

# TASTING NOTES

*Autumn*

## INGREDIENTS

**GRAPE SPIRIT** from the Winelands of the Western Cape

**JUNIPER BERRIES** imported from Tuscany

**ORGANIC CITRUS PEEL** harvested from Plaisir organic fruit

**CONFETTI BUSH** (*Colenema juniperiem*), as the botanical name suggests, smells like Juniper berries

**WILD ROSEMARY** (*Eriocephalis africanus*)

**AFRICAN WORMWOOD** (*Artemisia afra*)

**CITRUS scented BUCHU** (*Agathosma ciliaris*)

**MENTHOL scented BUCHU** (*Agathosma capensis*)

## TASTE

This citrus-forward gin bursts open with nostalgic naartjie peel notes that are underpinned by subtle juniper and distinct herbal aromas. The rosemary component reminds of pine and lemon-thyme while the African Wormwood provides an earthiness to the nose. Buchu aromas evoke the sensation of walking through a dry veldt. Sweet, full-bodied, and balanced, this soft gin speaks of superior quality.

## COLOUR

The freshly harvested botanicals give the gin its 'cloudy' appearance, this is from the Essence or Turpines that will remind you of The Tempest meaning storm.

## SMELL

Each Tempest season has a unique smell that echoes the season in which it was made. The aery of citrus fruit and the Cape Fynbos herb components of the Autumn creates a balanced bouquet that boasts of pine cones, thyme, lemongrass, and African Wormwood, which provides an earthiness to balance the sweet aromatic components.

## METHOD

Grapes are harvested, fermented and distilled to 96% alcohol. The hand-harvested botanicals are seeped in the still in the alcohol for 12 hours. After the botanicals are removed, the gin is distilled with water that dilutes it to 75% alcohol. The heads and tails are discarded and only the heart of the gin is used. The distillate is then reduced with demineralized water to reach a 43% alcohol level.

# THE TEMPEST -GIN-

