Henners Cloudy Gin NV

RMA100NV

Henners

— East Sussex, Great Britain

Imagine sauntering through the English countryside in the full swing of summer. Close your eyes. Breathe in deep. That's the essence of this gorgeously aromatic and Downright Delicious Gin.

Production

Boutinot winemaker Samantha Bailey joined up with Dr John Walters...together they distilled Chardonnay, Pinot Noir and Pinot Meunier grapes and wine from our award-winning Henners English Sparkling vineyard in East Sussex, and infused it with the highest quality, carefully selected botanicals. Our gin is distilled entirely from scratch in the English Spirits distillery in Great Yeldham using copper pot alembic stills designed by Dr John, the distiller. The method of distilling the botanicals into our gin ensures an intensity of aroma and flavour in our gin with a beautiful viscosity in the mouth from the botanic oils.

Tasting note

A fusion of crunchy cucumber and freshly crushed curly leaf parsley provide an herbaceous base to the traditional botanicals of juniper and coriander. Add a chunky twist of pink grapefruit peel for a citrus kick and you have captured 'the best of English summer in a bottle.

Food Match

Our ideal serving suggestion is two part tonic to one part Henners Gin, over ice with fresh mint and cucumber. Adding a slice of strawberry in the summer months.

ABV:
45.00%

Case/Bottle Size:
6x 70cl

Closure:
Cork

Suitable for:
Vegan

Bottle Barcode:
5039161000050