

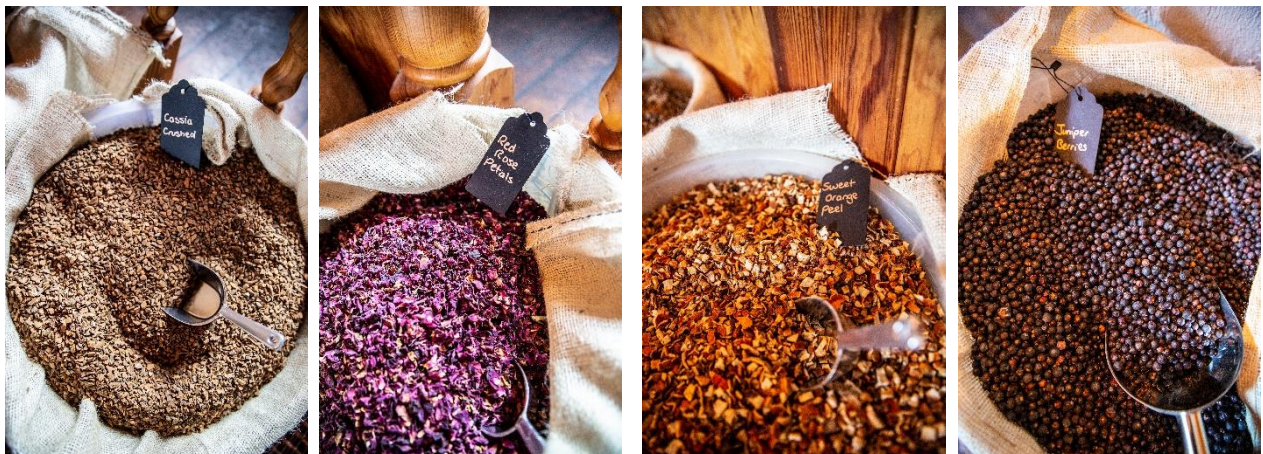
GIN SCHOOL



Whether you want to discover the secrets of craft-distilling or just a devoted gin fan, get some ginspiration at Hughes Craft Distillery's Gin School in Moira.



Stoke your curiosity by joining a small-group, interactive class and learn all about small-batch distilling. Take a journey of personal creativity as you select and weigh your own combination of botanicals with which to infuse your gin.



GIN SCHOOL

It's your own hand-crafted gin, so make it according to your palate or take some guidance from your host.

Once you've fired-up your small copper pot still, you will record, taste, observe and measure the spirit as the concentrated vapours start to flow from the condenser into your spirit glass. Put all your senses to the test to differentiate between the heads, hearts and tails.

When the last drop has emerged from your mini-still you will measure your distilled spirit using a hydrometer, cut your gin with Antrim Hills artesian water, personally bottle the liquid, name your gin and write your own small-batch label.

You will leave with your bottle of gin, and your own recipe card. But the most precious gift you take home is your new-found knowledge and appreciation for small-batch, hand-crafted spirits.



The Gin School is held at Hughes Craft Distillery in Moira, Co Down most weekends and available for private events, booking is essential. Cost is £80 per person or £110 per couple working together.

Class includes a range of cocktails and delicious canapés from The StillHouse Kitchens.

Our Distillery GastroPub, The StillHouse is opened from 11:30am seven days per week should you like to book dinner or lunch.

For more information, book your class or redeem your voucher code visit: www.StillHouseMoira.com or send an email to Barbara@HughesCraftDistillery.com