

## Poetic Licence Tutti Frutti Gin

Country: England

Region: Roker Park - Sunderland

Producer: Sonnet 45 Distillers

Allergens not known
Bottle size: 70cl
abv: 42% abv

Limited Edition - Rarities Gin- Creation 7

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

Distiller, Luke Smith, explains the process behind this gin: "We distilled this gin with hand-peeled, -chopped and -puréed fresh fruit – it is pretty much a distilled fruit smoothie."

"Although fruity and a little sweet, there is no sugar added so it does not become the sickly sweet you know from tutti fruitt candies – though, equally, it is not dissimilar. This gin is an ode to the traditional Italian ice cream flavour; a fruity treat perfect for summer."

Tasting Note

The nose is of vibrant tropical fruit with more mellow stone and berry fruits in the background. Sweet pineapple arrives immediately on tasting, followed by a tang from juniper and mixed fruits intermingling; vibrant kiwi and peach followed by subtler cherries and berries, then plum and apple. Leaves lingering, slightly piney juniper and a delightful fruitiness on the palate.

Serving Suggestion

Serve with tonic water garnished with a slice of kiwi fruit.

