



World Gin Day - First taste of Chilgrove Gin 'the gin for all seasons'

The first English gin to use alcohol distilled from grapes

The first ever gin to be made in England using a neutral spirit distilled from grapes will launch on World Gin Day, 14 June – opportunely close to Father's Day on 15 June. Chilgrove is a whole new style of English gin and will delight gin lovers around the world. This super-premium, small batch gin is distilled using traditional methods under the watchful eye of eighth generation Master Distiller, Charles Maxwell at Thames Distillers. Eleven fine botanicals have been perfectly balanced to create 'The Gin For All Seasons'. The result of this botanical alchemy is showcased in four classic seasonal serves: The Chilgrove Gin & Tonic, The Chilgrove Fizz with English sparkling wine, The Chilgrove Dry Martini and The Chilgrove Collins. Its distinctively chic bottle with a silver diamond-shaped label and natural cork stopper also makes Chilgrove an impressive gift. Chilgrove is an astonishing spirit, as elegant as it is gloriously English. Guide retail price is £29 (inc. VAT) for a 70cl bottle. www.chilgrovegin.com

First stockists and places to taste Chilgrove Gin include

Leading online retailers make it easy to have Chilgrove sent to virtually anywhere in the world: www.TheDrinkShop.com and www.MasterofMalt.com

Majestic Wine – Retail stores in Chichester, Petersfield and Havant. www.majestic.co.uk

The General Wine Company – Retail shops only a stone's throw from the home of Chilgrove Gin, in Liphook and Petersfield in Hampshire; and online sales www.thegeneralwine.co.uk

Hennings Wine Merchants - Chichester, Goring-by-Sea, Petworth, Pulborough, and online. Award-winning International Wine Challenge 2013 Merchant of the Year for south and south east England. www.henningswine.co.uk

The White Horse pub and restaurant – Visit the home of this gloriously English gin in the Sussex hamlet of Chilgrove. This convivial gourmet pub is a popular rendezvous for visitors to Goodwood during the social and sporting season. www.thewhitehorse.co.uk

7 June The Petersfield Wine Festival at the Festival Hall in Petersfield - Meet the creators of Chilgrove Gin and enjoy complimentary tastings and the sociable festival mood.

16 June 6.30pm Gin School at Charlotte's Bistro, Chiswick, London W4. Come early for a complimentary Chilgrove G&T hosted by the creator of Chilgrove Gin, Christopher Tetley.

Chilgrove Dry Gin, 44 percent alcohol by volume, has a confident juniper base which carries the subtlety of the individual botanicals. Chilgrove reflects the historic roots of the spirit itself, whilst also embodying the traditional flavours of English gin. It is named after the beautiful Sussex hamlet of Chilgrove, in the heart of the South Downs National Park near Goodwood. Chilgrove combines both historic and contemporary ideas to create a whole new style of English gin. History shows that the Dutch spirit, from which gin originally evolved, was made using alcohol distilled from wine. The idea behind it was conceived in Chilgrove by Christopher Tetley and co-founder Dr Celia Beaumont-Hutchings.

MORE

For press information, photography, interviews, and samples for editorial review, please contact:

Su-Lin Ong, PR

020 8747 4843

07973 519176

sulinong@slo-london.co.uk

Christopher Tetley, founder and director, explains: "English gin as we know it today has its roots in 16th Century Holland and is derived from the juniper-based drink jenever which was originally made using alcohol distilled from wine. The change to a cereal-base occurred as a result of a wine-shortage in Holland driven by the effects of the Little Ice Age on European viticulture coupled with changes in the political landscape.

"This is the first time that Master Distiller, Charles Maxwell has distilled a gin using this method. Many new gins rely on an increased number of ingredients to present complexity and character, but our own approach is entirely different. We stripped away the need for prominent, unusual botanicals which has been the current trend. Instead, we went back to first principles, looked at the very heart of gin and sourced a grape neutral spirit which is altogether finer to work with. Whilst this presents a greater challenge to the Master Distiller, the result is a more refined, elegant style of gin with sophisticated, approachable, modern flavours."

Tasting notes from Charles Maxwell, Master Distiller

The botanicals act differently in the grape-spirit as opposed to a standard cereal base, and the benefits are in the delivery and mouth-feel of the gin. Chilgrove is seriously smooth with a perfect length. Charles Maxwell, Master Distiller, adds: "A big, powerful, complex gin. The neutral grape spirit base helps to give a soft mouth feel and bring forward floral notes as it combines with the citrus botanicals. Overall there is a gentle delivery of the botanical flavours which end up with a spicy peppery note delivered by the grains of paradise working with the juniper berries."

Eleven botanicals used in Chilgrove gin

- Juniper Berry forms the backbone of gin, and brings a foundation of fresh pine with subtle citrus notes
- Coriander Seed for spicy, lemon flavours and also helps to keep Chilgrove beautifully dry
- Sweet Orange for a wonderfully uplifting aroma
- Savory lends a sweet and delicate aroma
- Angelica Root adds a slightly piney, dry, earthy flavour
- Lime delivers a balanced, clean, citrus note
- Licorice Root adds a complex, sweet note, with an earthy softness
- Orris Root gives a delicate scent of violets and acts as a binder
- Grains of Paradise, a member of the ginger family, gives a peppery flavour with hints of citrus
- Bitter Orange delivers a tantalising zesty flourish
- Water Mint, native to England, lends a delightful freshness.

Chilgrove signature serves

Summer - The Chilgrove Gin & Tonic

Pour 50ml Chilgrove gin over ice and add 100ml tonic water (we recommend Fever-Tree). Stir and garnish with fresh mint inside the drink.

Autumn – The Chilgrove Fizz

Shake together over ice, 25ml each of Chilgrove gin, fresh pink grapefruit juice and fresh lemon juice. Pour gently over a $\frac{3}{4}$ filled flute of English sparkling wine and garnish with a twist of orange peel inside.

Winter - The Chilgrove Dry Martini

Stir well over ice, 60ml Chilgrove gin and 10ml dry vermouth. Strain into a chilled cocktail glass. Garnish with a thin strip of lemon peel if you absolutely must.

Spring – The Chilgrove Collins

Build over ice in a Collins glass, 50ml Chilgrove gin, 25ml fresh lime juice, 20ml sugar syrup/gomme. Stir, then top up with soda water and stir again. Garnish with a generous wedge of lime.