



LE BELLE REBELLE

ABOVE & BEYOND Fijnbos Fields Gin

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 (8 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 %.



ABOVE & BEYOND African Dry Gin

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 (7 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 %.



ABOVE & BEYOND Blue Pea Gin

Tasting notes

Natural imported Blue Pea flowers give an earthy undertone with the intense blue colour being an added benefit. The backbone of the gin is provided by the strong juniper and flower undertones supported by sweet notes of mandarin, grapefruit, and a hint of lime.

Distillation process

All fresh ingredients (11 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. This gin is different than the other two because after the distillation is complete the blue pea flowers are added and soaked for 24 hours. 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 %.

