

Limited Edition Mulled Winter Fruit Gin

Gracie - the still

The name given to the still. A 500 litre hybrid still which can be used as both a pot still and a column still.

Pot distilling is the traditional method and how gin has always been made, where all botanicals are macerated in the pot and then boiled.

Column stills are a newer invention; Gracie's column has 6 plates which purify the alcohol meaning the still can make pure, smooth vodkas.

In short, Gracie has the best of both worlds.

The Botanicals are hand-crushed, macerated and then boiled gently to gradually release their delightful flavours. As the liquid evaporates and makes its way around the still it takes with it molecules of oil extracted from the botanicals, meanwhile filling the air with a glorious gin aroma.

When cooled back down to a liquid it begins to come out the other end of the still as gin.

You can enjoy a bottle of Poetic License spirit knowing it was crafted with care and commitment by hand

Tasting Note

This gin acts as a blanket for the knee with its toasty flavours. As well as usual gin notes coming from juniper, coriander and orris root, there is a sweetness from dried winter fruits but also a zingy freshness from clementine. The mulling spice blend of cinnamon, clove and nutmeg gives a warming flavour reminiscent of your favourite seasonal treats, sure to warm you from the inside out!

Serving Suggestion

To be enjoyed while cosying up around glowing amber warmth of the fireplace. Pour over large chunks of ice with premium tonic and garnish with cranberries.

Mixing Tips

"This zesty spirit works wells in all manner of winter-inspired creations. Try it hot, served with ginger ale warmed through with a little honey and extra mulling spices. The citrus edge from the fireside gin also makes a delicious white lady."



Gin

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