



Spirit - Gin

Poetic Licence Old Tom Gin

Country: England

Region: Roker Park - Sunderland

Producer: Sonnet 45 Distillers

Allergens: Not known

Bottle size: 70cl

abv: 41.6% abv



All of the ingredients are hand selected

From exotic flavours imported from warmer climates to aromatics plucked from our own botanical garden on the North East coast.

This classic originating from the mid-1800s delivers a sweeter and more peppery taste in comparison with Dry Gin.

Gracie - the still

The name given to the still. A 500 litre hybrid still which can be used as both a pot still and a column still.

Pot distilling is the traditional method and how gin has always been made, where all botanicals are macerated in the pot and then boiled.

Column stills are a newer invention; Gracie's column has 6 plates which purify the alcohol meaning the still can make pure, smooth vodkas.

In short, Gracie has the best of both worlds.

The Botanicals are hand-crushed, macerated and then boiled gently to gradually release their delightful flavours. As the liquid evaporates and makes its way around the still it takes with it molecules of oil extracted from the botanicals, meanwhile filling the air with a glorious gin aroma.

When cooled back down to a liquid it begins to come out the other end of the still as gin.

You can enjoy a bottle of Poetic License spirit knowing it was crafted with care and commitment by hand

Tasting Note

This classic originating from the mid-1800s delivers a sweeter and more peppery taste in comparison with Dry Gin. From the botanicals alone its sweet taste, while the oak casks continue to add flavour and colour. The inclusion of rose petals infuses a distinct character to the sweetness as well as a slight rose gold tinge.

Serving Suggestion

Pour two measures over ice, serve with premium Ginger Ale, garnish with red apple and cinnamon.

Mixing Tips

The sweet notes of Old Tom Gin thrive in more subtle cocktail recipes. Ingredients like lavender and rose give it good balance whereas bolder ingredients such as anise, juniper and clove could mask its delicate flavours and are best used sparingly.

