
THE LAKES GIN

THE ONLY GIN DISTILLED IN THE LAKE DISTRICT WITH TRUE PROVENANCE



The word 'gin' is derived from the Dutch for juniper, 'geniver'. The juniper berry is the botanical at the heart of gin making. Fortunately for us, juniper grows wild in the fells of the Lake District. We use this local juniper together with other 13 botanicals native to the Lakes, such as bilberry, heather and meadowsweet, to produce a gin which is complex, intriguing and above all else, delicious.

TASTING NOTES

Big, clear fresh citrus, fruity, floral. Complex and vibrant.

SERVING NOTES

To really pull through the flavours, try chilling the bottle in a fridge freezer, pouring over a cube or two of ice and taken neat. However, if you are partial to a gin & tonic, may we suggest mixing with tonic at a ratio of 1:1, with no added fruit!