

# ALCOHOLIC BEVERAGES

## GIN

# GIN

- **Session Objectives-**

- After completion one would be able to recall what is a gin, how it is made, types and list the popular international brands

# CONTENTS

- DEFINITION
- INTRODUCTION
- ETYMOLOGY
- HISTORY
- MANUFACTURING
- TYPES
- BRANDS

# DEFINITION

- Gin is a white spirit that is flavored with juniper berries and so-called botanicals (a varied assortment of herbs and spices)

# DEFINITION

- The spirit base of Gin is primarily grain (usually wheat or rye), which results in a light-bodied spirit (usually referred as a grain neutral spirit) having 40% ABV

# INTRODUCTION

- In the late 1580s a juniper-flavored spirit of was found in Holland by British troops who were fighting against the Spanish in the Dutch War of Independence
- They drank it & called it "Dutch courage" in battle

# ETYMOLOGY

- The word is an English shortening of 'Genever', or 'Genievere; the Dutch and French words for juniper berries

# HISTORY

- The origins of Gin are rather murky
- In the late 1580s a juniper-flavored spirit of some sort was found in Holland by British troops who were fighting against the Spanish in the Dutch War of Independence



# HISTORY

- They gratefully drank it to give them what they soon came to call "Dutch courage" in battle

# HISTORY

- A clearer beginning was a few decades later in the 1600s when a Dr. Franciscus de la Boë (called Dr Sylvius in latin) in the university town of Leiden who created a juniper and spice-flavored medicinal spirit that he promoted as a diuretic

# HISTORY

- The Dutch themselves were encouraged by their government to favor such grain spirits over imported wine and brandy by lack of excise taxes on such local drinks

# HISTORY

- Genever soon found favor across the English Channel; first as a medicine (Samuel Pepys wrote in 1660 of curing a case of "colic" with a dose of "strong water made with juniper") and then as a beverage.

# GIN



**JUNIPER BERRIES**



**BITTER ORANGE**

# GIN



ANISE



ANGELICA PLANT

# GIN



**ORRIS ROOT**



**LICORICE PLANT**

# GIN



**GRAPEFRUIT**



**SAFFRON**



# GIN



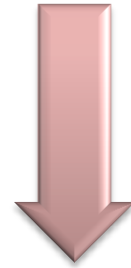
**FRANKINCENSE**



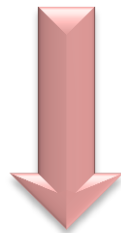
**CASSIA ROOT**

# MANUFACTURING PROCESS

MASHING



FERMENTATION



# MANUFACTURING PROCESS



# MANUFACTURING

- The chief flavoring agent in Gin is the highly aromatic blue-green berry of the juniper, a low-slung evergreen bush (genus *Juniperus*)

# MANUFACTURING

- Federal law permits gin to be produced from any of the following base materials; corn, rye, wheat, barley, malt, sugarcane and others

# MANUFACTURING

- Additional botanicals can include anise, angelica root, cinnamon, orange peel, coriander, and cassia bark

# MANUFACTURING

- Gin makers have their own secret combination of botanicals, the number of which can range from as few as four to as many as 15

# MANUFACTURING

- Most Gin is initially distilled in efficient column stills
- The resulting spirit is high-proof, light-bodied, and clean with a minimal amount of congeners (flavor compounds) and flavoring agents



# MANUFACTURING

- Top-quality gins are flavored in a unique manner
- After one or more distillations the base spirit is redistilled one last time

# MANUFACTURING

- During this final distillation the alcohol vapor wafts through a chamber in which the dried juniper berries and botanicals are suspended

# MANUFACTURING

- The vapor gently extracts aromatic and flavoring oils and compounds from the berries and spices as it travels through the chamber on its way to the condenser
- The resulting flavored spirit has a noticeable degree of complexity

# GIN VARIETES

- **American Dry gin**, often termed soft gin, tends to be lower proof — 80 proof or 40% alcohol — and less flavorful than its English counterparts
- Excellent for use in mixing drinks

# GIN VARIETES

- **Old Tom Gin** is dry gin usually sweetened by the addition of sugar syrup
- **Golden Gin** are gins aged in wood for a short period and have a light golden brown color

# GIN VARIETES

- **Sloe gin** is not a true gin
- Sloe gin is a sweet, often gin-based liqueur flavored with blackthorn plums (sloe plums)
- It is aged on wood-barrels, has a red color and is bottled at 57° proof, 28.5% alcohol

# GIN VARIETES

- **English/Dry/London Dry gin** is based on highly-rectified spirit, made from 75% grain, 15% barley malt and 10% of other grains
- English Gins are lightly balanced with juniper flavor

# GIN VARIETIES

- **Dutch/Genever/Sweet/Holland gin-** characterized by its high flavor intensity derived mostly from juniper berries and cereal grains (equal parts of corn, rye, barley malt), is produced by immersing the botanical mixture directly into the grain mash prior to distillation



# GIN VARIETIES

- **Plymouth gin-** Plymouth Gin is relatively full-bodied (when compared to London Dry Gin)
- It is clear, slightly fruity, and very aromatic
- Originally the local Gin style of the English Channel port of Plymouth

# BRANDS

- Beefeater - first produced in 1820
- Bombay Sapphire - distilled with ten botanicals
- Booth's - first produced in 1790 by Sir Felix Booth
- Gilbey's Gin
- Gordon's - "by appointment to Her Majesty Queen Elizabeth II of Great Britain"

# BRANDS

- Hendricks's Gin - infused with cucumber, coriander, citrus peel and rose petals.
- Martin Miller's Gin - London dry gin
- Plymouth - first distilled in 1793
- Seagram's Gin
- Steinhäger
- Tanqueray

# GIN



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# GIN



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**THANK YOU**

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