















TRADE INFORMATION PACK

Your sustainable, family-run craft gin distillery, in the heart of the English countryside

CHESHIRE'S DRINKS PRODUCER OF THE YEAR 2023. TASTE CHESHIRE AWARDS.

**AND** 

ENGLAND'S BEST GIN 2023 WORLD GIN AWARDS

## **OUR SPIRITS**



#### **Spiced Rum** 40% abv.

Global Rum Masters Gold Medal 2024

#### Perfect serve:

50ml Rum, 200ml ginger beer, lime garnish

#### **Tasting notes:**

Rich cocoa on the nose. vanilla. soft notes of caramel and coumarin.



#### **Exquisite Citrus Gin** 40% abv.

Global Gin Masters Gold Medal mouthfeel and a crisp dry 2022

#### Perfect serve:

50ml gin, 200ml Mediterranean tonic, lime peel garnish

#### **Tasting notes:**

Fresh aromatic citrus, creamy finish.



#### **Bison Grass Gin**

41.5% abv.

Gin Masters Gold Medal 2020

#### Perfect serve:

50ml gin, 200ml original tonic, slice of apple

#### **Tasting notes:**

Aromas of fresh hay and lime on the nose, soft cardamom and cinnamon mid-palate, and a finish reminiscent of summer meadows.



## **Apple Crumble Gin**

40% abv.

Golden Fork Winner, 2021 Great Taste Awards World Gin Awards Gold Medal 2020

#### Perfect serve:

50ml gin, 200ml elderflower tonic, slice of apple

#### **Tasting notes:**

Toasted oats on the nose. baked apples and nutmeg mid-palate, viscous mouthfeel, demerara on the finish.











## **Bloody Apricot Gin**

40% abv.

Great Taste Star 2021 Global Gin Masters Gold Medal and a lingering toasted orange 2022

#### Perfect serve:

50ml gin, 200ml Mediterranean tonic, slice of orange

## **Raspberry Modena Gin**

41.3% abv.

Global Gin Masters Gold Medal the nose, ripe berry and 2022

#### Perfect serve:

50ml gin, 200ml aromatic tonic, raspberry garnish

### **Original Dry Gin**

42% abv.

2022

#### Perfect serve:

50ml gin, 200ml original tonic, slice of orange

#### **Tasting notes:**

Zesty citrus aroma, silky apricot mid-palate, subtle ginger spice finish.

#### **Tasting notes:**

Fresh raspberry & basil on peppercorns mid palate, slight sherry finish with subtle savoury notes.

#### **Tasting notes:**

Juniper led, with fresh aromas Global Gin Masters Gold Medal of orange and pink grapefruit, a soft and creamy mouthfeel and a long lasting finish, and subtle floral notes.





#### **Rhubarb Gin**

40% abv.

Global Gin Masters Silver Medal 2022

#### Perfect serve:

50ml gin, 200ml classic tonic, slice of lime



Intense rhubarb on the nose. mellow citrus mid palate and a fruit led finish.



#### **Spiced London Dry Gin**

43.7% abv.

Global Gin Masters Gold Medal the nose, warming notes of 2022

# **Tasting notes:**

Fresh pine and star anise on cinnamon, nutmeg and clove.



50ml gin, 200ml classic tonic, or ginger beer



#### **Passion Fruit Gin**

40% abv.

#### Perfect serve:

50ml gin, 200ml Mediterranean tonic, pineapple garnish

#### **Tasting notes:**

Vibrant fresh passion fruit on the nose, with layers of exotic fruit to follow.

## **ABOUT US**

Founded and owned by Nick Wadeson, Three Wrens was launched in August 2019. Nick spent a large part of his 20-year career in the drinks industry as an award-winning mixologist. Several years as a spirits educator and brand manager in the gin industry followed, before becoming a full time distiller. Nick's experience skilfully pairing unusual flavours has helped create a portfolio of genuinely unique gins.

We are based in a beautiful rural location in South Cheshire, 5 miles from Nantwich and one mile from the border of Shropshire.

We use hand-picked ingredients from our own botanical gardens alongside organic herbs and flowers from the surrounding woodland.







## Our process

We make each bottle of Three Wrens gin in our two stills, 300 litre Jill & 50 litre Valerie, named after Nick's mum.

We use a combination of pot distillation and vapour infusion to extract the maximum flavour from each ingredient we use.

Both stills have a thick copper lining which produce incredibly smooth single-shot distilled spirits.

Local spring water from the Peckforton Hills is used to soften our gins.

A true taste of the English countryside



# BESPOKE DISTILLING SERVICE FOR YOUR BUSINESS



You can now have your own branded company gin. Work with our master distiller to create your own signature brand. Available in batches of 75 bottles. Contact Nick to discuss:

nick@threewrensgin.com

# SUSTAINABILITY



Working with Ecologi, we plant thousands of trees per year to reduce our footprint.



A clever recirculating system allows us to eliminate 99% of the waste that cools our condensers.



Customers can re-fill their bottles direct from the distillery.



Our workforce is 100% climate positive.



We are 100% self sufficient for many of the key botanicals we use including our bison grass, which we have grown from seed.



# CONTACT

Master distiller Nick nick@threewrensgin.com



Support we can offer Glassware and POS

## Training and tasting

Bring your whole team down to the distillery for a tour and tasting, free of charge.

Three Wrens Gin Limited TELEPHONE - 01829 738029

Juniper House, Park View, Combermere, Cheshire SY13 4AL

