

jensen's

PRODUCT
FACTSHEET

Nº 02

LEGAL EU CATEGORY

London Dry.

ABV: 43%.

BOTANICAL RECIPE

Classic gin botanicals only, with a focus on the roots and spices. The botanicals are added to the still dried and then steeped to release their flavour.

APPEARANCE

Gin clear.

NOSE

Huge root hit. Ample musk and spice. Apparent sweetness on nose yet palette is dry.

TASTING NOTES

Concentrated flavour tightly wound. Opens up hugely when mixed.

BASE SPIRIT

Pure British wheat spirit.

STYLE

Old Tom in style, however unsweetened unlike all other commercial Old Toms. This Old Tom recipe is taken from a handwritten distiller's notebook dating from the 1840s, using clean spirit but heavy on botanicals. It is a recreation of the style of gin that was first shipped to America and is therefore most accurate for the production of classic gin cocktails. It would originally been used in cocktails such as a Ramos Gin Fizz, a Martinez or a Tom Collins. It also works well in cocktails with other powerful flavours such as the Last Word or Negroni, helping to round out flavours and supplement the dimensions of the cocktail with complimentary complexity by adding an earthy and robust character.





OUR STILL

Made by John Dore & Co, a British gin still making company and the oldest distillery engineering business in the world. It was originally founded by Aeneas Coffey in 1830 and was passed to his foreman John Dore in April 1872.

The Coffey company, creators of the column still, facilitated the invention of London dry gins by enabling distillers to make a completely clean base spirit.

The Still is London made and has a capacity of 500 litres (110 gallons) with a stainless steel body, and a copper cone head and lyne arm. Commissioned in 2012 and licensed July 2014 (in conjunction with the tenth anniversary of Bermondsey Gin Ltd), it made Bermondsey Distillery the sixth distillery to open in London since 2008, the beginning of a revival of gin distilling in London.

LOCALE

Bermondsey Distillery is situated close to the Thames River which intersects London and in the shadow of both Tower Bridge and the Shard. Bermondsey was once the landing point for goods imported into the city and was the point where botanicals arrived in from Holland, the final destination for the gin botanicals which were gathered from the spice route.

Bermondsey was key in the beginnings of several classic gins. In fact Gordon's gin, during the early commercialisation of London gin in the 1820s, founded their first distillery nearby in Southwark before moving to Clerkenwell. It was also the locale of the Southwark tavern, which a hundred years earlier, during the 'gin craze', hung the oft quoted sign 'drunk for a penny, dead drunk for two, straw for free', an indication of the reckless nature of gin drinking at that time.

Bermondsey, after decades as a disadvantaged area of London, has seen a revival in its reputation as a hub of food and beverage manufacture and sale, with a growing number of breweries and food start-ups, such as cheese makers, coffee roasters and butchers, becoming an exciting and renowned area of the city.



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CHRISTIAN JENSEN

FOUNDER

Founder of Bermondsey Gin Limited. Christian first became aware of vintage bottlings of London gins while working in Japan. By day he is a consultant in the world of information technology, but his fascination by the history of London's gin distilleries sucked him into a serious sideline in gin distilling. He loves a gin martini. Double size.



DR. ANNE BROCK

DISTILLER

Anne's extensive experience in distilling as part of her DPhil in organic chemistry means distilling at Bermondsey Distillery is a work of precise, scientific art. Having project managed the distillery build she is the cornerstone of Bermondsey Distillery. She loves a gin martini, super dry with a dash of Fee's orange bitters.

HANNAH LANFEAR

BRAND AMBASSADOR

After 13 years working at the top of the cocktail industry, including as head bartender of Milk & Honey, bar manager at Bungalow 8, Boisdale, and the Hide bar, and as executive head bartender at Nimb working alongside Angus Winchester, Hannah brings a thorough understanding of the cocktail industry, as well as an exhaustive knowledge of cocktails and spirits. She likes her martinis the wetter the better.

