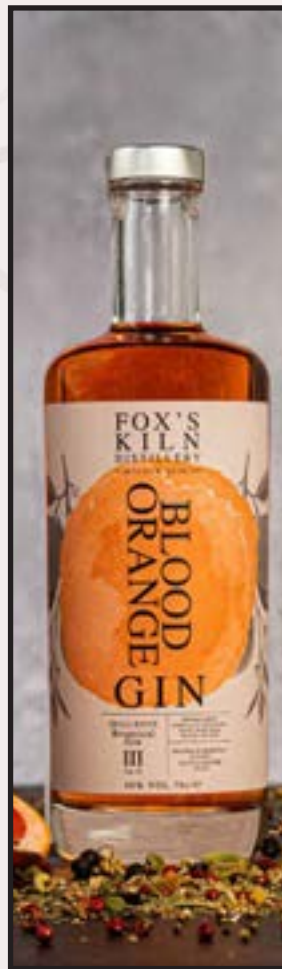


# FOX'S KILN DISTILLERY

VIRTUOUS SPIRITS



GIN PROGRAMME  
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FOX'S KILN DISTILLERY  
GIN PROGRAMME

Fox's Kiln Distillery Gins are handcrafted using carefully selected natural ingredients. Our virtuous spirits are steeped in history distilled in a former docklands malthouse established in 1888. Inspired by our heritage and glorious Cotswold countryside on our doorstep, you can taste the fresh flavours and aromatic botanicals in every sip.





# OUR STORY



As a chef for more than a decade, our founder Jared Brown has always been passionate about working with natural ingredients.

Bored by his office job, he decided to open a microbrewery at Gloucester Docks in 2011 and this grew into the award-winning Gloucester Brewery you see today. It prides itself on creating great tasting sustainable beers with little impact on the environment.

In 2019, excited by the creativity and opportunities in the gin industry, Jared embarked on a new journey – distilling.

He went back to school to learn how to balance the botanical combinations to create the perfect gin without the need for any artificial ingredients.

In early 2020, a 100-litre Genio still arrived at the brewery at Fox's Kiln, a former Victorian malthouse. Inspired by the history of the building and the surroundings there was only one name for the new venture - Fox's Kiln Distillery was up and running.

As well as creating our four original gin flavours, Jared loves to experiment with ingredients found locally to produce special edition spirits. Our summer special was a wild elderflower and lemon balm gin made using ingredients from a nearby farm.

# OUR HERITAGE

Our gins are steeped in history distilled in an old malthouse established in 1888 as part of the rapid growth of Gloucester Docks in the 19th Century.

Dating back to Roman times, Gloucester had been an important trading centre on the River Severn, but it was the opening of the Gloucester to Sharpness Canal in 1827 that saw the city become a vital inland port.

Goods such as mainly grain and timber would be shipped up and down the canal and the River Severn including the barley that would be malted at Fox's Kiln and then distributed to brewers across the country.

Malting is where barley is soaked, rested and then kilned to turn it into malt which is then mainly used for brewing beer, distilling whisky and malt can also be used in breads, vinegars and other food.

Fox's Kiln was one of the last warehouses to be built around the Docks basin and it was designed by city architects JP Moore for S H Fox. The Fox family were prominent corn merchants and maltsters in Gloucester.

An inclined iron shoot would bring grain in from the neighbouring Great Western warehouse and hoists in the malthouse could be worked by ropes from a steam engine by Alexandra warehouse on the other side. Later, railway loading platforms were added with a track running to Great Western Railway marshalling yard.

It is unclear how long Fox's Kiln remained a malthouse and it was later used to store grain and sugar up until the 1930s. But we are proud of its malting heritage and to see it come full circle with Fox's Kiln now used as a brewery and distillery.



# OUR GINS



A perfectly balanced blend of nine botanicals form the aromatic base notes of our signature Classic Gin:

- JUNIPER BERRIES • CORIANDER SEEDS • ANGELICA • ORRIS • CARDAMOM POD
- BAY LEAF • PINK PEPPERCORNS • CAMOMILE • FRESH LEMON

We then mix this with fruit, flowers, herbs and spices to create our stunning range of flavoured spirits.



## GIN 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**

**PINK**

*Made with real raspberries*

**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

# BLOOD ORANGE

*Made with real 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

# RHUBARB & GINGER

*Made with 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*



FOX'S KILN DISTILLERY  
GIN PROGRAMME

SIMPLE SERVES & COCKTAILS





# SIMPLE SERVES & COCKTAILS

## 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
  - $\frac{1}{4}$  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.

CLASSIC





# SIMPLE SERVES & COCKTAILS



## 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.





# SIMPLE SERVES & COCKTAILS



## 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  
GIN PROGRAMME



# FOX'S KILN DISTILLERY

VIRTUOUS SPIRITS

## TO PLACE AN ORDER

### CONTACT OUR SALES TEAM

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