

FOX'S KILN DISTILLERY

VIRTUOUS SPIRITS



GIN PROGRAMME
TWENTY TWENTY



VIRTUOUS SPIRITS

Our dedication to our craft is what sets us apart from the rest. We don't do mass production. Our spirits are produced in small batches with carefully selected ingredients and produced by a small team of distillers.

We've created our gins to reflect an exceptional character that people can count on for the highest quality and refined taste.

That means our Virtuous Sprits are rare and offer a unique taste experience.

Visit our distillery by booking on to a tasting experience. Learn from the master distiller how we create botanical blends and how to create showstopping cocktails from our delicious range of gins.

SIMPLICITY IS COMPLEX

We rectify the grain spirit in our still along with the botanicals, bringing 96% alcohol up to the boil, adding in various flavours and allowing it to evaporate before condensing in the still chamber. The alcohol runs off into the collection vessel and is split into heads, hearts and tails.

Only using the hearts in our recipes means we capture the highest quality spirit and infuse the most amount of flavour to our gins. We then bottle the spirit and allow it to further mature bringing the flavours to a mellow, smooth finish.



We source as many ingredients as possible from local suppliers.

All our gins include the following botanicals.

- Juniper Berries
- Coriander seeds
- Angelica
- Orris
- Cardamom pod
- Bay leaf
- Pink Peppercorns
- Camomile
- Fresh Lemon

These form the base recipe for our **Classic Gin.**

GIN NAME

CLASSIC

DESCRIPTION

Using a blend of nine carefully selected exotic botanicals our classic gin provides an incredibly smooth and balanced finish and is perfect for a classic gin and tonic.

BASE BOTANICALS

- *Juniper Berries*
- *Coriander seeds*
- *Angelica*
- *Orris*
- *Cardamom pod*
- *Bay leaf*
- *Pink Peppercorns*
- *Camomile*
- *Fresh Lemon*



GIN NAME
PINK

DESCRIPTION

Aromas of luscious red fruits waft from the glass providing a delicate sweetness. Partnered with gentle undertones of rose petals and overtones of raspberries, a zing of fresh lemon, juniper berries offer background structure with subtle hints of pink peppercorn, creating an elegantly soft and smooth finish.

BASE BOTANICALS

- *Juniper Berries*
- *Coriander seeds*
- *Angelica*
- *Orris*
- *Cardamom pod*
- *Bay leaf*
- *Pink Peppercorns*
- *Camomile*
- *Fresh Lemon*

ADDED INGREDIENTS

- *Real Raspberries*
- *Rose Petals*



GIN NAME

BLOOD ORANGE

DESCRIPTION

Expect the scent of orange blossom in your glass with subtle hints of fennel combined with our classic botanicals including angelica and fresh lemon, this gin just bursts with bright, zesty citrus notes.

BASE BOTANICALS

- *Juniper Berries*
- *Coriander seeds*
- *Angelica*
- *Orris*
- *Cardamom pod*
- *Bay leaf*
- *Pink Peppercorns*
- *Camomile*
- *Fresh Lemon*

ADDED INGREDIENTS

- *Blood Orange*



GIN NAME

RHUBARB & GINGER

DESCRIPTION

Immerse yourself in rhubarb heaven with the tart and crisp edge it provides to our classic recipe, beautifully paired with the warmth and zing from bright ginger notes for a smooth full-bodied finish.

BASE BOTANICALS

- *Juniper Berries*
- *Coriander seeds*
- *Angelica*
- *Orris*
- *Cardamom pod*
- *Bay leaf*
- *Pink Peppercorns*
- *Camomile*
- *Fresh Lemon*

ADDED INGREDIENTS

- *Rhubarb*
- *Ginger*



SIMPLE SERVES & COCKTAILS

CLASSIC

SIMPLE SERVE

INGREDIENTS

- 50ml Fox's Kiln Distillery Classic Gin
- 200ml Fever-Tree Indian Tonic
- pink grapefruit

METHOD

Pour Fox's Kiln Distillery Classic Gin into a glass over ice. Top with Fever-Tree Indian tonic, stir and garnish with a fresh wedge of pink grapefruit.

CLASSIC COCKTAIL

ADDED INGREDIENTS

- 50ml Fox's Kiln Distillery Classic Gin
- 4-6 slices cucumber
- ¼ medium lime (sliced)
- 120ml Fever-Tree Indian Tonic
- 6 mint leaves
- 1 Tbsp sugar (optional)

METHOD

Add mint, lime, Fox's Kiln Distillery Classic Gin and sugar to shaker and muddle. Add cucumber slices to shaker and shake vigorously. Pour mixture over glass filled with ice and top with Fever-Tree Indian tonic. Stir, let set for a few minutes for the flavours to enhance and enjoy.

SIMPLE SERVE

INGREDIENTS

- 50ml Fox's Kiln Distillery Pink Gin
- 200ml Fever-Tree Elderflower Tonic
- Fresh raspberries, strawberries & sprig of mint

METHOD

Pour Fox's Kiln Distillery Pink Gin into a glass over ice. Top with Fever-Tree Elderflower tonic, stir and garnish with fresh raspberries, sliced strawberries and sprig of mint.

PINK GIN COCKTAIL

ADDED INGREDIENTS

- 50ml Fox's Kiln Distillery Pink Gin
- 25ml Elderflower Cordial
- 150ml Prosecco
- Fresh raspberries, blackberries & sprig of mint

METHOD

Pour Fox's Kiln Distillery Pink Gin into a glass over ice. Add the elderflower cordial and prosecco, stir and garnish with fresh raspberries, blackberries and sprig of mint on a cocktail stick.

PINK

SIMPLE SERVES & COCKTAILS

BLOOD ORANGE

SIMPLE SERVE

INGREDIENTS

- 50ml Fox's Kiln Distillery Blood Orange Gin
- 200ml Fever-Tree Mediterranean tonic
- Orange wheel and lemon thyme garnish

METHOD

Pour Fox's Kiln Distillery Blood Orange Gin into a glass over ice. Top up with Fever-Tree Mediterranean tonic, stir and garnish with fresh orange and lemon thyme.

BLOOD ORANGE COCKTAIL

ADDED INGREDIENTS

- 50ml Fox's Kiln Distillery Blood Orange Gin
- 25ml elderflower liqueur
- 15ml lime juice
- 150ml Fever-Tree ginger ale
- Garnish with orange wheel & thyme sprig

METHOD

Pour Fox's Kiln Distillery Blood Orange Gin, elderflower liqueur & lime juice into a glass over ice, stir and then top with ginger ale. Garnish with orange wheel and thyme sprig.

RHUBARB & GINGER

SIMPLE SERVE

INGREDIENTS

- 50ml Fox's Kiln Distillery Rhubarb & Ginger Gin
- 200ml Fever-Tree ginger ale
- Ginger and rhubarb ribbons with fresh rosemary sprig

METHOD

Pour Fox's Kiln Distillery Rhubarb & Ginger Gin into a glass over ice. Top with Fever-Tree ginger ale, stir and garnish with ginger and rhubarb ribbons with fresh rosemary sprig.

RHUBARB & GINGER COCKTAIL

ADDED INGREDIENTS

- 50ml Fox's Kiln Distillery Rhubarb & Ginger Gin
- 50ml Cloudy apple juice
- 10ml Fresh lemon juice
- 10ml Cinnamon syrup
- 50ml Fever Tree ginger ale
- Cinnamon stick and lemon wheel

METHOD

Pour the Fox's Kiln Distillery Rhubarb & Ginger Gin, apple juice, lemon juice, cinnamon syrup and ginger ale into a glass over ice. Stir and garnish with cinnamon stick and lemon wheel.

**FOX'S
KILN
DISTILLERY**
VIRTUOUS SPIRITS

TO PLACE AN ORDER

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