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Liquid

Lock, Stock and Can

Ready-to-Drink Cocktails

Climate Change

It Is Not All Bad

Traditional Drinks

From Around India



A Legacy of Gin

The word 'gin' comes from 'juniperus', the Latin word for juniper. In old English it was called 'genever', eventually becoming 'gin'. It was probably first made by Benedictine monks in Italy in the 11th century, at a monastery surrounded by juniper trees. Wine infused with juniper berries was distilled into a fiery, alcoholic tonic – for medicinal purposes only, of course.

The Tudor era in England was a significant period for spirit production, as gin began to be used not only for medicinal purposes, but to enjoy as a recreational drink.

William Shakespeare, the great playwright of this era, was born in Stratford-upon-Avon, Warwickshire, which is also the hometown of Simon Picken, the former Project Manager who spent two years creating Stratford Dry Gin from his own small copper still. His goal was to use traditional Tudor-period ingredients



that would have been familiar to Shakespeare and his contemporaries, while giving them a fresh twist to create modern-style spirits.

Inspired by the Warwickshire location and its local history, Simon founded the Shakespeare Distillery in 2015. The distillery is located on the Drayton Manor Farm estate, on the south western edge of Stratford-upon-Avon. In 2019 it opened its doors as a visitor centre where tours, gin schools, gin tastings, and cocktail master-classes are held.

There is also a Shakespeare Distillery Shop in Stratford-upon-Avon at No. 1 High Street, a 400-year old building that was once the property of Richard Quiney, father-in-law of William Shakespeare's daughter Judith. The Cellar at No. 1 is said to have been part of an early town gaol, known for a period from c. 1470 as The Cage, and used for wine storage by Richard Quiney.

In 2017, in another nod to the Bard, Shakespeare Distillery produced a 'New Place Mulberry Gin' that used mulberries from the oldest tree in the Great Garden at New Place, where William Shakespeare lived from 1597 until his death in 1616. This tree was



reputedly propagated from a cutting of a 'parent' tree, planted in the garden by Shakespeare himself, which had been cut down by the Reverend Francis Gastrell over 250 years ago – because he was fed up with visitors who wanted to see it!



HOW GIN IS MADE

Gin is a distilled alcoholic drink that derives its flavour from juniper berries. It is produced by macerating juniper and other botanicals in neutral spirit. The spirit is made from a base of grain, such as wheat or barley, which is fermented and then distilled, in a process similar to making whisky.

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Shakespeare Distillery's gins are made in the 'London Gin' or 'London Dry' style, which emerged in the 19th century with the invention of the Coffey Still, that enabled production of a highly rectified (nearly pure) spirit. The high distillation strength removed the unpleasant flavours found in other gins so the new spirits could be sold unsweetened or 'dry'.

Since 2009, the London Dry style has been legally defined by the European Union (EU Spirit Drink Regulation 110/2008) as a type of distilled gin that does not contain added sweetening exceeding 0.1 gram of sugars per litre of the final product; does not contain any other added ingredients other than water; and has a minimum alcoholic strength by volume of 37.5 %.

A SHAKESPEARE DISTILLERY GIN SELECTION**Stratford Dry Gin**

The original gin produced by Shakespeare Distillery, first made by Simon Picken at his small home distillery.

Made in the 'London Dry' style, with the single-shot distillation method that uses specific quantities of botanicals.

Stratford Dry Gin's botanicals include rose, lemon balm, rosemary, and English lovage. Floral, well-balanced, and with a herbal sweetness. 45% ABV.

Mulberry Gin

A rare fruit liqueur, Mulberry Gin is made by combining Mulberries with Stratford Dry Gin and leaving them to steep for several months to create a rich, fruity, slightly sweet gin. 30% ABV.

Judith's Gin

A pink gin made in celebration of the former home of Judith Shakespeare at 1 High Street in Stratford-upon-Avon, where Shakespeare Distillery now has a shop. It combines pink peppercorns and hibiscus with citrus, raspberries, and blackberries. After distillation the gin is steeped in fresh raspberries to create a natural pink gin. 40% ABV. [T](#)

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