

TASTING NOTES

— Summer

INGREDIENTS

GRAPE SPIRIT from the Winelands of the Western Cape

JUNIPER BERRIES imported from Tuscany

ORGANIC CITRUS PEEL harvested from Plaisir organic fruit

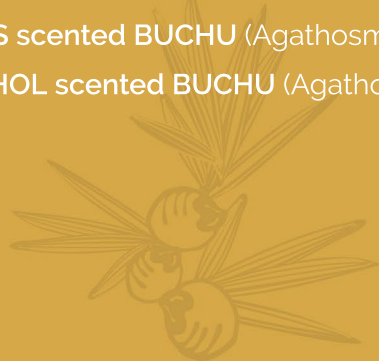
CONFETTI BUSH (*Colenema juniperiem*), as the botanical name suggests, smells like Juniper berries

WILD ROSEMARY (*Eriocephalis africanus*)

AFRICAN WORMWOOD (*Artemisia afra*)

CITRUS scented BUCHU (*Agathosma ciliaris*)

MENTHOL scented BUCHU (*Agathosma capensis*)



TASTE

Waxed citrus peel with a fresh pillow of Cape Fynbos herbs as well as a light juniper undertone. The delicate balance between fresh fruit and savoury earth components evokes the sensation of walking through a dry veldt or an afternoon game drive on the Savanna plains. Sweet, full-bodied, and balanced, this smooth gin speaks of African sunsets and refined craft gin.

COLOUR

The freshly harvested botanicals and slight contact with French oak barrels give the gin its pale yellow straw appearance.

SMELL

Each Tempest season has a unique smell that echoes the season in which it was made. Citrus fruit and the Cape Fynbos herb components of the Summer 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—

