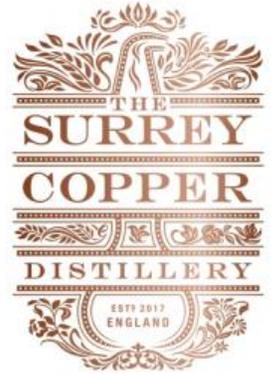


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COPPERFIELD

LONDON DRY GIN

A new gin that brings history to life

From a modern, purpose-built family distillery in leafy Surrey, Dr Christopher Smart and his wife Professor Katherine Smart are launching a new gin based on a recipe penned by Ambrose Cooper in his *Complete Distiller* first published in 1757. Cooper's book was the first manual to the art of distillation and remains an important reference work to this day. Indeed, the whole project is inspired by literature – the couple are avid collectors of rare and antiquarian books.

Katherine has a PhD in brewing and a DSc in brewing and distilling. She previously worked for the universities of Cambridge, Oxford Brookes and Nottingham as an academic before joining SABMiller PLC where she was the global chief brewer. Chris 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.

The **Surrey Copper Distillery** was established last year with the aim to craft accomplished gins created through thought, research and attention to detail. Their first product **Copperfield London Dry Gin** uses the heart of the 1757 Cooper recipe with a few tweaks to appeal to and excite modern palates. The Copperfield name is inspired by Dickens' classic novel and further 'editions' are planned in due course.



In line with gins of the 18th century just 10 carefully selected botanicals are used (juniper, angelica, orris root, liquorice, cubeb berries, lemon peel, elderflower, caraway, cardamom and coriander).

The gin's development process started in the distillery's state-of-the-art spirits laboratory which houses Tweedle Dum and Tweedle Dee, two, two litre copper pot stills. The recipe was then refined and scaled up in Alice, a 20 litre small-batch still. Full scale production in Clara, a 300 litre carterhead solid copper still is due to commence shortly.

Juniper rich, lightly floral with woody spice Copperfield London Dry Gin is round and smooth with good complexity and length.

The Smarts have developed Copperfield as a ‘sipping gin’ that can be enjoyed unmixed over ice but which also marries well with selected premium tonics. A special thistle shaped glass has been selected to enhance the olfactory experience. It is based on a vintage design.

In a sea of gins there are relatively few with an ABV of 45 per cent or more – and Copperfield is 45 per cent. Strength makes these gins more volatile and therefore more aromatic.

Copperfield lends itself wonderfully to classic martinis as the gin’s delicate floral notes blend well with aromatic vermouths. The ‘perfect serve’ (the best possible way of lengthening the drink, simply and consistently, whether in a bar or at home) is with ice, a fresh spiral of lemon peel, a single mint leaf and Fever Tree Refreshingly Light tonic.



Copperfield gin is hand-bottled and hand-labelled. Its distinctive book-shaped bottle perfectly fits the hand for pouring. It is embellished with a stunning illustration of interwoven botanicals overlaid with rich copper foiling and pays homage to book covers from the late nineteenth century. It is elegant and utterly unmistakable.

Referencing its literary inspiration, the side profile of the Copperfield bottle is designed to look like the spine of a book, while some of Katherine’s distilling notes and calculations from her notebook (beautifully stylised to remain in keeping) are visible on the rear of the label when seen through the glass. The packaging was created by uber-cool design agency Nude.

Copperfield gin is currently available as a 70cl bottle and a 5cl miniature.

Distillery tours and experiences will start later this year in line with the UK’s growing interest in premium gins. 51 million bottles of gin worth almost £1.4 billion were bought in the UK in 2017, an increase of 27 per cent in volume versus 2016 (WISA).

Copperfield London Dry Gin can be found at www.thesurreycopperdistillery.com, and on social media on Instagram and Facebook: @surreycopperdistillery.

Copperfield London Dry Gin cocktails

English Rose Garden

An elegant confection of Copperfield London Dry Gin and rose that conjures up the sights and fragrance of a classic country garden in summer.

- A single measure (2.5 cl) of Copperfield London Dry Gin
- Ice
- Fentimans Rose Lemonade (100ml)
- Two edible rose petals (pink) or sliced strawberries



Doughty Street Mint Julep



48 Doughty Street was the London address of Copperfield author Charles Dickens and is now home to the Dickens museum. This mint julep is named in celebration of the classic books he penned there and is based on a recipe thought to have been enjoyed by Dickens.

- Copperfield London Dry Gin (2.5cl)
- Ice
- Sugar cubes (to taste)
- Freshly squeezed lemon juice (half of a lemon)
- Mint (3 to 4 leaves)
- Fever Tree Refreshingly Light Tonic Water (150ml)

Raspberry Soft Whisper

A sublime and wickedly fruity cocktail that's as enticing in the depths of winter as it is in the heat of summer.

- Copperfield London Dry Gin (2.5cl)
- Ice
- Raspberry cordial (or syrup) to taste
- Fresh raspberries (4)
- Mint (2 leaves)
- Fever Tree Refreshingly Light Tonic Water (150ml)



Copperfield Martini

THE classic. Made utterly heavenly with distinctive Copperfield.

- Copperfield London Dry Gin (5cl)
- Vermouth (extra dry, 5cl)
- A single olive



ends

For further information, images and / or interviews please contact:

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