



CAMBRIDGE DISTILLERY JAPANESE GIN

SKU: GICDJ

William Lowe MW - the world's first Master Distiller and Master of Wine - and his wife Lucy were inspired by walks through Cambridge meadows to make gins capturing English seasons. Each botanical is separately vacuum-distilled to capture its flavour precisely. This innovation extends into exploration of novel botanicals such as white truffle and ants, with Cambridge Distillery being thrice awarded most innovative distillery in the world. Cambridge Japanese Gin is exactly that - a gin made six botanicals including classic Japanese flavours: citric yuzu, herbal shiso leaf, nutty sesame seeds and sansho. Alongside cucumber and the requisite juniper, William and Lucy have crafted a delicately aromatic gin with a purity of flavour common to Japan.

