



INSIDE

ONE COUPLE'S PLANS TO TRANSFORM LIVES ON THE ISLE OF BARRA

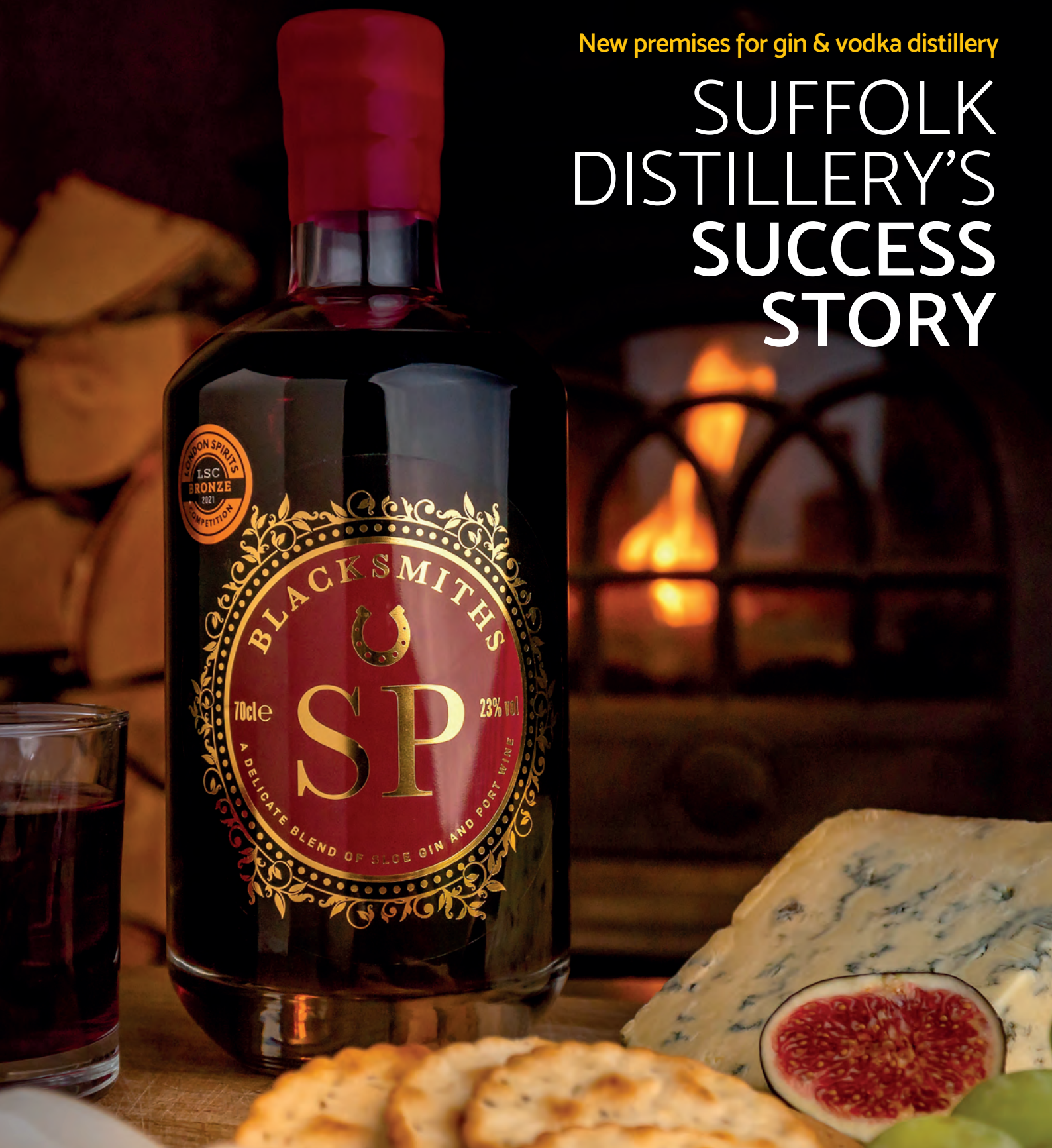
SUCCESS FOR PIG-HEADED RUM BRAND RON CABEZON

AS SEEN ON TV: NAPTON CIDERY FEATURED ON SUNDAY BRUNCH

Issue 4 | December 2021 | handcrafteddrinksomag.co.uk

New premises for gin & vodka distillery

SUFFOLK DISTILLERY'S SUCCESS STORY



THIS CHRISTMAS DON'T JUST DECORATE

Garnish!

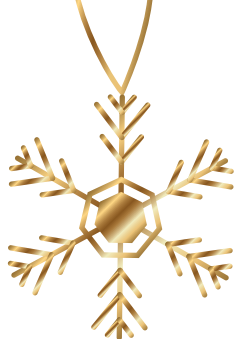
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Welcome

Welcome to issue four, the last one of the year. As the year draws to a close, it's a time to reflect and consider what has been achieved. Over the year we have witnessed the drinks sector continue to grow, develop and innovate, evidence by the increasing number of press releases that we have received.

Despite the hardship of the various lockdowns, this sector has come through the worst of the economic downturn and most producers are looking forward to a positive 2022.

From our own perspective, we launched a brand new magazine at the end of a protracted period of lockdown and at a time when the economy was yet to recover. Despite the challenges of establishing a new business in what was a downturn, we have been delighted with the response we have had from those who have advertised with us and we would like to thank everyone for their support – without which we wouldn't be here.

As we look forward to 2022 our purpose remains clear and simple: to continue to provide a platform to introduce drinks producers and any company supplying this sector, with buyers across the country, whether they run farm shops, independent retailers and delis, bars, hotels and restaurants.

Our website continues to generate more views and will remain an advertising-free zone; we will be expanding our online directory, which now includes over 150 producers and we will be adding to our range of services to help our producers reach more customers.

Again, thank you to everyone who has supported us this year and we wish you all the best for 2022.

Simon Turton & Chris Keightley

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Published by **Artisan Publishing Limited** | Baslow | Derbyshire | DE45 1RG.
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Promoting diversity

Stonewall Gin is produced by Stonewall Spirits, which is based in Skegness, and was the brainchild of Joe and Tom who are keen gin drinkers and active in the LGBTQ+ community.

In creating the gin they want to ensure that the LGBTQ+ community understands where their rights and freedoms came from and continues the fight to ensure acceptance and equality in every community.

Stonewall Gin is produced in four flavours: Passionfruit & Mango, Raspberry, Rhubarb, and London Dry, which is also sold as a gift pack of all four 70cl varieties.

Stonewall Gin commemorates the events of the 1969 Stonewall Riots when the Stonewall Inn, in Greenwich Village, New York, was raided by the New York Police Department.

Stonewall Inn was, and still is, a gay bar, but in 1969 it was illegal to be homosexual in the USA.



THE BRANDS:

Stonewall LGBTQ+ Spirits, Skegness Spirits, CU29 gin, Mrs.Riggall's Sipping Rums.

At the Skegness Distillery:

- Gin School 'create your own gin'
- Bottle Shop & Tasting Bar
- Skegness Gin & Rum Festivals
- Tasting Sessions and Parties

The street protests that followed the raid on the Stonewall Inn became a pivotal moment in the gay rights movement and shifting public opinion.

Today every 'Pride' event involves a street parade – a legacy of the 1969 street protests.

To ensure the fight for LGBTQ+ acceptance and equality continues Stonewall Spirits raise thousands of pounds for LGBTQ+ charities through the sale of its gins.

Anyone stocking Stonewall Gin will help charities to continue the work started at the 1969 Stonewall Riots and support today's LGBTQ+ community.

Stonewall Spirits has also developed their own signature cocktail The Drag Star Martini – made with Stonewall Passionfruit and Mango Gin.

For more information visit:

www.spiritofskegness.co.uk

admin@spiritofskegness.co.uk



Suffolk Distillery

Following a distinguished career in corporate distillation, master distiller Gary Wilkinson, wanted to escape the rat race and focus on his passion for gin.

His ambition was to create a premium craft-distilled gin that embodies the very essence of the county that he is proud to call home.

In 2016, the Suffolk Distillery was launched where he started blending the science of modern distillation with traditional methods. The result is a range of gins that celebrate the heritage of the art of distillation, but embraces bold new flavours.

To produce the Suffolk Dry Gin range, Gary takes the renowned quality of the London dry gin



production methods and introduces a secret blend of botanicals to deliver a tantalising twist.

He takes his inspiration from the beautiful rural landscape of Suffolk where Gary will go out walking and thinking up



delicious new recipes to add to the range. Wherever possible he will include local ingredients, from locally grown strawberries to pure Suffolk honey and rhubarb grown on the banks of the River Stour – every bottle includes the essence of rural Suffolk.

The company that he founded over five years ago has out grown its current site, and is moving to brand new premises. Commenting on the new facilities, Gary said: "With our new distillery we will be able to increase production to keep up with demand, but we will continue to adhere to our craft-based principles."

For more information visit:
www.suffolkdistillery.co.uk



Isle of Barra Distillers

Launches investment opportunity

The founders
of Isle of Barra
Distillers



The Island of Barra is Scotland's most westerly island facing the Atlantic Ocean and home to the isle's first distillery, Isle of Barra Distillers.

The weather, the storms, the sun and the sea all influence the natural surroundings, leaving the landscape rich in unique natural minerals and botanicals, directly contributing to the taste and flavours of Isle of Barra Distillers' inaugural and award-winning spirit, Barra Atlantic Gin.

The Isle of Barra Distillers story started in 2016, when husband-and-wife team, Katie and Michael Morrison, moved to the isle with plans to establish a gin and whisky distillery – part of an ambitious long-term project to boost tourism and employment opportunities for the benefit of future generations.

The soon-to-be-released single malt whisky has been distilled

on the edge of the Atlantic and matured with the salt in the air; the Barra single malt whisky will capture the essence of the unique island in each bottle.

The next planned expansion for Isle of Barra Distillers will be a new purpose built whisky and gin distillery as well as a Visitor Centre on the Isle of Barra. Committed to building strong ties to the island community, the new distillery is expected to bring at least 30 jobs to the island and generate tourism both locally and further afield. The Isle of Barra Distillery team are thrilled to announce just this week the investment project has been Advanced Assured by HMRC and is EIS ready.

The whisky will be crafted by two industry heavy-weight talents, Alan Winchester and Dr Alan Rutherford OBE. This promises to be a very special whisky blend, combining the knowledge and expertise passed down through generations.

The IOBD Investment Opportunity Isle of Barra Distillers has chosen to open up investment opportunities to the public via a share issue offered at 100 shares valued at £50,000 each and exclusive IOBD Memberships; whisky enthusiasts around the world can join the Isle of Barra Distillers family by purchasing a membership for £500.00.

The £500.00 membership includes:

- 1 case (6 bottles) of the first whisky released
- 10% discount for the first 10 years of the whisky distillery being operational for both online and instore
- Membership pack
- Photo print of the Isle of Barra
- A sample bottle of our NMS (New Make Spirit) from year one
- Complimentary tours for two for life.

The membership package guarantees the individual 6 bottles of the first whisky to be distilled on the Island of Barra, home of the famous Whisky Galore. It also gives the individual the opportunity to taste, share & savor the whisky with the case offer as they can share a bottle with their family, keep a bottle for a collection and then enjoy a bottle (or two) for themselves. Although whisky is sometimes about the collection, it's more important to the family distillery that IOBD is, that the whisky be shared between family & friends as each bottle will carry the essence of Barra's island home with every dram.

The estimated cost of the build is £5m, including Architects' fees, which is expected to generate whisky sales of at least £18.5m within

the first 10 years. Once built, it is planned that the whisky distillery will produce a minimum of 100,000 LPA per year (Litres Pure Alcohol) with an estimate of 800 casks (each 200 litres) filled, with expectations that production could double with the addition an increased workforce.

"For our customers to have the knowledge that they will be investing in a cask that has been made with the guidance from Alan Winchester and Dr Alan Rutherford OBE, is a huge bonus. For investors, they have the knowledge that the company has talent of this calibre guiding us through the early stages, creating a whisky worthy of the land and our home. We are honoured to have a team with so much respect within the industry to help guide us through the process of making a truly remarkable single malt right here on the Isle of Barra. This truly is such an exciting time for our family distillery and also for the Island of Barra." – Michael Morrison, founder, Isle of Barra Distillers."

To date, Isle of Barra Distillers have raised £2.9m through our share issue, with the target of hitting £5m to secure the funds required to build our distillery. After years of working towards this goal and many months of planning, the aim is to begin work before the spring of 2022, with the doors opening to the new distillery by the Christmas of 2023.

THE DISTILLERY

The new distillery distillery will house a one-tonne single malt installation and re-home their existing 300-litre gin still "Ada" with all necessary plans for bottling and bonded warehousing.

Along with the production facilities to produce over 300,000 bottles of single malt, the distillery will also include a visitor centre incorporating a retail area, information centre, café/bar area that will welcome families into a unique distillery story, which is key to building a community environment welcoming both local residents as well as tourists.

Once the distillery is operational, the founders goal is to open the Isle of Barra Distillers Foundation for the sole purpose of giving back to the Island of Barra. Each year, Isle of Barra Distillers will look to donate 1% of the total net profits back to the local community. They will present their shareholders with different needs that have been put forward and a vote will take place for the project(s) most needed for the Island, this could be anything from a new play park for the youth or a facility for the elderly.

The long term goal is by year 13 or once their 10-year-old malt is released, they will be in a position to help build six affordable homes for the foundation to sell at cost price to young families to help ease the housing issue on the Island of Barra.

To purchase £500 memberships go to: www.isleofbarradistillers.com





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Action

childline

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Charities we support

Here at Hand Crafted Drinks Magazine, we know that the recent lockdowns have been very difficult for the leisure and hospitality industry. We are also very much aware that the lockdowns have been equally trying for many children and young people across the country. This is why we are supporting the work of **Hospitality Action** and **Childline**.

HOSPITALITY ACTION

Hospitality Action was established in 1837 and has since offered vital assistance to all who work, or have worked within hospitality in the UK.

They are there to support everyone working in the industry, from chefs and waiters to housekeepers and managers; concierges, receptionists and kitchen porters, to sommeliers, bartenders and catering assistants across the UK.

Whether they work in hotels, restaurants, pubs, bars or cafés, schools, hospitals or event venues, Hospitality Action is there to provide help, advice and support whenever times get tough.

Whatever challenges people face – from physical illness or mental health issues to financial difficulty, family problems to addiction – Hospitality Action is there to help people get back on their feet. And when it's no longer possible to work, they can help prepare people for the next phase of their lives.

For more information visit:
www.hospitalityaction.org.uk

CHILDLINE

Childline is there to help anyone under 19 in the UK with any issue they're going through. Children and teenagers can talk to Childline about anything, whether it's something big or small, their trained counsellors are there to support anyone who gets in touch.

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EDITOR'S
CHOICE



Cabezon Beverage

Uncompromising
pursuit of perfection

The word 'cabezon' is Spanish for 'pig headed' and it was the nickname that the founder of the company picked up whilst he was living in Barcelona.

So, when he was looking for a name for the company 'cabezon' was the natural choice for a company whose intention was to create a premium rum that they themselves would enjoy drinking.

Their rum starts its journey in the spiritual home of rum – the Caribbean – where it matures for five years. The rum is then transported to the cooler climes of Scotland where it is split it into two batches, which go through their own unique processes, including fruit maceration over

a period of weeks and the inclusion of Arabian cubebs to add a slight smokiness to the flavour, along with West African kola nuts; this process adds a hint of spiciness which works well with cola-based mixers.

The final ingredients include local honey from an Aberdeenshire farm, Madagascan vanilla and a secret blend of spices and botanicals, sourced from around the world, which give Ron Cabezón its unique, uncompromising flavour.

The two separate batches are finally brought back together (the macerations and the botanicals), to produce a blend that delivers a rounded and ultra-smooth spirit.

Given the lengths the owner of the company goes to in order to produce his rum, we feel the name, Cabezón, is very fitting; their uncompromising approach to the production of a spirit whose demand is increasing year-on-year will definitely put – and keep – Ron Cabezón on the map.

www.cabezondebeverage.com



SERVING SUGGESTIONS

The owners of Ron Cabezón suggest serving it neat, over ice, with cola or ginger beer, but we have a few suggestions for cocktails that we look forward to trying as soon as we get our hands on a bottle or two.

Rum Old-Fashioned

Try using rum in place of whisky in an old-fashioned for a twist on the traditional cocktail. Finish with ice and a strip of orange peel.

INGREDIENTS

50ml Ron Cabezón
1 tsp sugar syrup
A few dashes of orange bitters
Ice
strip of orange peel, to garnish

METHOD

1. Put half the rum, the sugar syrup and bitters in a mixing glass or jug. Add three ice cubes and stir slowly with a mixing spoon until the outside of the glass feels cold.
2. Add the rest of the rum and a few more ice cubes, then stir to just combine.
3. Strain the drink into an ice-filled rocks glass or tumbler and garnish with the strip of orange peel.

Salted Caramel Rum Hot Chocolate

This alcoholic blend is made with dulce de leche – a thick caramel. Add salt to your liking then serve up a mug of pure boozy bliss.

INGREDIENTS

25ml Ron Cabezón
2 tsp dulce de leche or thick caramel
150ml whole milk
50g milk chocolate, chopped

METHOD

1. In a small bowl, mix together the rum and the dulce de leche until smooth then set aside.
2. Warm the milk in a saucepan over a medium heat until simmering. Remove from the heat and add the chocolate and stir until melted. Put the pan back on the heat until warm, then add the rum mixture and a pinch of flaky sea salt. Pour into a mug and serve.





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The magazine **supports two charities**, which receive 5% of all advertising revenues that are generated every year.

For more information visit handcrafteddrinksomag.co.uk



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Serve with a plain or Mediterranean tonic, slice of lime. You could add a strawberry or raspberry for an extra splash.



Serve with a plain tonic, slice of lemon & sprig of Rosemary to bring out the citrus and herbal notes.



Serve with a plain (not slimline) tonic and a slice of apple or a blackberry to bring out the smooth, savoury flavour.



Serve with a plain tonic and slice of lemon, lime or both for extra citrus.



Serve with a plain tonic and slice of lime and single basil leaf. If you want you could also try a chilli for an extra punch.



Plain (not slimline) tonic and a slice of grapefruit. You will be reminded of a summers day at the beach.

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It's beginning to taste a lot like Christmas

By **Sarah Roads**, owner, The Zest Co



We love blood orange season at Zest HQ and look forward to this gem-like treasure trove of dark, mysterious juiciness with a passion.

While the usual oranges are by no means the only fruit, when the bloods come along it gives us a much-needed mid-winter boost, indicating that we are gradually returning to brighter, sunnier days.

Despite being, in essence, a company that preserves fruit by dehydration – don't think that we are out of touch with the seasons. Yes, we can probably supply you with a pack of blood oranges in August, but we get much more satisfaction when those delicious little bundles of sanguineous flesh appear on our fruit suppliers list of produce – then, we know that they have been touched by the first



frosts on the slope of Mount Etna, and we are in tune with the turning of the year.

Freshness is guaranteed and knowing that they have not languished somewhere in a temperature controlled, CO2-filled environment sits so much more easily with us.

Usually, the first of the early season Bloods land in our dryers around Christmas Eve. A smashing start to the festivities, but sadly no help at all to our lovely customers who have waited patiently alongside us.

The very earliest and newest variety of blood orange is Moro. As long as the required variations of temperature have been met, these present with a dark red, almost purple, flesh, with a sun-kissed blush on the skin. If the ambient growing temperatures remain mild, the reddening of the flesh will not progress although the taste will still develop. The taste of Moro blood oranges can be a little more bitter than its later fruiting siblings, it is distinctive with that telling 'raspberry' hint.

The next variety to come along is the Tarocco, a native of Italy. This one probably has the best flavour of the three most well known varieties, but it will not have that much-admired red pigmentation. It is reported to have the highest levels of vitamin C of any orange grown in the world, thought to be on account of Tarocco primarily being grown on the fertile slopes of Mount Etna.

Good old Sanguinello is the last of the three varieties to ripen, and their season will (hopefully)

take us well into April. This is a Spanish derivation and returns to us the dark, dramatic colouration seen in the Moro strain, with the taste becoming sweeter and still more raspberry-like.

Dehydrated, the sliced blood orange darkens still further and takes on a glistening hue. The streaking becoming more evident and dramatic, adding glamour and a touch of mystery to your cocktails.


As with all dehydrated fruit, the extraction of the water leaves behind a concentrated flavour burst, which disperses through the drink as it slowly rehydrates. As a very loose guide, garnish with blood orange wherever it is mentioned as an ingredient on the bottle or where Valencian orange is stated.

Recommended as an accompaniment with gins such as Bulldog, Garden Tiger, Four Pillars Spiced, Scapegrace and Ludlows Triple Citrus, we enjoy it with floral, garden or Earl Grey-based gins. And, of course, a good Mediterranean tonic is a must. Cheers!

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Water *of* Life

From the creator of Potheary Gin, the new spirit Water of Life is now available

Martin Jennings, the distiller who created Potheary Gin, has just released a brand new spirit: Water of Life, which will be strictly limited to just 26 35cl bottles per batch.

The 40% ABV spirit was sampled neat and over ice and delivered an incredibly smooth finish.

The distinctly square flask bottles, which feature an illustration that has been hand-drawn by the distiller, Water for Life will retail for £39.50 and will be available through local stockists in Dorset and also available to order directly from the distillery.



For more information: <https://www.pothearygin.co.uk>



United they stand

Welsh Sisters is a family company that produces award-winning contemporary Welsh gin, using bold unconventional botanicals to tell the story of the women who've always played an important part in Welsh coastal communities.

They produce small-batch dry gin, hand-crafted from a coastal distillery in New Quay, a small seaside town in West Wales, with a rich maritime history.

The Welsh Sisters story starts with two sisters – Becky and Tania – who were born in Cardiff and raised on the coast. They inherited their father's passion for the sea; he was the captain of square-riggers and windjammers in the West Indies, whilst their mother is the descendent of the Kidwelly 'wreckers' ('wrecking' being the art of looting shipwrecks).

When they started producing their own Welsh gin, they wanted to do more than make it delicious. It was important to the siblings to tell the story of women from the past who continue to inspire them in the present.

Growing up on the Welsh coast, Becky and Tania were always aware of the women who've played such an important role in



these seaside communities. Their stories have remained hidden for some time so they wanted to help uncover their history and celebrate these iconic women.

Along with making bold and confident gins, like the women who have inspired the distillers, they're also keen to put something back.

Given their maritime heritage they have decided to donate 1% from the sale of each bottle of Morwyn and The Captain's Wife Gin to the Whale and Dolphin Conservation charity.

Becky and Tania are fortunate enough to see the bottlenose dolphins every day in the bay at New Quay and they are passionate about their welfare and the survival of dolphins and whales worldwide.

Now, when you fix a gin and tonic using Welsh Sisters' spirits, you're not only helping with the revival of Welsh gin, but you're helping to protect whales and dolphins.

For more information: <https://welshsisters.co.uk>

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LLANDDWYN SPICED

CRAFT WELSH SPICED RUM MADE WITH
DOUBLE POT DISTILLED PURE CANE
MOLASSES AGED WITH OAK AND
FLAVOURED WITH OUR BLEND OF SPICES.

70cl 40% ABV



SKERRIES DARK RUM

CRAFT WELSH DARK RUM MADE WITH DOUBLE
POT DISTILLED PURE CANE MOLASSES WITH
ADDED MOLASSES POST DISTILLATION TO GIVE
A FULL FLAVOUR AND SMOOTH DARK RUM.

70cl 40% ABV



PENMON WHITE RUM

CRAFT WELSH RUM MADE FROM TRIPLE
DISTILLED PURE CANE MOLASSES
BLENDED WITH PURE WELSH WATER.

70cl 40% ABV

In the News

CHANNEL FOUR TV FAME FOR LOCAL CIDERY

►► A local cidery's limited-edition recipe has earned a sought-after spot in a top-rated Channel Four food and drink show.

Napton Cidery's Whiskey

Cask Cider is among only three nationally selected to be critiqued by a celebrity panel in a Sunday Brunch guest slot hosted by industry expert Gabe Cook.

The 7.7% oak-aged Cider which has caught the expert's attention, is made from a blend of Kingston Black apples from a 30-year-old orchard and matured in single malt whiskey casks from Auchentoshan distillery using wild yeasts and natural sugars.

The blend was also last month included in a CAMRA-published guide compiled by Cook called Modern British Cider.

With 15 years of experience to draw on, Cook is an acclaimed international, writer, broadcaster, educator and consultant on all matters cider. An outspoken advocate of the industry, he is leading the charge for a cider revolution by chairing a number of international competitions and heading up campaigns, events and publications.

He said: "Napton Cidery's Whiskey Cask cider is the perfect embodiment of a great cider for winter time – rich and smooth. The time spent in the Whiskey cask has added an extra dimension of soft roundedness that makes it perfect to be drunk in front of the fire!"

"It has Christmas pudding levels of clove and cinnamon richness but finely balanced with a brusque bitterness, dusty astringency and glowing warmth."

The Cidery, run from Napton-on-the-Hill by husband and wife Jolyon and Charlotte Olivier, started life as a hobby nine years ago when the couple were first introduced to the taste of craft cider on a family holiday to Cornwall. Returning home with an apple tree, they soon started experimenting in their back garden.



Today, the team harvests, presses, bottles and distributes more than 90,000 litres of craft cider a year, using 17 types of apples from six orchards.

Central to Napton's growing popularity among customers is its strong sustainability ethos, from harvesting through to packaging. All of its apples come from traditional unsprayed orchards, organic and biodiverse growers, so no unnatural chemicals are introduced into the ecosystem. The cider is also naturally fermented using only wild yeasts and packaged in recyclable materials and all ingredients sourced as locally as possible.

The shop also sells perry, juices, spirits and vinegars as well as a new products the team have been working on this year – including

Apple Cider Brandy, canned ciders and branded collectors' glasses. There's also the opportunity to sample them all.

Jolyon said: "We feel absolutely delighted to see our product live on national television. It seems like yesterday we were making cider in the garage. Seeing our cider picked as one of three on Channel Four with the likes of Gabe Cook gives us a great sense of achievement. Rest assured we will be celebrating during Sunday Brunch and toasting to this massive milestone.

"This product in particular is a really special one, matured in oak casks, giving it a super smooth finish. It is certainly my favourite cider in our collection."

The Cidery's Taproom offers cider tasting tours and workshops

as well as hosting live events including stand-up comedy, quizzes and live music nights.

Being forced to adapt their business for Covid-19, the couple raised more than £170k through a hugely successful crowdfunding campaign in April which has enabled them to not only survive, but thrive. And now they have their sights set on the international markets.

Sunday Brunch, presented by Tim Lovejoy and chef Simon Rimmer, is screened on Channel Four 9.30am-12.30pm on Sunday.

Napton Cidery is open Monday-Saturday 10am-6pm and Sunday 12-5pm.

Visit Napton Cidery at: <https://www.naptoncidery.co.uk/>

CHRISTMAS *All wrapped up*

❁ **Coleman's Cider**, which was established in 2015 by a group of like-minded friends, have just announced their Christmas gift packs are ready to order.

Customers looking for a unique gift can choose from their range ciders, including Yorkshire Cider, Fruit Cider and Single Variety Cider.

Their Yorkshire Cider range is crafted using only locally sourced apples and pears. All their ciders are made by natural fermentation from wild and champagne yeast, without any additives or preservatives and are



pasteurised to give a purer finish. They are also gluten-free, vegan and low sugar.

Made from pure fruit cordials, Coleman's Fruit Cider range now includes, Rhubarb, Damson, Elderflower, Sloe and

a Rosé (made from a variety of red berries depending on the availability and the season).

Introduced in 2018, their third range – Single Variety Cider – is made in Yorkshire using juice which is sourced from a well-known, traditional small cider apple grower in Hereford, from which they produce five varieties: Dabinett, Michelin, Katy, Somerset Redstreak and Browns.

The gift packs cost £15 for a choice of three ciders plus shipping.

For more information visit their website: <https://colemanscider.co.uk>





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Naturalis Distileri

Naturalis Distileri is a company based on creating atmospheres both in house and at home. Having produced our first Gin- Dwr Y Gors, we created it to be paired with other products to create an experience wherever you find yourself.

We have a love for the natural world, rocky landscapes, wildlife and the crackling of a roaring campfire. Our plan is to bring this home for our customers.

Dwr Y Gors is a Gin both fragrant and flavourful due to our chosen 10 botanicals. Each has a place to create a uniquely earthy experience batch to batch.

Designed to be reminiscent of a misty marshland walk, feel yourself transported with a single sip of our gin.

Due to our small size and personally contributed funding, we are always on the look out for Investors!

Come support us at naturalisdistileri.com or support our CrowdFund project "upgrade the distillery".



D
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40% ABV
70cl
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MERRY CHRISTMAS

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Award-Winning Welsh Dry Gin

Made from the finest
botanicals blended
with the purest
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BARRY ISLAND SPIRITS CO

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SMALL BATCH, CRAFTED & BOTTLED BY HAND



Shaken & Stirred

The Bottled Cocktail Company was established in 2020 by a group of friends who are passionate about cocktails and flavours.

Drawing on over 20 years of combined experience in drinks development, brand strategy and hospitality management – and having worked for some of the best bar concepts in London and

launched new spirits brands in the UK – they decided to set up the Bottled Cocktail Company.

The company's proposition is to allow customers to enjoy quality pre-mixed cocktails whenever and wherever they wanted – not limited to the confines of the cocktail bar – stylishly packaged in elegant bottles.

Whether you are looking for a delicious tipple to

enjoy at home, or looking to improve your drinks offering or guarantee the consistency and speed of service in your venue, the Bottled Cocktail Company – with six popular bottled cocktails – has something for most tastes.

For more information: www.bottledcocktailcompany.com





Drinks Reviews

Drink me

During her adventures in 'Alice in Wonderland', the heroine finds a small bottle labelled 'Drink Me' and, after much deliberation, she drinks the lot and then shrinks down to being only 10 inches tall.

Fortunately, as a result of sampling the various beers, ciders, spirits and liqueurs, I didn't find myself getting any smaller, but I did find myself in a wonderland of tastes and flavours.



BARRA GIN

The only way to test any spirit is to drink it unadorned or maybe poured over ice, but never with a mixer. Otherwise, how else can you truly get the measure of what you're meant to be reviewing?

With Barra Gin, in my opinion, it doesn't need to be part of a cocktail or otherwise polluted. This is a confident gin that could be sipped all night; on the nose there is a heady, alcohol-infused fruitiness and on the palate a soothingly warm glow and the finish is super smooth.

The award-winning Barra Atlantic Gin is distilled from 17 specially selected botanicals, which according to the distillers captures the essence of their beautiful home: the Isle of Barra.

NAPTON CIDERY'S LOST APPLE CIDER

Once poured, the cloudy, lightly carbonated cider has an immediate visual appeal. The



cider has a very refreshing taste and belies its 4.6% ABV – it is a very easy drinking cider, which perfectly balances sweetness and acidity.

Napton Cider's process of filtering their cider ensures that even with their cloudy varieties there is no sediment at the bottom of the glass. My only complaint with Lost Apple Cider is that it is so quaffable you need to make sure you don't run out.

ST MAUR ELDERFLOWER LIQUEUR

We received a beautifully proportioned bottle of St Maur, a delicious elderflower liqueur, hand-crafted in Warwickshire with elderflowers gathered by the producers, the Earl and Countess of Yarmouth, in their ancient family-owned woodlands.

When sampled neat, I was immediately impressed with the subtlety of the elderflower notes and the satisfying viscosity of the almost syrupy, but never over-sweet, texture.

Over ice, St Maur was very slightly diluted as the ice melted, but it added another dimension to what was a very easy drinking, smooth liqueur.

An order for St Maur will definitely be going in.



JAKE'S DRINKS

Jake's Drinks is a collection of craft beers and ciders from the Kent-based winemakers at Balfour Winery. As with their wines, their beers and ciders are made with the same skill and pioneering spirit – combining the best local ingredients, a winemakers touch and a vision for producing drinks of elegance and balance.

Elegance was certainly the first adjective that came to mind when I took the samples out of the delivery box. Available in beautifully designed cans, which included stylised images of trees, comprising leaves, fruit and branches, Jake's IPA (4.3% ABV) and Jake's Lager (4.5% ABV) make an immediate impression before you even open the can.

Once poured both the lager and IPA were refreshing and full of flavour. The IPA is a traditional pale ale with a delicious hoppy flavour; the relatively strong lager was smooth and almost delicate, and belied its wolf-in-sheep's clothing strength.

Both the IPA and lager were well received in the Hand Crafted Drinks Magazine's office and are now firmly on our radar.





The Sky Wave Gin Story



Sky Wave Gin launched onto the gin scene with a bang, and in less than two years, its **Signature London Dry** was named the **World's Best Contemporary Gin** at the **World Gin Awards**, seeing off competition from much larger and more established distilleries. Co-founder **Rachel Hicks** explains why they had to make their own, whose essence is artisan, premium, a little bit edgy and unexpected.

As one of Sky Wave Gin's founders and distillers – along with my partner Andrew Parsons – we were inspired to launch our own range of gins because we just couldn't find the perfect gin.

There are now seven gins in the range which have picked up 19 international medals and we put our success down to never being afraid to challenge the status quo.

Andrew – our master distiller – uses the one-shot method

to create our London Dry gins, which demands nerve-shredding accuracy in preparing botanicals and other ingredients for each still run. There is no second chance to get it right. The 200-litre still, Basca, has been designed exactly by Sky Wave Gin, which is a break from tradition with a long copper column and not a single reflux plate in sight.

This aids the delightful smoothness and mouthfeel of Sky Wave gins. Our team is very

proud of Basca (our 3 stills are all named after our dogs) that they have a spotlight inside the still and on the outside too, so even at night it is the star of the show.

At Sky Wave Gin we create all of our artisan gins by hand and with passion. Every stage of distillation, bottling and packaging is carried out in our boutique distillery at the beautiful Bicester Heritage site in Oxfordshire – the home of historic motoring.

Unusually, Andrew never relies on machinery to indicate when to make the ‘tails cut’ – but always does it purely on taste. He believes that every batch is different in terms of ABV or temperature for the cut, and that taste is the only sure way. Every single batch of gin to leave the distillery has been personally tasted by one of Sky Wave Gin’s two distillers, ensuring premium quality and consistency.

Locality, provenance, and food miles play a strong role in our gins; the fruit gins use only whole fresh fruit, never flavourings, essences or concentrates, and the local growers who provide the apples, raspberries or rhubarb are paid in gin – resurrecting the ancient tradition of bartering.

The fruit is pressed after steeping, and the juice added to the gin, to create just a touch of sweetness in what are very much ‘fruit gins for grown-ups’, as they are full strength and with very little or no added sugar. Blackberries are foraged from the Oxfordshire hedgerows and nearby Blenheim Palace, birthplace of Winston Churchill, who was fond of a good Martini, supplies the natural mineral water from its noble estate.

Unexpectedly, it’s believed that Sky Wave Gin is the only gin



distillery in Britain to be based on a former RAF base, or to have a neighbouring ghost that welcomes pilots who fly in to buy our gin.

So why the unusual name? Andrew and I wanted the name of our gin to reflect the adventures we have had around the world in our former lives; I was a BBC radio reporter and Andrew an officer in the Royal Corps of Signals.

Andrew is a qualified Army mountaineering instructor, leading expeditions around the world, and has numerous parachute jumps to his name; I have wing-walked, scuba-dived and driven across the Sahara throughout my BBC career. And, here’s the science bit: ‘sky wave’ is also a term for a radio wave, which also links back to our respective careers.

www.skywavegin.com

EDITOR’S REVIEW: SKY WAVE’S SIGNATURE LONDON DRY GIN HITS ALL THE RIGHT SPOTS

☆☆☆ Here at **Hand Crafted Drinks Magazine** we were sent a bottle of Sky Wave’s Signature London Dry Gin and couldn’t wait to try it.

With every spirit I sample, it’s always without a mixer – I don’t want to pollute or otherwise muddy the waters, as it were, I want to taste the pure, unadulterated spirit to assess its true flavour.

I tried the Signature London Dry Gin on its own and over ice, and on both occasions was immediately impressed. On the nose it was inviting and lively, and their unique

combination of botanicals came to the fore. When tasted, the citrus notes were obvious, but never intrusive and then came a confident juniper-forward flavour. The finish can only be described as glowing – warming, spicy and extremely satisfying.

Sky Wave’s suggested perfect serve is one part gin to two parts of a good tonic, (such as Merchant’s Heart), garnished with a slice of ruby grapefruit and juniper berries. I am sure that is delicious, but I simply recommend a double measure, poured neat over ice.



st MARY'S
premium gin,
vodka and rum

St Mary's premium
Gin, Vodka and Rum
has its heritage firmly
rooted in the tides
and tides of the North
East Coast and are
perfectly served
ON the Rocks



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Stonewall Spirits



As a media partner of the **London Drinks Competition** we were delighted to be able to interview **Sid Patel, CEO and founder of the Beverage Trade Network**, the company that organises these increasingly important competitions.

Behind the scenes of the London Drinks Competitions

What gave you the inspiration for the London Drinks Competitions?

There was a clear gap between what our industry loves and what the actual consumers love. The idea behind the launch of the London Drinks Competitions was to make awards more relevant and be close to the end consumer the way they reward their wines, their spirits and their beers.

More importantly, this is how the trade also rewards any brands they stock up. London, was chosen as a city as undoubtedly London has the best palate and best judges and holds a true international theme to the city. We really wanted to reward products that not only are rated by quality, but are also rated by value and package.

Why did you think there was a gap in the market and how did you go about creating an awards that offered a point of difference?

The gap was clearly in the value element of the scoring. We have not been fair in rewarding wines, spirits or beers based on the value they offer. When we see a consumer shopping in a supermarket, they shop by their eyes first, then the price and then the quality, which most of the time is unknown before they taste the product.

A key element of the London Drinks Competitions is to assure consumers and trade customers, alike, that those products that have a London Drinks Competitions medal has been judged based on its quality, value and packaging.

As per the other questions, why do you put separate emphasis on quality, price and design?

Although quality can be used as a metric if there was no money in the equation, we start by rewarding beers, wines and spirits that offer the best quality for the price.

Design is also an important element of the buying process as well. We don't want consumers to second guess when they choose a product that has a London Drinks Competitions medal sticker, they should be confident that the brand was chosen by the best of the judges and offers great quality for the value.

Why is link between the awards and the consumer so important to?

The next phase of London Drinks Competitions is to boost the consumers' awareness of the awards. We want consumers to use the medals as a benchmark when they are looking out for wines, spirits and beers. With the launch of London Drinks Guide, we plan to talk about the winners to the end consumers.

London Drinks Competitions winners are not only be promoted in London, but are promoted in the New York Drinks Guide, ➡



Paris Drinks Guide, San Francisco Drinks Guide, Mumbai Drinks Guide, Los Angeles Drinks Guide and Chicago Drinks Guide.

The Beverage Trade Network aims to build one of the biggest consumer-focused drinks platforms, where we will talk about the amazing winners all year round. In 2022, the London Spirits Competition will launch cocktail stories, where consumers will be able to see the recipes of the winning brands.

How have the awards developed over the years in terms of the products and producers entering?

The awards have grown very well. We believe in giving more value to the entrants every year. We have also invested a lot in the scoring platform to increase the accuracy and integrity of the competition. We are expecting close to 4000 entries for the 2022 competitions.

How will you expand the awards internationally?

When we started, our goal was to make London competitions a truly global award. With Beverage Trade Network's media ecosystem, we plan to showcase winners all over the world. With new media partnerships with magazines and also trade buying groups, we are expanding the competition awareness.



How do you choose which judges to work with?

All judges must be Master of Wine, Master Sommeliers, or an active trade buyer. They must be making purchasing decisions on a weekly basis. It is very important we have the same repeat judges in order to improve the consistency of the competition and that is why for any new judge to come on board, we take our time to make them understand the philosophy of the competition and also to see if they meet the criteria.

What is the core focus of the competitions' parent company, Beverage Trade Network?

London Drinks Competitions is owned by Beverage Trade Network (BTN), a US-based media company. The vision behind BTN is to build a truly global marketplace and an ecosystem where we create more value for suppliers and buyers by bringing the synergies via our media assets, face to face events, platforms and competitions.

We do trade shows like International Bulk Wine and Spirits, USA Trade Tasting, Cannabis Drinks Expo, Future Drinks Expo, Cannabis Edibles Expo. Our competitions

include Sommeliers Choice Awards, China Wine Competition, Paris Wine Cup, Bartenders Spirits Awards. Our media assets include Sommelier Business, Bartender Business, BevRoute, London Drinks Guide and many more portals around the world.

We are also investing in upgrading new Beverage Trade Network website which is due for the launch in 2022.

How would you like to see the London Competitions grow and develop in the years to come?

The idea is to be relevant to the trade and consumers. Our medals should mean something to the buyer and help them with their purchase decisions. We will continue to give more value to the entrants and help them grow their awareness globally.

Do your competitions add value to winning brands?

I have no doubt we will continue to give winners more value; we will listen to the trade buyers, we will listen to the consumers. On the note of who can help us, we encourage trade buyers to give these brands a chance. These products have been tasted by their peers and they will love what they find in these products.

MORE INFORMATION ABOUT THE DRINKS COMPETITIONS IS ON BEVERAGE TRADE NETWORK'S WEBSITE: <https://beveragetradenetwork.com>



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The Spirit Of Liverpool



The Three Graces have long embraced visitors to Liverpool's waterfront, serving as the inspiration for our fine spirits
www.thethreegracesliverpool.co.uk

Made from the vodka produced by our Master Distiller, E18hteen Gin is Sweeter and Smoother to taste...

Our handcrafted 42% Somerset gin is produced for its quality and smoothness. E18hteen Gin's distinctive flavour derives from the hand picked apples found in the orchards during the fresh Autumn months. Redistilled in copper pot alembic stills through a process of timed maceration and using only the highest quality botanicals.

A superb ensemble of flavours, swirling around in a London Dry Gin. Uniquely fused with fine vibrant juniper, citrus zests and apple blossom on the nose, moving to scented apple skin, through to a Picante anise, and a creamed macadamia finish - all of which give you the fresh taste of the Somerset Countryside.

A fresh slice of apple, pear, a slice of pink grapefruit or a wedge of nectarine is a great complement to this smooth tasting, and refreshing gin.

CONTACT: LEIGH KEARLE, BRAND OWNER | T: 07789 222 692
E: leigh@18gin.co.uk / orders@18gin.co.uk | W: www.18gin.co.uk
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GIN



Drinks *Round-up*

Generation Gin

►► Generation Distillers make award winning Generation 11 gins from their distillery in rural Sussex.

Using locally grown and sourced botanicals and water from their own well, they are making an impact on the gin scene with their range of classic and contemporary gins.

Born from an ancestral link to the history of gin, Generation 11 is celebrating the resurgence of gin with their elegant and modern range, which is available direct and via selected distributors.

For more information send an email to: hello@generation11.co.uk or visit their website: www.generationdistillers.co.uk

Limited edition rum on its way

►► Soon-to-be-released Liverpool Lost Dock's Signature Blend (43%



ABV), is a stout cask-finished rum.

With notes of vanilla, citrus, green plums and marzipan make way for a deep woody and liquorice finish.

The distillers have collaborated with Carnival Brewing Company in Liverpool, to develop a special limited release rum. The 2021 batch is a signature blend of three- and five-year-old rums from Barbados, Venezuela and Nicaragua, then finished in ex-stout casks.

This is an exceptional sipping rum not to be missed, with no added sugar, caramel or flavourings. With only 845 bottles available, don't delay in stashing your bounty.

For more information: <https://www.lostdockrum.co.uk/>



Inspired Christmas tree decorations

►► Clarence Spirits, based in the North East, has developed a fantastic range of drinkable Christmas baubles, which will add a unique touch to any tree.

The choice of spirits includes gin, vodka or rum, and prices start at just £4.99 for one 50ml bauble with various options to a maximum of 25 100ml baubles, which retail online for £200.

For more information: <https://clarencespirits.co.uk>

Winter warmer

►► In time for Christmas The Gentlemen Distillers has launched Bandsman Carollers' Reserve Winter Gin Liqueur, which is ideal for when it's too cold for a gin and tonic, and you want something warming.

Bandsman Carollers' Reserve is a winter gin liqueur made using

sloes, damsons and honey – all expertly blended with a variation of their original Bandsman Gin to create a unique twist on the more traditional sloe and damson gins.

Whatever you're doing on Christmas Eve, out singing carols, sat in front of a roaring fire, or out for that first walk after fresh snowfall, Carollers' Reserve will be the perfect companion.

For more information: <https://www.bandsmangin.co.uk>



Join the club

►►County Tyrone-based Wild Atlantic Distillery has launched their 1921 "Lifetime" Membership Club, which is for whiskey and history lovers, alike.

This is a unique opportunity to celebrate and become part of the 200-year history of Irish Whiskey making traditions in their part of the spectacular north west of Northern Ireland.

Members will enjoy early access to new and special releases from the distillery as well as the opportunity to visit the distillery for special events and get discounts on products from the distillery shop.

For more information: <https://www.wildatlanticdistillery.ie>



Barry Island Spirits has Great Taste

►►At the recent 2021 Great Taste awards, the judges praised Barry Island Spirits' Welsh Dry Gin for being: "a beautifully balanced gin, fine for sipping over ice, but equally at home with a dash of tonic and slice of orange. There's a delightfully soft aromatic lead

on the nose. Orange is dominant, but backed up by bright, yet rounded spice notes. Love has gone into the making of this. Really well made. Great as a G&T or Martini base."

Barry Island Spirits was founded by Barry Island-based couple Claire and Tim Whalley in early 2021. It is a labour of love for the couple, who both left high profile corporate jobs to follow their dream of opening a bar and turning their passion for craft beer, wine and spirits into a successful, local business in their home town of Barry.

For more information: www.barryislandsprits.co



Variety is the spice of life

►►Tudor Brewery is a family-owned traditional brewery, which produces quality beers, ales and stouts.

Their products are all available online, which includes a variety pack, which would make an ideal gift for the beer-lover in your life.



Carry On Camping

►►If you enjoy cider and you're looking for a unique place to go camping next year, look no further than Templars Cider, based in the heart of Normandy.

All well as making a wide range of ciders, calvados and cider vinegars, the owners also have a small campsite with facilities and electric hook-up, which has fabulous views over some of their orchards, with the Pays d'Auge valley providing a stunning backdrop.

During your stay you can also buy their cider and calvados.

The cidery is based just north of Vimoutiers, the home of the Musée du Camembert, which celebrates the region's most famous product.

For more information: <https://www.templarscider.co.uk>



Variety packs includes any three 500ml bottles from their range of award-winning beers, ales and stouts, which are either chosen as a mystery gift pack or customers can choose their own, from the range that includes:

Black Mountain Stout 4.0%

Black Rock Porter 5.6%

Bloreng Golden Ale 3.8%

Skirrid Welsh Bitter 4.2%

Sugarloaf Real Ale 4.7%

Super Hero APA 4.5%

Tudor IPA 4.0%

Wild Blackberry Stout 6.0%

Winter Cheer 5.0%

For more information: <https://tudorbrewery.co.uk>

Follow your dreams

►►When Alan Hutchinson, Drew Hutchinson (Alan's son) and a friend had a conversation in 2017 about their dreams of creating a fantastic gin for the people of Liverpool to enjoy, they decided to create a company that evoked the city's centuries old, seafaring heritage.

The uniqueness of their waterfront heritage includes the Three Graces (comprising the Liver Building, Cunard Building and the Port of Liverpool Building), which inspired their company name: The Three Graces Liverpool and to develop a fantastic product range.

Today, they continue to



produce The Three Graces Rosé Gin (42.7% ABV) and The Three Graces Spiced Rum (42% ABV) and the dream is very much still alive.

For more information: www.thethreegracesliverpool.co.uk

Only here for the beer

►►It's worth paying a regular visit to Langham Brewery's website because they keep their customers up to date with what's in stock with their weekly Monday Menu, which includes details of what's available in casks, kegs, bottles and cans, along with the beer of the month.

And, if you live in or are planning a visit to the South Downs National Park, you can also enjoy a brewery-fresh pint in their tap room and buy a range of beers and artisan products in their brewery shop.

For more information: <https://langhambrewery.co.uk>



Waste not

►►Based in South Wales, Barreled Over transforms oak whisky barrels into bespoke quality indoor and outdoor furniture and décor for the home and garden.

Everything is hand crafted and can also be hand etched with company logos and branding.

For more information visit: <https://www.barreledover.com>



Highland Boundary
Wildly Different

Multi-award winning botanical spirits and liqueurs that showcase the natural flavours of Scotland

www.highlandboundary.com

The image displays three Highland Boundary product boxes and a bottle. The boxes are for 'Birch & Elderflower', 'Birch & Sloe', and 'Larch & Honeysuckle'. The bottle is for 'Larch & Honeysuckle Wild Scottish Spirit'. All products feature a colorful fox logo.

Tudor
BREWERY

Tudor Brewery is a family owned and managed traditional brewery which focuses on crafting quality Beers, Ales and Stouts.

These multi-award winning products have claimed the highest accolades in many competitions, including **Champion Beer of Wales 2016** for Black Rock Porter, and **Silver Champion Beer of Wales 2015** for Black Mountain Stout. **SIBA Bronze 2018** and **SIBA Silver 2020**.

The artisan ethos of Tudor Brewery has allowed the team to focus on delivering quality from the first taste to the last drop.

T: 01495 214808 E: info@tudorbrewery.co.uk W: www.tudorbrewery.co.uk

The image shows a hand pouring beer from a bottle into a glass. In the foreground, a bottle of 'SKIRRID WELSH BITTER' is visible.



DUNHAM
PRESS
Cider

From traditional orchards in Dunham Massey in the heart of Cheshire, our Northern terroir shines through in every amber drop.

Award winning ciders and perries in a range of styles, from tree to tap produced sensitively and sustainably on the National Trust Estate.

Join us to see where and how cider is made, and to sample a fine selection of ciders and perries from around the world in our onsite tasting room.

Ask us about our production services for your own fruits too.



FIND OUT MORE ABOUT OUR CIDER JOURNEY AT
www.dunhamcider.co.uk

Or contact Chris at dunhampresscider@gmail.com and on 07889 177334

CRAFTING REAL CIDER IN THE HEART OF THE YORKSHIRE WOLDS



100% juice with no additives • No sulphites • Up to 70% less sugar than the commercial brands • Pasteurised once fully fermented

W: www.colemancider.co.uk E: hello@colemancider.co.uk T: Jodie Haines 07761 345 611 or Steve Jackson 07707 987 090

Colemans Cider Company Ltd, Unit 2, Twydale Business Park

Oak Villa

Restaurant & Gin Distillery

01953 665 065 | www.oakvilladistillery.com
Enquiries@oakvilladistillery.com

We would like to thank our customers for all
their support over the last 18 months and
would like to wish everyone a very
Happy New Year

