INSIDE

THE BEAR’S DEN

OF ELECTRIC BEAR BREWING

+ A BREWERY OF MODERN ART
  A VISIT TO EDINBURGH BEER FACTORY

+ FROM THE RUINS OF REDCASTLE
  A NEW CRAFT GIN IS BORN

PLUS: VEGAN BEER GUIDE // GLEN SCOTIA DISTILLERY // BEER & GIN TASTING GUIDES // AND MUCH MORE!
Every month, we pick the best photos shared online with the hashtag #DrinkDifferent and showcase them right here in the Flavourly magazine with a prize for the best of the bunch!

Winners

CASEY GRIFFITHS

Congratulations!
Well done Luna, you just won your mum £20 to spend on our bottleshop.
Gin subscriber Casey Griffiths brought home a new kitten and is teaching her all about Flavourly already.
Tell us, has Luna discovered the joy of cardboard boxes yet?

Honourable mentions

Pesky Chloe on Twitter
Alex Shepherd on Instagram
Karl Byrne on Twitter
Welcome

A hello from the editor

I know I say this every issue but what a month we have in store for the Flavourly community. From the quality of the beers in our Craft Beer Club to the exquisite, hard-to-find craft gins in our Gin Discovery Club, it’s one hell of a month.

In beer, Cameron got talking to the founder of Electric Bear Factory and discovered just how the team down there are brewing hit after hit. I, on the other hand, visited the Edinburgh Beer Factory where I uncovered a totally different (and fairly unique) perspective on craft brewing and the industry as a whole.

For the second month running, we’re fortunate enough to bring you a new-to-market craft gin that not many people will have tasted before. From the ruins of Redcastle, a delicious new spirit has been born and we interview co-founder Fiona Walsh about how it came to be.

Finally, we travel to Campbeltown - the former whisky capital of the world - to learn about Glen Scotia, the distillery that is keeping the style alive in Scotland’s smallest whisky region.

Without further ado, I’ll leave you to get stuck in. Please enjoy Issue Eight of the Flavourly Magazine.

Cheers,

Kevin O’Donnell
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Our bottleshop is the online home of drinks discovery across all categories.
The winners in the first ever professional drinks competition to assess Scotland’s booming gin business have been revealed at a near sell-out event held in Glasgow.

530 guests gathered to celebrate the Scottish Gin Awards and to hear who had been crowned the best in the wide ranging competition which has been running since January of this year.

The top award, Scottish Gin Distillery of the Year, was presented to Arbikie Distilling after their mission to create spirits “from field to bottle” was praised by the judging panel. The Arbroath-based farming family fought off seven other distilleries to win the award. They also collected the bronze medal position in the Cask Gin taste competition for “Cask Aged Kirsty’s Gin”.

However, it was a new gin from Dundee which was the surprise star of the night. Verdant Dry Gin which created its first batch in May of this year fought off competition from 16 other contenders to win the gold medal in the London Dry category sponsored by Flavourly.com and went on to win the judges prize for the best gin in the competition.

Other big winners were Edinburgh Gin who collected five medals and the Glasgow Distillery, makers of Makar Gin, which won two gold medals for Makar Old Tom and Makar Cask Aged Gin, Matured in Oak. Popular and established producers such as Caorunn and Eden Mill also won medals, while some smaller batch new arrivals in the market barged into gold medal positions after scoring very highly. NB Gin’s Navy Strength won gold for their super strength product while El-Gin from Elgin won gold for Distilled Gin of the Year.

Keep an eye out for how you can get your hands on the winning gins at Flavourly.com.

To date, the Flavourly community has given us over 133,000 real ratings and reviews of all the craft beer we’ve delivered to them through Flavourly.com.

Now, we’re taking that feedback and collaborating with great craft brewers to create a brand new craft beer range. By beer lovers, for beer lovers. This is crowdsourced craft beer.

The range launches with four distinct beers: Pillow Fight Chocolate Marshmallow Porter, Flamingo Juice Tropical Pale Ale, Electric Boogaloo Lager 2 and Endless River Session IPA. Available on Flavourly.com, Craft Beer Discovery Club members are getting their first taste of many this month.

Look out for the full reveal in next month’s Flavourly magazine...
Beer Discoveries

Each month, Flavourly’s resident beer geeks scour the globe for the most delicious craft beers that the brewing world has to offer and delivers them right to our community members’ front doors.

Here’s what they found...
**RADICAL ROAD** - STEWART BREWING  
*6.4% ABV, PALE ALE*  
Radical Road was crowned World’s Best Bitter over 5.0% in the Pale Beers category, as well as the overall UK winner, at the World Beer Awards 2017. This triple-hopped pale ale is a well-balanced hop hit and worthy winner.  
SERVING TEMPERATURE: CHILLED (7-10°C)

**FIRST WORLD PROBLEMS** - STEWART BREWING  
*6.2% ABV, BELGIAN IPA*  
‘First world problems’ usually brings to mind hashtags and jokes about millennial life. In this case, the only problem is not knowing just quite what this beer is. A blend of Belgian yeast, new world hops, a malty undertone and spicy rye.  
SERVING TEMPERATURE: CHILLED (7-10°C)

**PAOLOZZI** - EDINBURGH BEER FACTORY  
*5.2% ABV, LAGER*  
Brewed with 100% barley malt, ‘munichised’ water and given a proper lagering period of 5-6 weeks following fermentation, this Munich helles style lager has a perfect bitter-sweet balance and fabulously sparkling appearance.  
SERVING TEMPERATURE: COLD (4-7°C)

**DARK KNIGHT WEISS** - MOOR BEER  
*5.1% ABV, DUNKELWEIZEN*  
A brew made with dark wheat, yeast and a touch of hops for a balanced flavour. Moor combines American hoppy flavours with British brewing traditions which are always natural and unrefined. It’s the beer that you deserve…  
SERVING TEMPERATURE: CHILLED (7-10°C)

**NZ PALE** - ELECTRIC BEAR  
*4.5% ABV, PALE ALE*  
Here we have a proper neckable session pale using tropical New Zealand hops. Lemon, lime, passion fruit and pine can be found throughout. Oats and wheat add balance giving a crisp and clean finish.  
SERVING TEMPERATURE: CHILLED (7-10°C)

**WERRRD** - ELECTRIC BEAR  
*4.2% ABV, AMERICAN PALE ALE*  
This immensely crushable pale is brewed with some of our favourite fruit-forward hops. Bright aromas of pink grapefruit, mango and orange rind follow through into the flavour that ends with a piney and zippy bitterness.  
SERVING TEMPERATURE: CHILLED (7-10°C)

**DROP** - ELECTRIC BEAR  
*4.3% ABV, AMERICAN AMBER ALE*  
A hoppy red ale dropped straight into our laps! The malt base brings sweet jam and marmalade flavours to this brew while a perfect combination of old school and new school American hops wrestle for the limelight.  
SERVING TEMPERATURE: CHILLED (7-10°C)

**MOCHACHOCOLATA YA YA** - ELECTRIC BEAR  
*5.1% ABV, MILK STOUT*  
Silky smooth with the colour of freshly poured espresso. Sweet caramel and velvety lactose balance and tame the coffee infused within this indulgent brew. No need to put the kettle on as this stout will wake you right up.  
SERVING TEMPERATURE: COLD (4-7°C)
LITTLE EAGLE - BREW YORK
4.5% ABV, SESSION IPA
The younger sibling to one of Brew York’s oldest recipes, Big Eagle. But this sessionable IPA is packed with big hop flavour and creaminess for a lower ABV beer. The recipe includes flaked oats to simulate the body of a stronger beer.
SERVING TEMPERATURE: CHILLED (7-10°C)

VIKING DNA - BREW YORK
5.0% ABV, SMOKED PORTER
A strong name for a strong tasting beer. Coffee and chocolate notes slap your palate while encased in a smooth smokiness. The smoked malt known as Rauchmalt comes from Germany and is smoked over Beechwood.
SERVING TEMPERATURE: CHILLED (7-10°C)

TRIPLE H - BREW YORK
4.3% ABV, PALE ALE
A refreshing hazy, hoppy and heavenly murk-bomb of a pale ale. The beer is intentionally hazy as the steps normally taken to clarify the beer have been skipped. This better retains the citrus and floral flavours of the hops within the beer.
SERVING TEMPERATURE: CHILLED (7-10°C)

HORNY BULL STOUT - HILLSTOWN BREWING
7.0% ABV, STOUT
Created for the ‘Beer Fed Cattle Project’ at Hillstown Farm, a stout that is strong and full bodied with exceptional depth. Flavours enjoyed are coffee and chocolate with fruity hops and notes of roasted malt.
SERVING TEMPERATURE: CHILLED (7-10°C)

MARIS THE OTTER - BREW YORK
3.9% ABV, ENGLISH BITTER
A classic english bitter done well with smooth bitterness and a good, strong body. The beer is named after both the English malt Maris Otter and the Otter that resides in the river to the rear of Brew York’s brewery.
SERVING TEMPERATURE: CELLAR (10-13°C)

TONKOKO - BREW YORK
4.3% ABV, MILK STOUT
SERVING TEMPERATURE: COLD (4-7°C)

SPITTING LLAMA - HILLSTOWN BREWING
7.0% ABV, GOLDEN ALE
A Northern Irish version of the strong Belgian tripel style and a gold winner in the All Ireland Craft Beer Championship. This ale is packed with flavour, a well-rounded malt profile and impressive fruit notes from the yeast.
SERVING TEMPERATURE: CHILLED (7-10°C)

71 LAGER - 71 BREWING
4.4% ABV, PILSNER
One that’s sure to satisfy any pilsner purist. This crisp, golden session lager is close to that which you might find in Bohemia. The result is a perfectly rounded balance of thirst-quenching malt sweetness and soft rounded bitterness.
SERVING TEMPERATURE: COLD (4-7°C)
FERROUS RED - 71 BREWING
4.8% ABV, RED LAGER
With a cast iron backbone of malt flavours, this red lager is something pretty special. Amber-red in colour as if freshly plucked from the furnace, there's a hint of bitterness that settles just below its naturally smooth sweetness.
SERVING TEMPERATURE: CHILLED (7-10°C)

PILLOW FIGHT - FLAVOURLY
4.8% ABV, CHOCOLATE MARSHMALLOW PORTER
This dark, roasty-toasty porter is full of Peruvian cacao nibs and chocolate malts. Vanilla pods and marshmallow fluff add a balanced sweetness to complement the Herkules and Polaris hops. Soon, you'll be coming back for s'more.
SERVING TEMPERATURE: CHILLED (7-10°C)

FLAMINGO JUICE - FLAVOURLY
5.2% ABV, TROPICAL IPA
Flamingo Juice is our very own tempting taste of the tropics. Low in bitterness and smooth with sweet malts, this tropical pale ale will splash your taste buds with waves of pine, papaya and mango. Hawaiian shirt not included.
SERVING TEMPERATURE: CHILLED (7-10°C)

DON’T FORGET TO RATE & REVIEW YOUR NEW FAVOURITE BREWS IN YOUR ACCOUNT ON FLAVOURLY.COM
Partners in Beer

Before making their way to your doorstep, the delicious craft beers in your Flavourly box are lovingly created by some of the best brewers in the world. Meet our latest partners in beer.

**BREW YORK**

Brew York was born out of two friends passion for beer and brewing. Creating Brew York was the realisation of a long-lived dream to build a brewery in the centre of York where the experience and location is as enjoyable as the beer itself. A very unique taproom with riverside beer garden has been constructed right alongside the brewhouse to showcase their beers at their freshest!

**MOOR BEER**

Moor Beer was reborn in 2007 when Justin Hawke purchased the defunct business and created what has become one of the world’s top rated breweries. Named from the Levels and Moors area of Somerset where the brewery originated, it’s now based in Bristol. Moor Beer takes elements of different techniques from all over the world to create what they call ‘Modern Real Ale’.

**HILLSTOWN**

Brewed right in the County Antrim farm making it a true Northern Irish craft beer. The finest Ingredients are used, with carefully selected local Irish base malts combined with the best European speciality malts. The freshest hops are sourced direct from the hop farmer and their yeast flown on ice from the other side of the world. Funnily enough... They started out brewing beer for cows!

**71 BREWING**

Dundee’s first brewery in 50 years and once home to a mighty iron foundry, Dundee’s Blackness area is again alive with the hum of industry. This imposing red brick giant has a formidable history of hard graft and dedication to quality. That’s why some of the best minds in the industry have helped to create a range of world-class beers, all brewed in this state-of-the-art brewery.

**STEWART BREWING**

Founded by Steve and Jo Stewart and established in a city steeped in brewing history, Stewart Brewing have been reviving and reinventing Edinburgh’s passion for great beer since 2004. They’re producers and pioneers of an all-encompassing range of award-winning craft beers, quickly establishing themselves as one of Scotland’s most reputable breweries.
The Edinburgh Beer Factory is a family run, independent brewery founded in 2015 to make people think again about beer and Scotland. They were inspired by a fellow scot, Eduardo Paolozzi, who was the inventor of Pop Art! Paolozzi believed in combining contrasting ideas and ordinary objects to create something special, the dynamic of art meeting science. Sounds like brewing to me.

**EDINBURGH BEER FACTORY**

The Edinburgh Beer Factory is a family run, independent brewery founded in 2015 to make people think again about beer and Scotland. They were inspired by a fellow scot, Eduardo Paolozzi, who was the inventor of Pop Art! Paolozzi believed in combining contrasting ideas and ordinary objects to create something special, the dynamic of art meeting science. Sounds like brewing to me.

**ELECTRIC BEAR BREWING**

The name of this brewery comes from the old Bear Brewery that used to stand next to the Bear Inn in the Bear Flat area of Bath. The original brewery is now gone – a victim of a WWII bombing raid. But this is Electric Bear, back and bigger than ever! A team of homebrewers that have escaped their garages and are creating innovative, delicious, modern beer.
At Flavourly, we made a commitment a long time ago to bring the most creative of creative breweries right to your doorstep. The kind of beers that break boundaries, which strike electricity into the heart of the scene and which roar louder than a famished grizzly waking up in spring – and we think we might just have found the perfect mix.

Bath’s Electric Bear Brewery are only two years old but these fledgling brewers have already built their den, mothered their young and now they’re sharing the fruits of their labour with the world.

They’ve taken the traditional brewing culture of their natural habitat in Bath and merged it with the craft scene to get us more excited than Yogi Bear at a picnic basket. We’re excited and so should you be. Founder Chris Lewis explains:

“Before we came along in 2015, the breweries in and around Bath were brewing traditional real-ale for cask. What we wanted to do was to bring something new, fresh and different to Bath, and with the beers that we make, and our brewery taproom, I think we are succeeding in doing that. We basically wanted to get some of the magic fairy dust that has been sprinkled on Bristol where the brewing scene is very strong, and so many great, nationally recognised breweries have grown up in the past few months and years.

“We live in fortunate times where creativity and experimentation in brewing is greater and more adventurous than it has ever been. Beer is global and has been around for millennia, but it has never been as good, as available or as diverse as it is right now.

“As a brewery, to be a part of this evolving and unprecedented scene feels like a real privilege and is incredibly exciting.”

Electric Bear was founded in August 2015 off the back of Chris’ hobby-cum-obsession with home brewing. A beer-drinker’s brewer, Chris loves the culture and style of artisanal brewing, and combined with his striking ambition and humble character, he wanted to put something back into the scene he’d taken so much from. Chris cites the plethora of fellow brewers and breweries as his major inspirations in taking this leap, something which is as wonderfully refreshing and intriguing as the beer Electric Bear brews. There’s always going to be something rousing and honest about someone making a living out of a hobby, no matter the industry.

The name Electric Bear is also symbolic of the old meets new mantra which runs through the brewery. The Bear Brewery originally stood in Bath before becoming the victim of WWII Baedeker bombing raid in 1942, and the name stands as a proud tribute to their Somersetian roots. The Electric comes from how the brewery powers its brewhouse kettle (they use a ‘copper’ to boil the wort during brewing), but it’s not just their name, their beer or
how they brew that makes this brewery unique.

“We are a small, independent, family-owned Bath-based brewery making fresh, natural, interesting, delicious, experimental beers, packaged in-house and sold nationally, and, though it’s early days for our exports, internationally,” explains Chris. “In this respect, we are unique. Though it’s tough to use the word ‘unique’ in a world where there are so many other breweries that we admire; in truth, every smaller brewery is unique in that the team, equipment, techniques, ideas, conversations, likes and dislikes, branding, etc. is different and it is the combination of these things that is ‘uniqueness.”

Since launching two years ago, this ambitious and modest brewery has churned out an incredible 50 different beers. It’s somewhat indicative of their experimental and brave nature, using small-batch kits to trial recipes and create all kinds of crazy, crafty concoctions. Only two survived the hibernation of their experimental winter – Edison, a 4.8% British Pilsner and Livewire, a 5.4% American Pale Ale – which, given their emphasis on quality, speaks for them. Their biggest seller and flagship is 4.2% American Pale Ale Werrrd!, a “real quaffable, crushable, crisp thirst quencher of a beer” brewed with Centennial, Citra and Mosaic hops.

Electric Bear are also establishing themselves as a leader in the production of dark beers, with some of them amongst the brewery’s biggest sellers. Mochacholata Ya Ya!, Cherry Blackout, Split Milk and the recently canned porter Inspector Remorse continue to gain fans and acclaim across the country.
Their experimental edge is also backed up by a willingness and excitement to collaborate, with some of their small batch creations going out as limited edition collabs and other creations selling out within a week or two. This willingness to collaborate is borne from a love of the scene, and a determination to do beer right. Chris said: “The great thing about collab brewing, apart from the opportunities to chew the fat with fellow brewers, is the chance to see and use different kit and to see how other brewers think and use their kit. We love collabs, and will be doing as many of them as we can.”

A culture of creativity and a passion for brewing is evident at Electric Bear. Their four brewers all have huge input into the brews, with each brewer leading the brewing of a beer best suited to their tastes. Chris described the whole process as egalitarian. If you ask us, that’s the way it should be.

They’ve got their first barrel-aged imperial stouts coming to market soon, they’ve shipped bears (sorry, beers) all over the UK and, as this is written, a whole boatload of Electric Bear beer is making its way to Oz. It’ll be a nightmare getting those bears through customs.

The next few months will see an upgrade in infrastructure as they invest in their future and the continued establishment of their brewpub in Bath, but most importantly, like a bear stocking up before hibernation, the brewery wants to continue to experiment with the range of beers and ingredients the good earth can provide.

“It goes without saying that we want to keep doing what we do, which is making beers that stand out from the crowd, beers that people love,” Chris said. “We want to be a brewery that people recognise and can depend on for producing great tasting, great quality beer but one that is always surprising and always creative. We will grow, but we will never become just another beer factory.”

So, sit back, relax, and open up one of these exciting modern-meets-traditional brews, and let their electrically-charged flavours roar right into your face. We are super excited to be bringing these beers to your door, and we hope this feature has you salivating harder than that same grizzly when he sees the sight of his first meal in spring. Enjoy it. We know we will be…
Beer might not be the most obvious thing that springs to mind when you think of the word ‘vegan’ but it’s not all avocado memes and deflecting questions about protein deficiency. Are you a newbie herbivore, trying to impress one or merely bored and mildly intrigued? Perfect; read on to find out what might be lurking in your pint and why craft beer is ahead of the game when it comes to vegan-friendly brews.

**The fishy side to brewing**
The main culprit that puts some beers in the non-vegetarian/vegan category is Isinglass. This is a form of collagen taken from dried fish bladders and used in the fining process. Fining agents are usually added at the end of the brewing process to improve the overall clarity so that the finished product will look clear instead of cloudy. Isinglass is dropped into the cask and basically acts as a charge, attracting all the yeast and protein haze to settle at the bottom of the cask rather than floating free.

**Sweeteners**
Milk stouts and honey flavoured beers are the other things to watch out for. Milk stouts contain lactose, a sugar found in milk, to add a creamy sweetness to the dark malts. This is easier to spot as the clue is usually in the title or, failing that, the label. Honey is a less common ingredient but features in the brewing process of beers like Hiver’s Honey Beer - adding a distinct flavour and sweetness.

**What’s the big deal?**
We all have different lifestyles and opinions. Basically, being vegan is a choice not to consume or use things that are made from animals.

It will often mean different things to different people; some may parade around in cheerful t-shirts with a logo that reads ‘meat is murder’, while others may follow a vegan diet merely to benefit their health. Whatever the reasoning, knowing what you’re actually consuming means you can make your own choice to take it or leave it.
Why craft beer is best

The good news is that the majority of craft beer tends to be vegan by default, as many breweries strive to make beer the natural way without adding any artificial ingredients. More and more breweries are ditching the isinglass and finding alternative ways to keep making delicious beer without the fishy addition. One of many breweries to recently announce their vegan-friendly status is our friends at Tempest.

Head brewer, Douglas, informs us that: “We purchased a centrifuge, which essentially spins the unfinished product to remove solids, producing a much clearer beer. It also means our beers are now vegan friendly. Isinglass can be unreliable and difficult to work with. Using the centrifuge allows us to process the beer in a much more consistent and controlled manner.” A centrifuge is a processing aid which ‘spins’ the beer at high speeds in order to pull the proteins, yeast and any left-over matter from the hops - removing the need for finings. So it’s not just about appealing to a wider range of beer-drinkers, but striving to create better quality beers.

How do I find out if a beer is vegan?

I won’t bore you to death by listing every single vegan friendly beer out there; luckily there are tonnes and only so many pages of this magazine. One handy resource is a website called Barnivore whose sole purpose is to tell you whether or not your alcoholic beverage is animal free. It’s a handy trick to have up your sleeve if you’re unsure - the humans behind it work hard to keep the information accurate and up to date.

So you can now go forth and impress the vegan in your life with all your newfound beer knowledge. Got questions? Tweet me @donnafoulis.

Donna’s top five vegan beers

Here are five of the best vegan beers available right now on Flavourly.com

Tempest - Sour Peach Pale Ale
Sour Peach Ale is a new release and I’m still clinging on to summer for dear life with this one. It’s a sour pale ale that’s a peachy haven.

Poppels - Double IPA
Our customers can’t seem to stop drinking the Poppels beers and, after trying some, I can definitely see why. This one is hoppy and deceptively strong.

Mikkeller - Mastodon: Mother Puncher
A passionfruit-fulled IPA brewed in collaboration with the internationally acclaimed Mikkeller and metal band Mastodon’s Brann Dailor. This one appeals to both my inner metalhead and beer craving taste buds.

Fierce Beer - Peanut Riot
Based in Aberdeen, Fierce Beer are keen on in your face flavours and high quality beers. This is classic porter with a twist - a chocolatey, peanut delight.

To Øl - Raid Beer
To Øl have a pretty exciting range and Raid Beer is a classic Pilsner style lager, deliciously hoppy and one of the best rated lagers around.
If you are to travel to Edinburgh from the West by train, your eyes will no doubt be drawn to a beautiful and impressive sight just as you approach the city. Those who know the route could be forgiven for thinking that I’m talking about the monumental Murrayfield Stadium – the largest stadium in Scotland and home of the Scottish Rugby Union – which the train does indeed pass within spitting distance of; but I’m not. I am, in fact, talking about the Edinburgh Beer Factory.

A site I see regularly on my commute, today I approach Edinburgh Beer Factory by the much newer (and more controversial) tram system as opposed to simply passing it by via train. As I alight at Bankhead and approach the building on foot, it is even more impressive up close than it is in the blur of a speeding train’s window.

It shines beside the other lots in the industrial estate in which it stands, so much so that you begin not to notice the others’ existence. While it may be just another factory building, it is embellished with pink and blue neon lights that blink and flash in rhythmic fashion – it’s a little bit of the sublime in the everyday. Just like the beers that are made inside.

“We were thinking about this in 2014 properly and then got up-and running the following year,” explains Head of Marketing Kirsty Dunsmore as we sit down in the brewery’s modest-but-attractive taproom. “Obviously, craft beer was not a new thing by that point so we thought quite long and hard about “why are we doing this?” and “how can we do things differently, what’s really motivating us?”

“At a very top level, we wanted to challenge a couple of things, particularly relating to lager; it just being wet stuff with no inherent quality. And craft beer has done such a lot to change perceptions of beer – which is great. That said, there’s still
probably ways that craft beer can be inaccessible in a sort of beer geeky way. So, we're looking to be more democratic than that really. To bring everyone in.”

True to plan, Edinburgh Beer Factory launched with a lager – Paolozzi – that looked to subvert perceptions of what a lager could be. It's odd for a craft brewery in the current scene to hang their hat on a lager, a style so often seen as the runt of the litter by fledgling craft beer aficionados. But that’s exactly how Edinburgh Beer Factory has made their mark on the Edinburgh beer scene and, as Kirsty explains, “at its best, it shows brewing at its best because it's so subtly balanced and it can be enjoyed by so many people.”

“Sublime in the everyday was the brief for the beer. We wanted to make a lager as we thought it was a bit neglected. Though it's really, really common, it's a bit neglected because it’s sort of mass-produced at speed on the one hand and craft beer’s come to it a bit later because it’s kind of seen as being on the rubbishy side.”

Anyone who has tried Edinburgh Beer Factory’s signature (and up until very recently, only) beer will tell you that it is anything but ‘rubbishy.’ This is due to a real passion for creating something that could both exceed and alter expectations, as well as a passion for authenticity in the drink itself.

“We're big fans of the Munich helles style, which is slightly more malty than hoppy but nicely balanced,” explains Kirsty. “Actually, we ‘Munich-ise’ the water, we replicate the water characteristics so it’s the mineral profile of Munich water. We do it absolutely properly.”

Though the beer may be inspired by Germany, the brand itself is inherently (and proudly) Scottish. Kirsty says: “The other thing that we couldn’t avoid talking about and thinking about was Scotland, and Scottishness. Let’s be the best representation of Scotland, what we think it is at its best and for us it’s not this rolling mist, and the hills, and the Highland cows. It’s actually urban Scotland, and it’s Scotland's creativity and inventiveness.

“And we’re biased and Edinburgh is our home, which is why we're here, but we think Edinburgh at its best can represent that. So, it was those characteristics of Edinburgh that led us to Eduardo Paolozzi.”

Eduardo Paolozzi was an artist, born in Edinburgh to Italian parents, and is regarded as the founding father of Pop Art. From working in his parents’ sweet shop in Leith to teaching throughout the world, Eduardo’s life was as varied and colourful as his work. His art took on a life of its own as he re-envisioned the everyday in his work or, in his own words, he revealed the ‘sublime in the everyday.’

“He believed in the beauty of everyday things that are often regarded as trash, and he would transform that trash into art so we liked that idea,” says Kirsty. I can see why, it’s a great jumping off point for a lager.

Paolozzi has done more than give Edinburgh Beer Factory’s signature beer its name and concept, a little piece of his portfolio adorns each and every bottle of beer. And as Edinburgh Beer Factory looks to expand their own portfolio,
Paolozzi’s influence isn’t going anywhere.

Inspired by Paolozzi’s 1952 ‘BUNK!’ lecture at the Institute of Contemporary Arts in London, Edinburgh Beer Factory is now looking to diversify and uncover even more hidden gems.

“Lots of people have been asking ‘would your next beer be an IPA?’ but there’s really no point because there’s so many good ones out there,” Kirsty tells me. “It’s saturated.

“We thought for our next brand to do a series of beers and to do styles that aren’t really commonly done or that we can bring something to. So, the brief for it really is underappreciated styles; it might be that they’re obscure or that they used to be popular and they’ve got some kind of baggage but we think they’ve got potential to appeal to more people.”

The BUNK! series – which plans to be a rotating selection of three beers at any one time – has begun with an American-style brown ale that has already been named the Best American Brown Ale in the World at the World Beer Awards 2017; a decent start to the series. Edition 2 will be a smoky wheat beer while the style for Edition 3 is being kept under wraps for now (though Kirsty may have let me in on the secret).

While the beers may speak for themselves, from chatting with Kirsty it’s clear to see she’s passionate about building Edinburgh Beer Factory as a unique entity in the craft beer space. And as I move into the brewery to meet head brewer Martin Borland, it’s clear to see that...
this passion carries through into the brewing team.

Martin takes me round Edinburgh Beer Factory’s state of the art facility, showing me everything from the pilot kit where the world’s best American brown ale was conceived to the huge vessels in which Paolozzi is made with consistency en masse. I ask about the upcoming smoky wheat bear and he utters the words I’ve been longing to hear: “Let’s try it.”

As he pours me a glass of the prototype beer straight from the fermentation vessel, Martin explains: “The way we did it was – we knew we were going to do a wheat beer – so all the brewers did the style of wheat beer that they wanted to do. I’m a big fan of American witbiers, so I did one of them. People did Bavarian-style hefeweizens. One of the guys, Charles, came out with this Cherrywood-smoked beer which was really nice.

“We then put it to a panel and what we settled on was to use peat-smoked malt in it. We thought for the whole Scottish bit, we’d use the same peated malt that’s used in whiskies.

“This is the goldilocks one. We had one that was not enough smoke and we had one with too much smoke, and we’ve kind of nailed it.”

I can’t help but agree. While I appreciate a good wheat, smoked beers have never been my thing but I’m blown away by the beer I hold in my hand. The smoke is there – reminiscent of Highland and Islay whiskies – but not overpowering, while the banana and clove characteristics of the wheat add balance and a smooth finish.

I depart Edinburgh Beer Factory with an appreciation for the brand and for the unique way in which they approach brewing. It’s not about jumping on trends, releasing as many beers as possible or even trying their hand at every beer style imaginable. They’re all about shining a light on beers that are often overlooked and underappreciated. As well as providing refreshment, they’re providing an education to beer drinkers on what lies beyond the IPA. They’re also taking things at their own pace; in two years, they’ve released just two beers. But when the beers are as good as they are, they can take things as slowly as they like.
Gin Discoveries

Each month, Flavourly’s team of top gin drinkers (we mean... “experts”) helps our community discover the best small batch craft gins from the most exciting micro-distilleries in the country - and beyond!

Here’s what our community of gin lovers is sipping...

Redcastle Gin

Redcastle Gin was created by John Anderson and Fiona Walsh. Collectively, they have a passion and enthusiasm for creating authentic, great tasting products. Each bottle is individually filled, sealed, wax dipped, labelled and numbered, by hand, at their brewery in Carmyllie. Named after Redcastle, which overlooks the stunning Lunan Bay on the rugged east coast of Scotland. Now a ruin, the castle was built in the late 12th century to repel Viking invasions. John’s uncle, Jack Anderson, was the last Baron of Redcastle and so their gin is an homage to him – a true Bon Viveur!

Tasting Notes: Redcastle Gin is the first addition to the Redcastle Spirits family. Launched in July 2017, it’s a unique, secret blend of 13 botanicals including kaffir lime leaf, star anise and pink peppercorn, small batch distilled in Angus, to give a lightly spiced gin with a zesty edge.

Notable Botanicals: Juniper berry, kaffir lime leaf, pink peppercorn and star anise.

Perfect Serve: Tastes absolutely delicious when served with tonic water and a twist of lime peel.
The Crow Man’s Gin

Coming from the Scottish Borders’ first gin distillery, Kelso presents an exquisite range of organic, small batch hand-crafted gins to delight the most discerning palate. Slowly distilled with locally foraged ingredients in a traditional copper still, using only the very finest cut of the distillation process known as “the heart”, the mysterious Crow Man brings you this delightful gin.

**Tasting Notes:** Their take on a classic gin, juniper led, but with a twist. They’ve added dried orange peel, coriander, angelica, cinnamon bark and all-spice berry. The combination of subtle and unusual botanicals gives the Crow Man’s Gin the most intriguing flavour, like the story of the Crow Man himself...

**Notable Botanicals:** Juniper berry, dried orange peel, coriander seeds, angelica root, cinnamon bark and allspice berry.

**Perfect Serve:** The secrets from the Crow Man’s hidden recipes make this a deliciously smooth gin, which can be drunk with a mixer or simply on its own over ice. It’s THAT smooth...

Archangel Gin

Handcrafted in the heart of Norfolk, half way between the great monastic houses of Walsingham and Castle Acre. Continuing a venerable monastic tradition of brewing and distilling with a mixture of work and prayer, ‘Ora et labora’ that stretches back well over a thousand years. And during the working day they observe the monastic hours of Lauds and Vespers. They believe in small scale production that uses the best of local produce with local labour and hand-crafted products. Even their spirits are finished with Walsingham Water, helping to create a truly ‘heavenly gin’.

**Tasting notes:** Archangel is a rich, complex gin bursting with exciting flavours. On the nose, the juniper, some of which is locally grown, floods through; the verbena and orange peel add a light, zesty fragrance to the top notes with rooty botanicals including sea-buckthorn breaking through at the finish. The gin is full bodied, deliciously smooth, and mixes gloriously with tonic.

**Notable Botanicals:** Juniper, coriander, verbena, angelica, orange peel and sea-buckthorn.

**Perfect Serve:** When used in cocktails it adds great sophistication and depth. Served cold, straight from the freezer, with just a curl of orange zest it makes a truly remarkable digestif after a sumptuous dinner.
From the ruins of Redcastle: A new craft gin is born

WORDS: Kevin O’Donnell

Built in the late twelfth century for King William the Lion to repel Viking invasions to Lunan Bay, Redcastle was a fortified house that now lies in ruin on the rugged-yet-stunning coast of Angus, Scotland. It’s a little piece of history and while the building may be no more, its legacy lives on to this day; in horses, a brewery and, now, a brand-new craft gin.

Created by John Anderson and Fiona Walsh, the tributary Redcastle Gin launched in July 2017 and, as Walsh explains, both founders have a connection to the area: “John’s family had farmed the land here for many years and the castle, and Baron of Redcastle title, came with the land.

“John has kept the Redcastle name, having successfully bred award-winning Redcastle Clydesdale Horses for over 30 years and decided to use the name for the brewery too. It seemed fitting and right to use the name for our new spirits division too.

“I have strong links to the area too, having spent many a happy childhood holiday at Lunan Bay, clambering up and over the sand dunes to reach the amazing beach below. It is a place I now enjoy visiting with my own family.

“It really is a hidden gem, if you haven’t discovered it yet I would urge you to visit.”

Exactly how these two Lunan-linked individuals came to bring a gin to the market is pretty straight-forward. All it took was a bit of experience, a can-do attitude and, most importantly, an idea.

“Following a year of maternity leave, I decided to go self-employed to offer support to smaller, craft distillers and brewers and I have been working alongside John since October 2016 to help develop sales for the newly established brewery,” Fiona explains.

“John’s background is in farming, property development and horse breeding whilst my background is predominantly in alcohol sales for well-known brands such as Guinness, Smirnoff, Tanqueray, Baileys, Peroni and Glen Moray, having worked in the industry since graduating in the late 90s.

“I was always keen to develop a gin, having seen the huge rise in popularity for Scottish gins. John and I got chatting in January and decided that we should pool our experience and resources to develop and launch a gin together and, seven months later, Redcastle Gin was launched!

“We both bring very different things to the business, with John having a great “just do it” approach and me providing the voice of reason in the background; it works surprisingly well.”

It takes more than just the right location, motivation and business know-how to bottle a great tasting gin though. Sometimes, a little bit of outside inspiration goes a long way. Though the gin’s title may pay tribute to the ruined structure with which it shares a name, the stimulus for the recipe is much more personal. The gin itself and its hand-selected botanical blend are an homage to the last Baron of Redcastle, a true Bon Viveur and – perhaps most notably – founder John Anderson’s Uncle Jack.

“We have been heavily inspired by John’s Uncle Jack, the last person to use the Baron of Redcastle title,” Fiona says. “From what John tells me, he was quite a character and the stories inspired me to select a lively blend of botanicals which reflects his spicy personality and true zest for life. Kaffir Lime leaf gives a subtle citrus note, and helps to bring out the other citrus based botanicals in the blend whilst pink peppercorn gives warmth and additional spice, without being too overpowering.

“The recipe was developed by me, with the help of our distiller who fine-tuned the quantities of our 13 hand-selected botanicals to get the perfect balance. We ran several trial distillations before we landed on our perfect blend and it was a unanimous decision, we knew as
soon as we tasted it that it was the one.”

While Fiona has been very hands-on in the development of Redcastle Gin’s recipe, it has been a unique process to say the very least. She explains: “As I am due a baby in a few weeks, it has been interesting developing a gin using my nose as a guide, some tentative sips and a few trusted and enthusiastic tasters.”

Despite not yet being truly able to enjoy the fruits of this particular labour, Fiona was still able to let us know the best ways to enjoy Redcastle Gin.

“We have developed several ideal serve suggestions, the most popular of which is a large measure of Redcastle Gin, served over good quality ice in a Copa glass with Fever Tree tonic. Garnish with a few pink peppercorns and a twist of lime peel. John also enjoys our gin served simply neat, over ice.”

With a great-tasting craft gin under their belts, the duo behind Redcastle has absolutely no intentions of resting on their laurels. Expansion, innovation and being at the forefront of the next craft drinks movement are very much in the plans for Redcastle. Fiona not only lets us in on what’s in the future for Redcastle Gin but where she sees the next big boom in craft alcohol.

“As well as expanding the gin range to include some flavour expressions and potentially liqueurs, we are very keen to launch a rum. Having done some research, there used to be a Redcastle Rum on the market, which was distilled locally, and we are keen to bring this back. We feel that rum is going to be the next exciting spirit to develop within the vibrant Scottish craft distilling industry and we are keen to be part of that adventure!”
Classic Negroni

Ingredients:
30ml gin
30ml sweet red vermouth
30ml Campari

Method:
Fill glass with ice cubes. Pour your favourite gin, sweet red vermouth and Campari into glass. Stir and garnish with a citrus peel. Now, enjoy!

Orange Blossom

Ingredients:
50ml gin
25ml orange blossom water
50ml fresh orange juice
100ml coconut water

Method:
Fill a cocktail shaker with ice then add the ingredients. Shake well and strain into an ice-filled cocktail glass. Garnish with an orange wedge and some edible flowers. It may remind you of the summer!

Ramos Gin Fizz

Ingredients:
60ml gin
15ml lime and orange juice
20ml sugar syrup
5ml orange flower water
1 fresh egg white
30ml single cream

Method:
Shake all the ingredients with ice then strain back into the shaker. Dry shake without ice and strain into chilled glass. Top up with soda water and garnish with a lemon slice.
GINtroducing:

Fentimans 19:05 Herbal Tonic Water

This exquisitely crafted Herbal Tonic Water is a delicate and sophisticated mixer that incorporates floral and herbal infusions. Made with lime flower and natural botanicals for an aromatic and floral tonic. The initial refreshing bitterness on the tongue is quickly balanced by the botanical sweetness of Hyssop, Lime Flower and Juniper Berries to leave a clean, dry citrus note. The taste is created by a complex mix of botanical infusions with the delicate aroma of lime flowers.

A truly unique and refreshing mixer. It is beautifully balanced to create the perfect mixer for Gin or Vodka for an aromatic and delicately floral drink.

How to make a Herbal G&T

Ingredients:
- 35ml gin
- 200ml Fentimans Herbal Tonic Water
- Lime wedges
- Juniper berries
- 4-6 ice cubes

Method:
Fill a hi-ball tumbler glass with 4-6 cubes of ice, add the juniper berries, add 35ml of gin, top up with Fentimans Herbal Tonic Water, stir well and garnish with lime wedges.

Fentimans mixers are available now on Flavourly.com
The history of Campbeltown whisky
Whisky making on the Campbeltown peninsula dates back to 1636 when a farm at Crosshill made a return for six quarts of Aqua Vitae payable to the town of Lochhead, the former name for Campbeltown.

With the ready availability of local barley ‘bere’, peat for drying the malted barley and fresh water, the area became a rich bed of illicit whisky production through the late 18th century and the first years of the 19th century.

The final key element was the Armour family, a firm of local plumbers and coppersmiths, who arrived in the 17th century and installed the first still in the area. James Armour was found guilty of illicit whisky making in Campbeltown in 1798.

Robert Armour’s coppersmith business, set up in 1811 was the perfect cover for the manufacture of four part illicit stills made up of ‘The Vessel’, typically less than 40 gallons, ‘head, arm and the worm’. Robert Armour kept detailed records in his Still Book up until 1817.

It was the Duke of Argyll who realised that a better life would exist for Campbeltown folk from legal distilling rather than illicit distilling but there was a need for a reliable water source. The Duke had Crosshill Loch formed as a reservoir from which the distilleries could draw their water.

Given the improved legislative climate, the good water supply, ready access to peat and coal as well as steamship access to the market of Glasgow, 29 legitimate distilleries were opened from 1823 - 1844 in Campbeltown.

Glen Scotia distillery
Campbeltown was reportedly the ancient seat of the Scottish Parliament set up by King Fergus in 503AD.

Indeed, the site of the Glen Scotia distillery is built near to Campbeltown’s ancient parliament square. It is suggested that the Stone of Destiny, on which all Scottish monarchs are crowned, came from here.

Towards the southern end of the Mull of Kintyre, Campbeltown is an isolated, distinctive place. The whisky produced here is special too - so much so that it’s classified as a separate region, quite apart from the Highland, Speyside, Lowland and Islay whiskies which are perhaps better known today.

With an excellent water supply, easy access to peat and grain and a growing market in Victorian Britain and beyond, little Campbeltown had 28 distilleries by 1851, and proudly proclaimed itself ‘the whisky capital of the world’. Today only three distilleries remain, of which Glen Scotia is one of the smallest in Scotland.

How Glen Scotia whisky is made
Founded in 1832, Glen Scotia has always produced two styles of whisky; peated and non peated. Typically, the peated whisky is produced over a period of 6 weeks per year. These two styles will be maintained into the future as they are characteristics of the Campbeltown style which Glen Scotia is known for.

Over the years the quality of the whisky has improved with longer fermentation and vatting of the malted barley as well as a slower and more careful distillation. But overall the process remains the same as it always was.

The process is known as a ‘small batch process’. The malted barley is placed in the mash tuns where two consecutive waters are added over a period of 8 hours. The first water is added at 66 degrees and the second at 72 degrees.

The wort, as it is known, is placed in the washbacks at 22 degrees where yeast is added. The wort remains in the washbacks for
upwards of 70 hours before being moved to the wash still for the initial distillation.

The first stage distillation lasts for around 9 hours. The liquid will be taken off from the wash still at around 20% ABV. The second distillation in the spirits still starts after around 20 minutes when the foreshorts are taken off at 74% ABV and this runs down until 71% ABV. At this point, they start to take off the pure spirit. This continues all the way down until the spirits reaches 63% ABV. The average spirit strength at this point is 69% ABV. A little water is added and the whisky enters the casks at 63.5% ABV, the casks are then delivered and laid down in the Dunnage warehouse to be aged by the magic of the wood and the unique Campbeltown weather.

Investing in the future
The distillery is now investing for the future, with new fermenters being added to allow for increased production while improving the quality of the ultimate spirit still further. The two whisky stills have been completely renovated and relacquered. The Dunnage warehouse has been expanded and renovated to allow the ageing of all the whisky to be completed on site, exposing the casks to the unique salty sea air from the west coast of Scotland.

The goal of the new owners of Glen Scotia Distillery is to reintroduce the unique style of Campbeltown whisky to the world. Expected capacity will increase to around 500,000 litres of spirit per year allowing for the development of global sales.

A new shop is being opened on the site to allow visitors to purchase whisky at the Distillery and visitor tours will be possible by prior appointment.

The future for both Campbeltown whisky and Glen Scotia is now assured!

Now, you can discover Campbeltown whisky for yourself. Flavourly is giving you the chance to try three of Glen Scotia’s finest for just £12.99 in this great gift set.

RRP: £19.99, use code DISCOVERGS or head to Flavourly.com/DISCOVERGS to redeem your discount.
Best of the bottleshop

Discover Glen Scotia Whiskies with £10 OFF!

Order now at flavourly.com/SCOTIA10  
Use code: SCOTIA10

1. GLEN SCOTIA 15 YEAR OLD
46% ABV SINGLE MALT, 700ML  
WAS £54.99 NOW £44.99!

This whisky has been gently matured in the finest American oak barrels before bottling. The signature nose has hints of vanilla oak, interwoven with the subtle notes of sea spray and spicy aromatic fruits. Adding water brings out the caramalised elements balanced with the wood elements expected of a 15 yr old.

2. GLEN SCOTIA VICTORIANA
51.5% ABV SINGLE MALT, 700ML  
WAS £74.99 NOW £64.99!

Finished in deep charred oak, the result is an exceptionally smooth single malt whisky whose aroma and flavour work in harmony. Bottled in the traditional way straight from the cask and without filtration, its subtle wood and vanilla flavour is enhanced by a full bodied spicy fruit aroma and mildly smokey aftertaste.

3. GLEN SCOTIA DOUBLE CASK
46% ABV SINGLE MALT, 700ML  
WAS £36.99 NOW £26.99!

Double Cask is matured in the finest first fill bourbon barrels before being finished for up to twelve months in Pedro Ximenez sherry casks producing this outstanding single malt whisky that provides the perfect balance of rich spicy fruits, overlaid with the characteristic sea spray and vanilla oak finish for which the house of Glen Scotia is famous.
A few of our favourite beers...

All available right now at flavourly.com/beer

1. **Comfortably Numb**
   A dry-hopped and fruity number from Bad Co. For a session ale, this beer punches well above its weight and will have you saying: “I have become (a fan of) Comfortably Numb.”

2. **Clean Water Lager**
   The Brewgooder brand donates all their profits to clean water charities around the world. Expect an explosion of zesty refreshment with huge notes of lemon.

3. **Poppels DIPA**
   This double IPA gives you exactly what it says on the label; double the strength and a bigger hop intensity. It has a decent malty body with lots of citrus and tropical flavours.

4. **Bibble**
   In Somerset slang ‘bibble’ means ‘to drink regularly,’ hence this sessionable beer from Wild Beer Co. Bready malts and oats make up a mouthful of a malt base with hints of orange.

5. **Stress Test Cherries**
   To Øl seeks to answer the question, just how far can you push a lager strain? Stress Test is a Baltic Porter packed full of malts for a good sturdy beer with some cherries thrown in!

6. **Beyond the Pale**
   Despite its name, it feels firmly rooted in the culture of old London. Powerful scents of wheat and citrus hit the nose while its creamy body carries flavours of melon and tangerine.
Introducing The Flavourly Craft Beer Canvent Calendar

Flavourly is proud to introduce to you, the first ever Craft Beer Canvent Calendar – an advent calendar featuring 24 cans of Christmas cheer!

Join us on a 24-day journey of discovery to find a different can of delicious craft beer behind every single door. We’ve handpicked some of our favourite beers of the year as well as some new-and-exciting surprises from the best brewers in the business. Featuring a wide range of beer styles, this is the ultimate advent (or rather, canvent) calendar for craft beer lovers.

RRP: £72, we’re giving you the chance to get one for just £59 with FREE delivery (worth £5.95) when you pre-order it now with code CANVENT17. Share it with friends so they can get in on the fun too!

The most wonderful time of the year just got more wonderful. There is a limited number of these available so pre-order your Craft Beer Canvent Calendar today to avoid missing out.

PRE-ORDER NOW FOR JUST £59 (RRP: £72)

WWW.FLAVOURLY.COM/CANVENT17
Discover JJ Whitley Spirits with £5 OFF!

Order now at Flavourly.com/JJFIVE    Use code: JJFIVE

1. JJ WHITLEY NETTLE GIN
38.6% ABV FLAVOURED GIN, 700ML
WAS £19.99 NOW £14.99!

This unusual gin is tinged with the herby sting of nettle alongside the burst of oily juniper which takes over the aroma. Nettle makes the taste, with flavours like basil and coriander creeping in for a herbal, grassy sensation. Citrus makes an appearance, the finish a little sweet. A complex and intriguing gin.

2. JJ WHITLEY RHUBARB VODKA
39% ABV FLAVOURED VODKA, 700ML
WAS £19.99 NOW £14.99!

J Whitley’s Rhubarb vodka has a distinctly British feel to the flavour. It’s a fruit-fuelled experience that’s sweet, summery and fresh, the unique scent of rhubarb teasing the nose. The vodka is clear in colour while its rich fruity depths giving your standard cocktails an exciting little twist.

3. JJ WHITLEY LONDON DRY GIN
38.6% ABV LONDON DRY GIN, 700ML
WAS £19.99 NOW £14.99!

The classic London Dry from JJ Whitley is juniper heavy, just like you’d expect from such a gin. The recipe uses another seven botanicals including juniper, coriander, liquorice and sweet citrus peel. Wonderful smoothness with a clear scent of juniper, perfectly complimented with hints of citrus, spice and Parma Violets.
**Best of the bottleshop**

**Discover Whitley Neill Gin with £5 OFF!**

Order now at Flavourly.com/WHITLEY5  **Use code: WHITLEY5**

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1. **WHITLEY NEILL HANDCRAFTED DRY GIN**
   42% ABV LONDON DRY GIN, 700ML
   WAS £24.99 NOW £19.99!

Whitley Neill Handcrafted Dry Gin is a balanced, distinctive gin that blends classic gin botanicals with exotic South African essences to create a truly unique liquid. Slightly softer and much smoother than traditional gins, with rich notes of juniper and citrus, pot pourri and exotic spices. The finish is a long one, with a subtle fade of herbs, cocoa and candied lemon peels.

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2. **WHITLEY NEILL RHUBARB & GINGER GIN**
   43% ABV FLAVOURED GIN, 700ML
   WAS £24.99 NOW £19.99!

Inspired by the glory of English country gardens, the essence of rhubarb adds a tart crisp edge to the smooth English gin base, whilst the ginger extract warms the palate for a full bodied finish. Best when served long over ice with Lamb & Watt Original Tonic Water and garnished with a thin slice of ginger and a wedge of lemon.

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3. **WHITLEY NEILL HANDCRAFTED QUINCE GIN**
   43% ABV FLAVOURED GIN, 700ML
   WAS £24.99 NOW £19.99!

Inspired by the allure of Persia, the aroma of fresh stone fruits appears immediately, gently followed by hints of juniper and citrus zest. The distinctive flavour of quince dominates the palate, giving way to the sweetness of apricots and peaches, with a long, fruity finish that opens out into orange blossoms and zesty grapefruit.
Best of the bottleshop

A few of our favourite gifts...

All available right now at flavourly.com/gifts

1. Brooklyn Brew Shop Kit
Brooklyn Brew Shop has made the dream of brewing craft beer at home a reality! It’s all the equipment and ingredients you’ll need in one box and Everyday IPA is a great place to start.

4. Moor Beer Collection
Moor are the modern real ale experts, brewing up naturally hazy beers that are full of hops and great flavour. We’ve picked out a selection of twelve that we think you’ll love.

2. Eden Mill Mixology Project
Eden Mill’s Mixology set contains a selection of four of their blended gin cocktails. Inside you’ll get Berry Bramble, Basil Smash, Citrus Fizz and a Roasted Martini Oak blend.

5. Wee Laddie Gift Pack
From Bruichladdich distillery comes the Wee Laddie Collection, a gift set showcasing a range of three whiskies; the perfect trio to experience the taste of the Hebridean Isle.

3. BrewBarrel
BrewBarrel’s goal was to develop a brewing system that is simple, quick and uncomplicated. Now you can enjoy beer exactly customised to your taste with this homebrewing kit!

6. Mac & Wild Gift Box
A unique selection of Scottish whisky-based cocktails, these were created for London’s Mac & Wild restaurant by the mixologist skills of Edinburgh’s Luke Leiper.
THANKS FOR READING

CATCH YOU NEXT TIME
FOR MORE GREAT CRAFT BEERS, UNMISSABLE GINS
AND A BRAND NEW ISSUE OF THE FLAVOURLY MAGAZINE