



Plymouth Naval Strength Gin

Spirit - Gin

Black Friars Distillery

Country: *England*

Region: *Plymouth - Devon*

Producer: *Coates and Co*

Allergens: *Not known*

Bottle size: *70cl - abv: 57% abv*



Plymouth Navy Strength, at 57% ABV - or 100° English proof - is the traditional strength demanded by the British Royal Navy. This was the proof that would not prevent gunpowder from igniting, should it be compromised by spilled spirit. It is the gin the distillery has supplied to the Royal Navy since the early 1800s and is the gin traditionally presented to each and every Royal Navy ship on commissioning. For decades, the navy had been carrying lemons and limes to help prevent scurvy, lemons and limes are not easy to digest on their own and they spoil easily on long voyages.

In a brilliant moment, Sir Thomas D. Gimlette, a ship's surgeon in the Royal Navy, squeezed some lime juice into Plymouth Navy Strength - and the Gimlet was born.

This alcoholic strength is not one you see often and dates from the system of measuring alcohol by percentage proof derived from Royal Navy practice. For many years the lower ratings in the Navy were issued with a daily tot of rum. It was often suspected that the spirit had been watered down and, to test the alcohol, a mixture of gunpowder and rum was placed on deck and lit. If it burnt with a clear blue flame this was 'proof' that no water had been added. Failure to light or a smoky flame were sure signs that the spirit had been adulterated. Eventually 'proof' became 100 degrees proof, a completely illogical measurement of just over 57% alcohol by volume. Plymouth Gin then supplied the Royal Navy gin at 57% abv because, if it happened to spill on gunpowder at this strength, the powder will still light, a throwback to the days when gin and gunpowder were stored side by side on board ship.

The 57% abv amplifies the aroma and fragrance of the botanicals, yet retains the smooth and balanced character Plymouth Gin is renowned for. As with Plymouth Original, this is a handcrafted, batch distilled gin made to an 18th century recipe. Whilst stronger and more commanding than the 41.2% abv Original Plymouth Gin, Navy Strength uses the same Victorian still, soft Dartmoor water and combination of seven hand selected botanicals.

Botanicals Used

Angelica Root - *Originated in Iceland, Greenland and Russia, also from Saxony. Angelica Root adds musky, woody flavours and contributes dryness.*

Cardamom Pods - *The aromatic spice. From Sri Lanka these small pods contain tiny black seeds that have a warm, spicy aromatic flavour.*

Coriander Seeds - *Peppery and citrus. The second most commonly used botanical used in gin. The oil released through distillation has a fresh, slightly spicy, ginger, sage and lemon flavour. widely grown in eastern Europe.*

Juniper Berries - *The main ingredient in all gin, Juniper berries are from Italy and Yugoslavia. Their distinctive taste of pine, lavender and camphor are unmistakable.*

Lemon Peel - *Light, bright and sharp. Citrus peel is used, rather than the fruit as it contains more valuable oils. Lemon oil is refreshing, with many ancient medicinal applications. It contributes fresh citrus flavour and enhances its dryness.*

Orange Peel - *Soft rounded citrus flavours. The peel from oranges from southern Spain. The dried peel releases an oil that is mildly sedative and is used as an anti depressant.*

Orris Root - *Orris is the fragrant root of the Iris plant grown in Italy. It smells of sweet violets, used in talcum powder and potpourri mixes. Ground to a fine powder it imparts earthy, rooty tastes and like angelica helps to bind the flavours of the other botanicals.*

THE IDEAL SERVE

As a traditional Gin and tonic

