

1682

BLAAUWKLIPPEN

Garden Gin

CRAFT GIN RANGE

Botanicals:

- * Juniper Berries
- * Coriander
- * Angelica Root
- * Licorice Root
- * Cassia Bar
- * Sage
- * Rosemary
- * Buchu
- * Lime Leaves
- * Orange peel



APPEARANCE	PROCESS
Crystal clear	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.
AROMA	
<i>Assertive fresh piney camphor, with perfumed passion fruit and sage notes, with subtle addition of complex citrus zest.</i>	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).
AFTERTASTE	
<i>Orange & lime flavours lingers with the combination of Rosemary and a mild white pepper finish.</i>	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.

Founded in 1682, Blauwklippen is one of the oldest wine farms in Stellenbosch. Etched between ancient blue granite boulders on the slopes of mineral-rich mountain soils, we produce authentic wines in harmony with the simplicity of country living.

www.blaauwklippen.com