



Spirit - Gin

Mason's Original Yorkshire Dry Gin

Country: England

Region: Bedale - Yorkshire

Producer: Mason's Distillers

Style: Yorkshire Dry

Allergens: not known

Bottle size: 70cl - abv: 42%



The Start

Masons Yorkshire Gin was created by Karl and Cathy Mason, gin enthusiasts with no prior knowledge of the industry who set out to produce a drink that stood out from the crowd – a unique gin with more character and more taste.

The first Masons gin was launched on International Gin Day 2013 – and since then Masons Yorkshire Gin has grown phenomenally.

Production

All the gin is distilled in copper alembic stills (known as “Steve” and ‘Leftie’) in 200 litre batches.

Using a traditional slow distillation method, pure Yorkshire water and just the right balance of botanicals to create Masons Yorkshire Gin is made on a 300lt still. The botanical line-up is undisclosed, however, based on images and the flavours you are able to smell and taste, it is likely to contain (amongst others) – juniper, coriander seed, angelica root, cardamom, cinnamon, dried lemon peel, fresh lime peel, bay leaf and fennel.

Masons Gin Ambassador Sarah Peel describes a typical week at the distillery:

“We distil using a single shot process Tuesday-Friday. Monday is spent preparing the stills for the first distillation. We only put 250 litres of alcohol in despite it being a 300 litre still so it has room. The botanicals are put in at the end of the day to soak overnight on Monday evening, apart from the fresh lime zest which goes in just before we distil the following morning. The still is turned on at 5am Tuesday morning and we finish collecting product at 4pm Tuesday. Once completed the still will be emptied and reloaded to repeat this process on Thursday and Friday.”

Harrogate spring water is used to cut the spirit down to get it to the 42% ABV bottling strength, with the 275 bottle batches then labelled (each of the Masons Gin bottles are individually numbered) and packed in-house.

Tasting Note

Soft juniper, lime and orange rind flavours lead to a peppery finish with a subtle fennel fragrance on the nose, whilst on the palate there's a ripe & sweet aniseed start, with bold citrus flavours, plenty of cardamom & green apple blending into a warm, mouth-watering finish.

NOSE: Saffron, glazed hot cross buns, aniseed and lemongrass. Some maltiness too.

PALATE: Specifically fennel now, getting towards liquorice. This is still very much gin though, with notes of juniper and pine

FINISH: Juniper, a hint of parma violet and some lingering lemon zest.

THE IDEAL SERVE

Pair Fever-tree aromatic tonic & garnish with cardamom pods and orange peel.

Contact www.lazouch.co.uk - 01530 412 536

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