

Blaauwklippen Garden Gin

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

Appearance: Clear

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

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

variety : 0 | .

winery : Blaauwklippen Vineyards

winemaker : Narina Cloete

wine of origin :

analysis : alc : 43% % vol rs : . g/l pH : . ta : . g/l va : . g/l

type : Spirit

pack : Bottle size : 750ml closure : 0

Founded in 1682, Blaauwklippen 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.

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

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

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



Blaauwklippen Vineyards

Stellenbosch

021 880 0133

www.blaauwklippen.com