

M O U S E H A L L



## Mousehall Sussex Dry Gin

United Kingdom > East Sussex



You may be aware that Gary & Kathy Jordan, of Jordan Estate, Stellenbosch, also have a home in the UK, where alongside nurturing their sparkling vineyards, caring for their bees and Dorper sheep, they have found time to produce and launch their very own gin. Mousehall Sussex Dry Gin is Mousehall's signature gin. Our botanicals are distilled in a traditional 400L Copper Pot Still at the historical and medieval Mousehall Country Estate in the High Weald Area of Outstanding Natural Beauty (AONB). Mousehall Sussex Dry Gin is made sustainably and handcrafted by the Jordan family in their Distillery & Winery at Mousehall Country Estate in Sussex.

This classically London Dry style gin is produced from both grape and grain neutral spirit together with 13 different botanicals to create a perfectly balanced Juniper-forward Gin. Hints of fresh citrus, cardamom and a special South African ingredient, Rooibos (Redbush tea) adding a floral element to this refreshing and zesty gin.

There are 13 botanicals in this gin:

Juniper; Orris Root; Angelica Root; English Coriander Seed; Moroccan Coriander Seed; Cardamom; Lemon Verbena; Fennel Seed; Celery Seed; Lavender; South African Rooibos (Redbush tea); Cubeb Pepper; Fresh Seasonal Citrus

Understanding the Methods of Distillation:

One-shot method means that once the botanicals have been distilled, the gin is diluted with water to bring it to the ideal alcoholic strength required for bottling. This results in a better quality, finer gin. Mousehall Sussex Dry Gin is distilled with the one-shot method. Multi-shot method utilises a greater quantity of botanicals than the one-shot method which produces a concentrated bulk spirit. Once distilled the concentrate is diluted twice: once with spirit (the same neutral spirit) used for distillation, this changes the flavour profile and increases the volume of liquid. The next dilution is done with water to reduce the alcoholic strength for bottling. This method results in a larger quantity of gin, but the quality is not the same as the one-shot method.

Type of Still Used at Mousehall:

Traditional 400L Mueller Copper Pot Still. Handmade by the Mueller family (4th generation still manufacturers) in the Black Forest in Germany

The perfect serve for a Mousehall Gin & Tonic:

25/50ml Mousehall Gin

Sussex-based Folkingtons Original Tonic Water (Fever Tree Original can be substituted)

Garnish with Grapefruit/ Lime/ Orange/ Blood Orange (never Lemon)

\*Grapefruit accentuates a drier finish to your G&T \*Lime/Orange accentuates a floral, sweeter finish to your G&T

ABV: 43.2%