

FLAVOURLY

ISSUE TWENTY-TWO | FLAVOURLY.COM

BLACK ISLE BREWING CO.

ORGANIC BEER BREWED IN
THE SCOTTISH HIGHLANDS



GLENWYVIS GOODWILL GIN

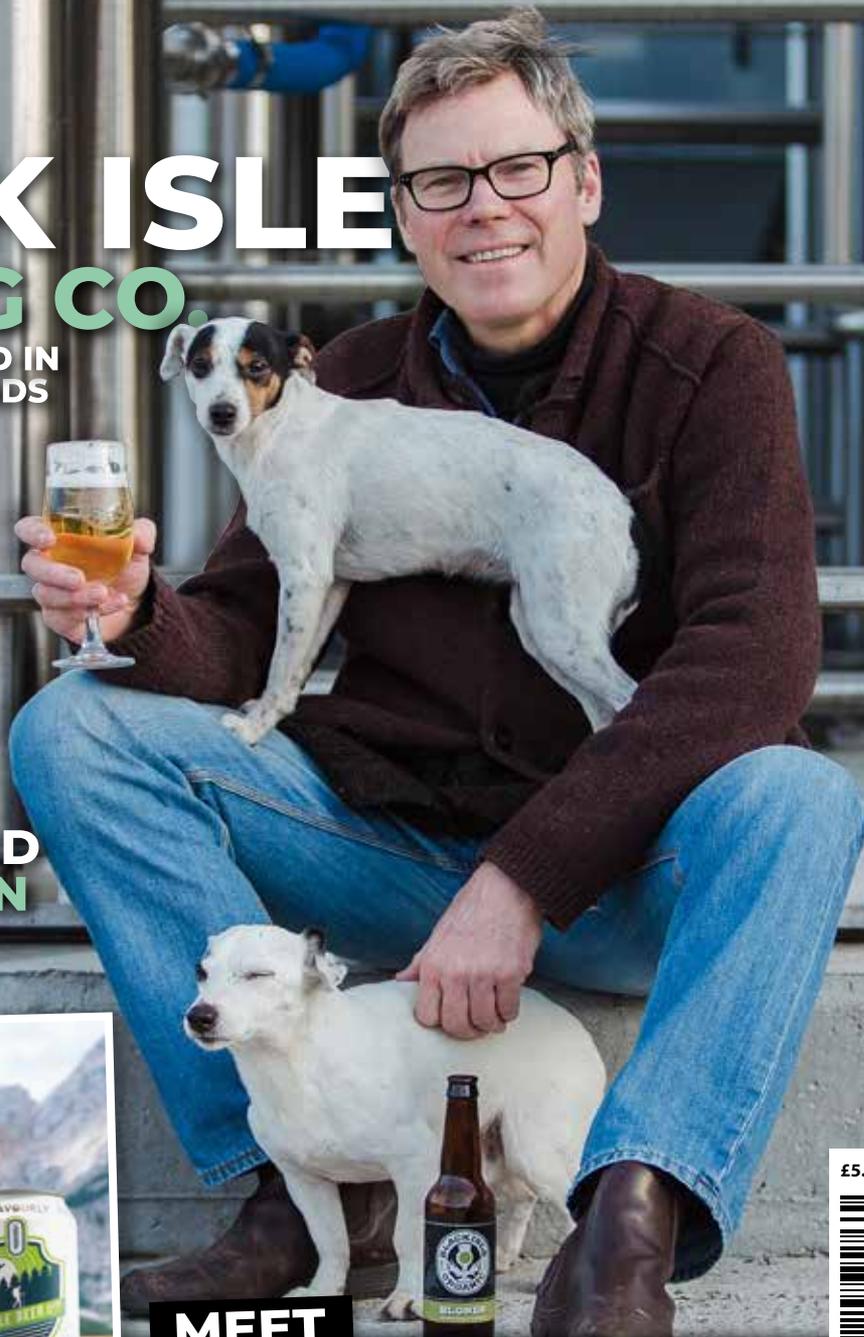
DISTILLED DIFFERENTLY
IN DINGWALL



OUR BRAND NEW CROWDSOURCED COLLABORATION

WITH

FOURPURE BREWING CO.



MEET

CITRUS PALE ALE // LAGER // SESSION IPA //
TABLE BEER // SIMCOE SMALL PALE

£5.00



5050219000860

GLENWYVIS

GOODWILL

SCOTTISH GIN

40%vol

70cl

Welcome

Hello from the editor

After last month's massive launch of our exclusive Crowdsourced Collaboration beers with Tiny Rebel, we thought we deserved some time to relax. Feet up. Kettle on. Chill. Just kidding! We're doing it all over again with a new-and-exclusive collaboration with the one-and-only Fourpure!

Yup, the London brewing legends have developed an all new beer range just for the Flavourly community and we're so proud to be able to introduce you to them.

Plus, we have an excellent selection of beers from Black Isle Brewing Co. - specialists in, and passionate about, organic craft beer. Hannah chats to their founder about their unique approach.

And speaking of unique approaches, we're delighted to have had the chance to speak to the team at GlenWyvis, a community-owned distillery making incredible gin in Dingwall.

That's enough from me for now. Once again, thanks for being part of the Flavourly community and please enjoy Issue Twenty-Two!

Cheers!

Kevin O'Donnell

The Team



Kevin O'Donnell, Editor

Writer, beer geek and self-confessed crazy cat man. When not drinking beer, can be found napping on the couch.



Hannah Gunn, Editor

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

Contributors



Claire MacDonald, Writer

Marketing Ninja at Flavourly, weapon of choice is her trusty notepad and pen. Always found with either coffee or gin in hand.

#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



@vaultboyscotland on Instagram

Congratulations!

We thought you might 'Fallout' with us if we didn't pick this cute entry from Vault Boy Scotland on Instagram!

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

Email support@flavourly.com to claim your prize!

Honourable mentions



@Pilmonkey on Twitter



@robot_and on Twitter



@tbeardiary on Instagram

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ig @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...

GOLDENEYE - BLACK ISLE BREWERY
5.6% ABV, PALE ALE

Goldeneye's full body and gold colour comes from wheat, pale and crystal malts. It's floral and lime citrus nose, toast, marmalade and peach flavours originate from a complex blend of lightly roasted malts and New World hops.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



YELLOWHAMMER - BLACK ISLE BREWERY
4.0% ABV, PALE ALE

A refreshing straw-coloured beer with a flinty, grapefruit aroma. Dry, with a grapefruit and toffee aroma, a great session beer to shake the thirst. Not a brightly coloured carpenter's tool in sight, but packed full of hops for a big hit.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



SCOTCH ALE - BLACK ISLE BREWERY
6.8% ABV, ALE

This beer is a distillation of all that is good in Scotland. A liquid fruit cake with a malty foundation and a rich spice finish, this will fill your palate and astound you for minutes as you unlock the multi-layers of flavour. A blinding pairing with roast lamb.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



RED KITE - BLACK ISLE BREWERY
4.2% ABV, AMBER ALE

A soaring amber ale with a perfect balance of citrus and malt. As the name suggests, this amber ale lifts the spirits by infusing classic British hops with a malty backbone to create this medium bodied thirst quencher.

SERVING TEMPERATURE: CHILLED (7-10°C)



BLONDE - BLACK ISLE BREWERY
4.5% ABV, BLONDE

Brewed with New Zealand organic Hallertau hops for a grassy, Germanic aroma, this continental style beer carries a hint of honey sweetness which balances with the dry, crisp, refreshing palate and the biscuity finish.

SERVING TEMPERATURE: COLD (4 - 7°C)



HIBERNATOR - BLACK ISLE BREWERY
7.0% ABV, OATMEAL STOUT

A large but simple grist of pale and chocolate malts alongside unmalted oats. Medium dry with hints of espresso and liquorice accompanied by berry and hedgerow fruit flavours, created by adding English First Golding hops.

SERVING TEMPERATURE: CELLAR (10 - 12°C)



PORTER - BLACK ISLE BREWERY
4.6% ABV, PORTER

Masses of dark roasted malt produces this dry full-bodied ruby black beer which glides across the palate like a mythical monster on a frozen loch – a wonderful balance of bitterness with a light chocolate finish.

SERVING TEMPERATURE: CELLAR (10 - 13°C)



GOLDFINCH - BLACK ISLE BREWERY
3.5% ABV, SESSION IPA

Goldfinch beer is bursting with citrusy zing. It's an award winning, light, refreshingly hopped session IPA, and comes with the added bonus of being certified gluten free. Pairs well with charcuterie meats and green olives.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



TABLE BEER - FLAVOURLY x FOURPURE
2.8% ABV, *TABLE BEER*

A tart, delightful Table Beer that packs plenty of flavour when you just want to relax in the sun, on a boat on the river. An anytime beer that's thirst-quenching, slightly tart and beautifully citric with a delicate spice and bitterness.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



SESSION IPA - FLAVOURLY x FOURPURE
4.2% ABV, *SESSION IPA*

Refreshing, hoppy and crisp, with a flavour that'll see you through right to the end. Enjoy best on a raft, bombing Class IV rapids. Subtle hop bitterness and a splash of tropical fruit flavours make this as delicious as it is easy to drink.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



PORTER - ANCHOR
5.6% ABV, *PORTER*

A unique dark brew which uses specially roasted malts, a top-fermenting yeast and only fresh whole hops. All this combines to produce a rich and intense flavour with subtle notes of chocolate, toffee, and coffee.

SERVING TEMPERATURE: CELLAR (10 - 13°C)



MONK'S STOUT - DUPONT
5.2% ABV, *STOUT*

A resurrection of one of Dupont's original beers, first produced in the '50s, this dark beer is characterized by a dry taste balanced by slight bitterness. Roasted malts lend a taste of coffee and chocolate while the hops remain perceptible.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



SWEET STOUT - HITACHINO
4.0% ABV, *STOUT*

This Sweet Stout is a real black beer brewed with lots of roasted malt. A perfect mixture of coffee, chocolate, and roasted flavours in the nose and on the palate. There is no bitterness - sweet notes linger throughout to the very finish.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



PALM - BROUWERIJ PALM
5.2% ABV, *AMBER ALE*

Special PALM malts are responsible for the honey-like mellowness of this smooth drinking, amber coloured beer. While specially selected yeasts give it a fruity aroma. English hops afford a subtle harmony and a balanced finish.

SERVING TEMPERATURE: CELLAR (10 - 13°C)



NORTHERN PORTER - TYNE BANK BREWERY
4.5% ABV, *PORTER*

Brewed with a small amount of smoked malt in the mash, alongside chocolate malt, roasted barley and crystal malts for a rich and warming flavour with a subtle smoky character. Conditioning on French oak chips adds vanilla notes.

SERVING TEMPERATURE: CELLAR (10 - 13°C)



CHERRY STOUT - TYNE BANK BREWERY
5.2% ABV, *OATMEAL STOUT*

Brewed with whole cherries, the complex malt bill; a blend of roasted chocolate and dark malts; is enhanced with oatmeal for a smooth mouthfeel. Layers of fruit notes combine with the malt for a 'Black Forest Gateau' character.

SERVING TEMPERATURE: CELLAR (10 - 13°C)



TOKEN - DOWNSTREAM
4.0% ABV, SESSION IPA

A light malt base compliments the Citra hop perfectly in this beer, expect plenty of grapefruit and citrus flavours followed by hints of lychee and mango all ending with a clean, crisp and thirst quenching finish.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



AUTONOMY - DOWNSTREAM
4.5% ABV, JUICY PALE ALE

Amarillo leads the charge with lots of passion and stone fruit. Drops of citrus notes are balanced well with the distinct tropical esters while keeping that light, traditional pale ale character. Unfortunately doesn't count towards your 5 a day.

SERVING TEMPERATURE: CHILLED (7- 10°C)



BABEL - DOWNSTREAM
4.5% ABV, HAZY PILSNER

Saaz hops add a pinch of spice and allow the Pilsner malt to really shine through in Babel. Downstream's decision to leave the beer in its true state captures the real flavour and warm hazy glow that's traditionally lost through filtration.

SERVING TEMPERATURE: COLD (4 - 7 °C)



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.



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. Since brewing their first bottle of beer, in David's home, they have bought 125 acres and turned it into a working organic farm; growing organic barley to make delicious beer. Today, they brew up to 10,000 litres a day packaged in bottles, casks and kegs to be shipped all over Scotland, the UK and around the world - from Norway to Japan. Their sustainable farm 'Allangrange', in the Black Isle, translates as 'a fertile field of corn' in Gaelic and on the very same land, in 1790, Sir Roderick Mackenzie pre-empted its future as home to a brewery when he recorded that the land was of 'superior quality for the brewer and distiller.'

If you pay the bustling brewery a visit these days, you'll find a lot of people and animals, hard at work, including 200 black Hebridean sheep that were rustled 10 years ago from Culloden Battlefield, a beautiful jersey cow, who provides milk for the tea and coffee and the volunteer Wwoofers who give their skills and time in exchange for food, accommodation and knowledge.

Black Isle complete the sustainable cycle by feeding the spent grain from their mash tun to the livestock, hens and horses. They also house a 'glowing garden', which grows herbs, fruit and vegetables, that make their way into their beer, and the bar in Inverness. [Read more about Black Isle, in our interview with David, on page 12](#)

FOURPURE x FLAVOURLY ENGLAND & SCOTLAND

Founded by brothers Dan and Tom Lowe in London in 2013, Fourpure are already legends of the UK craft beer scene. Inspired by travel and adventure, their beers are both traditional and innovative, respecting the four core ingredients of beer. We are over the moon to be partnering with them for this exclusive new range of Crowdsourced Craft Beer.



DOWNSTREAM IRELAND

Ireland Craft Beers is primarily an export company, but when the opportunity arose for beer-aficionado founder Shane McCarthy and COO Liam Brogan to create a beer of their own, they jumped on it. They teamed up with Mounre Mountains Brewery, a brewery that's close to their hearts, to create the pioneering Downstream. Great beer for an even greater cause!



TYNE BANK BREWERY ENGLAND

Tyne Bank Brewery, based in Newcastle, has been a local success story since it was launched in 2011. They have received a wealth of national industry awards for their amazing beer selections; including a three Gold Star rating in the Good Food Guide's Great Taste Awards. More recently, in 2016, a hugely successful crowdfunding campaign allowed the brewery to open a new tap room.



DUPONT BREWERY BELGIUM

The Brasserie Dupont is a former farm dating back to 1759. In 1844, it became the Rimaux-Derrider farm-brewery, specialising in the production of honey and "Saison" (season) beers, so called because the farm-breweries produced this type of beer in winter for consumption on the fields in summer. Today, the Brasserie Dupont is owned by Sylva Rosier's children and grandchildren.



ANCHOR USA

Anchor can proudly cast its roots back to the 1800s. It was initially founded during the California Gold Rush, in 1840, when German brewer Gottlieb Brekle arrived in San Francisco with his family. Today it remains one of the most traditional breweries in America and remains a legendary pioneer of the craft brewing movement.



HITACHINO JAPAN

Legend has it that the Japanese Sake, which was originally made by the Kiuchi Brewery back in 1823, simply sprang out of the brewery's well. That brewery is now in the hands of the 8th generation of the same founding family. The business model has been updated slightly, however - hops are imported from the west but Japanese brewing methods are still used.



PALM BELGIUM

Based in Steenhuffel, Belgium, PALM wins the contest for being able to trace its history furthest - they can document all the way back to the original purchase of land back in 1380! Today the brewery prides itself on getting the best from nature. When their new micro-brewery was opened in 2014 the team began experimenting with new combinations of herbs, spices, hops, fruit and wood.



Save The Planet, Drink Organic!



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

When I asked David Gladwin what inspired him to start up his organic craft brewery, Black Isle, back in 1998, I didn't expect this reply: 'I was completely unemployable', he said simply, and so ensued one of the most humorously inspiring interviews I've carried out at Flavourly.

David later added that, in truth, he's just better suited to working for himself and the reasons for this became apparent as the interview went on – David is far more motivated by doing what's moral than what will make him the most money. It's this drive that helped his brewery, now the biggest producer of organic beers in Europe, the success that it is today.

Still, it would be many years after the brewery, at Allangrange in Aberdeen, opened that people would fully understand the extent of the damage that pesticides are doing to the environment and it would be just as many before the craft beer movement would gain any





Black Isle founder David Gladwin tells us about the makings of Europe's biggest organic craft beer producer, since 1998.



momentum in the UK. David's passion for good beer and clean organic produce kept him going through the many challenges he faced but being ahead of the game helped too:

"Like so many things in life it was all about timing," he explains. "When I first started there were so many bars and pubs that wouldn't look at what we now call craft beer.

"I'd try and sell beers to pubs and they'd say 'Oh no! We never buy dark beer, we never buy beer that's over 5%!' and then, ten years later, I'd go into those same bars and find them serving some kind of 9% nitrogen chilli beer!"

Starting out before others caught on had its disadvantages too, though: "I wanted to make a really good beer, first and foremost, but I wanted to do that using organic barley and hops and *that* was the real challenge.

"There just weren't that many good quality organic hops around. There was

a little barley but not much plus it wasn't reliable - it would grow one year but not the next.

"It wasn't easy," he remembers.

David's search eventually took him to the other side of the world, New Zealand. He imported the first pallet of New Zealand organic hops into the UK and has since started importing varieties that are patented in the US - he jokes that a career as an organic hop importer may have been more lucrative.

When he realised Black Isle was going to take off, David moved the operation out of his kitchen (much to the joy of his wife) and today it occupies 150 acres of land which is also home to a hostel, the 'glowing garden', which provides fresh produce, and various farm animals including the Hebridean sheep who keep the grass short and eat any waste product from the mash tun.

Even now though, it's harder and more expensive to source organic produce

than GMO alternatives - meaning Black Isle spends hundreds of thousands of pounds more, on ingredients, than their competitors each year.

Most publicans and consumers aren't willing to pay any extra premium for his organic beer, but, David explains why he'll never give up on it: "People are very much in favour of it all, they love the fact that we make delicious organic beer but with all of these extra costs that people aren't willing to pay for, it's an uphill battle, so it's got to be something that you're always going to be principled about; you need to believe in it and do it for a reason.

"I would love people to really think more about it and make more of an informed choice - buy less, buy better quality.

"I'm an honest guy, if we were making crap beer I wouldn't expect anyone to buy it but we're making really great beer and it's organic, so it means you can go out, have a good time and enjoy yourself and



When I first started there were so many bars and pubs that wouldn't even look at what we now call craft beer



Murals like this one, created by Wwoofers, decorate the brewery's walls.

I'm an honest guy, if we were making crap beer I wouldn't expect anyone to buy it - but we're making really great beer

you're still doing your bit to save the planet."

As well as making a contribution to saving the planet, many of the Black Isle's beers are brewed in dedication to other causes close to their heart; this year's Christmas brew 'Colonel Custards Christmas Ale' is an ode to a beloved pet, the late Tusker, a Jack Russell. In 2017, a Citra Saison '23 trees' was created to raise awareness after 23 ancient trees were cut down by one of the brewery's neighbouring farmers who was looking to make more space for crops.

Another part of their organic mission involves taking on 'Wwoofers' (Willing Workers On Organic Farms, if you're curious) who help out by volunteering whatever skills they have, in exchange for food and accommodation and to learn about the organic brewing process: "We've had such interesting people," David says.

"We had a couple who met here, an American and an Australian, and a few years later their parents came back and showed me photographs of their baby, it's fantastic."

As for the future of the project, David hopes to open some new bars and attract more visitors to the Black Isle. He also says 'without trying to sound too evangelical' he hopes that he and his team will be able to convince more drinkers to go organic.

So, Flavourly readers, it's your mission to try the great selection of beers in this month's discovery box and spread the word – don't stress yourself out too much while trying to complete this difficult challenge.



SAVE THE
PLANET
DRINK
ORGANIC
BLACK ISLE BREWERY



THE BEST OF SCOTTISH BEER

The winners of the 3rd annual Scottish Beer Awards have been revealed at the biggest ever celebration of Scottish brewing held in Edinburgh.

Nearly 400 guests from across the UK brewing industry gathered to hear news on award winners after a wide-ranging competition which has been running since February. Awards were presented for both business performance and taste after 296 Scottish beers were presented into the blind tasting competition.

Edinburgh's Stewart Brewing were presented with the ultimate award of the night, Scottish Brewery of the Year, after a phenomenal year of growth in turnover, exports and product development. Stewart Brewing also walked away with awards for Growth Business of the Year and two taste award medals for their Corpse Reviver and Cascadian East - the latter being featured in Flavourly's Official Medallists Case.

However, it was Fierce Beer from Aberdeen who triumphed in the hotly contended taste awards, winning a total of four gold medals and one silver medal - with two of their winners represented in the Official Medallists Case.

Other medallists included in the exclusive case include the likes of Fyne Ales, Spey Valley, Drygate and Barney's Beer, all of whom took home prizes on the night.

Hilary Jones, chair of the judging panel commented: "Now in its third year, the Scottish Beer Awards is an eagerly awaited celebration firmly fixed in the UK brewing calendar. With a proven record of inclusivity and collaboration across the whole sector, these awards are truly representative of an exciting industry making first class products. To see so many breweries, both large and small, triumph this evening is hugely encouraging and a sign of the growing success of Scottish companies in the world of brewing."



OFFICIAL MEDALLISTS CASE
NOW AVAILABLE



Claim **FREE DELIVERY** on the Medallists Case at: flavourly.com/SBA2018





FOURPURE
BREWING CO

CROWDSOURCED COLLABORATION

The story behind our secret collaboration with legends of the London beer scene, Fourpure Brewing Co.

Surprise! We did it again. We've secretly been working on another epic Crowdsourced Collaboration and we're super excited to announce the legendary Fourpure as our next brewing partner! Hot on the heels of last month's launch of our Crowdsourced Collaboration with Tiny Rebel, we're doing it all over again.

Just as we explained last month, we sent a survey out to the Flavourly community earlier in the year asking you to tell us what you wanted us to brew next. You came out in your droves, telling us your favourite beers, styles and brewers. Over 2,000 responses later, we had a pretty good idea of what you wanted to drink. The next stage was to find a brewing partner who could make those beery dreams a reality. We decided to aim high and it truly paid off.

Not only did we land Tiny Rebel, Fourpure decided they wanted to get involved too – and we couldn't say no to that!

Based in London, Fourpure are legends of the UK craft beer scene. Inspired by travel and adventure, their beers are both traditional and innovative, respecting the four core ingredients of beer. We are over the moon to be partnering with them.

Dan Lowe, Fourpure founder and CEO said: "The growth of online retail and beer boxes is incredibly exciting for craft breweries as it allows us to innovate and create unique products whilst reaching a new audience."

So, inspired by your feedback, Fourpure have

developed five incredible new craft beers just for the Flavourly community. We have an unbelievably crisp and refreshing Lager and a Session IPA that's just so easy to drink. There are few breweries in the country who can make a citrusy beer like Fourpure, so we're especially excited to have our new-and-exclusive Citrus Pale Ale.

Going in a slightly different direction, Fourpure have included two lower ABV options. There's a stunning 2.8% ABV Table Beer which is the perfect anytime beer, and pairs exceptionally well with food. Plus, Simcoe Small Pale is a smashable, single hop pale ale that packs a huge punch of flavour for just 2.9% ABV.

Dan's brother and co-founder Tom Lowe saw additional benefits: "Working with Flavourly has been an interesting project as it has required us to work with our brewing, design and innovation teams to think about what kind of beers will appeal to a broad range of beer drinkers. We wanted to drive people towards lower ABV and more accessible styles that are still packed full of flavour."

It's an exciting time to be part of the Flavourly community and we're so proud to share these exclusive collaborations with you. Let us know what you think and, who knows, there may be more exciting partnerships just around the corner...

Meet the beers over the page!



FOURPURE X FLAVOURLY ABV: 4.5%
CITRUS PALE ALE

Our super juicy Citrus Pale Ale pairs well with food and cleanses the palate; enjoyed best on a sundeck, looking out on the ocean.

Tasting notes:

Bold flavours of tangerine and citrus fruits are the standouts in this easy-drinking, full-flavoured pale ale.

FOURPURE X FLAVOURLY
LAGER

ABV: 4.4%

A crisp, easy-drinking lager that's great on the move or sharing with some friends, cold from your pack on your favourite trail.

Tasting notes:

Light and refreshing lager with a pleasant hop bitterness, one you could drink over and over again.



Available now at flavourly.com

FOURPURE X FLAVOURLY

ABV: 4.2% **SESSION IPA**

Refreshing, hoppy and crisp, with a flavour that'll see you through right to end. Enjoy best on a raft, bombing Class IV rapids.

Tasting notes:

Subtle hop bitterness and a splash of tropical fruit flavours make this as delicious as it is easy to drink.



FOURPURE X FLAVOURLY

ABV: 2.9%

SIMCOE SMALL PALE

A light and refreshing, yet seriously flavoursome, beer made for relaxing by the lake, reading Proust in a hammock.

Tasting notes:

A showcase of the wonderful Simcoe hop, bright passionfruit character with a touch of earthy pine.



FOURPURE X FLAVOURLY

ABV: 2.8% **TABLE BEER**

A tart, delightful Table Beer that packs plenty of flavour when you just want to relax in the sun, on a boat on the river.

Tasting notes:

An anytime beer that's thirst-quenching, slightly tart and beautifully citric with a delicate spice and bitterness.



FREE DELIVERY on orders over £50



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...

GLENWYVIS GOODWILL HIGHLAND GIN

Nestled beneath Ben Wyvis mountain in the Scottish Highlands, GlenWyvis Distillery was established in 2015. The idea was to unite the community of Dingwall through the creation of a distillery owned in-part by local people.

90 years after Dingwall's last distillery closed GlenWyvis revived the town's lost distilling tradition by running a record-breaking open share offer. More than 3,000 like-minded people invested in GlenWyvis to create the first ever 100% community-owned distillery..

Tasting notes

Forest walks and floral bouquets followed by clean, crisp citrus and rich spice balanced by creamy almond for a 'melt in the mouth' finish.

Known botanicals

Juniper berry, orris root, cinnamon and coriander

Perfect serve

Over ice with orange peel and a sprig of bruised coriander. Add a splash of good quality tonic if desired.





SQUARE PEG CRAFT GIN

In January 2018, five guys (Andrew, Brian, Ricky, Sam and Simon) from different backgrounds, and with over 50 years of experience got around a table, and after some very interesting discussions, The Square Peg Spirits Co. was born.

Their goal was to shake up the gin market by creating a new and innovative product so they came up with Square Peg Craft Gin, which is made using only natural ingredients including orris root, angelica root, cassia bark and a hint of liquorice.

Tasting notes

Clean, crisp, citrus with a small hint of herbal notes and a little spice on the finish.

Known botanicals

Lemon and orange peel, orris root, angelica root, coriander seed, juniper, liquorice, cassia bark

Perfect serve

Premium slimline tonic served in a tall glass with a slice of lemon.



FLAVOURLY X LEITH STILL ROOM PINEAPPLE GIN

The third instalment in the Flavourly Gin Project series was proudly produced in collaboration with the fine folk at the Leith Stillroom in our native Edinburgh.

This edition takes its inspiration from the pineapple, a fruit you don't often see on the botanical list but one which works perfectly with the juniper based spirit. A delicious sipping gin, perfect as part of a G&T, this one is ultimately made for mixology - a superb cocktail base.

Tasting notes

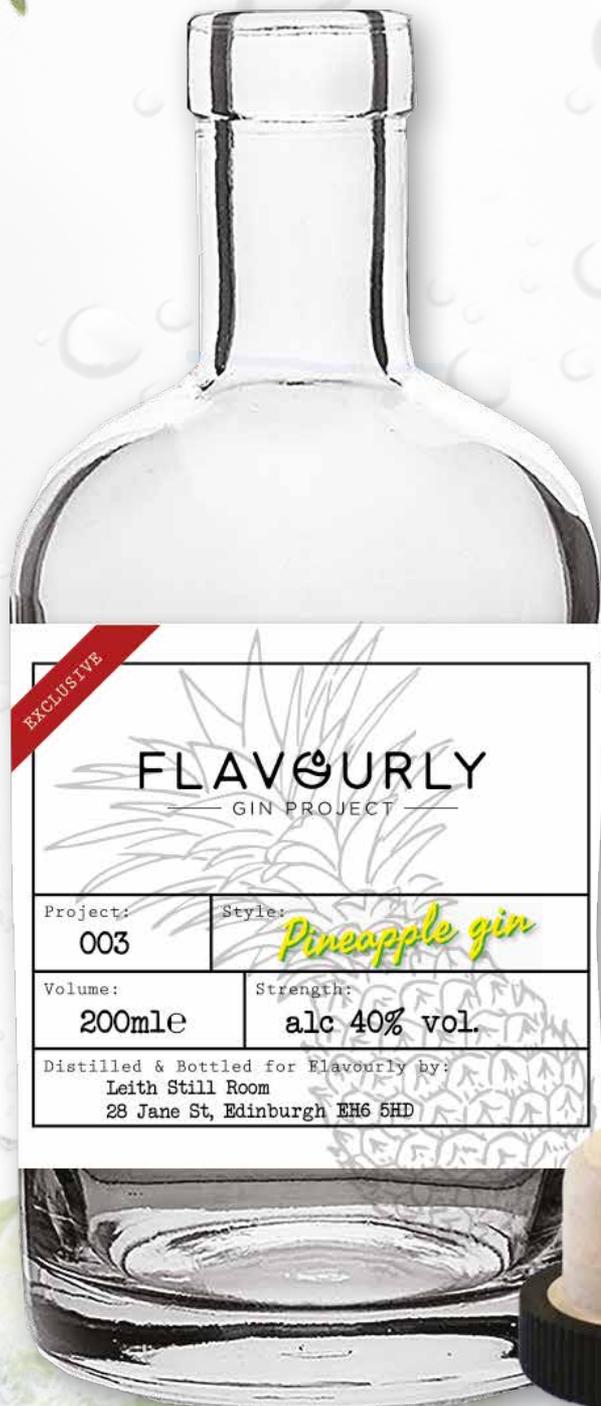
Fresh pineapple sweetness combines perfectly with the signature juniper character.

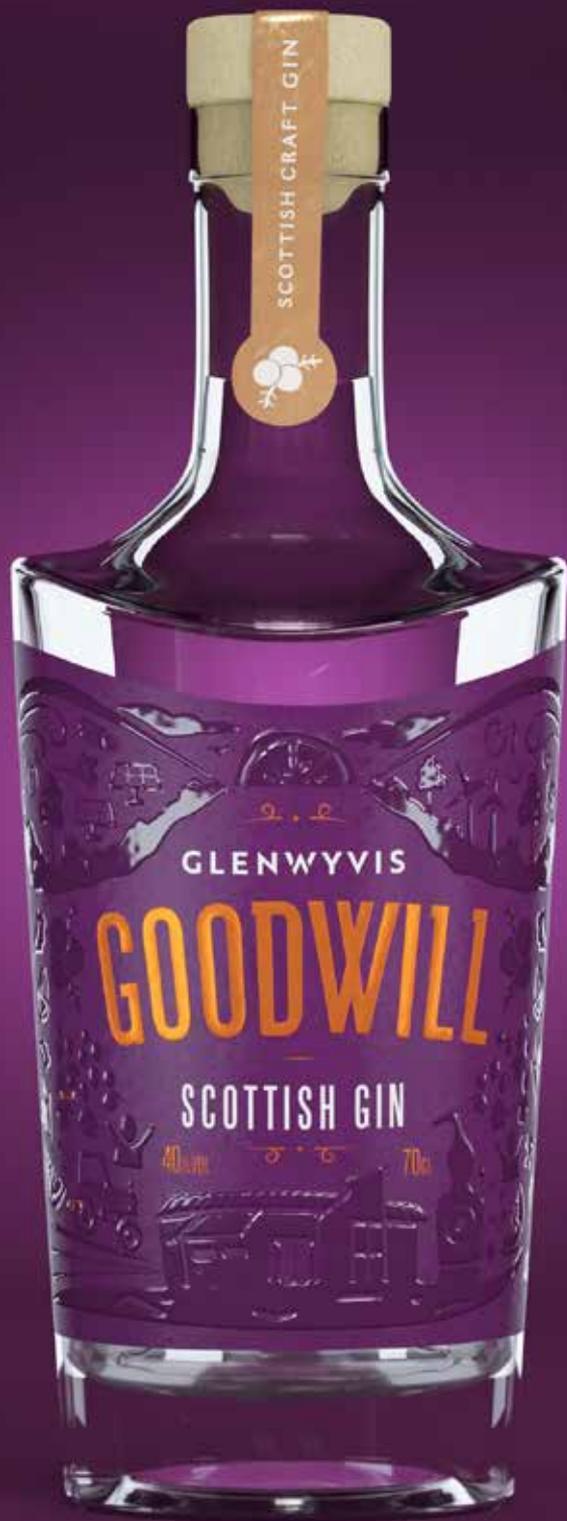
Known botanicals

Would you be shocked if we told you there's pineapple in it?

Perfect serve

Wonderful as part of a Gin 'n' Juice. Recipe on page 31.





SCOTTISH CRAFT GIN

GLENWYVIS

GOODWILL

SCOTTISH GIN

40% vol

70cl

DISTILLING DIFFERENTLY IN DINGWALL

Nestled beneath the sprawling mass of Ben Wyvis mountain in the Scottish Highlands
GlenWyvis is a distillery with a difference

Flavoury speaks to Founder John McKenzie and Distillery Manager Duncan Tait

INTERVIEW by Kevin O'Donnell

First things first, what inspired you to set up a distillery in Dingwall?

JM: Having returned to Dingwall after ten years in the Army, I wanted to address the town's issues and economic decline. The area's historical connection with producing whisky and the success of gin from Scotland inspired the idea for a craft distillery.

You're an ex-Army Air Corps helicopter pilot, farmer and green energy advocate; how does that all lead to opening a distillery?

JM: Prior to starting the distillery I had been a Director on the Board for the Dingwall Wind Co-op - the



Founder John McKenzie

first 100% co-operatively owned wind turbine in Scotland - which successfully demonstrated the potential for the positive impact of a community-owned business on the town and to local people.

Your ownership structure is quite unique, being community-owned by 3000 investors. Why did you decide to go down this route?

JM: We were inspired by the success of Portpatrick Harbour, a community benefit society which successfully reached its £100,000 target through community shares in only a few short weeks. This gave us a model for developing a viable business that would be genuinely owned by the community, for the benefit of the community.

But because Dingwall is a small town of just over 5000 people, local residents alone wouldn't have been able to raise the funds



Distillery Manager Duncan Tait

needed to support the creation of the distillery, so we also planned that our community shares could be extended to a global audience to maximise the investment. However, we still needed to protect the core principle that a business owned by the community, for the benefit of the community, should be controlled at a local level. So we enabled local people living in the 'IV' postcode to invest for just £250. This ensured that over 60% of investors came from the Highlands of Scotland.

The GlenWyvis Distillery is powered by renewable energy; why is this so important to GlenWyvis? Did it present any challenges?

JM: The distillery and the farm on which it is located work very closely together to maximise the economic benefits. We believe that being green and sustainable is very important – and is justified for the distillery in both financial and

environmental terms.

At the distillery, all energy is produced using renewable technologies – hydro, wind and solar are all in place – and the advanced heating system will be powered by chip biomass. From 15,000 KWh (in year 1) to a max of 67,000 KWh of non-thermal energy can be provided by on-site renewables.

Our biggest spend to date has been on the distillery's biomass boiler. It was a difficult decision during a start-up, but was important to our board, members and consumers.

Onto the gin, what can you tell us about the recipe? What should the Flavourly community expect when tasting it for the first time?

DT: GlenWyvis GoodWill Scottish Gin is produced using nine botanicals (juniper, coriander, angelica root, orris root, orange peel, lemon peel, locally picked hawthorn berries, cinnamon sticks and almond

powder). On the nose, the citrus notes are at the fore. When tasting, those citrus notes slowly give way to the spices and the almond maintains a pleasant mouthfeel.

When developing the recipe, did you think about having to please 3000 owners as well as the larger gin-drinking community?

DT: Not all our owners are gin drinkers, but we wanted to ensure that GlenWyvis GoodWill Scottish Gin had a depth of character. It is a London Dry style of gin with a Highland twist.

You've released a Christmas Spiced Gin, are there plans for further flavour expressions?

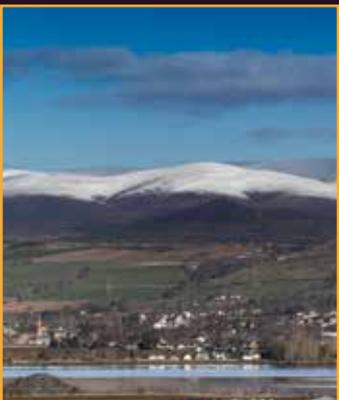
DT: We are looking at developing the gin range and are looking to source and use local botanicals where possible.

GlenWyvis Whisky is currently laid down in casks, when can we expect to see it emerge?

DT: We will be bottling the first whisky in mid-2021, but this offering will only be for our investors/members. Other bottlings will be available as and when the casks reach maturity.

Finally, how do you enjoy drinking Goodwill Scottish Gin? What's the Distillery Manager's perfect serve?

DT: I like my GoodWill with a couple of ice cubes and a high quality tonic. I personally prefer a ratio of two parts tonic to one part GoodWill Gin. My garnish of choice would be a twirl of orange peel. For me, this serve gives citrus notes early on and develops into a dry spicy finish.



Winter Cocktail

The nights are getting colder and darker, which means that party season is just around the corner; the best time to showcase your amazing cocktail making finesse. The Cinnamon Celebration cocktail combines sweetness, spice and a kick of grapefruit tang balanced by savoury rosemary.

Cinnamon Celebration

Ingredients

- 50 ml gin
- 50 ml grapefruit liqueur
- 20 ml fresh lime juice
- 3 sprigs of fresh rosemary
- 1 tsp cinnamon syrup (to make this yourself you'll need 1 cinnamon stick, 100g of demerara sugar and 100ml of water)
- Fever-tree Clementine Tonic Water

Method

- First, make the cinnamon syrup. Bring water to the boil in a saucepan, add sugar and stir until dissolved, reduce the heat and add the cinnamon stick and simmer for 15 minutes. Remove from the heat and allow to cool for an hour before removing the cinnamon stick.
- Next muddle the syrup with the lime juice and fresh rosemary in a cocktail shaker.
- Add the gin, grapefruit liqueur and some crushed ice and shake until chilled.
- Finally, strain over crushed ice into a glass and pour over the tonic before adding the garnishes.

Garnishes

- A few wheels of grapefruit
- 1 cinnamon stick
- Some extra sprigs of fresh rosemary



MIX IT UP



Square Old Fashioned

Ingredients:

35ml Square Peg Gin
15ml elderflower liqueur
25ml gomme
2 dashes orange bitters

Method:

Add several large ice cubes to an Old Fashioned glass before pouring over the rest of the ingredients, stir well until completely chilled and then garnish with a small twist of lime peel.



The GlenWyvis

Ingredients:

50ml GlenWyvis Highland Gin
25ml lemon juice
10ml benedictine DOM
10ml orgeat syrup
10ml ginger syrup
1 tsp orange marmalade

Method:

Add everything except the apple juice to a shaker with ice and shake until chilled. Strain into a teapot over ice, top with apple juice and stir to mix before pouring into a glass.



Pineapple Gin 'n' Juice

Ingredients:

50ml Flavourly Pineapple Gin
125ml pineapple gin
1 orange wheel

Method:

Nice and simple. Add gin and juice to tall glass with ice and give it a stir. Garnish with a wheel of orange. Enjoy.



Flavourly's

FESTIVE GIFT GUIDE

Flavourly has all your Xmas gift-giving needs covered. From craft beer to gin, whisky and beyond, we've got something for everyone. Even better, though, is that every item listed in this guide is available on [Flavourly.com](https://flavourly.com). Present shopping has never been so easy!

GIFTS FOR A DRINKS LOVER...

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're delighted to offer you some unique gifts in the form of a Scottish absinthe, boxed wines and more.



1. Murmichan Absinthe, Lost Loch Distillery

This rather curious incarnation is distilled with unusual botanicals including grande wormwood, roman wormwood, green aniseed, fennel seed, hyssop, star anise and lemon balm.

2. Haroosh, Lost Loch Distillery

Tasted, Haroosh is sweet with a balanced acidity. The whisky and bramble flavours come quickly with a slight tannic bitterness but give way to a dry honey quality that lingers in the mouth.

3. Passion Fruit Gin Liqueur

Riverside Spirits are makers of infused liqueurs, handmade in the heart of Cheshire using natural ingredients. This is the most eye-catching of the lot with an aroma and flavour profile to die for.

4. Dolcetto, When In Rome

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, ready for drinking soon after harvesting.

5. Pinot Grigio, When In Rome

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

6. Nero D'Avola, When in Rome

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.

GIFTS FOR A BEER LOVER...

Need some help with what to get the beer lover in your life this festive season? Never fear, Flavourly is here! From gift subscriptions to beery bundles to seriously special bottles and cans, there's something to satisfy every kind of beer drinker on Flavourly.com.

REDCHURCH



1

1. Redchurch Mixed 20 Case

At Redchurch the approach is simple; exceptional beers brewed with respect for process and flavour. The brewery was set up in 2011 with an initial core range before they got to work on a different range of experimental brews. The brewery is now home to a taproom that's fast become a hub for local craft beer lovers.

FIRST CHOP



2



3

2. First Chop Mixed 20 Case

First Chop's delicious beer can be drunk by all, as their beers are vegan and gluten-free and are also certified by the Coeliac Society. It's craft beer that can be enjoyed by everyone!

3. By The Horns Mixed 20 Case

Since they kicked off with a home brew kit in 2011 By The Horns have been striving to create beers that are full of character and flavour - there's no doubt they succeeded!



4. Felix Culpa, Brewhive 20 Case

Felix Culpa is a well-balanced IPA for all occasions. Superbly balanced with a powerful punch of bitterness working alongside a sweet, malty backbone. Why have one when you could have 20?

5. Fourpure x Flavourly Mixed 24 Case

Using your feedback, Fourpure have developed five incredible new craft beers just for the Flavourly community. These are a Citrus Pale Ale, Session IPA, Lager, Table Beer and a Simcoe Small Pale!

6. Mega Mix Case, Light Edition

A huge range of our top rated dark beers all in one mega bundle. Favourites from the likes of Wild Beer, Loch Lomond Brewery, Porterhouse and more, including a couple of 440ml cans.

7. First Chop Lager Mixed 12 Case

Another mixed case of favourites for all to enjoy - this mix of Helles and Pilsner from First Chop is all vegan, gluten free and certified by the Coeliac society. Hooray for inclusive craft beer!

8. Wild Beer Sour/Fruity Case

The sour, the saison, and the strange is there anything that could encapsulate the raison d'être of Wild Beer any better? Prepare to send your taste buds into the wild.

9. Wild Beer Pogo Session 12 Case

With Wild Beer Co. comes all sorts of weird and wonderful flavours, and while no one should have favourites, we do love Pogo. Introduce someone to the wonders of Pogo or start hoarding it!

Getting to Know...



INTERVIEW by Claire MacDonald

In Scotland, Bothy's are small huts or cottages that serve as shelter for hill walkers and homes for farmers but this bothy offers something much more exciting than cover from the rain. In this one, nestled in the Angus Glens, you can find gin!

We caught up with founder [Kim Cameron](#) who told us about her passion for tradition and producing delicious drinks.

You started off making jam, tell us how that turned in to making gin instead?

Having won a world 'jampionship' at Dundee Food and Flower Festival I started making jam in the Bothy, one of the by-products of lots of jam making is fruit and natural juice and rather than waste it my mum suggested adding it to gin to soak which was what they used to do, people loved the rich fruit flavour of the gin liqueur and the Jam Bothy became the Gin Bothy!

What is a typical day in the distillery like? Could you talk us through it?

We distil one mile from the Bothy in a 200 litre copper still and can create an average of 300 bottles per distillation, we then take our gin back to the bothy and add fruit and sugar to our liqueurs and hand bottle, hand batch and hand pour our range of Spirits, Fruits and Fusions. The distillery is the non-glamorous part of the gin world, its cold and the process is messy, but the finished result is always exciting!

What inspires you as a gin maker and how does that influence the gins you make?

I'm surrounded in Angus with the best fruit in Scotland and a calendar that offers a different fruit or ingredient every month, we follow the seasonal fruit calendar and forage for ingredients seasonally like Gorse flower, Lavender, Sloe berries. I take inspiration for the range from nature and adventures!



"I'm surrounded with the best fruit in Scotland and a calendar that offers a different fruit or ingredient every month."

What's your favourite gin in the range and what's the best way to drink it?

I'm loving our Stirrup Cup at the moment, it's a 37.5% gin infused and sweetened naturally with gorse flower, fresh apple and ginger and although you can drink it neat is also great with sparkling apple juice and a slice of apple.

Can you let Flavourly readers in on a secret about your next Gin Bothy project or what can we expect in the coming year?

Having just opened our Bothy Experience in Glamis we are excited about people being able to visit us and as our Bothy in Kirriemuir is too small we now have two tasting rooms and our Bothy larder shop in Glamis where you can visit 11-5 Thursday to Sunday, it's great to have somewhere to let people see our love of all things Bothy! New creations involve a mixture of berries...Merry Berry!

Try *Gin Bothy's Chilli, Amaretto, Strawberry and Raspberry Infused Liqueurs* in the [Flavourly Bottleshop!](#)

THE GIN BOTHY RANGE

Gin Bothy offer a huge array of unusual and exciting gins that are sure to impress even the fussiest of gin drinkers. We can't fault a single one of these delicious picks. Available now on [Flavourly.com](https://www.flavourly.com).



1. Gin Bothy Amaretto

This delicious gin is inspired by travels to Italy and handcrafted in Scotland. It is infused with ground almonds and sugar. Perfect on ice or as an addition to an aromatic cocktail.

2. Gin Bothy Rhubarb

Scottish gin infused with fresh Rhubarb, handpicked from the Bothy garden. Hand-turned daily to create a rich, fruit flavoured liqueur. Try it neat, or with ginger ale for a punch of spice.

3. Gin Bothy Raspberry

Made with the best fresh Angus & Perthshire berries in the award winning Gin bothy. Perfectly refreshing with cloudy lemonade and muddled fresh raspberries.

4. Gin Bothy Chilli

Handmade in small batches in the Angus Glens of Scotland. The Chilli infusion is created from chillies grown in Fife, Scotland. Great neat or try with a squeeze of fresh lime and tonic.

5. Gin Bothy Blueberry

Made with fresh blueberries sourced from local farms, and hand-turned daily to create a rich, luxuriant liqueur. Delicious with a lemon tonic or lemonade.

6. Gin Bothy Stirrup Cup

Infused with Scottish apples, ginger and hedgerow flower, gorse. Great over ice or served with sparkling apple juice or sparkling water with a hint of elderflower – and sliced red apple for garnish.

GIFTS FOR A WHISKY LOVER...

Know someone that likes a wee dram? Then surprise them with one of these awesome gifts and show them you really care. Whether they like a single malt, a blend, an Irish whiskey or even a whisky cocktail or two, all the bases are covered on [Flavourly.com](https://flavourly.com).



1. Bunnahabhain Stiuireadair Single Malt

Stiuireadair (pronounced 'stew-rah-dur' and means 'helmsman' in Scots Gaelic) has a brackish, coastal tinge. This sherried malt will transport you to Bunnahabhain - sea spray and dried fruit.

2. Glen Scotia 15 Y.O Malt

Expect aromas of ripe apricot, citrus peels and vanilla oak, which give this 15 year old malt a nice depth of flavour and are interwoven together for a surprisingly long-lingering and dry finish.

3. Inchmurrin Madeira Wood Finish

This full-bodied dram goes through maturation in casks that have previously been used for making fortified Madeira wine. The Madeira cask helps create a palate of rich orchard fruits.

4. Inchmoan Vintage 1992

Distilled in 1992, this malt was matured in refill bourbon barrels for 25 years. Rich and spicy, it arrives smooth and warming on the palate with tastes of smokey peat, juicy pineapple, and aromatic cinnamon.

5. Borders

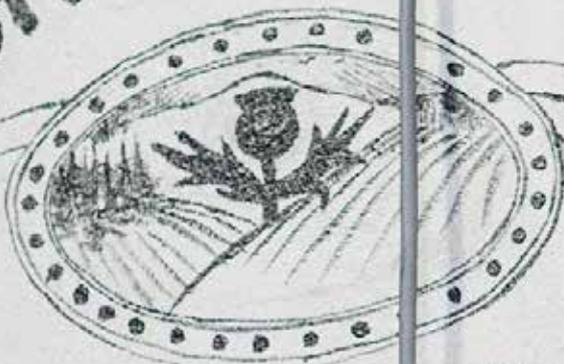
A unique Scotch in that it is created with 50% wheat and 50% malted barley, both sourced from the same Scottish distillery. Notes of sherry hit the nose, with a rich nutty character underneath.

6. Raasay While We Wait

A blend of both peated and unpeated expressions, for a tantalising taste where the smokiness doesn't overwhelm. A rich bouquet of aromas such as dark berries and a sweet hint of chocolate and raisin.

BLACK ISLAND

Organic



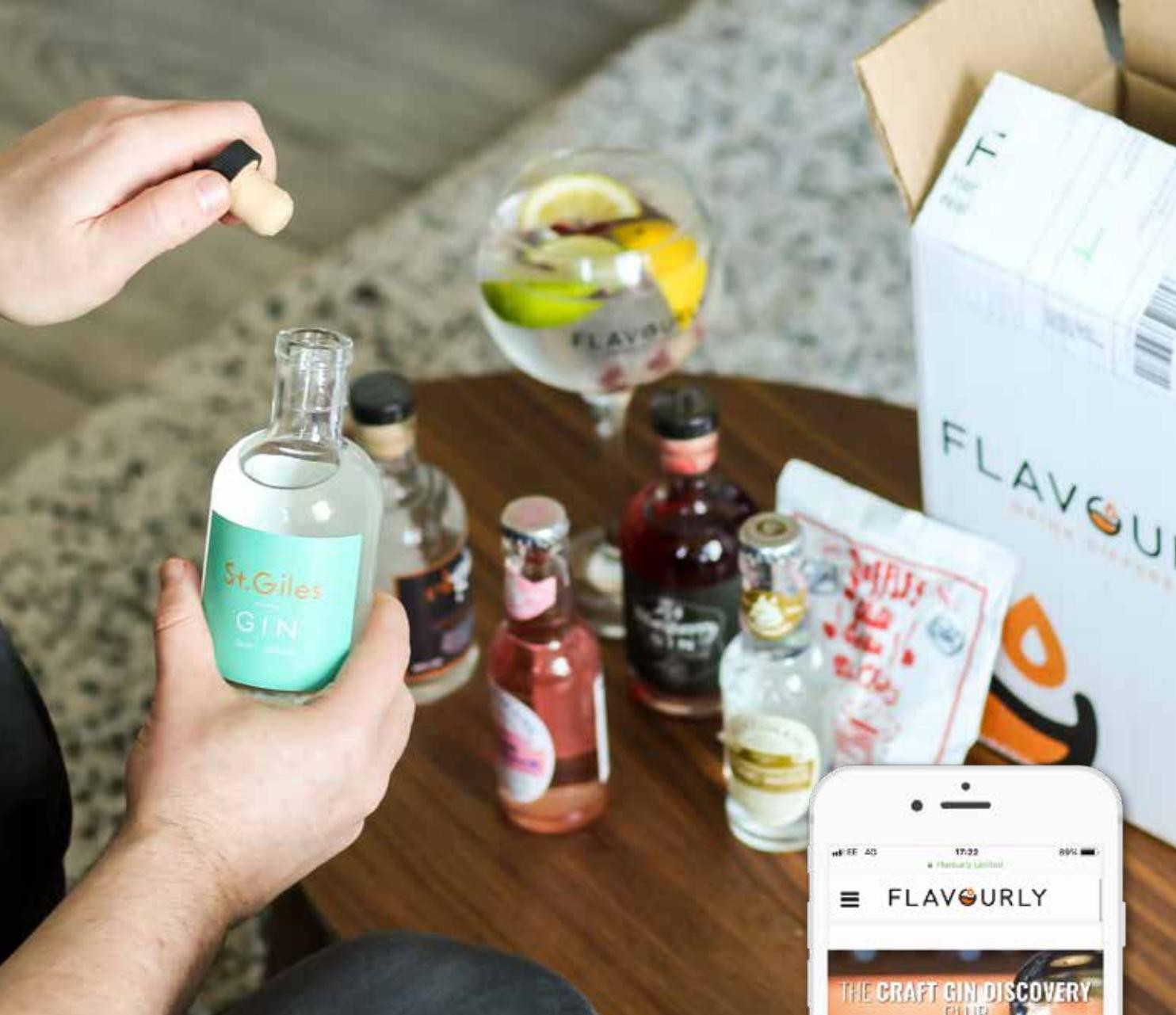
BREWING

FINE BEER MADE



"IT IS DELICIOUS!"
MANUFACTURED IN THE SCOTTISH HIGHLANDS
SHIPPED WORLD-WIDE





Join Gin Discovery Club

Three craft gins, curated by experts, delivered to your door.

Each month, Flavourly's top team of gin experts helps our community of gin lovers to discover the best small batch gins from the most exciting distilleries in the world.

Each box contains 3 x 200ml craft gins plus mixers, a perfectly-paired snack and the exclusive Flavourly Magazine for just £35/month with FREE delivery.

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