

Hussingtree Asparagus Dry Gin, made in Worcestershire, wins Silver Medal at The Global Spirits Masters 2019.

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For release: Immediately

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Summary:

- Hussingtree Asparagus Dry Gin, made in Worcestershire, has been awarded a Silver Medal at The Global Spirits Masters 2019.
- The Awards are recognised as the world's most highly regarded series of blind tasting competitions.
- Winning the award comes just a year after the family team behind Hussingtree Gin sold their very first bottle of gin.

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The Worcestershire based family team behind Hussingtree Gin are thrilled to have been awarded a coveted Silver Medal at The Global Spirits Masters 2019.

Launched in 2008, The Global Spirits Masters seeks and rewards excellence by spirits producers from across the world. It is the only blind tasting competition to pride itself on using completely independent judges, including spirits journalists, buyers, educators and bartenders.

By being awarded a Silver Medal, Hussingtree Asparagus Dry Gin is recognised as being a gin of high quality and excellent flavour profile. And now sits alongside brands of national and international renown.

"We're thrilled to have received our first award for our Asparagus Dry Gin. It has captured people's attention since we launched it in April this year. And has proven extremely popular amongst retail customers and the on trade alike." Duncan Gilroy, Director at Hussingtree Gin, explains. "To now receive recognition from spirits experts is incredible. Especially as we've created each of our gins ourselves from scratch, and only sold our first bottle of gin in July 2018. We've come a long way in only 12 months."

Distilled using the one shot method in a traditional alembic copper still, Hussingtree Asparagus Dry Gin is an incredibly smooth, distinctive dry gin.

“We spent over five months experimenting with asparagus, trying to understand what it can deliver through the distillation process. It proved to be a challenge, but when things started to click we knew we had the basis of a fantastic, distinctive gin.” Richard Meredith, Distiller at Hussingtree Gin, explains. *“The asparagus delivers an earthy, nutty-sweetness. It makes for a wonderfully refreshing gin and tonic, garnished with a couple of fresh mint leaves.”*

The family team behind Hussingtree Gin are proud to include local produce within their gins. Their Asparagus Dry Gin is no exception. Asparagus comes from Revills Farm, a leading asparagus grower in Worcestershire. With Droitwich Salt also amongst the botanicals, a result of experimenting with ways to unlock some of the vegetable’s flavour.

Asparagus Gin is the fourth dry gin in the Hussingtree range. The first three being Hussingtree Juneberry Gin, Spiced Plum Gin, and Bumbleberry Gin. Each gin is different in character, but connected by a similar trait - they are packed full of flavour, with no sweeteners or flavours added after distillation.

Hussingtree Gin. Inspired and hand crated in Worcestershire.

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