

Rare Dry Gin NV

Yarra Valley, Victoria, Australia

FOUR PILLARS



PRODUCER

Four Pillars is a small craft distillery in the Yarra Valley. The founders, Cameron Mackenzie (formerly of Innocent Bystander and Giant Steps) and Stuart Gregor, set out on a mission "to elevate the craft of distilling and of gin, celebrate the craft of the cocktail, and share the craft of modern Australia". A road trip down the West coast of the States, from Portland to San Francisco, led to their discovery of the craft distilling scenes that had been emerging in the US and UK over the past few years. They identified distilling techniques and equipment that they could apply to their creation of a new modern Australian gin. Since launching their Rare Dry gin in late 2013 following a successful crowdfunding venture, they have gone on to win countless awards, including two Double Gold Medals at the San Francisco World Spirit Competition and Master status at the Global Gin Masters.

PRODUCTION

The Four Pillars gin is distilled in small batches of 450 bottles per batch. The gin is based on four simple pillars: a great still, great botanicals, great local water, and great attention and craft. It is made in a 450 litre CARL still (only 25 of which are made a year, in Germany), which Cam and Stu have named 'Wilma' after Cam's late mother. Cam, the distiller, uses an Australian wheat spirit as the base and preserves purity by closing all the plates during the distillation. He enhances the base spirit by the addition of native botanicals such as lemon myrtle and Tasmanian pepperberry, as well as coriander, juniper, cardamom, star anise, lavender, cinnamon and angelica. Fresh organic oranges are used in the botanical pot and they add local purified rainwater to the gin in the final bottling. The spices from Southeast Asia, the indigenous ingredients and the oranges combine to give the gin a distinctly individual character and one that reflects a myriad of cultures, making it a truly 'modern Australian' style of gin.

TASTING NOTES

It is spicy but with great citrus aromas and flavours. The cinnamon and star anise add rich fruitcake tones, the Tasmanian pepperberry leaf provides warmth rather than heat, and the lemon myrtle is a beautiful alternative to lemon peel. The highly aromatic oranges support the spicier botanicals. A strikingly pure gin, so pure in fact that it can be drunk chilled and on its own. The orange used in the botanical pot ensures it makes a superb negroni, while they recommend a twist of orange rather than lemon in a Four Pillars G&T.

AWARDS

San Francisco World Spirits Competition 2016, Double Gold
San Francisco World Spirits Competition 2014, Double Gold

Distiller	Cameron Mackenzie
Closure	Synthetic Cork
ABV	40%
Bottle Sizes	70cl
Notes	Vegetarian, Vegan