



## Two Birds London Dry Gin

**Country:** England  
**Region:** Market Harborough - Leicestershire  
**Producer:** Union Distillers  
**Allergens:** Not known  
**Bottle size:** 70cl  
**abv:** 40% abv



Mark Gamble, the co-owner of Two Birds, established the business on 23rd February 2012. After months of wrestling with HMRC to ensure their licensing was in place, he turned his attention to the still. An electrical engineer by trade, Mark designed and built the 25 litre copper and brass still himself, nicknaming it 'Gerard's No.1.'

This bespoke still is where the magic happens. Using quite complex electrical controls to make sure that an exact amount of heat is given at every stage of the distillation process, this ability to change the heat input and control Gerard's No.1 reflux and resting times is crucial in the flavour of the gin. Each batch gives enough gin for about 100 bottles at a time, making it a very small scale production. Given that it typically takes less than four hours for the distilling to take place, Mark is able to keep an ever watchful eye at all times. Two Birds is small batch, handcrafted and carefully controlled

In Spring 2013, Two Birds London Dry Gin was launched on the market, starting its sale at Market Harborough, where its production is based. Whilst the gin distillation happens in this market town, Two Birds Spirits official headquarters are located in rural Leicestershire, Mark's home turf. Looking around Leicestershire, it's easy to see why the countryside became such a focal point to this gin's character and identity; Charnwood forest proves to have a very beautiful, green and rugged landscape, something which should indeed be cherished. This celebration of the countryside is portrayed throughout everything that Two Birds does, from it's very name to its pretty illustrated labelling, which uses simply black organic ink hand-drawn on to each and every bottle.

To create their flagship gins, Two Birds has not ventured down an overly experimental path but rather, they have ensured that they uphold that classic juniper forward stance, with earthy notes and a touch of citrus. All of the gins share the same ethos - honest and authentic spirit from the heart of the countryside.

### NOSE

On the nose, there is an initial mixture of piney fresh juniper and orris root

### PALATE

On first taste, the piney, earthy backbone prevails, with a touch of sweetness that looms later into a spicy note. The juniper maintains right into the finish,

### FINISH

Is very smooth and delicate on the palate. Two Birds has a mineral quality to it, and the orris lasts long after the gin has disappeared.

### THE IDEAL SERVE

1 x 25ml of Two Birds Gin - 4 x 25ml of pressed apple juice - 1 x 25ml of Elderflower juice  
crushed ice (lots) - all shaken, then garnished with a sprig of apple mint.

