first and foremost spirit from which "gin" was derived. The world literally translates as juniper. Juniper was used to cure a huge variety of ailments from stomach pains to head aches, and was often involved in medicines which needed such a diuretic. Because of juniper's

known qualities Genever was originally promoted due to its alleged medicinal prowess. During the Thirty Years War (1618-1648), when English soldiers were fighting in Holland and the lowlands, that genever was introduced into the British Isles. Brought back by the soldiers and accompanied by their stories that this spirit had given them “Dutch Courage”, it soon became the infamous ‘medicinal’ drink of choice. Over the next 100 years this new import became adapted and changed by English distillers; who tended to use fermented grain rather than grapes. Over time this Dutch inspired spirit became known as gin.

Whereas genever is made up of a botanical-infused mix of malt-wine and neutral grain spirit combination, gin is most often simply a botanically infused grain spirit. Due to its dual base, Genever has a much richer profile with a strong malty flavour, while gin is more botanically focused because the underlying spirit has little or no flavour. Think of it as the difference between painting flavour on a textured, coloured canvass rather than a blank one. The genever base adds character as well as the botanicals, however with neutral grain spirit the base doesn’t add anything.

Zuidam is now the only distillery in the world that produces Genever by milling all their grains using windmills, which is how it was traditionally done at the peak of the Dutch spice trade.

This fruity and pleasantly light bodied genever is distilled from a three grain mash of equal parts Rye, Corn and Malted Barley. After three distillations the resulting spirit is partially redistilled with juniper, Licorice and aniseed. This results in an unaged, fruity and fresh genever.

Mixers

We recommend Fever Tree tonic waters, and stock an extensive range: classic tonic, naturally light tonic, elderflower tonic, Mediterranean tonic, lemon tonic and aromatic tonic. For pairing with some of the more particular gins, we also stock Lamb & Watt Basil Tonic, Lamb & Watt Cucumber Tonic and Fentimans Pink Grapefruit Tonic.

But you can change things up a bit – try one of our rhubarb gins with a Fentimans Ginger Ale, or pair a floral gin such as Burleighs Pink Gin with a Belvoir Fruit Farms Elderflower Pressé. Or ask us about cocktails. We make a neat negroni, with either Antica or Punt e Mes vermouth, Four Pillars spiced negroni gin, Campari and a twist of orange peel.