



WHAT MAKES ELEPHANT GIN DIFFERENT?

I

Handcrafted Production Methods

Method: traditional copper still distillation

Batch Size: around 600 bottles

Focus: hand-selected natural botanicals and locally sourced spring water;
no artificial flavouring post distillation

II

Distinct blend of 14 carefully selected botanicals

AFRICAN BOTANICALS

Devil's Claw

European colonists and early explorers brought Devil's Claw back home for its healing properties. Sourced from South Africa, Elephant Gin loves its aromatic bitter flavour.

Buchu

With a delicious blackcurrant-like flavour, Buchu is a plant native to the lower elevation mountains of western South Africa.

Baobab

Elephant Gin imports this African "superfruit" from Malawi.

The plant has sharp citrus qualities and three times the vitamin C of an orange. Oh, and its fruit is a huge favourite of our elephant friends.

Lion's Tail

Lion's Tail is sourced from southern Africa, where it is treated as a magical herb.

African Wormwood

Long used as an ingredient in spirits such as absinthe and vermouth, African Wormwood from South Africa introduces a bitter floral note.

Juniper

Is sourced from across Europe, mainly Macedonia, Hungary and Tuscany.

Fresh Apple

Introduces a fresh, crisp and sweet note to the gin.

Mountain Pine Needles

Works well in combination with juniper's natural notes.

Lavender

Brings distinct sweet floral overtones.

Sweet Orange Peel

Adds to the gin's sweet aromatic notes.

Cassia Bark

Is a close relative to cinnamon and sourced for its warm aromatic notes.

Ginger

Has warm and spicy characteristics for a biting flavour.

Pimento Berries

Gives the gin its slight peppery note.

Elderflower

Complements the fresh apple notes with sweet and floral notes.

III

Social Responsibility

The founders were inspired to create Elephant Gin following their own adventures in Africa. They strongly believe that this generation has a responsibility to support the African wildlife today, so others can continue to enjoy it in the future. With every bottle sold, Elephant Gin contributes 15% of bottle profits to Big Life Foundation and Space For Elephants Foundation that are devoted to the conservation of the African elephant.



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TRN1900



ELEPHANT LONDON DRY GIN

ABV: 45%

Botanical focus: juniper, fresh apples, African buchu

Tasting notes: The gin's distinct nose first yields a subtle juniper aroma, with an undertone of mountain pine and other herbaceous notes. The taste is complex but strikingly smooth, encompassing floral, fruity and spicy flavours, which can be enjoyed both straight or in a cocktail.

TRN1903



ELEPHANT STRENGTH GIN

ABV: 57%

Botanical focus: juniper, sweet orange peel, mountain pine, African buchu

Tasting notes: With 57% the Elephant Strength Gin is a much stronger and mightier variation on the London Dry Gin, yet with the same silky smooth character. The taste offers an intense initial blast of fresh aroma and a natural sweetness, complimented with a full bodied botanical backbone and perfectly balanced juniper finish.

TRN1902



ELEPHANT SLOE GIN

ABV: 35%

Botanical focus: wild sloe berries macerated in Elephant London Dry Gin

Tasting notes: Elephant Sloe Gin has a richly rounded, lightly sweet and exquisitely fruity bouquet as well as a typical warm red colour. The deliberately discreet addition of sugar triggers a perfect balance between tart and sweet notes.

