

jensen's

PRODUCT
FACTSHEET

Nº 01

LEGAL EU CATEGORY

London Dry.

ABV: 43%.

BOTANICAL RECIPE

Classic gin botanicals only, less juniper centric a more delicate and balanced representation of London Dry. The botanicals are steeped in the Still to release their flavour.

APPEARANCE

Gin clear.

NOSE

Musky floral aroma, balanced by citrus and juniper.

TASTING NOTES

Soft luscious mouthfeel giving way to aromatics, gentle spice to complement light aromatics on nose. Citrus finish.

BASE SPIRIT

Pure British wheat spirit.

STYLE

Prior to the Eighties and the buy-up and subsequent closure or moving of distilleries by large conglomerate companies, gins made in London had a been a labour of love and displayed balance and poise. Gins of the Eighties and early Nineties nosedived in quality. Our aim with the Bermondsey Dry was to revive and honour a mid 20th century style of London Dry gin, the style and quality of which reflects gins that would have been used throughout the classic cocktail period.





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.



Bermondsey Gin Limited

55 Stanworth Street, Bermondsey, London SE1 3NY
☎ +44 207 237 1500 ✉ info@jensensgin.com
www.jensensgin.com @jensensgin

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.

