



GINDUSTRIAL TASTING THIS WEEKEND

26 MAY

In the same way that dogs don't arrive in the world being able to skip backwards around an assault course at Krufts, grain, peat and botanicals don't just turn into delicious libations all by themselves: they need time, skill and love invested in them. They need nurturing by people who know what they're doing. It's abundantly clear when a drink has been made by a ham-fisted ejit and when it has been made with skill and passion. Be it ageing in soleras in the highlands of Guatemala (Ron Zacapa Rum), or infusing with bog myrtle and dandelion (Caorunn Gin), the 'nurturing' process involves is a mind-boggling array of decisions and the results are infinitely diverse and fascinating. So, **this weekend we will be putting two curiously crafted gins on free tasting**, so you can take notes on the effect their 'upbringing' has had on them...



Let's say you're less of a vine-loving Francophile, and more of an Aviator-wearing All-America. Well, there's a gin for you, too. The botanicals chosen for [Aviation Gin](#) aim to conjure up the 'lushness, spice, creativity, and freshness of the Pacific Northwest'. They do this using the rich, floral and savoury notes of lavender, cardamom, and sarsaparilla and the result is a leather-clad, sexy beast of a gin that will make you think you're top gun.

If scientists want a decisive answer on the nature vs nurture debate, they should really come along. White coats not necessary.