

SINCE 2017

CHERYL'S GIN

EMPORIUM

*'The gin and tonic has saved more  
Englishmen's lives & minds, than  
all the doctors in the empire'*  
Winston Churchill

AT THREE TREE HILL

## GENTLE SUMMARY OF OUR SELECTION OF CRAFT GINS

### **Old Buck - Cape Town**

South Africa's most consumed gin. A London dry-style gin distilled by Henry Tayler & Ries Ltd. Old Buck is distilled with traditional aromatics, and is described as having a "gorgeous release of clean juniper with cleanliness heightened by some zesty citrus," according to the International Wine and Spirit Competition.

### **Inverroche Classic, Amber, Verdant - Still Bay**

The Scottish word "Inver" meaning 'a confluence of water' and the French word "Roche" meaning 'rock or stone' are the very elements that have come together in Still Bay to create the conditions necessary to make these world class craft gins.

Gin Classic is crispy and dry with upfront green, grassy juniper notes which blend seamlessly with a bouquet of soft flowers on the nose. Redolent of summer citrus, rose petals and assertive florals, delivering a clean, dry and spicy finish. Serve with lemon zest & slice of lemon.

Gin Verdant is floral and soft with a translucent golden-green hue. Delicate aromas reminiscent of elderflower and chamomile, lead to summer blooms, a touch of spice, subtle juniper, waxy lemon rind and alluring liquorice on the palate. Serve with cinnamon stick & slice of raw ginger.

Gin Amber is a rich and aromatic, amber coloured gin with fresh citrus, slight juniper, sweet toffee apples and delicate floral notes which intertwine to deliver a dry, woody finish. Serve with pink peppercorns, strawberries & orange zest.

### **Musgrave Pink - Cape Town**

Maurice Boon Musgrave, grandfather of founder Simone Musgrave, left Plymouth in 1949 bound for Africa to start a new life exploring and discovering the people and land of Africa. Three months on a ship with a small baby, a measles outbreak and many a day of seasickness and the adventure that would change the shape of his family had begun. From then onward an African family would take on the adventure Maurice had started. The spirit of endeavour, adventure and courage lives on in granddaughter, Simone, guardian of Maurice's passion for the unusual. This is an artisan gin celebrated for its top notes of Cardamom, African Ginger and Grains of Paradise. Musgrave pink celebrates the flower of love and beauty with the source of the rose, rosehip, which complement Musgrave's spicy nature. It is then infused with rose water for its timeless perfume and romance. Serve with sprig of rosemary.

### **Clemengold - Cape Town**

The sweet and sun-ripened essence of ClemenGold, SA's leading mandarin, now treats gin aficionados to a classic Cape Dry style gin with subtle hints of citrus. Nine botanicals – with sundried ClemenGold peels taking the flavour lead – are used when distilling this superb gin in the heart of Cape Town. ClemenGold and orange peel, cinnamon, honey, ground almond, juniper berries, angelica and orris root, and coriander are macerated and vapour-infused. Serve with fresh thyme & orange peel.

## **6 Dogs Blue - Hex River Valley**

This distillery started in a shed, housing 6 dogs & an old copper geyser converted into a still. It is from here that we gather the Karoo Thorn flower and Wild Lavender that make our Gin unique amongst all the Gins in the world. Sip it and you will pick up the paired notes of Juniper and Wild Lavender that introduce the Karoo. What follows is a fresh medley of citrus including Limes, Mandarins and farm grown Lemon Buchu. Cassia, Chamomile and Angelica bind the heart of the Gin while the delicate flower of the Acacia Thorn adds a top note of soft sweetness. No garnish.

The Blue variety contains Clitoris Ternatea (Blue Pea Flower), an antioxidant & aphrodisiac in traditional medicine. Serve with Blue pea flower. The alchemy of this unusual botanical is further revealed when the Gin is mixed with a good tonic, changing the colour to light pink. Serve with ice & tonic.

## **031 D'Urban Scarlet & Dry - Durban**

The world's first gin made with cascara (coffee cherries). This exciting gin is crafted in small batches using African cascara sourced from Beaver Creek Coffee Estate on the KZN South Coast. Cascara is the red, fleshy covering around the coffee bean, and adds subtle berry notes to the gin without being overpowering.

## **Pienaar & Sons Empire - Cape Town**

Situated a stones' thrown from Parliament, this distillery has used newly, hand built, locally produced engineering principles to distill their special spirit. Made from South African maize. From the fresh hints of citrus to the comforting earthy, pine notes of Juniper and Angelica, it is the refreshing signature cucumber that makes this gin a deliciously fruity, yet complex experience. Serve with fresh citrus or cucumber.

## **Pienaar & Sons – Ugly Gin - Cape Town**

This authentically hand-made craft gin stripped of all the non-essentials in an effort to provide you, the customer, with an amazing gin that you can enjoy without paying for the packaging, marketing, elaborate in-store display and Instagram ads. Because whether we like it or not, the customer ends up paying for all of that. Infused with grapefruit & goji berry.

## **Triple 3 African Botanicals - Stellenbosch**

Opulent herbal aromas are finished off with a lingering, smooth finish. This unique gin was created from the perfect blend of seven botanicals including fynbos from the Western Cape. Serve with slice of apple or sprig of mint.

### **Cape Town Rooibos Red - Cape Town**

To make Cape Town Rooibos Red Gin, rooibos is added to the original gin's concentrate. It is left to stew for three hours (no longer, as rather than a warm amber, the colour goes all sorts of haywire) before being cut further with neutral spirit and brought back to bottling strength. To taste, there is a smoky tea flavour that whips its way around the tongue, holding all of the other botanicals in the gin hostage. The spice, though, is light and bright – catching in the back of the throat and burning all the way down. The tea infusion is to the star anise what E-numbers are to a five-year-old. The spice runs around like a lunatic, loud and fast, dizzy and silly. Serve with orange peel & cinnamon.

### **Geometric - Riebeek-Kasteel**

Geometric Gin is distilled from neutral spirits and fine grape spirit, resulting in a textured, silk-like gin. Fresh juniper is underpinned by citrus and cardamom, followed by heathery fynbos, our post-modern definition of Classic Cape Dry Gin. Serve with cardamom pods.

### **Flowstone Marula - Cradle of Humankind**

Marula, the iconic fruit of Africa, has been enjoyed by man and elephants alike over the millennia. These majestic Bushveld trees produce an abundance of fruits in the African mid-summer months of January and February. The antics of elephants that have overindulged in fallen fermenting Marulas are legendary. (but not necessarily true!) Clear tangy edge with a rich, almost citrus flavour of the Marula fruit. Serve with a slice of lime & a sprinkling of Acacia blossoms.

### **Sugarbird Pinotage & Pelargonium - Cape Town**

A floral gin inspired by the resurgence of traditional gin, their hope is to share a distinctively Cape Town made, crafted product with the world. Thanks to rich wine traditions running through our heritage, South Africa has recently unearthed a world class distilling culture. Sugarbird gin takes flight off the back of this spirited craft trend, showcasing not only the local distilling mastery but the indigenous ingredients and creativity growing at the heart of this movement. A gin that celebrates two of South Africa's most famous botanicals: Pinotage, a globally-loved SA grape varietal; and Pelargonium, a Fynbos plant that's known around the world as Rose Geranium. Top notes of rose geranium balanced in layers with lemon, mint and pine-like juniper. Pelargonium gives you a sweet, floral flavour, while pinotage adds a striking and vibrant colour.

### **De Vry Rooinek Cherry - Free State**

Eight botanicals are infused with vapour to deliver a crisp dry gin with lingering citrus, pepper and floral notes. Die Droë Rooinek Dry Gin owes its unmistakable taste to a combination of juniper, coriander, angelica, chamomile, khaki bos, pink peppercorn, lemon and orange. Cherry variety is made from handpicked and gently crushed cherries, which are then macerated in the dry gin before being filtered and bottled. Die Soet Rooinek Cherry Gin bursts with the flavour of ripe fruits, almonds and spices. Both spirits made from sorghum base.

### **Rawdons - Nottingham Road**

Originally famous for their craft beers, this Midlands establishment now creates gin with redistilled juniper berries. Enjoy this gin with a sprig of rosemary.

### **Cape Fynbos - Cape Town**

Quadruple distilled from the finest white grape spirits in small batches. This is then infused with premium juniper berries and elements from 33 indigenous botanicals, sustainably hand harvested for their bark, roots, berries, flowers, stems, peels or leaves. Most of these botanicals are members of the fynbos group of plants for which the region is world famous. Deep and complex herbal aromas with hints of orange essence, cloves and white pepper, honey and wild Fynbos all overlaying a perfectly smooth palate make this into a gin to treasure.

### **Die Mas - Kalahari**

Kakamas boasts unique climatic conditions, where the waters of the powerful Orange River & the clear African skies bring to life the rich soil of this semi-desert region. Grapes grown & picked here are distilled to form a gin with rounded notes of juniper, delicate spiciness from traditional botanicals & a welcoming lemon & citrus finish.

### **Mothers Ruin - Cape Town**

Made by dead Rabbit Distillery. A London dry style gin with a kick of citrus & spice. Think oranges & lemons, the bells of St Clements, a bit of cracked black pepper and you have the essence of Mothers Ruin. Perfect with a classic Indian tonic, strawberries & cracked black pepper.

### **Wilderer - Paarl**

Produced in harmony with nature this purest wine spirit is made with water from the Franschhoek mountains & unique Fynbos botanicals, including buchu, honeybush, wild dagga & Devils Claw. It's a well balanced assortment of herbs, spices & zest on the nose, revealing juniper & fynbos on the palate. Sip neat or with soda & tonic mixer, together with fresh mint & lemon or fresh pineapple & curry leaves!

### **Red Stone - Clarens**

Named after the red sandstone mountains surrounding Clarens. Originally, a brewery specializing in cider. Apples grown in the orchard, harvested, fermented into cider, is then distilled into Apple Schnapps. This is finally infused with botanicals & distilled one last time to produce a crystal clear refreshing botanical gin, with slight sweetness of fruit & berries.

## **Step 5 - Cape Town**

Those familiar with Nataniel Currier's A Drunkard's Progress, basically a wino companion to the world famous Rake's Progress series, will quickly pick up on the allusion behind the odd title. Italian juniper berries & Malaysian Lemon grass together with Seville Orange & Indian Coriander meet where Belgian Angelica takes a seat. Finally, some African Wild Rooibos is added for that local feel and such.

### **Phantom - Knysna**

Knysna is home to the haunting beauty of Africa's southernmost Afromontane forest. Deep within the forest a creature known only to this part of the world exists - the Phantom Moth. Phantom Gin is named after this ghost moth and pays tribute to the wild spirits that dwell in this delicate ecoregion. This London Dry style gin is handcrafted from botanicals sourced from Knysna and infused with natural fulvic trace minerals that lend to its unique earthy colour and offer you a taste of the ancient forest.

Serve with fresh mint & a slice of orange.

### **Blossom & Hops - Cape Town**

What started out as a hobby has turned into a passion. They say every brewer wants to grow up to be a distiller and this has certainly proved true with the creation of Blossom & Hops craft gin. Hops is traditionally a flavouring and stabilising agent in the production of beer but this distiller realised that due to its versatility and massively diverse flavour profiles it would work in gin. Countless experimental infusions later; a lucky find – a pairing that celebrates the earthiness of hops and the charm of lime blossom. A match made in heaven and a traditional gin which is both unique but unmistakably delicious. Serve with sprig of rosemary.

### **Muti – Cape Town**

Inspired by botanical remedies, this gin received its name from the Zulu word "umuthi" which refers to plant medicines created in Africa. Two special botanicals from the Cape, namely Gho-kum (Sour Vygie) and Kusmalva (Coastal Pelargonium) give this gin a herbal, but sweet initial taste followed by a long and lingering hint of salty Gho-kum, finished by warming ginger. Serve with citrus peel.

### **Jorgensens Hibiscus - Clanwilliam**

First private distillery in SA, started in 1994. This unique gin has extraordinary length & lingers on the palate. It is playful with its beautiful pink hue derived from the hibiscus flower. Exceptionally refreshing over ice.

### **Lieben Spy – Walker Bay**

Tinker, Tailor, Soldier, Sailor is a British picking rhyme from the 15<sup>th</sup> century. Lieben Spy is a rich and aromatic spice driven black gin that turns a magical colour when mixed with tonic. If you like your gin with a spicy warmth, extreme complexity and robust flavours, then this is for you. Dried clove flower buds, cardamom and liquorice flavours will explode on your palate.

### **Ginsala Blackstrap - Ballito**

The name Blackstrap Craft Distillery™, pays homage to the regions rich history of sugarcane farming & sugar refining industry. During the process of refining sugar from sugarcane, a by-product is created through boiling cane juice to harvest sugar crystals; namely molasses or treacle, also known by its trade name, Blackstrap, a viscous substance, rich in natural sugars, vitamins & minerals.

Locally sourced Blackstrap molasses, serves as the base material for our distillery's fermentations & alcohol products. Through the process of fermenting the natural sugars found in the molasses & distilling it through our 5 plate, 100L column still, named 'Blackstrap Bill™', we are able to produce a limited volume of high quality, small batch alcohol products. Local KwaZulu Natal craft spirit. Only 100 bottles per batch.

### **Rebel – Swellendam**

Here's to the crazy ones, the misfits, the rebels, the troublemakers. The ones who see things differently. – Walter Isaacson

The Rebel Gin is a classic craft gin with a rebellious nature ideally suited for the non-conformist, designer of change and adventurer in you. Juniper Berries, Cassia Bark, Angelica Root, Coriander Seed, Citrus Peel are all fused together in the time old tradition of the first Republic Rebel. Perfect gin base for your own rebellious concoction.

### **Skaamblom – Swellendam**

Also known as The Blushing Bride. This Signature Botanical Gin has a unique floral scent with earthy undertones & is a softer gin with a beautiful scent & colour. Filled with passion "The Rebel" travelled from Swellenda, over the mountains (or berg) to the Pride of Franschhoek to rescue LOVE encapsulated in the Skaamblom. With a blaze of fire, the Rebel shall court the maiden by tucking a deep shaded pink Skaamblom in his lapel, if she is to blush, eternal love shall sprout for those who endeavour to open the Skaamblom together!

### **Netherwood – KwaZulu Natal**

Perched on the hillside overlooking the small hamlet of Nottingham Road and onto the beautiful backdrop of the Drakensberg mountains lies Netherwood Farm.

This gin is distilled with blue berries.

### **Shaka's Pride – KwaZulu Natal**

The perfect combination of 6 locally produced botanicals creating a delightfully smooth and luxurious drinking experience.

### **Distillery Road – Cape Town**

A modern gin for the contemporary gin drinker.

This spirit leads with top notes of lime & coriander on the nose, following on the palate with distinct warmth (thanks to cracked black pepper) melding with ginger to create a warm, rounded mouthful.

### **Cruxland – Stellenbosch**

The gin, made by wine and spirits producer KWV is a botanically unique affair, even in this day and age. Made on a grape base and with Kalahari truffles in the mix, Cruxland Gin was inspired by a trip KWV's Brandy Master (how's that for a job title) took to the Kalahari desert. There, he stumbled upon the fungus and decided it would probably work well in a gin. The Kalahari truffle is as rare and exotic as it is aesthetically displeasing. It can only be found at certain times of the year, when rain causes it to swell, creating tell-tale (to experts only) cross shaped cracks in the ground surrounding it.

### **Mirari Gold – Maboneng**

Distilled by Time Anchor Distillery, Mirari's Celebration Gin is infused with 23-carat gold flakes.

This elegant gin is perfectly balanced with plump, sweet piney juniper flavours. Refreshing citrus notes burst onto the palate, emerging along with a soft touch of saffron, which provides a silky mouth-feel.

Our Mirari Celebration Gin is distilled with 13 hand selected botanicals, including freshly peeled blood orange, lemon, lime and grapefruit, which is gently vapour infused for a bright, bold citrus taste.

### **Unit 43 – Cape Town**

This distillery really speaks our language.. The tanks, tables, shelves, cupboards, barrels, picture frames & hydraulic lifters were all destined to be scrapped & destroyed, but were brought back to life by the "Makers of the Strong stuff"

This gin was voted Best in Africa 2020,2021,2022.

Definite juniper & pine notes with bright citrus & lingering spice interlaced with green, herby fynbos all beautifully balanced.