

THE OLD N1

CRAFT DISTILLERY

Old N1 Distillery Fijnbos Fields (43 Vol %)

Tasting notes

A full-bodied flavour Gin with citrus and spice being notable on the palate. The core flavours that support the fresh juniper include soft spices (coriander, confetti, honey bush and touch of buchu) and citrus (Grapefruit, Mandarin and Lime). It is expertly balanced with each of the botanicals playing a valuable and effective role.

Distillation process

All fresh ingredients (12 in total) are soaked in 61.5Vol % overnight. The next morning the distillation process is started and after about running for 4 hours the first signs of gin emerge. A controlled Colom potstill is used to ensure purity of flavours. The Gin is allowed to rest for a month to ensure the flavours marry. The final process is diluting the Gin with filtered mountain water to 43 Vol %.

Serving options

The Old N1 Fijnbos Gin goes well with Mosquito Pink Tonic, cinnamon sticks, rosemary, orange peel and juniper berries.



Old N1 Distillery African Dry (43 Vol %)

Tasting notes

This beautiful gin is made in a London Dry style, but because we are on African soil, we decided to call it African Dry. It is Juniper forward due to the higher percentage Juniper berries used. The most prominent tones on the nose is grapefruit, lemon and mandarin orange, which is elegantly paired with coriander, liquorice and angelica root. Perfectly balanced botanicals make this gin a crowd pleaser.

Distillation process

All fresh ingredients (12 in total) are soaked in 61.5Vol % overnight. The next morning the distillation process is started and after about running for 4 hours the first signs of gin emerge. A controlled Colom potstill is used to ensure purity of flavours. The Gin is allowed to rest for a month to ensure the flavours marry. The final process is diluting the Gin with filtered mountain water to 43 Vol %.

Serving options

The Old N1 African Dry goes well with Mosquito Blue Tonic with Cucumber, Orange peel, Lemon and mint to have a fresh G&T.



Mosquito Pink Rose Tonic Water

The Mosquito Pink Rose tonic is a premium mixer with rose and cinnamon infused. The lowered sugar levels, Natural and Nature Identical Flavours allows the Gin to be the star, but the Tonic to assist in creating the perfect balanced G&T. Quinine levels are 53mg and filtered mountain water is used in the production.

Serving options

For a refreshing G&T, serve the Mosquito Pink Rose Tonic with your favourite Gin, Cinnamon sticks and mint leaves, alternatively use Rosemary and Grapefruit for a more complex G&T.



Mosquito Indian Blue Tonic Water

The Mosquito Indian Blue tonic is a citrus forward premium tonic. The lowered sugar levels, Natural and Nature Identical Flavours allows the Gin to be the star, but the Tonic to assist in creating the perfect balanced G&T. Quinine levels are 77mg and filtered mountain water is used in the production.

Serving options

For a refreshing G&T, serve the Mosquito Indian Blue Tonic with your favourite Gin, Mint leaves, Orange and Grapefruit peel, alternatively use a more complex Gin and lemon peel or cucumber.



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