

18 APRIL 2019

Caorunn launch New Scottish Raspberry Gin To Mark 10-Year Anniversary



To mark their upcoming 10-year-anniversary, Caorunn are launching their very first flavoured gin today: Caorunn Scottish Raspberry.

Crafted at Balmenach Distillery in the Scottish Highlands, Gin Master Simon Buley has expertly handcrafted Caorunn Scottish Raspberry in small batches of 1,000 litres at a time. Utilising Scotland's unique natural resources, Caorunn is infused to perfection in the world's only working Copper Berry Chamber*.

Caorunn's distinctive aromatic flavour, created by infusing five locally foraged Celtic botanicals and six traditional gin botanicals in this Copper Berry Chamber, is perfectly complemented by the addition of sumptuous Perthshire raspberries. Caorunn Scottish Raspberry is also set apart by its clear colour, avoiding the use of any additives or colours to ensure an authentic and quality flavoured gin.

Caorunn Scottish Raspberry combines the invigorating dry, crisp taste of Caorunn enhanced by a natural raspberry sweetness and is best served with Fever Tree Indian Tonic Water, built over ice and garnished with fresh raspberries and red apple slices.

Gin-lovers can also enjoy Caorunn Scottish Raspberry gin with lemon juice, Chambord, sugar syrup and soda to create a refreshing Raspberry Collins for a fresh Easter tippie.

Gin Master, Simon Buley comments:

"We're incredibly proud to be introducing our very first flavoured gin just ahead of our 10-year anniversary of Caorunn gin, here at Balmenach Distillery. Caorunn Scottish Raspberry leverages the same trusted process that has made Caorunn gin such a success over the last decade. This process, paired with the unique infusion of

Perthshire raspberries has allowed us to create a bright, clean and fruity gin that we're incredibly proud to be adding to our range."

Bottled at 41.8% ABV, Caorunn Scottish Raspberry retails at £21 per 50cl bottle and is available to buy from 18th April from Independent & Specialist Retailers.

About the Copper Berry Chamber:

Gin Master Simon Buley uses the world's only working Copper Berry Chamber to create Caorunn gin and now Caorunn Scottish Raspberry. The botanicals used in Caorunn gin are first spread on four large trays. As the vapour passes through the trays it picks up the flavours of all the botanicals in a long, slow process. When it cools and returns to liquid, now gin, the botanicals are firmly embedded in the spirit.

- ENDS -

Notes to editors

About Caorunn

Caorunn gin is handcrafted infusing five locally foraged botanicals including dandelion, heather, coul blush apple, bog myrtle and rowan berry along with six traditional gin botanicals and natural Scottish water. Fresh and floral on the nose, this gin is clean, sweet, full-bodied and aromatic with a long-lasting dry and crisp finish.

Caorunn is passionately handcrafted in small batches in a unique copper berry chamber by Gin Master, Simon Buley. The round copper berry chamber contains four large trays on which the botanicals are spread. As the vapour passes through the trays it picks up the flavours of all the botanicals in a long, slow process. When it cools and returns to liquid, now gin, the botanicals are firmly embedded in the spirit.

The doors of their iconic Balmenach Distillery are open to the public, where visitors are invited to experience the distilling process first-hand. For more information on Caorunn and their Highland distillery, please visit: <https://www.caorunngin.com>

For further information, imagery and/or press enquiries, please contact Louisa Ham via: louisa@stellarpublicrelations.com or 02038712898.