



CHIMES

ENGLISH EXTRA DRY
VERMOUTH

Date: October 2018

What the Dickens? Smart distilling instills quintessentially English character in an Italian classic

Following on from the release of *Copperfield London Dry Gin* in June 2018, Dr. Chris Smart and Professor Katherine Smart are now launching their second product hot off the still of their Surrey Copper Distillery. *Chimes English Extra Dry Vermouth* is an English vermouth hand-crafted from Surrey Sauvignon blanc blended with a distilled spirit infusion made using twelve botanicals.

Their family distillery was established in 2017 with the aim to craft intellectual drinks with a historical twist created through thought, research and attention to detail. The couple are avid collectors of rare and old books and *Chimes English Extra Dry Vermouth* is named after Charles Dickens' *The Chimes: A Goblin Story of Some Bells that Rang an Old Year Out and a New Year In* – a book he penned in 1844 whilst living in Genoa during a year-long Grand Tour of Italy. At that time, Genoa was an important spice market and its proximity to Piedmont (Italy) and Savoy (France), explains why these regions became the cradle of vermouth production.



Chimes English Extra Dry Vermouth taps into the growing trend for high-end English vermouths – only last year the award-winning Bolney Wine Estate launched a sweet, red vermouth produced in Sussex. “Compared to artisanal gins there are relatively very few producers of small-batch vermouths and we saw this as an opportunity to grow our portfolio with a unique product that combines Italian flavours with fine English wine.” said Prof. Smart.

The recipe for *Chimes English Extra Dry Vermouth* is inspired by descriptions of 18th century Turin (Piedmont) vermouths found in various archives and recipes for aromatised spirits noted in *Ambrose Cooper's The Complete Distiller*. “For us it was essential that the quality and character of the English wine (which is a key component of the blend) would be enhanced, rather than dominated by the botanicals. We conducted experiments with various grape varieties and Sauvignon blanc gave the best overall result” she continued.

The Sauvignon base is enriched with a distilled infusion comprising wormwood, lemon peel, bitter orange, rosemary, sage, ginger, coriander, cinnamon, clove, nutmeg, cardamom and cubeb berries. The addition of this aromatic liqueur brings the ABV of the vermouth up to 15%.

Vermouth (from the German word *Wermut* or wormwood) is an aromatised, fortified wine flavoured with various botanicals (roots, barks, flowers, seeds, herbs and spices). Wormwood (renowned for its antiseptic and digestive properties) has been used to create medicinal drinks since Roman times and Samuel Pepys mentions Purl (wormwood infused beer) in 1660.

However, the template for today's vermouths are based on the style of aromatised wines that were developed around the 18th century Turin café society, where vermouths were served as an aperitif rather than a tonic wine. In the 19th century vermouth became popular with bartenders as a key ingredient in many classic cocktails such as the Martini and the Negroni.

The Smarts have developed *Chimes English Extra Dry Vermouth* as a ‘sipping vermouth’ that is best enjoyed unmixed over ice. The vermouth is also naturally a great partner to *Copperfield London Dry Gin* in classic martinis and in a number of specially created cocktails.

Chimes English Extra Dry Vermouth is hand-bottled and hand-labelled to re-create the look of an antique linen book. The design has been inspired by stylised pictorial representations of grapevines and book covers from the late 1800s including the Arts & Crafts Movement and Art Nouveau. The ‘spine’ of the bottle builds on each release to create a library of artisan spirits and the label is further enhanced by the discovery of Prof. Smart’s penned notes on the reverse. The label is produced in a tactile, worn linen finish and complemented by a distressed gilded copper design. The packaging was created by design agency Nude Brand Creation and continues their work with The Surrey Copper Distillery in branding and packaging their portfolio alongside the overall look and feel for the distillery.

Chimes English Extra Dry Vermouth is currently available as a 70cl bottle (RRP £30) and as a 5cl miniature.

Chimes English Extra Dry Vermouth: serves and cocktails

The Perfect Serve: Just Chilled Chimes Extra Dry Vermouth

- A single serve of Chimes English Extra Dry Vermouth (2.5cl)
- Ice



Five Farthings Martini

- Pour ice cold Copperfield London Dry Gin (6.5cl) into a martini glass
- Add ice cold Chimes English Extra Dry Vermouth (1cl)
- Serve with three olives perfectly placed on a cocktail stick

Cambridge Quarters

- A single serve of Chimes English Extra Dry Vermouth (2.5cl)
- Ice
- Add Monin Pomegranate Syrup to taste
- Fever-Tree light tonic
- Garnish with fresh sprig of rosemary



Midnight

- A single serve of Chimes English Extra Dry Vermouth (2.5cl)
- Ice
- Add Monin Mures Syrup to taste
- Fever-Tree light tonic
- Garnish with fresh blackberries



Oranges & Lemons

- A single serve of Chimes English Extra Dry Vermouth (2.5cl)
- Ice
- Fever-Tree tonic
- Garnish with spirals of orange and lemon peel

Chimes English Extra Dry Vermouth can be found online at www.thesurreycopperdistillery.com, and on social media on Instagram and Facebook: @surreycopperdistillery and @chimesvermouth.

Notes to editors

Dr. Chris Smart has a PhD in biochemistry and is a qualified distiller who previously worked for Cadburys and Campden BRI, where he was the head of brewing services. Prof. Katherine Smart has a PhD in brewing and a DSc in Brewing and Distilling. Now also a university lecturer in brewing and distilling sciences at the University of Cambridge, she was formerly global chief brewer at SABMiller PLC and subsequently held senior executive and vice-president roles at ABInBev. She has also previously worked as an academic at the universities of Oxford Brookes and Nottingham. Katherine is the outgoing president of the Institute of Brewing and Distilling.

Surrey Copper Distillery is a purpose built, state-of-the-art facility in Dunsfold, Surrey. Drinks are developed in Tweedle Dum and Tweedle Dee (2L copper pot stills), scaled up in Alice (a 20L small-batch still) and will be produced in Clara (a 300L carterhead solid copper). Total production is limited to less than 20,000 bottles per annum.

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