



Manchester Wild Spirit Gin

Country: England
Region: Manchester - Lancashire
Producer: Manchester Gin Distillers
Style: London Dry
Small Batch
Allergens: not known
Bottle size: 50cl - abv: 40%



Having met in dark basement night spot in Manchester, Seb Heeley and Jen Wiggins embarked on a love story to craft their very own refreshing and unique Gin.

With the help of their copper still Wendy. 12 botanicals are used including fantastic dandelion and burdock root, a nod to their northern childhoods, as well as juniper, ground almond, coriander, angelica and citrus peels.

When Manchester Gin was born, it was in the dining room of a house that Jen and Seb had just bought. Now, the Spirit of Manchester Distillery occupies a space in the centre of the city where every bottle is hand-crafted and distilled in small batches... and when we say small batches, we really mean it.

The three stills produce every single drop of our gin and together make just over 500 bottles a run; the real definition of small batch. They are our three copper ladies and are so named; Wendy after Jen's beloved late mother, Victoria after the fabulous Victoria Wood and Emmeline after the iconic suffragette Emmeline Pankhurst. What better tribute to some of Manchester's most inspirational women.

Manchester is a city of industrial heritage and the Mancunian work ethic has been a point of pride since the industrial revolution, when the men and women in the factories that lined the city were coined "Worker Bees". It's since this time that Manchester adopted the bee as it's motif.

Not many people know that the Bee is a symbol of Manchester. This was adopted during the Industrial Revolution as it embodied the work-ethic of Mancunians' during the time when Manchester was leading the way in production methods.

Many organisations rooted in Manchester use the bee within their branding, most famously Boddington's and The University of Manchester. Walking round the city, you'll also notice the Bee on lampposts, bollards and bins

The signature botanicals are synonymous with the North. Hand-foraged dandelion and burdock roots from around the Manchester area which are then used within all of the gins – it's a childhood favourite we couldn't leave out.

A subtle viscosity by distilling with ground almond and a gentle sweetness from liquorice root. The rest is a harmonious blend of the finest botanicals, developed to encapsulate the tasting profile we want from each of the gins.

Tasting Note

An evolution of the Signature Gin recipe. The citrus and sweeter tones and used Sage, Thyme, Orris, Lemon Balm and Silver Birch. A creamy savoury gin with complex herbaceous notes that is inspired by long walks through the woodlands of South Manchester with our

NOSE : Subtle eucalyptus gives way to fresh pine and floral orris.

PALATE: Smooth sage is followed by warming earthy Dandelion and Burdock,

FINISH: Aromatic, juniper and spice leads into a classic crisp finish

THE IDEAL SERVE

Incredibly smooth and balanced, it is perfect for a classic gin and tonic with a twist of orange zest served with Fever-tree Mediterranean tonic.

