



## Rock Rose Gin

**Country:** Scotland  
**Region:** Speyside - Fochabers - Morayshire  
**Producer:** Dunnet Bay Distillers  
**Style:** Small Batch  
**Allergens:** Not known  
**Bottle size:** 70cl - abv: 41.5%



Named after one of their rare botanicals the "Rhodiola rosea" which is very difficult to find but grows on the cliffs of Caithness. The Rock Rose is famed for its confirmed health benefits and was once sought after by the Vikings for its strength and vitality. It seems that Britain's most northerly mainland distillery, Rock Rose use an increasingly unique distilling process which infuses 18 botanicals, of which 5 are grown locally. Perhaps most interestingly, they use both traditional Italian and Bulgarian junipers which are blended together to create a unique juniper taste for their gin.

### Botanicals Used

**Juniper Berries:** Juniper is the predominant botanical, otherwise it just wouldn't be gin! Selected from two different countries. Both junipers are subjected to a vapour infusion process and the Bulgarian juniper gives lemon sherbert notes, whilst the Italian juniper gives a real warmth and depth to the flavour of the gin.

**Rhodiola rosea:** Locally harvested Rhodiola rosea, perhaps more commonly known as rose root, which is a plant that grows in colder climes - ideal for the fresh breezes of Caithness.

Over a thousand years ago, the Vikings would harvest Rhodiola rosea from the wild exposed cliffs. This was thought to give them the extra strength to continue on their long arduous journeys.

Only the root of the plant, which has the most wonderful rose aroma and adds a delicate floral note is used.

**Sea Buckthorn:** Sea Buckthorn is a silvery leaved shrub that grows along the coastline and produces clusters of vibrant orange berry-like fruit, soft, juicy and rich in oils. The fruit is highly celebrated for its high vitamin C content, around 15 times more than an orange!

Only the berries are used for their taste - gorgeously fruity yet crisp.

**Rowan Berries;** The deciduous tree, sometimes known as mountain ash, produces a brilliant red berry-like fruit. The tree is very much celebrated as a 'hero' in many mythology and folklore tales.

In Norse mythology the rowan was called the 'Salvation of Thor' as the Thunder God, Thor was once saved from drowning by a rowan branch. Incidentally our nearest town, Thurso, was named after Thor!

It has also been known as a 'tree of protection' and its position and branches used against witchcraft.

The red fruit imparts a delicate flavour adding to the berryful taste!

**Other Botanicals;** Other flavourful botanicals include blaeberrries, cardamon, coriander seed and verbena to name but a few!

**Nose:** Very perfumey, earthy, fruity and floral tones vie for attention. Punchy, lifted and pronounced. Almost like potpourri.

**Taste: When neat:** All sweetness and creaminess with that added perfume punch, the earthy tones just beginning to come through like little wisps.

**With tonic** (one part gin to two parts Fever Tree) and garnish (orange peel):

A far cleaner flavour. The bitterness of the tonic still noticeable but not overpowering the gin. There's a nice balance. The orange garnish works well but does sweeten it ever so slightly.

### THE IDEAL SERVE

Serve as a classic martini

60ml Rock Rose 15ml Dolin dry Vermouth

One dash of orange bitters and garnished with a lemon twist

