

CHILGROVE

- handcrafted spirits -

Press release

September 2015

First British vodka distilled from grapes

Chilgrove Spirits will launch **Chilgrove Vodka** in October. This special edition, neutral vodka will be the first ever UK vodka to be distilled from a grape alcohol base. As with the pioneering **Chilgrove Gin** (launched in Summer 2014), there is no grape flavour, but its production makes it extremely smooth, with an elegant crisp character. Pre-orders for batch no.1 of Chilgrove Vodka are being taken now via wholesalers. There are only 3,500 individually numbered bottles. Its abv is 40%, and the guide retail price will be £29 to £35 for a 70cl bottle. The bottle design for Chilgrove Vodka is in keeping with that of Chilgrove Gin, with an elegant streamlined angular bottle, a weighty, quality feel and a black diamond label. www.chilgrovespirits.com Twitter: @ChilgroveGin

It is entirely fitting that among the first pubs to order Chilgrove Vodka are those within The Epicurean Collection, whose high profile venues includes The White Horse in Chilgrove (Best Pub in the 2015 GQ Food & Drink awards) and The Punchbowl and The Admiral Codrington in London. Chilgrove Gin is already becoming widely available - from wholesalers, including Coe Vintners, Speciality Drinks, Hammonds - through to prestige retailers Harrods, Hedonism, Fortnum & Mason, online retailers include Amazon, Master of Malt, The Whisky Exchange and 31 Dover, independent off licences, pub groups and 5 star hotels. The brand will also soon launch in Wine Rack stores nationwide.

Chilgrove Vodka marries crystal clear natural mineral water, filtered through the chalky Sussex Downs which surround the hamlet of Chilgrove, together with a neutral spirit distilled from grapes. This results in a silky smooth, elegant vodka. Charles Maxwell, Master Distiller for Chilgrove Vodka, adds his tasting notes: "Chilgrove Vodka is clean and soft on the nose with just a hint of fruit. On the palate it is smooth and soft with very slight earthy notes. It has a good long smooth lingering finish. A superior vodka!"

The back label features serving suggestions such as a Vodka Collins, Vodka Martini and Bloody Mary. Christopher Beaumont-Hutchings, co-founder of Chilgrove Spirits, adds, "The success of our first product Chilgrove Gin has led to this early launch of our second 'Gloriously English' Chilgrove spirit - Chilgrove Vodka. Trade experts and discerning consumers have been fascinated by its production using grape distilled alcohol, and appreciate how this improves the resulting spirit. The benefits of using the grape base in Chilgrove Vodka can be enjoyed in a simple vodka and tonic mix, and in the coming months we will be perfecting our 'gloriously English' signature cocktails and working closely with bars and pubs to trial their own".

Notes to editors:

- **Chilgrove Spirits launched its first product Chilgrove Gin** in June 2014, and has already scooped six medals in leading international spirits competitions. The idea behind it was conceived by husband and wife team Christopher and Celia Beaumont-Hutchings. Chilgrove is a beautiful Sussex hamlet in the heart of the South Downs National Park. It was the first British gin to be made using alcohol distilled from grapes rather than conventional cereal. It swiftly won prestigious listings at Harrods and Fortnum & Mason, and is now becoming more widely available in bars, pubs and restaurants. It makes a powerful gin & tonic, served with its signature fresh English mint garnish, or is also enjoyed in characterful, original cocktails such as The Pink Admiral and The Bright 'n' Breezy. At 44% abv, Chilgrove Gin has a confident juniper base which carries the subtlety of the other ten botanicals. www.chilgrovespirits.com Twitter: @ChilgroveGin
- Chilgrove Spirits is represented by The British Bottle Company for certain export markets. Chilgrove Gin is available also in Canada and Holland.
- Via high profile social sporting sponsorships such as at Goodwood Racecourse and AAM Cowes Week, Chilgrove has created strong brand recognition and consumer sales and sampling.

For press information, photography, interview, and sample for editorial review in October, please contact:

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Chilgrove Vodka – signature serves

Chilgrove Bloody Mary

Glass: High ball

2 shots Chilgrove Vodka

Juice of half a lemon

6 dashes Worcestershire sauce

3 dashes tabasco sauce

Tomato juice

Add chunky ice to the glass and add the vodka.

Stir in the lemon juice, Worcestershire and tabasco.

Top up with chilled tomato juice, and season to taste with celery salt and black pepper.

Garnish with a celery stalk and grated lemon zest.

Chilgrove Vesper

Glass: martini or deep champagne goblet (as in the 1953 Casino Royale novel)

2 shots Chilgrove Vodka

2 shots of Chilgrove Dry Gin

½ shot Lillet Blanc

Shake the ingredients with ice in a shaker, then pour into the chilled glass.

Garnish with a large, thin-cut piece of lemon peel.

Chilgrove Kangaroo (a.k.a. Vodka Martini)

Glass: martini

4 shots Chilgrove Vodka

½ shot dry vermouth

Mix the ingredients together with ice, shake well and strain into the chilled glass.

Garnish with a thin piece of lemon peel.

Chilgrove Mule

Glass: old fashioned

2 shots Chilgrove Vodka

4 shots chilled ginger-beer

1 shot fresh lime juice

Build the cocktail over chunky ice cubes in a glass.

Garnish with a lime wedge and sprig of fresh mint.

1 shot = 25ml