

Protected spirit names

Single document for 'Dovey Native Botanical Gin'

GI number: S0008

1. Name(s) to be registered

'Dovey Native Botanical Gin'

2. Country or countries to which the demarcated area belongs

United Kingdom

3. Geographical Indication type

Geographical Indication

4. Category or categories of the spirit drink

London Dry Gin- Category 22 in the Spirits Regulation 110/2008

5. Description of the characteristics of the spirit drink

'Dovey Native Botanical Gin' is a craft gin produced in the designated Dyfi/Dovey UNESCO World Biosphere Reserve in mid Wales. The gin meets the definition of a 'London Dry Gin' as defined by Category 22 in the Spirits Regulation 110/2008.

The qualities, characteristics, and reputation of 'Dovey Native Botanical Gin' are derived from its forage-led distillate which is directly attributable to its geographical origin. Natural plant materials are commonly referred to as botanicals. All 'Dovey Native Botanical Gin' is produced from a minimum of 17 native botanicals which are foraged in a sustainable manner from within the Dyfi/Dovey UNESCO World Biosphere Reserve.

While the inclusion of key classic non-native botanicals places ‘Dovey Native Botanical Gin’ recognisably within the gin category, producing a balanced, high-quality distillate. It is these native botanicals which imparts the unique organoleptic characteristics to the final product.

Principal characteristics of ‘Dovey Native Botanical Gin’

Physical

- Categorised as a ‘London Dry Gin’
- Each native botanical is minimum 1% by weight of the native components.
- Foraged components make up not less than 50% of non – juniper botanicals by weight and the juniper component makes up no more than 50% of the total botanical bill by weight.

Chemical

- Minimum alcoholic strength by volume 40% ABV

Organoleptic properties.

The overall organoleptic qualities stated below are as described in an independent Sensory Evaluation Report undertaken by the Food Technology Centre Wales.

Organoleptic characteristic	Description	Independent sensory panel comments.
Visual appearance	Clear not coloured	
Aroma	Within an aromatic range which combines identifiable alpha-pinene derived from juniper berries (as required by Spirits Drinks Regulations) with typicality of identified Dyfi/Dovey valley native botanicals.	“Impactful aroma characterised by spicy notes such as black pepper and aniseed, and a piney (juniper) character. Herbal, woody, grassy notes are most apparent along with a delicate floral quality.”

Taste/flavour	Taste/Flavour – complex diverse panorama of flavours from the individual and combination of native botanicals foraged from within the Dyfi/Dovey UNESCO World Biosphere Reserve	<p>“Well balanced with no apparent ‘spikes’ in flavour or aftertaste”</p> <p>Distinctive notes of pine, green/grassy and leafy flavour. Black pepper and woody and herbal (fennel type) notes combine with a medium bitter taste and a perfumed floral quality. Low level sweetness and citrus are also present.”</p>

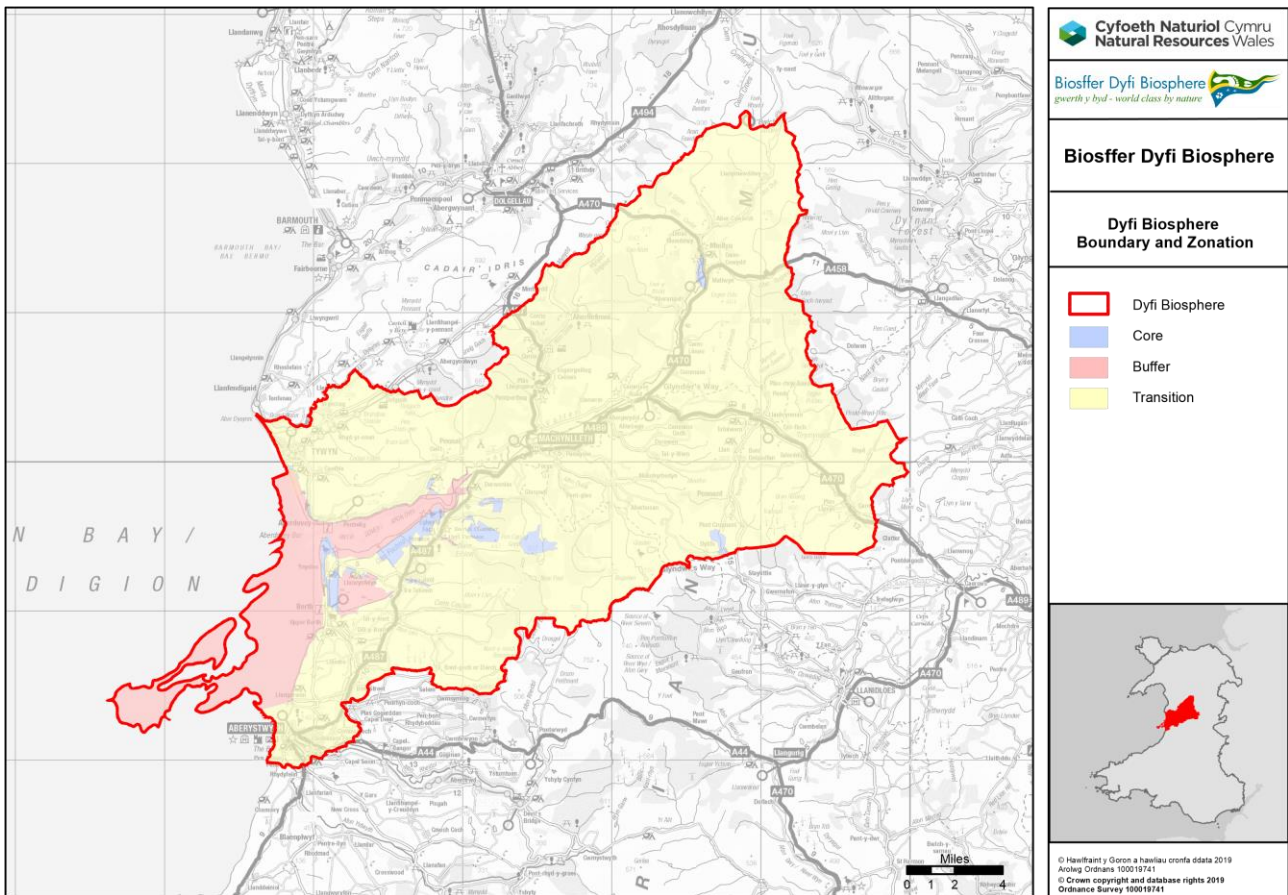
“Dovey Native Botanical Gin’ does not exhibit any overly dominating character from a single plant material other than the predominant juniper note, but rather the aromatic and overall flavor profile is a complex blend of different and notable characteristics. These are derived from the essential oils extracted during rectification from the plant components of the foraged native botanicals.

The plant components of the native botanicals can be divided into 3 main categories: - flower, leaf/needle and fruit/berry. Each of these components build a complex organoleptic picture similar to the diversity provided from a wildflower meadow. Floral components contribute fresh, heady perfumed floral top-notes to the finished product, leaf components contribute both primary herbal notes and secondary grassy character, whereas fruit and berry components tend to provide organoleptic base notes rather than primary aromatics.

6. Definition of the geographical area

Description of the defined geographical area

Dyfi/Dovey UNESCO World Biosphere Reserve – based on the 2009 designated area.



7. Production method

Gin is a clear neutral spirit made by distilling fermented grain to which a number of botanicals are added, one of which by law must be juniper.

‘Dovey Native Botanical Gin’ is a craft small batch ‘London Dry Gin,’ its production involves 3 key production processes:

- Foraging
- Maceration
- Rectification

All these production stages must take place within the designated geographical area.

The process of bottling and packaging does not have to take place within the designated Geographical area.

Foraging.

All 'Dovey Native Botanical Gin' must include a minimum of 17 native botanicals which have been sustainably foraged from within the Dyfi/Dovey UNESCO World Biosphere Reserve.

It is these native botanicals which are blended to impart their unique characteristics to the flavour and aroma of 'Dovey Native Botanical Gin' imparting “grassy floral, herbal, and woody” notes to the final product.

The component of the foraged plant material used will contribute to different flavour groups within 'Dovey Native Botanical Gin.'

The results from independent sensory analysis concluded that sensory attributes appear well balanced on the sensory profile with no apparent 'spikes' in flavour or aftertaste” and that 'Dovey Native Botanical Gin' has a distinctive character of herbal, woody grassy and floral notes.”

'Foraging for native botanicals from within the region encourages and contributes to a more sustainable approach to production through the reduction in food miles (as most traditional gin botanicals are shipped from outside of the UK and often outside of Europe). In addition, foraged botanicals eliminate the use of pesticides and herbicides compared to farmed botanicals.

Maceration

Maceration is the method by which botanical materials are softened by being added to liquid. For gin production, the liquid is an ethanol solution of between 40% and 50% alcohol by volume, being Grain Neutral Spirit (GNS), which has been reduced in alcohol content by the addition of water.

In order to achieve a balance of robust, rounded flavours with more delicate characteristics, different botanical components can be subject to different preparations.

Temperature controlled maceration (between 30C and 40C) over 12 to 24 hours (in a mix of ethanol and water such that the ethanol remains between 40% and 50% alc/vol) ensures that botanicals with more robust structures (typically cones, berries and/or leaves) break down sufficiently to impart distinct organoleptic properties to the finished product.

However, where this method is considered to be damaging to more delicate native botanical components, these can be added to the maceration mix immediately prior to rectification or kept separately in a 'vapour basket.'

Rectification

The base distillate for making London Dry Gin is at least 96% alc/vol and must be of agricultural origin (known as neutral grain spirit, or GNS). At this level of ethanol concentration, any residual flavour component is negligible once it has been re-distilled with gin botanicals, and so plays no part in the finished product's characteristics, and so can be sourced and produced from outside the designated geographical area.

The important role played by the subsequently diluted GNS is to release the flavour compounds from the botanicals used during this re-distillation (rectification) process with the addition of heat, where the ethanol-based vapour carries those flavours until being condensed back to liquid form. Both classic and local native botanicals will have been either added to the diluted GNS at some point prior to re-distillation commencing, and/or suspended within the pathway of vapour. Both methods will extract flavour compounds from the botanicals, but with different stylistic results.

The distiller's role here is to firstly ensure that the botanicals used for the production of Dovey Native Botanical Gin will create a harmonious, complex, and locally led balance of finished flavours, but also to identify and isolate the components which will otherwise detract from the expression of those flavours. An example of the latter is and how and when to isolate the latter part of the production run, commonly known as 'tails,' whose negative contribution would compromise freshness and clarity of desirable botanical flavours.

'Dovey Native Botanical Gin' is produced in a batch-operated column still which allows the distiller to practice "precision distillation." The batch--operated column still, combines the typicality of traditional copper pot batch gin production with a column still which provides the technology to enhance the complexity of the native botanical blend.

'Dovey Native Botanical Gin' is not subjected to any ageing process after rectification has been completed which would introduce colour or further flavour to the final product prior to bottling.

The only botanical flavours in 'Dovey Native Botanical Gin' are imparted through the process of rectification, and so no colour is transferred to the final product.

8. Specific rules concerning packaging

9. Specific rules concerning labelling:

10. Description of the link between the spirit drink and its geographical origin

The link between 'Dovey Native Botanical Gin's specificity, to the designated geographical area is a combination of both natural, and human factors.

Natural factors

There are over 700 UNESCO World Biosphere Reserves globally, but only one - the Dyfi/Dovey reserve, is located in Wales. The area has a very low population (circa 26,000) but it is a population recognised by UNESCO for its contribution to a sustainable world.

The Dyfi/Dovey UNESCO World Biosphere reserve was first designated in 1970 and then extended in 2009. The reserve comprises of 845 square kilometres of which 765 square kilometres are land and 80 square kilometres are sea. It contains 5 Natura sites and over 30 Sites of Special Scientific Interest (SSSIs) and includes an area preserved by Montgomery wildlife trust. The reserve stretches from the Snowdonia foothills through the Dyfi/Dovey forest and down to the estuary marshlands.

Habitats vary from high peat moorland through wide estuary to sand dunes, encompassing broad-leaved woodland, coniferous woodland, farmland, saltmarsh, and large lowland peat bog. The area includes, 1370 ha of mire including 'Cors Fochno' from where Bog Myrtle - (one of the important components of 'Dovey Native Botanical Gin') is foraged. 70 % of the land in the reserve is farmed with the majority of farms managed according to agri-environmental schemes such as Glastir.

The area is a botanically diverse area and is recognized and respected internationally, nationally, and locally for the diversity of its natural beauty, heritage, and wildlife. Lewis Meredith (1826-1891) published his book of verse, [Blodau Glyn Dyfi](#) in 1852, as a dedication to the Dyfi/Dovey and its diverse range of flora. The Dyfi Distillery and Welsh Government collaborated to translate its section, "[Dyffryn Dyfi](#)" from Welsh into English in 2018.

It is the combination of environmental factors within the designated area which provides a wide range of native species across coastal, river valley, uplands, and mountain habitats. The wide range of indigenous species consequentially available (and their growing conditions) provide the basis and opportunity for the diverse flavour combinations which would not be achieved elsewhere.

The climate and soils in the area are a determining factor as to the type and range of the native botanicals.

Wales has a mild, moderate, maritime climate which is heavily influenced by the Gulf Stream. Sea temperatures influence air temperatures and are supplied by the prevailing South Westerly winds off the Atlantic. Extremes of hot or cold are rare and onshore winds warmed from coastal tides results in a very low occurrence of either frost or snow.

Rainfall in the area can vary from total annual rainfalls exceeding 2000mm in areas of greatest elevations to 1000mm in coastal regions. The Dyfi/Dovey valley is in West Wales which is amongst the sunniest and mildest parts of Britain, but coastal regions are very exposed to westerly winds.

The Dyfi/Dovey valley has a very wide altitudinal range from 905m (at Aran Fawddwy down to the estuary where the Dyfi/Dovey river flows into the Irish sea. Above the floodplain, the relief is characterised by steep hills and mountains between a fluvially incised landscape. Geology succession spans mid-Ordovician to mid- Silurian periods with main soil types being podzolic soils, ground water gleys and peat soils.

The above environmental factors, create and sustain growing conditions for a particularly diverse flora. This forms the basis for producing botanically complex gins, which would not be available in areas which are intensively farmed or have less diverse factors.

Human factors – skills and knowledge of local production

‘Dovey Native Botanical Gin’ is recognised as a true ‘craft’ gin, where it is the skill and passion of the individual master distiller, that determines the recipe. The skills and knowledge, required to produce “Dovey Native Botanical Gin” have developed within the designated geographical area over time.

The particular skills can be divided into three main areas: -

- 1) Skills associated with foraging wild native botanicals in a sustainable manner.
- 2) Skills associated with precision distilling a craft botanical gin.
- 3) Skills associated with the preservation of foraged native botanicals.

All native botanicals foraged from within the designated geographical area are either; -

- on private land where permission has been expressly granted.
- on common land,
- or on nature reserves where foraging for subsequent rectification is specifically written into their Land Management Plans.

Any foraged materials harvested for the production of ‘Dovey Native Botanical Gin’ must have been gathered by, or under the direct supervision of, a person or persons who have experience in sustainable foraging. This ensures that the foraging is practiced in a way that does not compromise future species populations or biological communities from which the native botanicals are foraged. All foraged materials harvested are entered into a

'Received Botanicals Record Sheet' which is held by the distillery, confirming their provenance and who has undertaken or supervised that harvest.

The main skills required for foraging in a sustainable manner are listed below; -

- Skill in identifying individual plant species and researching their edible properties. Knowing which plants are fragile plants and/or rare plants which should be left alone.
- Knowledge of native botanical properties and what these properties can bring to the organoleptic characteristics of 'Dovey Botanical Gin' both individually and in combination.
- Knowledge of what component of the plant is best to harvest e.g. leaves, fruit. Parts of the plant, such as tubers and bulbs which are needed for the plant to grow again should not be foraged.
- Knowledge of when is the best time to harvest which will vary year to year depending upon seasonal variations. The majority of the native botanicals used in 'Dovey Botanical Gin' are collected in Spring and Autumn, however typically the foraging season starts in January and finishes in November.
- Knowledge of how to harvest - native botanicals should only be foraged when they are in abundance, and one should never collect more than 10% of material available.
- Knowledge of the location of where native botanicals grow, and any specific laws which may apply to the land regarding the ability to forage. Foraging is not allowed of any plant material protected within a Site of Special Scientific Interest (SSSI) and all foraging must adhere to the Wildlife and Countryside Act 1981 which makes it an offence to forage for any plant material listed as protected within the Act and/or to uproot any wild plant without the land-owner's permission.

Skills associated with precision distilling a craft botanical gin producing a forage-led distillate.

- to decide when to make the distillation cuts in order to consistently produce the desired characteristics which are unique to 'Dovey Native Botanical Gin.' It can take years to develop the skill for the exact timings of when to make these distillation cuts and is a skill which combines both science and craft.
- precision distilling is required to best highlight native botanical features. This is first established by the skill and experience of the distiller through nosing and tasting the progressive stages of distillation. Subsequent consistency of quality and style is then confirmed through the scientific data collected during distillation.
- to hand select the botanical bill. Whilst a minimum 1% is required for each native botanical present, experience is required to establish the quality of the botanicals

selected and that each component is present in such a proportion to impart character but not overpower the final blend.

- to determine which maceration technique is suitable depending upon the properties of the individual or combination of native botanicals. Allowing for maximum control over maceration temperatures.
- to run the stills, precision distillation requires extreme attention to detail.

Skills associated with the preservation of native botanicals.

- to understand different preservation methods required, such as vacuum, freezing and drying.
- to understand any food safety implications associated with the above

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