



Plymouth Gin

Black Friars Distillery

Country: *England*

Region: *Plymouth - Devon*

Producer: *Coates and Co*

Allergens: *Not known*

Bottle size: *70cl - abv: 41.4%*



In the early nineteenth century Plymouth, London, Bristol, Warrington and Norwich were the great gin distilling centres each with their own unique gins. Gradually the London Dry style came to dominate but the gin made in Plymouth retained its own distinctively aromatic character. Produced in a still, which has not been changed for over 150 years, it has a subtle, full bodied flavour with no bitter botanicals.

Plymouth Gin has a long history. The Black Friars Distillery in Plymouth, where it is made, dates back to at least 1793 and there is reason to believe that distilling may have been carried out on these premises much earlier. Certainly Black Friars can rightly claim to be the oldest working distillery in the UK. The building is also reputed to have been the place where the Pilgrim Fathers gathered before they set off in the Mayflower for America in 1620.

Although Plymouth Gin is made in exactly the same way as London Gin, it is the only UK gin to have a geographic designation a bit like an appellation controllee – the result of a series of legal decisions in the 1880s when London distillers began producing a Plymouth gin. Coates & Co established then that, legally Plymouth Gin could only be made within Plymouth's city walls.

A higher than usual proportion of root ingredients is the source of Plymouth's distinctive earthy aromas. It has seven botanicals – juniper, coriander, sweet orange, cardamom, angelica and orris root that are redistilled with pure grain spirit. Elegant in the mouth with luscious marshmallow and hints of sage and eucalyptus it has a subtle, full bodied flavour with no bitter botanicals and not nearly as much of a juniper hit as some gins. Sweet orange and cardamom impart a softly fruity, spicy finish. Pure water from Dartmoor contributes to Plymouth Gin's exceptionally clean and fresh flavour.

Botanicals Used

Angelica Root - Originated in Iceland, Greenland and Russia, also from Saxony. Angelica Root adds musky, woody flavours and contributes dryness.

Cardamom Pods - The aromatic spice. From Sri Lanka these small pods contain tiny black seeds that have a warm, spicy aromatic flavour.

Coriander Seeds - Peppery and citrus. The second most commonly used botanical used in gin. The oil released through distillation has a fresh, slightly spicy, ginger, sage and lemon flavour widely grown in eastern Europe.

Juniper Berries - The main ingredient in all gin, Juniper berries are from Italy and Yugoslavia. Their distinctive taste of pine, lavender and camphor are unmistakable.

Lemon Peel - Light, bright and sharp. Citrus peel is used, rather than the fruit as it contains more valuable oils. Lemon oil is refreshing, with many ancient medicinal applications. It contributes fresh citrus flavour and enhances its dryness.

Orange Peel - Soft rounded citrus flavours. The peel from oranges from southern Spain. The dried peel releases an oil that is mildly sedative and is used as an anti depressant.

Orris Root - Orris is the fragrant root of the Iris plant grown in Italy. It smells of sweet violets, used in talcum powder and potpourri mixes. Ground to a fine powder it imparts earthy, rooty tastes and like angelica helps to bind the flavours of the other botanicals.

THE IDEAL SERVE

Serve on Ice with a splash of sparkling water and a twist of lemon

