



# Shelter Point Hand Foraged Botanical Gin

*Crafted to perfection.*

Our hand-crafted botanical gin is distilled in small batches on our family owned distillery in Oyster River, Vancouver Island. What makes our spirit so bold and distinctive? Well for one, we use hand-foraged local ingredients. The few ingredients we can't find on our own farm are sourced from only the finest locations. We also use pure spring water that comes from a glacier-fed aquifer located directly beneath our land.

## **Tasting Notes:**

**Nose:** Juniper, zesty citrus and aromatic floral notes.

**Palate:** A balanced body of citrus, then a beautiful marriage of delicate spices.

**Finish:** A warming spicy finish.

## **Shelter Point Hand Foraged Botanical Gin Facts:**

- **Still:** Custom-designed copper pot and column still
- **Base:** Two-row barley (That's it. Nothing else.)
- **Botanical maceration:** 24 hours
- **Distillation:** Column distillation for neutral spirit, then 1x botanical distillation
- **Alcohol Content:** Bottled at 46% Alc.Vol
- **Bottle Size:** 750ml
- **Packaging:** An elegant slim-line bottle with natural wood closure.

## **Shelter Point Farm and Distillery**

Established in 2011, Shelter Point Distillery is located on 380 acres in Oyster River, BC, about halfway up the eastern side of Vancouver Island on the west coast of Canada. The land encompasses 2,000 metres of spectacular oceanfront, a natural mosaic of streams, a salmon-bearing river, wetlands, forests and fields — all shared with native wildlife, from bald eagles and great blue herons to black tailed deer and black bears. Farmed for generations, Shelter Point remains one of the last seaside farms on the Island.

## **Sunsets and sea air:**

*unofficial ingredients in every bottle*

Visit us online at [shelterpoint.ca](http://shelterpoint.ca)

