



# *Experience* **Gin School**

@TheStillhouse  
Manly Spirits Co. Distillery

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AS 'GOOD AS YOUR GIN'**

*Make Your  
Own Bespoke  
Gin*

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Still No.

# Class Overview

*Gin, the most versatile spirit*

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## INTRO

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What makes a good gin

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## TASTING / GARNISHES / COCKTAILS

# Ask yourself these questions when tasting Gin

1

## *Smell (the nose)*

What does it smell of? What's the overall impression and is there a lead note you can detect? Is it spirity or botanically intense? Does it leap out at you or draw you in?

2

## *Taste (the palate)*

What's the first impression? What flavours arrive next? What's the mouthfeel like?

3

## *Assess the finish*

What's the enduring sensation? How long does it last? Does it burn or is it smooth?

4

## *Overall Impression*

What did it taste like not what did it taste of. Use descriptive words including colour, shape as well as what you can taste and smell

5

## *Second Tasting*

Add a dash of water to 'cut' the gin. Certain botanicals will be more evident this time.

A good tip is to hold the gin in your mouth for several seconds, longer than you think appropriate before swallowing. The nuances will reveal themselves better as your mouth desensitises.

# RECIPE DEVELOPMENT

Gin must derive its main characteristic flavour from Juniper berries to be called 'GIN'.

**STEP 1.**  
**Select the combination of styles for the Gin you would like to make.**

Herbal, Fruity  
Citrus, Floral  
Earthy, Spicy or  
Sweet

You will use slightly more of a botanical from your flavour group as your hero flavour.

**STEP 3.**  
**Weigh Botanicals**

Measure each ingredient separately using scales and place botanicals in dish.

*Note: You don't need a lot of some botanicals to give flavour...less is more (If you over pour when measuring please put back in container)*

**STEP 2.**  
**Choose your Botanicals**

We recommend that you use the 3 CORE BOTANICALS plus 3 to 5 from the selection = Total of 6-8 botanicals.

Avoid using more than 2 from the same category.

**STEP 4.**  
**Write Recipe in booklet below**

Write down botanical ingredient name and quantity

**RECIPE**

Botanicals	Grams	Botanicals	Grams

# BOTANICAL FLAVOURS

A balanced Gin is made up of botanicals selected from several categories ie. Herbal & Spiced.

## CORE BOTANICALS TO USE IN BASE

**1**  
JUNIPER  
(4-10 G)  
(PINEY, PEPPERY  
& WOODY)

4g Mild	7g Med	10g Bold
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**2**  
CORIANDER  
(2 - 5G)  
(CITRUSY, SPICY  
AND OILY)

2g Mild	4g Med	5g Bold
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**3**  
ANGELICA ROOT  
(0.2 - 0.7G)  
(WOODY, EARTHY AND  
HERBAL)

0.2g Mild	0.5g Med	0.7g Bold
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**CHOOSE 3 TO 5 FROM BELOW**  
(AVOID USING MORE THAN 2 FROM EACH CATEGORY)

### HERBAL

River Mint (<0.2g)  
Sage (<0.2g)  
Sea Parsley (<0.2g)  
Thyme (<0.2g)

### CITRUS

Lemon Peel (0.1-0.25g)  
Lemongrass (<0.2g)  
Lime Peel (0.1-0.25g)  
Orange Peel (0.1-0.25g)

### SPICED

Cassia (<0.5g)  
Cardamom (<0.2g)  
Ginger (<0.2g)  
Pepperberry (<0.2g)  
Star Anise (<0.1g)

### FRUITY

Apple (<0.5g)  
Rosehip (<0.5g)  
Mango (<0.5g)  
Riberry (<0.5g)

### FLORAL/ BERRIES

Elderflower (<0.2g)  
Raspberry Leaf (<0.2g)  
Rose (<0.2g)

### NUTTY/ EARTHY

Cashews (<0.5g)  
Lemon Aspen (<0.5g)  
Orris (<0.2g)  
Wattleseed (<0.2g)

**Note: Measurements are for dried ingredients. Use 5 x times the quantity if the botanical is fresh and not dried**

Weird and Wonderful extra Botanicals are available from flavour wheel (see other page)

# Botanical Flavour Wheel

Indigenous people of Australia have used native fruits, seeds and herbs (botanicals) as a source of flavouring food and medicine for over 70,000 years, sustaining them through Australia's harsh and unpredictable conditions. In fact, the botanicals themselves had to adapt to survive. These adaptations have resulted in unique, highly concentrated compositions.

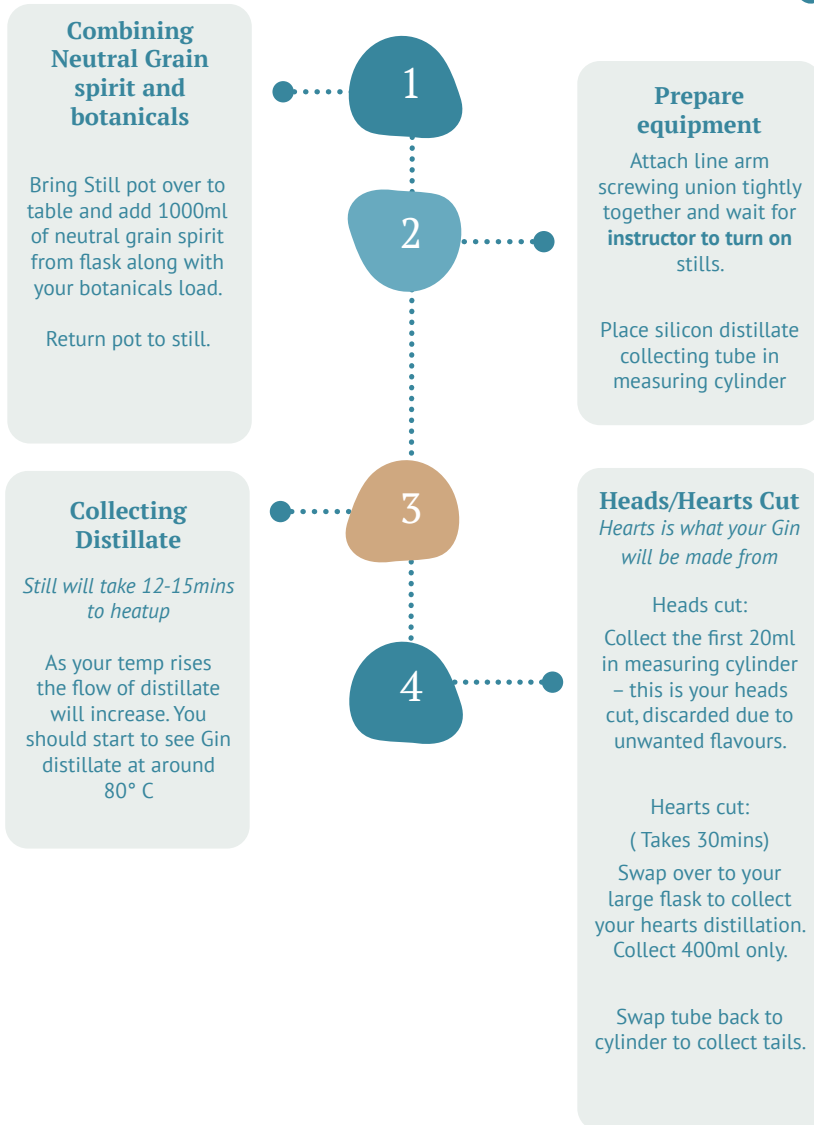


**Measurements: please use 0.2g of non bold botanicals**

**OPTION:** Non bold botanicals are available from botanical display on shelf.

# DISTILLATION PROCESS

The two most frequently used techniques are; macerate where all botanicals are placed in the pot of the still with the neutral spirit or vapour infuse in a basket above the still.



# BLENDING/LABELLING

Your Gin distillate comes off the Still at approx 70% alcohol. Cutting your Gin with distilled water reduces the burning sensation of alcohol, opens up the botanical flavours and fits legal requirements for selling & consuming Gin.

## Blending/Dilution to correct ABV (alcohol content)

Take distillate flask back to table and added distilled ROI water up to the 800ml mark on flask.  
This will dilute your Gin to a suitable flavour and alcohol strength (approx. 40-43%)

Swill together to mix

1

2

3

4

## Name your Gin

Fill-in the following details on your label using white and black pens:

Name of Gin  
ABV of Gin  
Distillers name (that's you!)  
Botanicals used

## Apply label

Apply bottle label aligning embossed fish in glass with centre of your label then press around each sides.  
Apply neck tie label.  
Note; once the label is on it can not be removed to reposition.


## Filling

Use funnel to fill your labelled 700ml bottle, keeping 50ml aside for tasting & making your own G&T.

Shrink seal with gun (or get instructor to do this) on your way out and place in giftbox.

*Congratulations you have distilled your own bespoke bottle of Gin at Manly Spirits 'Stillhouse' Gin school.*

# Origins of Gin



*Gin gets its name from genever, the Dutch word for juniper. Juniper berries are the core ingredient/botanical in gin, which give it its distinct piney taste.*

The exact chronology of gin is murky. However, gin became a widespread drink of choice in Holland during the 16th century. By the middle of the 17th century, Dutch distillers were selling a rough form of gin in pharmacies to help fight gout, stomach and kidney issues, gallstones and more (similar to how Bitters was once sold for its therapeutic benefits).

During 1700s, gin started to take off in England, thanks in part to the high taxes on imported spirits such as brandy and on the ascension of the Dutch William of Orange (otherwise known as William III) to the British throne.

This deregulated spirits market led to what's referred to as the Gin Craze, a heady period in which Britons were said to consume upwards of 10 litres every year. Part of this was

down to the fact that it was cheap and deemed safer to drink than tap water. However, harsher legislation and the rising cost of grain caused the craze to dilute by 1760.

As these reforms took effect, the gin production process became more refined. As a result, gin evolved to become a delicate balance of flavours, and began to become a drink for the high society. The end result is what we know today as London dry gin.

During this time, gin spread across the British Empire thanks to the navy, who served gin with tonic water to stave off malaria (quinine in tonic has antimalarial properties) and a squeeze of lime to help avoid scurvy.

## Did you know?

The Dutch supposedly used to drink gin before battle in the Eighty Year's War. This led to the term Dutch Courage being coined by the British.

# Ginaissance

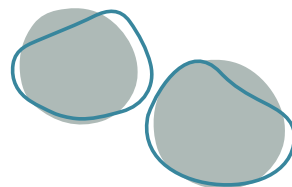
## A perfect storm: The modern History of Gin

Gin also travelled across the Atlantic and became popular in America, especially during the Prohibition era, in which desperate distillers used bathtubs and sinks to make cheap, fragrant spirits known as 'Bathtub Gin'. Ironically, the botanicals were not celebrated but used simply to disguise the acrid taste as much as possible.

The rebirth of the craft cocktail movement was crucial to the growth of craft distilleries. As a spirit that depends on clever balancing of the botanical flavours that define it, as well as the individual flavours combining to become more than the sum of their parts, gin benefitted from a movement that encouraged a passion for labour and craftsmanship.

The worldwide popularity of classic gin-based cocktails - the Martini, Negroni and Tom Collins to name a few - has helped gin remain a firm favourite. Ask your local bartender or mixologist for their preferred spirit and chances are, they'll tell you it's gin. Because when it comes to sumptuous cocktails, gin has an unrivalled complexity.

Sometimes, the botanicals only truly reveal themselves when mixed with other ingredients, making gin a seductive temptress.



## The Rise of Gin in Australia

*With a change in legislation in Australia (Tasmania leading the way) allowing small stills to be used, craft distilling was reborn! Focusing on their unique story of how and where their spirits are made along with unique methods of distilling and botanicals, the growth of craft distilleries has been rapid. With gin bars springing up around the country, gin-dedicated festivals, gin making classes and events dedicated to mother's ruin, as well as a huge rise in local craft gin distilleries, Australia's appetite for gin certainly seems to be rising.*

# Pairing Garnishes

Garnish is used as both a decoration and to enhance the flavour of your gin. Identify what is the signature 'note' that you recognise when drinking your Gin neat.

Then ask if you want to accentuate it (more of the same), complement it (adding something supportive) or contrast it. Lime (stronger and bolder in flavour) or Lemon (more delicate) are your go-to's. For the more creative here are some suggestions.

## Types of Garnish Cuts

/ Citrus Wedge / Citrus Wheel / Citrus Twist / Cucumber tongue / Apple fan /  
Twinned Cherries / Lavender Sprig / Mint Leaves / Rosemary Sprig / Vanilla Pod /  
Cinnamon Quill / Red Chill Pepper/ Horseneck Peel

### *Citrusy Gin*

Fresh Coriander leaf, fresh Basil, fresh Thyme, fresh Rosemary, Lime, Kiwi slices

### *Spicy Gin*

Cloves, Cinnamon quills, Star Anise, Orange, Peppercorns, red and yellow Bell Peppers,  
Passionfruit pulp. Lime wheel or wedge

### *Floral Gin*

Grapfruit peel, slice of Apple, sprig of Rosemary, edible flowers, Citrus peel, all Berries,  
Cucumber, Lavender sprig

### *London Dry & Classic Gin*

Fresh or dehydrated Lime, Lemons, Grapefruit, fresh Orange.

### *Sweet Gin*

Cinnamon quills, Star Anise

### *Savoury Gin*

Olives, Thyme, Rosemary, Tomato slices, Basil, Cinnamon quill, Star Anise

### *Fruity Gin*

Mint sprig, Peaches, Pomegranate arils, Strawberries, Blueberries, Raspberries

### *Herbaceous Gin*

Apple slice, Thyme, Strawberries, Blueberries, Raspberries

## *Pairing Cocktails to Style of Gin*

### Classic Gin



#### **Martini**

(Bone Dry, Dry, wet, dirty, Gibson, Vesper, Burnt)

60ml Gin, 15ml dry vermouth, citrus zest match to Gin



#### **Negroni**

30ml Gin, 30ml sweet vermouth, 30ml Campari, Orange peel



#### **French 75**

30ml Gin, 10ml lemon juice, 5ml sugar syrup, champagne, lemon peel



#### **Red Snapper**

30ml of Gin, 1 pinch of celery salt, grind of black pepper, 120ml tomato juice, 15ml lemon juice, 5 drops of Tabasco pepper sauce, 3 dashes of Worcestershire sauce, 1/2 celery stick

### Contemporary Gin



#### **Aviation**

50ml Gin, 10ml creme de violette, 15ml maraschino liqueur, 15ml freshly squeezed lemon juice, twist of lemon



#### **Clover Club**

50ml Gin, 10ml lemon juice, 5ml grenadine (or raspberry syrup, 10ml sweet vermouth, fresh raspberries, egg white



#### **Bramble**

50ml Gin, 25ml Freshly squeezed lemon juice, 10ml sugar syrup, 15ml creme de mure, freshly picked blackberries or creme de framboise



#### **Basil Smash**

1 bunch of basil leaves, 25ml freshly squeezed lemon juice, 15ml sugar syrup, 50ml Gin