

Copper Rivet Distillery Chatham. 20th June 2018.

Sixteen people were lucky enough to take part in the How Thinks Work outing to the Copper Rivet Distillery in Chatham.

Some of us had a delicious lunch in the cafe next door before meeting in the bar area of the Copper Rivet Distillery before we were given a very informative tour of the distillery by Saqib which is situated in a beautiful old pump house.

He explained exactly how gin is created from grain to gin through the various processes and showing us the three different stills names Bob (owner of the brewery) Joyce and Janet. We were able to smell the different liquids during the different stages and given neat gin and vodka to taste.

Not only do they create gin but more recently vodka and whisky. The whisky will not be available for at least three years and is being stored in oak barrels used once by Jim Beam the famous bourbon.

Saqib explained that gin is made from their own neutral grain spirit and only becomes gin by the added botanicals and can only be called gin if juniper berries are used. Copper Rivet gin named Dockyard Gin is made using 9 different botanicals and we were all given the chance to smell the difference botanicals.

The botanicals used are:

- Italian Juniper berries
- Local Elderflower
- Bulgarian Coriander Seeds
- Spanish orange peel
- Italian lemon peel
- Guatemala green cardamom
- Grains of Paradise from Africa
- European Angelica root
- Orris root

After the tour the group assembled in the bar area for a mouth watering Copper Rivet Dockyard Gin and Tonic.

Hopefully the group enjoyed an interesting and informative afternoon and will remember the process next time they have a gin and tonic.

