



Spirit - Gin

Manchester Signature Dry Gin

Country: England

Region: Manchester - Lancashire

Producer: Manchester Gin Distillers

Style: London Dry
Small Batch

Allergens: not known

Bottle size: 50cl - abv: 42%



Having met in dark basement night spot in Manchester, Seb Heeley and Jen Wiggins embarked on a love story to craft their very own refreshing and unique Gin.

With the help of their copper still Wendy. 12 botanicals are used including fantastic dandelion and burdock root, a nod to their northern childhoods, as well as juniper, ground almond, coriander, angelica and citrus peels.

When Manchester Gin was born, it was in the dining room of a house that Jen and Seb had just bought. Now, the Spirit of Manchester Distillery occupies a space in the centre of the city where every bottle is hand-crafted and distilled in small batches.

The three stills produce every single drop of our gin and together make just over 500 bottles a run; the real definition of small batch. They are our three copper ladies and are so named; Wendy after Jen's beloved late mother, Victoria after the fabulous Victoria Wood and Emmeline after the iconic suffragette Emmeline Pankhurst. What better tribute to some of Manchester's most inspirational women.

Manchester is a city of industrial heritage and the Mancunian work ethic has been a point of pride since the industrial revolution, when the men and women in the factories that lined the city were coined "Worker Bees". It's since this time that Manchester adopted the bee as it's motif.

Not many people know that the Bee is a symbol of Manchester. This was adopted during the Industrial Revolution as it embodied the work-ethic of Mancunians' during the time when Manchester was leading the way in production methods.

Many organisations rooted in Manchester use the bee within their branding, most famously Boddington's and The University of Manchester. Walking round the city, you'll also notice the Bee on lampposts, bollards and bins.

The signature botanicals are synonymous with the North. Hand-foraged dandelion and burdock roots from around the Manchester area which are then used within all of the gins – it's a childhood favourite we couldn't leave out.

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Tasting Note

Beautifully balanced and incredibly smooth, it is perfect in a gin cocktail or as a classic G&T—with a twist of orange peel & rosemary or a slice of freshly cut red grapefruit.

NOSE : A clean and inviting fragrance with a classic juniper undertone and bright citrus top notes.

PALATE: An initial citrus and juniper taste that develops into a depth of flavour underpinned by Dandelion and Burdock root.

FINISH: A smooth creamy finish with a delicate sweetness from liquorice.

THE IDEAL SERVE

Incredibly smooth and balanced, it is perfect for a classic gin and tonic with a twist of orange zest or a wedge of freshly cut grapefruit. served with Fever-tree light tonic

