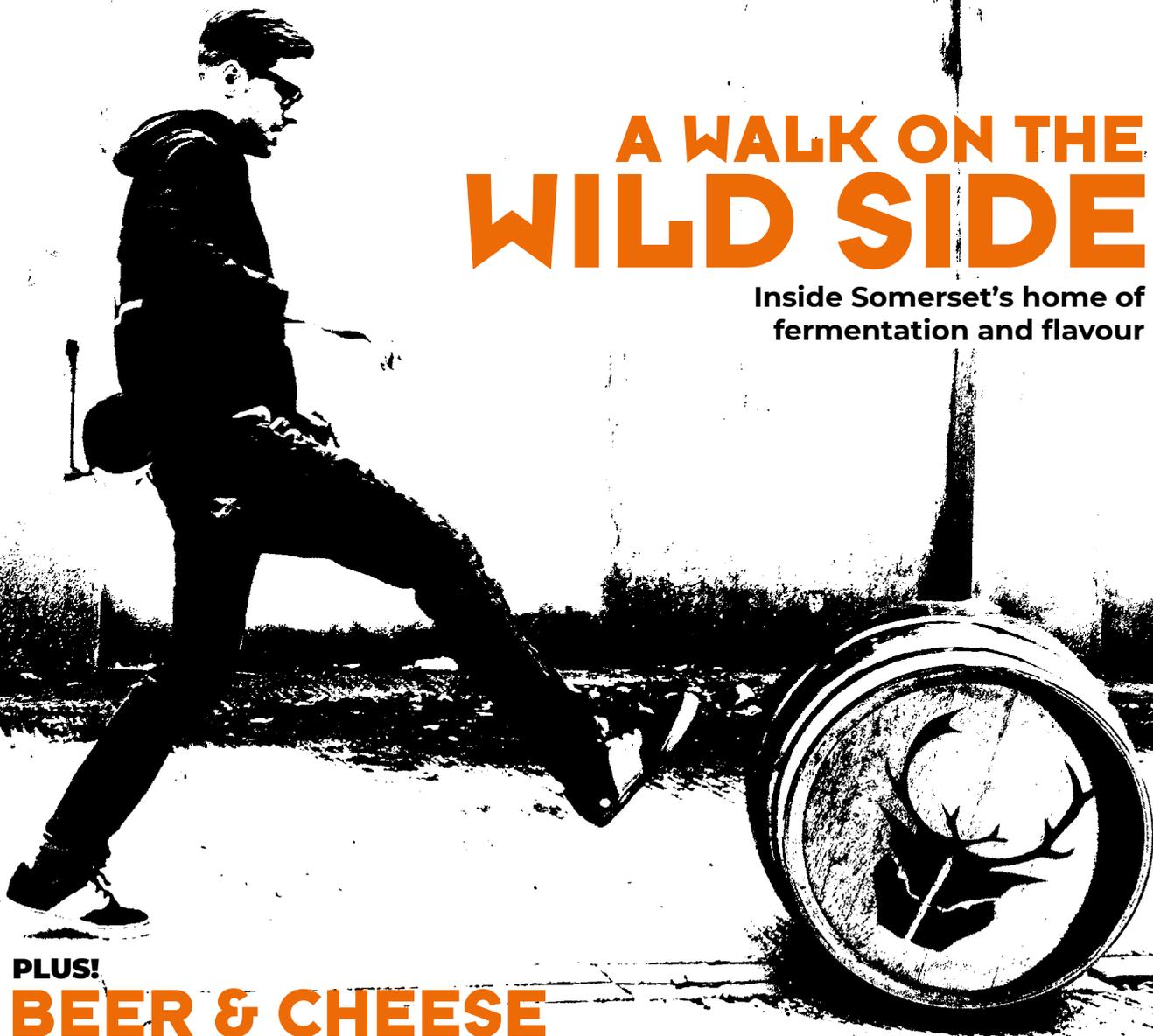


# FLAVOURLY

ISSUE EIGHTEEN | FLAVOURLY.COM

## A WALK ON THE WILD SIDE

Inside Somerset's home of  
fermentation and flavour



**PLUS!**

## BEER & CHEESE

Pairings you have to try



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# Welcome

## A hello from the editor

After eighteen issues, there's only so many ways I can introduce you to another packed edition of the Flavourly Magazine. So how about... Hey baby, take a walk on the wild side?

That's right, this month we're featuring what may just be the UK's most unique, trend-setting brewery: Wild Beer Co. This Somerset farmhouse brewery have done things 'wildly different' from the very beginning, focussing on fermentation, wild yeast, barrel-aging and flavour, above conventional beer styles.

We have an exclusive interview with co-founder Andrew Cooper who explains how the brewery came to be, why flavour is the most important thing for them and their big plans for the future. Then we're taking some Wild Beer Co brews and pairing them with cheese because it's blinkin' delicious.

We're also straying into murky waters and taking an in-depth look at the New England IPA in this month's style guide.

In gin... It's a Gin Ting! Insert more blurb here

As always, your thoughts and feedback on the magazine are welcomed. Now, I'll leave you to get stuck in. Please enjoy Issue Eighteen of the Flavourly Magazine.

Cheers!

*Kevin O'Donnell*

This magazine is proudly included with your monthly discovery club hamper or gift hamper of either great craft beer or gin.  
Box Alcohol Contents\*: Craft Beer Club 10 x 330ml, £25. Gin Discovery Club 3 x 200ml, £35  
\*discount offers excepted, subject to change

## The Team



### **Kevin O'Donnell, Editor**

Writer, beer geek and self-confessed crazy cat man. When not drinking beer, can be found bingeing Game of Thrones.



### **Hannah Gunn, Writer/Designer**

Journalist, gin enthusiast, avid TripAdvisor reviewer and, perhaps most importantly, Peep Show superfan.

## Contributors



### **Rob Gilmour, Writer**

Appeared in the drinks trade some time ago, has since shown little interest in rectifying the situation. Suitably beige interests.



### **Anna Aitken, Writer**

Flavourly's Beer Sommelier and buyer. Believes the stories of the people behind craft beer is second only to the beers themselves.

# #DRINKDIFFERENT

Every month, we pick the best photos shared online with the hashtag #DrinkDifferent and showcase them right here in the Flavourly magazine with a prize for the best of the bunch!

## Winner



**Sarah Greeves**

*Congratulations!*

We were thrilled to hear that Sarah's Flavourly delivery helped brighten up her day!

Congrats and please enjoy £20 to spend on our bottleshop!

Email [support@flavourly.com](mailto:support@flavourly.com) to claim your prize!

## Honourable mentions



manwithsleeve on Instagram



emnicholls44 on Instagram



fainlaidlaw on Instagram

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**@FLAVOURLYHQ**

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# CRAFT BEER DISCOVERIES

Each month, Flavourly's resident beer geeks scour the globe for the most delicious craft beers that the brewing world has to offer and delivers them right to our community members' front doors. Here's what they found...

### **FRESH - WILD BEER CO** 5.5% ABV, PALE ALE

Named after Wild Beer's habit of ignoring the rules on consistency and sourcing a bunch of new and exciting hops every six months. This keeps things fresh and new - an energetic beer that's full of fragrance and hoppy flavours.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



### **YOKAI - WILD BEER CO** 4.5% ABV, PALE ALE

Kelp seaweed and sea salt build a salty, umami base while oats maintain body. A sharp yuzu citrus high note leaps up with lightly fragrant Szechuan pepper in the background. inspired by Yadokai, Wild Beer's sake-inspired 13% beer.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



### **BIBBLE - WILD BEER CO** 4.2% ABV, PALE ALE

In its native Somerset 'Bibble' means to drink regularly. This intriguing beer attributes its flavour to tropical Mosaic and orangey Amarillo hops. Naturally hazy with a moreish bitterness, complemented by tasty tropical fruit.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



### **NEBULA - WILD BEER CO** 5.0% ABV, NEW ENGLAND IPA

Nebula is a showcase of yeast embracing hops. Vermont Ale yeast gives a hazy appearance and produces fruity esters which taste peachy by themselves but soon blend seamlessly into the tropical hop profile.

SERVING TEMPERATURE: CHILLED (7-10°C)



### **POGO - WILD BEER CO** 4.1% ABV, FRUIT IPA

A Flavourly staff favourite. Springy ale full of juicy passionfruit, orange and guava, which add a summery burst of energy to the bold, bitterness of the hops for a light bodied result. Super easy to drink and high in dramatic fruity flavour.

SERVING TEMPERATURE: CHILLED (7-10°C)



### **SOMERSET WILD - WILD BEER CO** 5% ABV, SOUR PALE ALE

Inspired by the wet and wild climate of Somerset. This sour beer, fermented with local yeast, and bacteria, has the acidity level of white wine and the taste of homemade lemonade. It's the perfect partner for fish!

SERVING TEMPERATURE: CHILLED (7-10°C)



### **EPIC SAISON - WILD BEER CO** 5.0% ABV, SAISON

A fusion of Belgian beer and punchy American hops. The aroma is filled with juicy tropical fruits and a helping of spice. It's zesty and bittersweet while the finish is dry, characteristic of Belgian style beers, with a herbal feel.

SERVING TEMPERATURE: CELLAR (10-13°C)



### **MILLIONAIRE - WILD BEER CO** 4.7% ABV, CHOCOLATE AND CARAMEL MILK STOUT

A milk stout seeped in chocolate and Cornish sea-salted caramel for the ultimate taste of decadence. The roasted malts provide the backbone of this stout, which is brewed with lactose and Valrhona cocoa nibs.

SERVING TEMPERATURE: CHILLED (7-10°C)



**WILD GOOSE CHASE - WILD BEER CO**  
4.5% ABV, GOOSEBERRY PALE ALE

Juicy, tart gooseberries and Wild Beer's own culture of wild yeast from local orchards give this a gentle acidity. Whilst a generous "dry-hop" of complementary hops enhance the fruitiness and give a light but moreish bitterness.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**EVOLVER IPA - WILD BEER CO**  
5.8% ABV, IPA

The exploration of yeast strains and the different results that can be achieved are beautifully exemplified in Evolver. Tastes like a fresh IPA for 3 months then takes on a more complex character as yeast and hops combine and mature.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**HAZEY DAZE - LONDON BEER FACTORY**  
4.6% ABV, SESSION IPA

Juicy, crushable, session IPA. This is a full flavoured New England beer with big hitting tropical notes and a nice little citrus hum. The 360 degree can helps you really appreciate the unique flavours and aromas in this exciting beer.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**BERLINER HEIST - LONDON BEER FACTORY**  
3.5% ABV, BERLINER WEISSE

A sour kick of raspberry and blackberry shines through in this dry hopped Berliner Weisse. A super fresh beer for those long, relaxing, summer days. Clean and pure with medium levels of sharp sour bite. Filled to the brim with character!

SERVING TEMPERATURE: COLD (4- 7°C)



**PAMOJA - HILLSTOWN BREWERY**  
5.6% ABV, BLACK IPA

The Kenyan Kieni AB hops used in Pamoja coffee flavoured IPA were expertly chosen for their flavour, which complements this fruity hop forward IPA. Sought after American and Australian hops add balanced bitterness and a fruity aroma.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**MASSEY RED ALE - HILLSTOWN BREWERY**  
5.2% ABV, RED ALE

A traditional Irish Red Ale modernised with the addition of special malts and fruity new world hops. A well rounded Red Ale that is malt focused with tasty notes of chocolate and caramel complimented with fruity hops.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**AXMAN - DRYGATE**  
5.0% ABV, RYE IPA

A dank, resinous and piney hop bomb that's nice and evenly balanced with a rye, pepper and caramel malt backbone. Rye adds amazing depth of flavour without muting any of the trademark spiciness.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**BARREL AGED STOUT - MOURNE MOUNTAINS**  
7.5% ABV, BARREL AGED STOUT

Moreish and complex Export Stout aged in Irish Whiskey casks.. This is the second fill of the casks, so the whiskey flavour is quite subtle and the oak more prominent, mellowing the complex malts. This is one that shouldn't be rushed.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**ORGANIC PORTER - BLACK ISLE**  
4.6% ABV, *PORTER*

A dark, ruby malty beer with an aroma of late summer fruit and light treacle. Dark roasted malt produces this dry full-bodied ruby black beer with its wonderful balance of bitterness and light chocolate finish.

SERVING TEMPERATURE: COLD (4- 7°C)



**RED KITE - BLACK ISLE**  
4.2% ABV, *RED ALE*

A soaring, spirit-lifting amber ale with a perfect balance of citrus and malt. Classic British hops with a malty backbone help to create this medium bodied thirst quencher that's as just as refreshing in summer as it is satisfying in winter.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**WEST COAST BROWN - HADRIAN BORDER BREWERY**  
4.5% ABV, *BROWN ALE*

A sumptuously deep malty brown ale with captivatingly light nutty hints and a rich caramel overtones. Classic English Fuggles and Pilgrim hops blend with the West Coast twang of Cascade and Citra to give balance and intensity.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**DATE NIGHT- HADRIAN BORDER BREWERY**  
5.2% ABV, *DATE PORTER*

Full bodied, luxurious, dark beer. Iraqi dates give this beautiful exotic porter the sweetness of molasses while adding layer upon layer of delicious treacly depth of flavour. A mild hint of coffee adds a delightful bitter finish.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**QIZAI - PANDA FROG PROJECT**  
5.7% ABV, *DARK SAISON*

As unique as its namesake - the world's only brown-coated panda. A spectacularly enticing take on a dark saison. Featuring smokey biscuit grain over waves of herbal peppery notes. This beer is definitely not just black and white.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**BE SURE TO VISIT YOUR ACCOUNT ON FLAVOURLY.COM  
TO RATE AND REVIEW ALL YOUR FAVOURITE BEERS**

# Partners in beer

Before making their way to your doorstep, the delicious craft beers in your Flavourly box are lovingly created by some of the best brewers in the world. Meet our latest partners in beer.



## LONDON BEER FACTORY ENGLAND

Founded in early 2014 by brothers Ed and Sim Cotton, London Beer Factory is a craft brewery committed to producing beer with character; beer with unique flavours and aromas; beer brimming with personality and distinctive qualities. They have developed a broad range of unfiltered, unpasteurised beer, incorporating an array of hops and malts from around the world.



## MORDUE / PANDA FROG PROJECT ENGLAND

Panda Frog Project is Mordue Brewery's experimental arm. Created by the head brewer Robert Millichamp, coupled with the occasional rationality of the Fawson Brothers. Affectionately referred to as the historic brewery's 'dark side,' the perfect juxtaposition to Mordue's award-winning core range, allowing them to let their hair down a little bit.



## HILLSTOWN BREWERY IRELAND

Since its inception in 2013 Hillstown Brewery's range of handcrafted beers have gone from strength to strength. Only the finest ingredients are used along with carefully selected local Irish base malts combined with the best European speciality malts. Hops are sourced direct from the local farmer while their speciality yeast is flown on ice from the other side of the world.



## HADRIAN BORDER BREWERY ENGLAND

Hadrian Border Brewery is renowned for creating gorgeous (and award winning) beers. Pop into almost any pub in the North East and you'll spot one of the creations behind the bar. The brewery started out in 1994 and since then their range has expanded, developed and grown. They proudly opened their first pub, Station East in Gateshead back in 2016 and have no plans to slow down.



## MOURNE MOUNTAINS BREWERY IRELAND

All beers from Mourne Mountains Brewery are brewed and packaged in their brewery in Warrenpoint, County Down. Water from the Mourne Mountains is carefully combined with the finest barley and wheat malts and hop varieties sourced from around the world. Speciality yeast strains are deployed to give each beer its own special character and flavour.

More on *Wild Beer Co*, p.12-17



## WILD BEER CO ENGLAND

Wild Beer Co was born out of a love of fermentation, barrel-ageing and most importantly, flavour. The Wild nature of their beer is displayed in the alternative fermentations and unorthodox yeasts used, alongside an unusual barrel-ageing and blending program. They use a wild yeast which was captured in a neighbouring Cider orchard and often forage their own seasonal ingredients.



## BLACK ISLE SCOTLAND

Black Isle was started by David Gladwin in 1998. An unemployed beer lover, he set out to make world-class beer using barley and hops, grown on organic farms, without the use of destructive chemicals. Now, they run a 125 acre working farm and grow their own barley. Awww love for nature and organic processes has been combined with the creativity of the contemporary, craft beer



## DRYGATE SCOTLAND

The only Microbrewery operating in the historic heart of Glasgow, Drygate has been brewing for four years. Housed in a converted box factory under the iconic Seven Peaks of the roof, the building reflects on Glasgow's industrial past while the experiential brewery inside invites visitors on a journey of brewing and discovery. Their dedicated brewing team share a passion for great beer.







# A WALK ON THE WILD SIDE

Inside Somerset's home of **fermentation** and **flavour**.

WORDS: Kevin O'Donnell

**T**hough there are many words that would accurately describe Wild Beer Co and their impact on the UK brewing scene – like trailblazing, revolutionary and maybe even a bit weird – if you were to ask me to narrow this down to just one, I would (without hesitation) go with unique.

Wild Beer Co. are unique in their apparent disinterest in mainstream appeal, instead opting for experimentation with wild yeast fermentation, barrel-aging and blending to craft ales that few would even think of, let alone brew.

Wild Beer Co. are also unique in the ingredients they use; they've brewed with mushrooms, miso paste and grape must, and that's just the tip of the iceberg

(though they've yet to brew with lettuce, as far as I know).

Founded in 2012 by Andrew Cooper and Brett Ellis, this Somerset farmhouse brewery has always done things, as their slogan proudly states, "wildly different." Perhaps the most different and unique aspect of all, however, is their approach to recipe development and brewing as a whole. It's rare for the team at Wild to set out to brew a great IPA or their perfect interpretation of a stout. Instead, it all begins with one of their founding principles: Flavour.

## **F is for flavour**

"I remember, even as a kid, spending time in restaurants and I'd always look at the menu and pick something I'd never had before, or I'd never heard of,

*We're always seeing what we can do with fermentation  
the possibilities are endless.*

or that sounded interesting," co-founder Andrew Cooper tells me. "I've just always been fascinated by different flavours, and different food and drink.

"[Brett and I] both had backgrounds in food and drink, in wider food and drink than just beer. Brett's background was as a chef. My background was in pubs, bars and restaurants. Both of us think about flavour, talk about flavour, are passionate about flavour, built a business about flavour rather than building a business around beer styles.

"It's always been kind of natural for us. We'll come into work and say, 'I tasted this last night' or 'I drank that, and it's given me an idea or thought'. That's just our mentality, really. We've never had to look to do it. It's always just, sort of, been there because that's what we're interested in.

"Some of the beers just come out of eating or drinking something amazing and going, 'I've been inspired by that and I'd like to recreate it'. It might be a visit to a vineyard or it might be a visit to a cheese shop or something."

This passion for flavour has spawned a range of beers as varied as it is wide, capturing the tastes of their favourite foods

and their constituent ingredients as opposed to just making great versions of classic beer styles. Just looking at the selection available in Flavourly Craft Beer Club boxes this month will offer up a pale ale with seaweed, yuzu and Sichuan peppercorns, a sour farmhouse pale with gooseberries and a stout that's inspired by millionaires' shortbread. Beyond this selection, they've made beers inspired by cocktails, sea food and even a Mexican soft drink.

It's a fascinating way to approach brewing but flavour is just one of the F-words you'll hear at the brewery with regularity. No, not that one. I'm talking about fermentation.

### **F is also for fermentation**

Beyond flavour, Wild Beer Co's other great love is fermentation. They're absolutely captivated by it. Just like how many of their beers are inspired by a flavour profile or experience in another area, sometimes their brews are quite simply the product of wanting to muck up with a new yeast strain and see what it does.

"We're fascinated by fermentation," Andrew says.

"We've got lots of pots and Kilner jars and what-have-you, not just fermenting beer but fermenting

all sorts of things, knocking around because we're always experimenting. We're always seeing what we can do with fermentation. The possibilities are endless."

Even one of the more recent additions to their can range – the stunning, hazy IPA Nebula – was born from this passion and a healthy dose of curiosity, as opposed to jumping on the bandwagon on craft beer's current in-vogue style.

"[The brewers] wanted to play with the yeast and learn about the yeast," Andrew explains. "It behaves in a very different way, the way it flocculates, etc. They wanted to experiment and learn from that, and that project came from wanting to learn about a different yeast and how we could use it."

### **Pushing boundaries where they can**

It's safe to say that Wild Beer Co. have become revered for pushing boundaries, but their more accessible canned range has made them a brewery with something for just about every beer drinker.

At present, the can range features Bibble, a simply stunning session IPA named for the





## *We like to challenge ourselves but we also like to challenge the drinking public.*

Somerset word meaning 'to drink regularly'. Fresh is an American pale ale with an ever-changing hop profile that makes each batch different and fresh as can be. Then there's Pogo which is easily one of the best fruit-forward pales on the market.

A recent addition to the range is the aforementioned Nebula which is Wild's experiment with Vermont ale yeast. The other newbie to the range, though, is more characteristically Wild and looks to take people out of their comfort zones. Yokai is a slightly savoury pale that builds a salty, umami base from kelp seaweed and sea salt. Oats give it body and enhance the mouthfeel while yuzu adds a sharp, citrus note. This all leads to a gentle spice from Sichuan peppercorns. There's nothing mainstream about this beer but that's kind of the point.

"We felt it was time to push the can range away from just the pale ales and IPAs," Andrew explains. "We wanted to try and put something a bit different into cans that'd be a bit more interesting, a little more challenging. [Yokai is] a clean yeast beer with a lot of wild aspects to it. That kind of challenge of making something

that had our ethos but didn't have wild yeast in was a good challenge for the team.

"There's a beer we make called Yadokai which is a 13%, sake-inspired beer and we wanted to see if we could create some of those flavours at a much lower ABV. It was like, we love drinking the big beer so I wonder if we could something with it and drink it more regularly.

"We like to challenge ourselves, but we also like to challenge the drinking public a bit and see what happens if we put something a bit different in front of them. If you always put the same stuff out, then you're always going to get the same answer."

### **Even more wild and different**

Wild's thirst for flavour and fascination with experimentation seems to have captured the hearts and palates of the beer-drinking public. As such, the team are at capacity in their current home. Thanks to a big, and rather successful, crowdfunding campaign, though, Wild Beer Co are set begin construction of a new, bigger brewery later this year.

"It allows us to keep growing," says Andrew. "We will then use the current brewery almost solely

as a barrel-aging, foedre-aging site. So that'll allow us to make lots more wild beer in lots more new-and-different ways. We've got techniques and ideas for stuff we're just itching to try that we just don't have the space to execute right now. So, the sooner we can get there, the sooner we can do that stuff.

"But it's a big old project and we're a small team so it's not easy."

In the meantime, there's no slowing down the creative brains at Wild. "There's lots of new-and-exciting beers to come out for the rest of this year," Andrew reveals. "We're always challenging ourselves to do what we do and do it better. So, we're working on lots of things within the brewery to make people's lives better and improve the way we do our day-to-day work, make our beers better all the time."

The word unique, when used to describe the Wild Beer Co, is certainly an apt one. Though, when I Andrew to sum up his brewery to the Flavourly community, the short sentence he replies with is perhaps even more so: "Challenge your perceptions and drink wildly different."



# Cheese & BEER

PAIRINGS by Anna Aitken and Rob Gilmour

**M**ore so than any other brewery we can think of, Wild Beer Co are intrinsically linked with cheese. They share their home with traditional Somerset cheesemakers Westcombe Dairy – with whom they have also held multiple beer and cheese festivals over the years – and the flavour profiles of their brews make for some of the best pairings we can imagine.

This month seemed like the perfect time to dive head first into the world of cheese and beer pairing and surface with some of the best matches you can try with the Wild Beer Co beers in this month's Craft Beer Club boxes.

The pairings have been selected

by Flavourly's beer buying team, Anna Aitken and Rob Gilmour, who know a thing or two when it comes to beer and food pairing, and they'll be explaining the whats and whys of their choices.

These are just our selections, born from experience and personal preference. We can't stress enough how important (and fun) it is to experiment and play around to find your very own perfect match. Why not grab one of your Wild Beer Co beers and try it with several different cheeses and decide which you prefer?

If you find a new-and-amazing beer and cheese pairing, don't keep it a secret! We'd love to hear about it...

## *Cornish Yarg* & FRESH

Yarg is a Cornish cheese that is wrapped in nettles, which goes well with the grassy, herb aromas of the hops in the aptly-named Fresh pale ale. Inside is a crumbly, lemony yellow cheese with a tanginess that echoes the ale's citrus flavours while a burst of pleasant hop bitterness enhances the sweetness of the cheese.

## *Brie de Meaux* & EPIC SAISON

While we wanted to keep it local and pair this with a Somerset brie, it's important to keep in mind the intensity of flavor when choosing beer and food pairings. The earthy character of the saison yeast complements the mushroom and almond flavours that can be present in a ripe Brie de Meaux. The dry and sparkly beer refreshes the mouth after the buttery texture of the cheese.

## *Goat's Cheese* & WILD GOOSE CHASE

The sharpness of the gooseberries in the beer will contrast well with a pungent hard goats cheese, and this will work in the same way with a creamy soft goats cheese – a classic match for a pale ale, with the alcohol and carbonation cleansing the palate between mouthfuls, keeping the flavours fresh.

## *Roquefort* & MILLIONAIRE

Chocolate and Salted Caramel beer surely calls for a dessert, and there is nothing stopping you trying this with a classic tiramisu made with mascarpone. But if like us, you prefer a savoury finish to a meal, it may surprise you that Millionaire will go beautifully with blue cheese. Stouts and porters are a classic match for stilton, but Millionaire is a notch up on sweetness and has an additional salty element that will complement the same in the Roquefort.



## Style guide: WHAT IS A NEW ENGLAND IPA?

WORDS: Kevin O'Donnell

Unless you've been living in a cave with your head in the sand that just so happens to also be under a rock, you might have heard of this thing called a New England IPA. They're kind of a big deal. Also known as a Vermont IPA, hazy IPA, East Coast IPA, or simply a NEIPA, they've taken over the craft beer industry across the world with just about every brewer under the sun trying their hand at the style. But what on earth is it? Well, here goes...

Vermont brewery The Alchemist and their signature Heady Topper – a brew that has become legend to beer geeks around the world – is often credited with kicking off the haze craze. The beer became so popular that other New England breweries like Hill Farmstead Brewery, Tree House Brewing Co. and Trillium Brewing Co. all following suit with their own interpretations of the style. Like any great American beer trend, it slowly began to seep into scenes across the globe. Now, in 2018, you can't move for murky pales.

Perhaps the most striking, and undoubtedly the most controversial, aspect of the style is its appearance. NEIPAs by nature are not clear. They can be anything from slightly hazy to downright murky. Picture a pint you'd have handed back to a bartender a few years ago while politely recommending they gives their lines a more thorough clean, and you have the right idea.

The hazy appearance is a result of a low-attenuating, ester-forward yeast strain (like Vermont ale yeast) working in tandem with often extreme levels of dry-hopping. The yeast clings to the hop particles in a process called flocculation (that's a big word), leaving polyphenols (a-thank you) suspended in the liquid. Or something like

that. High protein grains and water chemistry can also be a factor. Point is, you can't see through them. Some say it's all gimmick, others advocate for the enhanced mouthfeel that the hazy body provides. Regardless, you can't argue with the flavour.

On the palate and in the aroma, these beers are all about as much sticky, juicy, fruity flavour as possible being extracted from heaping helpings of hops. What makes this any different to your classic American IPA? Low-to-no bitterness. This is achieved by adding the bulk of the hop additions at the end of the boiling process, or in the dry hop. The signature Vermont ale yeast also adds peachy esters that work wonders with the fruity hops. Bearded gentlemen have been caught asking for "JOOS" at craft beer bars up and down the country.

The pitfall of the style is that the big hop flavours fade fast so they can be a bit of a ticking time bomb. If you get your hands on a New England IPA, you're best drinking it fresh.

### 3 NEIPAS YOU HAVE TO TRY

#### NEBULA WILD BEER CO.

5.0% ABV

A hazy IPA with low bitterness, but big hop character. Tropical-breakfast-juice-like IPA.

#### OUT OF RANGE LOCH LOMOND

5.9% ABV

Headed up by uniquely tropical fruit aromas that give way to a sweet and juicy flavour.

#### DUTTY TINY REBEL

4.2% ABV

Unfiltered. Hazy. Murky. A mild bitterness and a big juicy blast, refresh with Dutty!



# GIN DISCOVERIES

Each month, Flavourly's team of top gin drinkers (we mean... "experts") helps our community discover the best small batch craft gins from the most exciting micro-distilleries in the country - and beyond! Here's what our community of gin lovers is sipping...

## GIN TING PREMIUM DRY GIN

The tropical-paradise-in-a-bottle that is GinTing drifted into being in the summer of 2015, when husband and wife Kris and Louise Hindley decided they wanted to create a simple, fuss free gin which didn't require any expensive additional ingredients.

On top of the traditional botanicals, this small batch gin is infused with passionfruit, mango and elderflower as well as a subtle hint of 'ting' - which means grapefruit in the Caribbean.

### Tasting notes

A subtly sweet nose. Predominant passionfruit and mango notes on a backdrop of elderflower and a very light touch of grapefruit.

### Known botanicals

Juniper berries, cassia bark, coriander, orange and lemon peel.

### Perfect serve

Pour into a cold Copa glass over ice & mix with a Mediterranean tonic.





## GLASGOW GIN

Glasgow Gin has a personality all of its own. Fun and playful - echoing the famous Glaswegian sense of humour. It's light, fresh and fruity offering a fun twist on the traditional. Made at the Langley Distillery in an antique still named Constance.

This is a quadruple-distilled pure grain spirit, made from 100% wheat and is redistilled using ten flavoursome botanicals, creating a gin of outstanding flavour and smoothness.

### Tasting notes

Summer berry nose with a hint of mint and basil. Fruity, flowery palate and sherbet, berry, finish.

### Known botanicals

Juniper berries, coriander seeds, angelica root, lemon and orange peel, cassia bark, ground nutmeg, cinnamon bark, orris root, elderberries.

### Perfect serve

Run a lime wedge around a tall, ice filled, glass before squeezing in the juice. Top up with tonic.



# EENOO

This gin's heart lies in the Scottish Highlands. The unique Royal Deeside honey which Eenoo is distilled with is made up of heather, willow herb and clover pollen – tastes which perfectly encapsulate the rugged Cairngorms landscape.

Brambleberries, raspberries and rosehip add to the gin's traditional, yet fruity, flavour profile and water sourced from one of the purest springs in the world gives a perfectly clean touch. A breath of fresh air, bottled.

## Tasting notes

Smooth and refreshing. Raspberries are evident and honey gives a sweet edge which is balanced by juniper and orange peel. Clean and fresh.

## Known botanicals

Honey, coriander seeds, angelica root, liquorice root, orange and lemon peel.

## Perfect serve

Add some tonic, fresh Raspberries and a squeeze of lime for a real Summer Explosion.



*It's a* **GIN TING**

INFUSED WITH  
PASSIONFRUIT,  
MANGO &  
ELDERFLOWER





**GinTing is a tropical paradise in a bottle. Read our interview with founder Kris Hindley to hear the story of its creation.**

WORDS: Hannah Gunn

The first line of GinTing's brand mantra reads, 'This is your life, do what you love and do it more often' and, having had the pleasure of speaking to Kris Hindley, one of the gin's founders, we can officially confirm that he's a man who leads by example.

The idea to create a simple tropical gin was born in the summer of 2015 – a twinkle in the sun-dazzled eyes of Kris and his wife Louise as they relaxed in a beach bar on the famously laid-back Cornish coastline, where they spend most weekends.

Both gin lovers, the Hindley's had noticed that the bar offered a bewildering array of the stuff, not to mention the myriad of accompanying garnishes. They decided they wanted to take things back to basics. The minor issue - that neither of them had any experience in making gin - didn't worry the easy-going duo too much, it was more important for them to follow their dream, as a cheerful sounding Kris explained over the phone:

# LIFE'S A beach

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"My wife is a teaching assistant and I've got a manufacturing business, so making GinTing was completely a 'life's too short, let's try something else' kind of idea.

"We felt like the idea of gin had got lost and gone away from what it should be - a simple amazing drink.

"So, we thought, 'Why don't we try and make something that you don't need to add anything to?' A gin that you don't need to put fruit in, or peppercorns, or whatever else it is that they suggest you put in it - if you don't want to.

"We wanted to take it back to basics and make a refreshing gin that people can have, whether they're at home or away, without having to worry about buying extra ingredients."

It's safe to say that they succeeded, GinTing is exactly that. The gin has a subtly sweet flavour, making it ideal to drink on its own yet, at the same time, it could make the perfect ingredient in a tropical cocktail:

"It's refreshing enough that you can have it with ice and tonic but a lot of people, at the gin festivals we go to, add fresh passion fruit and mango to it." Says Kris..

"Another thing we do is put a slice of pink grapefruit in it because 'Ting', as you'll know, is a play on

'thing' but also, in the Caribbean, Ting is grapefruit.

"I subtly infused it with grapefruit in the background as well. Along with ginger."

These delicate undertones, along with the key passionfruit, mango and elderflower botanicals used, make GinTing taste almost like Kris and Louise have perfectly captured rays of sunshine and poured them directly into GinTing's dazzlingly radiant purple bottle.

Speaking of which, that little silhouette - who you can spot eternally paddle boarding on the label's luminescent river- is Kris. And the design fell into place in a manner we've come to acknowledge as classically GinTing:

"That's the River Gannal that I'm in, it leads to the sea." Kris laughs, jovially, again. "It's near our house in Cornwall, at a place called Crantock beach, we used to have barbeques there most evenings and one night we took that photo on an iPhone through a pair of sunglasses. All we had to do was make the bottom of it darker," he explains.

Now, it might sound like the process of creating GinTing was a breeze, but in truth the project could never have come together without a great deal of passion and dedication. And not just from

Louise and Kris.

"Our family, friends and neighbours would come over and test the different flavours with us and now that we've done it and we're selling it in bars and restaurants they all love it. This was something that was really exciting for everyone.

"My mum and dad, too, they are backing us one-hundred-percent, they tell everyone about it, they probably bore the life out of people but they're quite passionate about it.

"It's a nice family thing, if Louise and I go to restaurants or bars, she'll promote it there and my 13-year-old daughter helps put putting the tags on the bottles too." On a more technical level, Kris also had to get to grips with the distilling process, which he learned about through his manufacturing business.

"You know cartons of juice, how they have a straw on the side of the packaging? I manufacture equipment that sprays adhesive onto packaging

"So, the company who I use to distil, I used to work with them - for their packaging solutions for gins and other products they make.

"They are a big company, who distil for other leading brands, but after speaking to them I found out



# THIS IS YOUR LIFE

ISSUE TEN

DO WHAT YOU LOVE &  
DO IT MORE OFTEN

**MAKE TIME FOR YOUR  
FAMILY & GOOD FRIENDS**

WORK HARD, PLAY HARDER

**BE INSPIRED, INSPIRE OTHERS**

DON'T BE AFRAID TO LAUGH OR CRY

**SING LIKE NO ONE IS LISTENING**

DANCE LIKE NO ONE IS WATCHING

**STOP LOOKING FOR TRUE LOVE,**

**IT WILL FIND YOU** TRAVEL OFTEN

GETTING LOST WILL HELP YOU FIND YOURSELF

## LIFE IS SIMPLE

**LEARN SOMETHING NEW EVERYDAY**

**& SHARE IT** STOP OVER ANALYSING

**BE AN INDIVIDUAL**

**FORGIVE & FORGET**

**SEIZE THE MOMENT**

## LIVE YOUR DREAMS

....enjoy a **GinTing!**



VISIT [FLAVOURLY.COM](http://FLAVOURLY.COM)



FLAVOURLY MAGAZINE 29



**When you start mass producing you're always trying to cut back on things to save money and make money - that's not what we want.**

that they also run a small batch line - they can produce 600 or 200,000 gins in a week- so you can tailor it depending on how business is depending on how things are going.

"They can make things that are more hand-crafted, so I decided it would be better to use them as our distiller because the business has grown so quickly there's no way I could keep up just doing it in a normal still ourselves."

And with one of the famous bars, on Fistral beach, buying 60 bottles in just three weeks, it's no wonder that Kris and Louise have had to think big:

"The main brewery down in Cornwall, they're taking hundreds of bottles at a time.

"We're also involved with the

Gin and Rum Festival and Gin Jamboree - they host festivals in a different place every weekend and it's cracking!

"We outsell the rest of the gins at these festivals - and there are 99 or 100 others there.

"We sponsor some of the events too - so anyone who goes receives one of our gin ting branded glasses along with other goodies."

The future of GinTing looks as brilliantly bright as it's bottle, and while there are some plans for new flavours on the horizon, Kris and Louise plan to go with the flow for the moment and 'spread the love' with their existing small batch product:

"When you start mass producing, you're always trying to cut back on things to save money and

make money - that's not what we want- so my intention is to stick to this high-end value and offering quality that they appreciate.

"We want to keep GinTing as a special drink."

As yet, there are no plans for Kris and Louise to give up their full-time jobs and most of the work they do with GinTing takes place in their spare time in the evenings and at weekends but, Kris says, it might become a full-time project if things continue at this rate of success.

The GinTing philosophy ends in the same positive tone on which it began, 'Seize the moment, live your dreams.' And finally... 'Enjoy a GinTing!' We can say, with certainty, that we'll definitely be taking on-board that last point.



# MIX IT UP



## Glasgow GINger

### Ingredients:

50ml Glasgow Gin  
150ml Irn-Bru™  
3 drops of Angostura bitters  
Frozen orange slices

### Method:

Fill a copa glass with ice, add the Irn-Bru and a few drops of Angostura bitters to your taste then stir briskly and garnish with a few spirals of frozen orange slices.



## GinTing Peach Bellini

### Ingredients:

25ml GinTing Premium Dry Gin  
10 ml Peach Liqueur  
Chilled Prosecco  
Fresh peach slices

### Method:

Pour GinTing and peach liqueur into a cocktail shaker, with ice, shake to chill before straining into a martini glass, top up with prosecco and add a peach slice to garnish.



## Och Aye Eenoo Negroni

### Ingredients:

25ml Eenoo Gin  
25ml Vermouth Rosso  
25 ml Campari  
Dried orange slice to garnish

### Method:

Add all the ingredients into a mixing glass with ice, and stir until well-chilled. Strain into a rocks glass filled with ice and garnish with an orange peel.



# WHAT WE'RE DRINKING

Flavourly.com is like a treasure trove for all the adventurous drinks discoverers out there, but it's easy to be overwhelmed by the huge range. So, we thought we'd give you a nudge in the right direction by highlighting some of the newest, best and most exciting drinks on the bottleshop right now...

# THE DRINKS WE'RE DRINKING..

Beyond craft beer, gin and whisky, **Flavourly.com** is home to every bottle you'll ever need and then some - all under one virtual roof. This month, we've been drinking a variety of drinks including a dry-hopped vodka and some very exciting boxed wines.



1



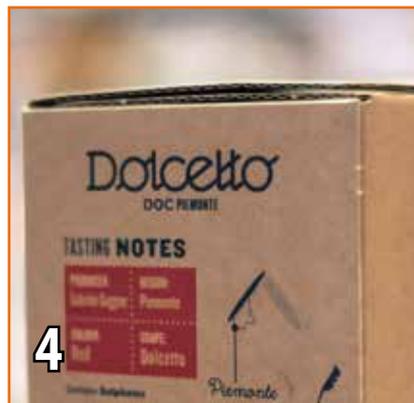
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## 1. Mikkeller Riesling Wine

Mikkeller take on wine with the Rising grape, giving beer geeks something different to try: a fresh and fruity variety that's ripe with citrus, leading to a clean mineral taste.

## 2. WIR Nero D'Avola

The bold, fruity flavour of this wine is all thanks to the black grape of Avola, brought to Sicily by the Greeks when wine was drunk from Amphorae, not boxes.

## 3. WIR Sauvignon

Sauvignon's name comes from the French word for wild. This white on Gold at the 2018 Concours International Wine in Box – the only world's only competition dedicated to box wine

## 4. WIR Dolcetto

The word Dolcetto actually means 'little sweet one', though nobody quite knows why, since the wine is, in fact, dry. In any case, it makes a beautifully fresh wine. Sourced from the pretty town of Ovada.

## 5. WIR Pinot Grigio

Produced in vast quantities all over the world Pinot is often dumbed down but this Pinot is as spritzy and crisp as early morning air in the Eastern Alpine foothills where it hails from.

## 6. Simcoe Dry Hopped Vodka

Distilled with top quality wheat in a copper still, dry hopping at the end with Simcoe to add their own beer-inspired twist. This results in a vodka with a delicate aroma and citrus-tinged flavour.

# THE BEERS WE'RE DRINKING...

With over 350 craft beers available on our online bottleshop, working out where to start can be a daunting task. Well, we're doing the hard work for you. Here are some of the coolest, newest and best beers available right now on [Flavourly.com](http://Flavourly.com) that you just have to try.



1

## 1. Birra & Blues Black Blues Abbey Wood Aged Beer

Inspired by the Belgian Abbey style, this beer is aged in French oak; this adds touches of vanilla that really works with the caramel malt flavours and cuts through the bitterness. A multi-award-winning ale.



2



3

## 2. 5PA Pale Ale, Mordue

This is a classic full of piney, resinous hop flavours and tropical grapefruit aromas in spades. All built over a base of delightfully soft, complimentary malts.

## 3. Unit 1 Red Ale, Merchant City

A session strength, Irish-style, red ale with a big dose of hops. Well-rounded and balanced with a caramel malt flavour alongside delicious hop and roasted grain aromas.



4



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#### 4. Very Berry, Fierce Beer

A berrilicious sour ale that's packed full with the seasonal trio of raspberry, blackberry and blackcurrant. The taste is tart and juicy, providing a proper flavour punch in true Fierce style.

#### 5. Pink IPA, Ticketybrew

Part of TicketyBrew's Rainbow IPAs series, this beer embraces the colour pink. Real strawberries, raspberries and hibiscus all contribute to the theme, creating beer that looks, smells and tastes pink.

#### 6. Shepherds Warning, Wild Weather

A "pale IPA". The flavour begins soft and smooth before building to a wonderful, big hit of hoppy grapefruit, peach and mango. It's called Shepherds Warning but this ale is an absolute delight!

#### 7. Little Fawn, White Hag

American style beers are trendy right now, and this is no exception. The scent is sharp and compelling with tropical notes, sitting on top of bitterness for a variety of flavours to tempt the senses.

#### 8. IPA, Merchant City

Big hops, bitterness and refreshment. Cascade hops bring citrus flavours that are finished off with a full-bodied malt character. There's toffee overtones with a moreishly bittersweet flavour.

#### 9. American PA, Merchant City

This tea-infused pale ale combines Cascade hops with flavours of lemon and orange peel to give a refreshing bitterness. Another example of Scottish start-up breweries producing great beer.

# THE GINS WE'RE DRINKING...

Our bottleshop on [Flavourly.com](https://www.flavourly.com) is home to some of the country's newest, coolest and most unique craft gins that the gin renaissance has to offer. Liqueurs, flavoured gins, aged gins and, of course, classic London Dry gins, all of your gin-drinking needs are covered.



1

## 1. Blackwater No.5 Gin

A firm juniper flavour gives way to sweetness of lemon peel and Seville orange. Angelica, orris and liquorice root all come through alongside spicy flavours of cinnamon, green cardamom and all spice.



2



3

## 2. Wexford Strawberry Irish Gin

Delightfully soft gin, with a fruit sweetness and a loud aromatic nose of summer. With a perfect serve as simple as some sliced strawberries and a splash of tonic.

## 3. GIN EVA Gin

Gin Eva's unique flavour comes from Mallorca juniper berries, botanicals and locally grown citric fruits. Distilled in a traditional copper pot still by a Catalan oenologist and a German wine grower.



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#### 4. Firkin Try Me...Naked! Gin

No ageing. No whisky casks. Just the Firkin signature recipe gin, with coriander seed and angelica root, in all its glory. Crafted in small batches. This is the FIRKIN you know and love, Naked!

#### 5. Apothecary Rose Gin

Another great bottling from the guys at Old Curiosity Distillery. You can pick out the fresh rose petals dominating this lifted and aromatic gin and adding a softness to an already smooth gin.

#### 6. Pickering's Gin

A refreshing gin with bold citrus and juniper flavours along with cardamom, coriander and clove. In the background there are sweet notes from the anise and fennel. Overall an exceptional gin.

#### 7. The Crow Man's Gin

A combination of unusual botanicals - dried orange peel, coriander, angelica, cinnamon bark and all-spice berry - give the Crow Man's Gin an intriguing flavour. Like the story of the Crow Man himself...

#### 8. Redcastle Gin

Redcastle Gin is the first addition to the Redcastle Spirits family. It's a unique, secret blend of 13 botanicals including kaffir lime leaf, star anise and pink peppercorn. A lightly spiced, zesty, gin.

#### 9. Silent Pool Gin

Silent Pool's signature gin is hardly short of tantalising aroma, being packed full of 24 botanicals. Be prepared to frolic through lots of spring floral notes with a sharp burst of citrus keeping you alert.

# THE WHISKIES WE'RE DRINKING...

The wonderful world of whisky is a vast, diverse entity. Whether you're thirsty for your first dram or a connoisseur planning on picking up the perfect bottle for your collection, the selection on [Flavourly.com](https://www.flavourly.com) right now has something for every whisky drinker.



## 1. Retronaut 17 Y.O Single Malt

On a mission to be as up front as possible, Blackwater did not make this whiskey, instead this is a bottling of a rare beast and outstanding indeed, an Irish Single Malt with some age.

## 2. Aberlour Malt 10 Y.O

Think of this one as a tutorial malt whisky for newcomers. Matured in a combination of ex-bourbon and sherry casks for 10 years gives it a full bodied sherried spiciness with toffee and raisins.

## 3. Bruichladdich Islay Barley

The taste is directed. Malty sweet, cereal, honey, clean and citrus fresh. A stunning example of how trickle distillation using Victorian equipment and 134 years of practice can produce a young spirit.

## 4. Laphroaig Select

This full bodied whisky is initially sweet up front, then the classic dry, peaty, ashy flavours come bounding in followed by a lovely rich finish arising from the rich fruits of the European casks.

## 5. Auchentoshan 12 Y.O

Auchentoshan whiskies are as aggressively welcoming as the city of Glasgow itself. The 12 year old expression replaced the 10 year old back in 2008 and is said to be a big improvement.

## 6. Dalmore 12 Y.O

Recognised as a whisky with character far beyond its age. Matured for an initial nine years in American white oak ex-bourbon casks, the spirit is then divided for its final flourish.



