



NOLET'S SILVER DRY GIN

Dutch Distilled Gin

47.6% alc./vol.

www.noletsgin.com

750ml bottle retail: \$47

Producer: Nolet Distillery, 14 Hoofdstraat, 3100 AA

Schiedam, Netherlands

The Nolet family has been distilling in Schiedam, Netherlands since 1691. With 320 years of distilling experience the family are well-qualified to make a gin. Since assuming the role of chairman in 1979, Carolus Nolet Sr. has also proved his family's marketing prowess with the astounding success of its Ketel One Vodka brand, which he introduced in 1983.

Carolus represents the 10th generation of the Nolet distilling family which is celebrated with his name, and that of his ancestors, listed on both sides of the bottle of this eagerly awaited gin below an embossed family crest. Launched in 2010, the glossy, dark green – almost black – bottle is almost regal in its understated style and is crowned with a weightily polished steel screw cap.

Nolet's Silver Dry Gin is distilled from wheat and flavoured with traditional botanicals including citrus, orris root, liquorice and, of course, juniper alongside some contemporary ingredients such as white peach, raspberry and Turkish rose.

Taste: Crystal clear. Adding a splash of water opens a perfumed floral rose petal/Turkish delight, sweet cherry nose with subtle herbal and fruit aromas. The similarly rose petal/Turkish delight-influenced palate has raspberry notes, a prickly black pepper spirit note and a drying blast of piney juniper and earthy orris root, adding complexity and reminding you that this is a gin. The long finish brings interplay between this gin's fruity, floral, rooey, piney and peppery flavours. A distinctly different, very modern and some might say feminine gin, that some London dry fans may find it a little too contemporary. However, those in search of something different will enjoy this truly unique and well-made gin. ★★★★★

DEATH'S DOOR GIN

American Distilled Gin

47% alc./vol.

www.deathsdoorspirits.com

750ml bottle retail: £41

Producer: Death's Door Spirits, 220 West Lakeside Street, Madison, Wisconsin, 53715, USA

Death's Door Gin is named after the treacherous strait of water that separates the tip of Door County from Washington Island. Unusually, Death's Door Spirits distils its own base spirit from a 60:40 mix of organic wheat from Washington Island and organic malted barley from Chilton, Wisconsin (most gin distillers buy their base neutral spirit from third-party distillers). The wheat is grown by Tom Koyan and his son Ken, whose family have lived on the island since the 1850s.

Death's Door Gin is flavoured with just three botanicals: organic juniper berries, coriander and fennel. The juniper used grows wild on Washington Island while the coriander and fennel are sourced from Wisconsin.

The distinctive silk screen-printed bottle has a round top which descends into an oval base. The wood/natural cork stopper is finished with a tamper seal indicating the date of harvest.

Taste: (Aug 2009 harvest). Crystal clear. Clean, aromatic pine forest juniper nose with lavender, fennel, fresh coriander and cardamom aromas. A fabulously characterful, zesty and pine rich palate with liquorice, fennel, coriander and oily spice which continue into and through the long, harmonious finish. (I have given Death's Door a well-deserved extra half point for being distilled from grain rather than third-party supplied neutral spirit). ★★★★★

