

TELL US WHAT YOU THINK

Your name:

Gin name:

Served: Neat Other (Please specify):

.....

.....

Garnish:

.....

Nose:

.....

Palate:

.....

Mouthfeel:

.....

Aftertaste:

.....

TERMINOLOGY

NEAT

Spirits which are drunk without ice, water or a mixer are drunk neat.

AROMA

Literally the smell of a drink. Our experience of flavour is dominated by smell so when tasting a drink, the first flavours you will experience are the aromas.

NOSE

The nose is another way of referring to the smell of a drink and the act of smelling a drink.

PALATE

The palate is the part of the mouth above the tongue. In tasting terms it describes the flavour of a drink as it sits in the mouth.

AFTERTASTE

The taste that remains on the palate after a drink has been swallowed.

DRY

Dryness in a drink refers to the lack of a sweet taste. The drier a drink, the less sugar or other sweet flavours it contains. This can be due to the absence of sugar or the presence of other flavours (i.e. the bitter notes of juniper) which mask the sugars.

PROFILE

High	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
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Med	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
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Low	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	Juniper	Citrus	Floral	Herbs	Earthy	Spicy	Dry	Bitter	Sweet	Smooth	Crisp	Linger



• HANDCRAFTED SPIRITS •

HARMONY

ESTD **DISTILLERY** 2018



IN
HARMONY
WITH *Nature*

We know what you're thinking: "Who doesn't know how to taste gin?!" However, there is a difference between drinking a gin, and tasting it. To start off with, it's advisable to taste gin neat as it develops your gin palate and helps you to learn more about gin. Mixers, especially tonic, will mask some of the botanical flavours in addition to cutting the harshness and alcohol notes. While the latter is desirable, the former reduces the flavour of the gin, so it is key to work out what ratio of mixer you should add to your gin.

Remember that practice makes perfect which gives you just one more reason to keep tasting gin!

Ready? Let's start sipping!



STEP 1: GATHER YOUR GOODS

For tasting gin neat, any glass with curved sides will do. The curved sides help capture the aromas of the gin which helps you to nose it. Whisky glasses are recommended – the shape is designed for tasting neat spirits, with curved sides to capture aromas and a small bowl that allows you to swirl the spirit (this is supposed to unleash more of the aromas). Finally, make sure to have your tasting sheet and a pencil on hand to make notes as you go along.



STEP 2: GET POURING

Don't overfill the glass, you want lots of room for air and aromas. If using a whisky glass, fill the spirit to about half the bulbous section. Your gin should also be at room temperature.



STEP 3: BE NOSEY

Now we're getting to the good stuff! There are 2 ways of nosing (aka smelling) your gin.

Method 1: Bring the glass to your nose. Take a slow, gentle sniff without swirling the glass. Which aromas can you identify: citrus, fruit, floral, earthy, spicy, wood? Remember to take notes!

Now swirl the glass. The undiluted alcohol will give your nose a slight punch but will carry with it other hidden aromas. With the glass 7-10cm from your face, breathe in gently with your mouth slightly open. What do you smell: floral citrus, piney juniper, sweet spice?



STEP 4: THE TASTE TEST

Now comes the main part. Take a small sip of neat gin. Try and identify the same aromas you detected when nosing your gin. Are they still there? Let the gin rest on your tongue, then swirl it around your mouth. What else is there? Gins can have up to 50 different botanicals and many common ones include citrus, liquorice, cinnamon, aniseed, fruits and herbs.



STEP 5: AFTER THE TASTE

Swallow your gin, pause for a moment and consider what tastes remain. Have the flavours changed at all from your first sip? Is the aftertaste similar to the nose or very different? Typically the aftertaste is dominated by your stronger flavours.



STEP 6: TASTE SOME MORE

For your next tasting, dilute the gin with a few drops of plain water. The idea is to dilute the sharp alcohol burn and reveal more layers of botanicals and spice without washing out the flavours completely. Jot down any new flavours that you can pick up, keeping in mind that there are real ingredients in there to be found and savoured. Keep adding drops of water – can you detect any new flavours? Make notes on how the flavour profile has changed with the addition of water.

A GIN LIKE NO OTHER



HELPFUL HINTS

- Have some coffee beans handy between tastings as this will "reset" your nose and prevent nose blindness.
- Certain tonics and/or garnishes highlight specific aromas within the flavour bouquet.
- Experiment with different tonics and garnishes until you find your favourite combination.

