

wildbrumby rubus patch gin

Tasting Notes

A delicious variation on the classic wildbrumby gin, our 'rubus patch' is blended with organically home-grown raspberries, and balanced with an aromatic pallet of citrus and juniper.

Its dynamic berry nose harmonises with gentler notes of rose, cardamom, coriander and native mountain pepper berry, never upstaging the citrus-juniper foundations.

By adding produce from our garden to high quality gin and pH-balanced alpine water, wildbrumby has produced a very special seasonal drink, which recently won gold at the 2017 Melbourne International Spirits Competition.

The perfectly rounded 'mouthfeel' or structure is the product of purity, alkalinity and mineral trace elements of the natural alpine spring water used in the distilling process.



In the mix: rose, cardamom, mountain pepper berry



Pairing sensationally with tonic, this year's Rubus Patch is an ideal selection for those keen to stretch the aromatic boundaries of classic gin.

It delivers a complex, yet smooth floral finish that can be enjoyed neat, or paired with your mixer of choice.

- Structure : A full-bodied spirit.
- Palate : Viscous, well-rounded structure that rolls across both front and back palate.
- Nose : Our classic citrus and juniper duo plays the perfect host to aromatic raspberry, finished off with delicate hints of rose, cardamom and spice.
- Finish : Complex, finely tuned structure with a crisp and refreshing aftertaste. Superb neat, and delivers a delightful twist to the classic G&T.
- Garnish : Lime.