

1682

BLAAUWKLIPPEN

## Garden Gin

CRAFT GIN RANGE

### *Botanicals:*

- \* Juniper Berries
- \* Coriander
- \* Angelica Root
- \* Licorice Root
- \* Cassia Bar
- \* Sage
- \* Rosemary
- \* Buchu
- \* Lime Leaves
- \* Orange peel



APPEARANCE	PROCESS
Crystal clear	Cane neutral spirit at $\pm 96$ % alc/vol is sourced and diluted with water (normally to approx. 50% alc./vol. in the boiler of the distillation column. The Gin is then distilled with a method called Va-pour infusion.
AROMA	With this method, the mix of juniper and botanicals do not come into contact with the liquid spirit at all. Instead, they are placed in a basket inside a modified still and only encounter the spirit as vapour. The botanical-infused vapour then condenses into a botanical-infused spirit, (the Raw Gin).
<i>Assertive fresh piney camphor, with perfumed passion fruit and sage notes, with subtle addition of complex citrus zest.</i>	
AFTERTASTE	Reverse osmosis water is added to reduce to bottling strength. Vapour infusion is seen as a more superior method than steep and boil, since botanicals do not over-boil. The vapour slowly extracts the delicate flavour or essential oils of these botanicals to form the Gin.
<i>Orange &amp; lime flavours lingers with the combination of Rosemary and a mild white pepper finish.</i>	

Founded in 1682, Blauwklippen is one of the oldest wine farms in Stellenbosch. Etched between ancient blue granite boulders on the slopes of mineral-rich mountain soils, we produce authentic wines in harmony with the simplicity of country living.

[www.blaauwklippen.com](http://www.blaauwklippen.com)