

1682

BLAAUWKLIPPEN

Farm Gin

CRAFT GIN RANGE

Botanicals:

- * Juniper Berries
- * Angelica Root
- * Pink Pepper
- * Wild Fig
- * Geranium
- * Grapefruit Pee
- * Coriander
- * Liquorice Root
- * Smudge Sage
- * Honeysuckle
- * Pecan Nuts
- * Orange Peel



APPEARANCE	PROCESS
Crystal Clear	Cane neutral spirit at ± 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 Vapour infusion.
AROMA	
<i>Sweet honeysuckle flowers and herbal geranium, with fragrant juniper pine & grapefruit nose.</i>	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).
AFTERTASTE	
<i>Grapefruit and Orange citrus lingers with a floral & spicy white pepper finish.</i>	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.

Founded in 1682, Blaauwklippen 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