

TASTING NOTES

— Winter

INGREDIENTS

GRAPE SPIRIT from the Winelands of the Western Cape

JUNIPER BERRIES imported from Tuscany

ORGANIC CITRUS PEEL harvested from Plaisir organic fruit

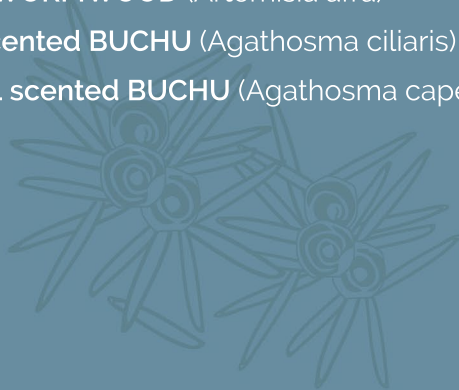
CONFETTI BUSH (*Colenema juniperiem*), as the botanical name suggests, smells like Juniper berries

WILD ROSEMARY (*Eriocephalis africanus*)

AFRICAN WORMWOOD (*Artemisia afra*)

CITRUS scented BUCHU (*Agathosma ciliaris*)

MENTHOL scented BUCHU (*Agathosma capensis*)



TASTE

While the Autumn variant of this intriguing gin opened with a burst of citrus peel, a change of seasons brings the woody and fragrant rosemary notes to the forefront in the Winter edition. As if mirroring the Cape's winter rainfall, the Wormwood botanical brings depth into its earthiness reminiscent of rich potting soil whereas its Autumn counterpart reminded more of a dry veld anticipating the first rain of the season.

COLOUR

The freshly harvested botanicals give the gin its 'cloudy' appearance, this is from the Essence or Turpinies 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 overall impression is fresh with a distinct herbal note brought about the combination of Citrus Buchu and Confetti Bush. As with the Autumn variant, smooth and sweet, this full-bodied gin speaks of superior quality.

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-

