

The farm is based in Herefordshire, a region that boasts some of the richest farmland in the world. King Edward and Lady Claire potatoes are grown for the distillery, as well as cider apples for Naked Chase Apple Vodka and Williams Gin.

Having the distillery located on the farm allows them to keep a watchful eye over how the potatoes and apples move from field to bottle. It's this single-estate approach that makes Chase different. William sourced a traditional type of still to make the vodka base was. To get the best quality, without filtering out all of the character, a bespoke rectifying column was needed. Eventually one was found, made by a great family firm with over 100 years of experience.

From the idea in 2004, it took until April fool's day 2008 to harvest the first of their potatoes, making the first batch of vodka in June 2008. Upon tasting the very first drop from the column before filtering, William was so enamoured and proud of it, he decided to call it Chase Vodka.

And so Chase Distillery was born. The next shock was how little volume was produced: 16 tonnes of potatoes made only 1000 litres of alcohol! Which after 40 hours was very disheartening, but it is testament to the quality of our vodka. So with this supreme quality over all of the other mass produced vodka, he was sure it would work.

The signature spirit. Created in its entirety – from seed to spirit to bottle on the family farm

NOSE

Light white pepper and a hint of freshly sliced potato

PALATE

Creamy turning clean black pepper, waxy oiliness and macadamia nuts

FINISH

Clean and rounded. Smooth potato finish with mineral notes

THE IDEAL SERVE

Great Chase – 50ml chase vodka - 25ml elderflower liqueur - 15ml freshly squeezed lemon juice soda water Combine all of the ingredients in a large wine glass filled with ice and garnish with a twist of lemon



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