



Production of Dovey Native Botanical Gin

1. Foraging

| Serial | Requirement | Check | Comments | Pass |
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| 1. | i. All Dovey Native Botanical Gin must include a minimum of 17 botanicals which have been foraged from within the boundaries of the Dyfi/Dovey UNESCO World Biosphere Reserve ("native botanicals"). | <p>i. Verify distillery preparation records and processes:</p> <p>A preparation record must be created when preparing the botanical bill for each batch of Dovey Native Botanical Gin. This record must be retained for at least three years.</p> <p>Check that the preparation record for each batch shows:</p> <p>a. A list of all botanicals used in each batch – divided into 'native botanicals' and 'classic botanicals', and,</p> <p>b. that at least 17 native botanicals have been used in each batch of</p> | | |

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| | | <p>Dovey Native Botanical Gin¹, and,</p> <p>c. the weight of each botanical (whether native or classic) used in each batch of Dovey Native Botanical Gin, and,</p> <p>d. that each native botanical used in each batch amounts to at least 1% by weight of the total weight of all native botanicals used in that batch, and,</p> <p>e. that all native botanicals together make up no less than 50% of the total weight of non-juniper, botanicals used in each batch, and,</p> <p>f. that juniper (a non-native botanical) is included, and,</p> <p>g. that juniper makes up no more than 50% of the total weight of all botanicals (including both native or classic) used in each batch, and,</p> | | |
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¹ See Section 6.1 of the Product Specification for a non-exhaustive list of the common native botanicals found in the Dyfi/Dovey UNESCO World Biosphere Reserve.

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| | | <p>h. the location(s) that each native botanical was foraged from – which must be within the boundaries of the Dyfi/Dovey UNESCO World Biosphere Reserve, as designated in the 2009 UNESCO core, buffer, and transition zones, and any later expansions to this area.</p> | | |
| | <p>ii. Non-native botanicals (“classic botanicals”), e.g., Juniper, Citrus, and Coriander among others, may also be included.</p> | <p>ii. Note that other non-native botanicals sourced from outside the Dyfi/Dovey UNESCO World Biosphere Reserve (e.g., juniper, citrus, coriander) may also be used²</p> | | |
| | <p>iii. Each native botanical included in a batch must be a minimum of 1% of the total weight of all the native botanicals included in each batch.</p> | <p>iii. Note that other native botanicals may be included, as long as:</p> <p>a. they are collected or foraged from a location within the Dyfi/Dovey UNESCO World Biosphere Reserve, and,</p> <p>b. they are naturally occurring (i.e., wild, not farmed) and indigenous to the Dyfi/Dovey UNESCO World Biosphere Reserve</p> | | |

² For a non-exhaustive list of commonly used non-native botanicals, see ‘Botanical Bill’ in Section 3.2 of the Product Specification

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| | iv. Native botanicals form no less than 50% of non-juniper , botanicals in each batch, by weight. v. Dovey Native Botanical Gin must include Juniper (a classic botanical) vi. The amount of Juniper included in each batch of Dovey Botanical Gin must not make up more than 50% of the total weight of all botanicals (whether native or classic) in that batch. | iv. Check incorporated into the preparation record check above. v. Check incorporated into the preparation record check above. vi. Check incorporated into the preparation record check above. | | |
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2. Maceration

| Serial | Requirement | Check | Comments | Pass |
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| 2. | i. Maceration must occur within the Dyfi/Dovey UNESCO World Biosphere Reserve and | i. Check that the address of the site where maceration takes place falls within the boundaries of the Dyfi/Dovey UNESCO World Biosphere Reserve, and, that it is | | |

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| | <p>at the same site as rectification. There are three permitted methods of maceration:</p> <p>ii. Temperature-controlled maceration where:</p> <p>a. Botanical components (typically cones, berries, and leaves) are added to a mix of ethanol and water (also known as 'grain neutral spirit' or 'GNS').</p> <p>b. such that the resultant solution remains between 40% and 50% ABV, and,</p> | <p>the same site where rectification takes place.</p> <p>ii. For temperature-controlled maceration using Grain Neutral Spirit (GNS):</p> <p>a. If a producer:</p> <p>i. makes their own grain neutral spirit then, check their distillation records to ensure they are producing a grain neutral spirit, and/or,</p> <p>ii. purchases grain neutral spirit for use in Dovey Native Botanical Gin then, check their purchase records to ensure they have purchased a grain neutral spirit.</p> <p>b. Check that the producer has processes in place to ensure that the dilution of GNS by water keeps it within the range of 40%</p> | | |
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| | <p>c. temperature is maintained between 30 and 40 degrees Celsius,</p> <p>d. for a minimum of 12 hours and a maximum of 24 hours.</p> <p>iii. Direct addition to the maceration mix:</p> <p>Where the temperature-controlled method of maceration is considered damaging to the more delicate native botanical components (typically flowers), these can be added to the maceration mix immediately prior to rectification, or,</p> | <p>to 50% ABV when it is being used for maceration.</p> <p>c. Check that the producer has processes in place to ensure that temperature remains between 30 and 40 degrees Celsius during maceration.</p> <p>d. Check that the producer has processes in place to ensure that maceration takes place for no less than 12 hours, and no more than 24 hours.</p> <p>iii. If the producer is adding more delicate botanical components to the maceration mix immediately prior to rectification, this is permitted.</p> | | |
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| | iv. Using a vapour basket: Production may take place by keeping botanicals in a vapour basket. | iv. If the producer suspends botanicals in a vapour basket, this is permitted. | | |
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3. Rectification

| Serial | Requirement | Check | Comments | Pass |
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| 3. | i. Rectification must occur within the Dyfi/Dovey UNESCO World Biosphere Reserve and rectification must take place at the distillery where maceration occurs. ii. All alcoholic products producers must have an APPA (Alcoholic Products Producer Approval) to produce spirits on approved premises. | i. Check distillery records to confirm maceration occurred on site and check distillery records. ii. Check HMRC records to ensure the producer has an APPA approving them to produce spirit and hold spirit in duty suspension on their approved premises. Check all details of the approval including the type of alcoholic product | | |

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| | <p>iii. The base distillate – GNS should be at least 96% alcohol by volume and can be sourced from outside the UNESCO World Biosphere Reserve.</p> <p>iv. Ensure botanicals are added to the base spirit by one of the three methods of maceration listed above.</p> | <p>and the premises that the approval is held for.</p> <p>Ensure compliance with any conditions on the approval.</p> <p>iii. If a producer:</p> <ul style="list-style-type: none"> a. produces their own GNS – Check distillation records to ensure neutrality of spirit, and/or b. buys in GNS – Check purchase records to ensure neutrality of spirit. c. Ensure that the operator has a process of checking the alcoholic strength to ensure the base spirit has a minimum ABV of 96% <p>iv. Maceration must not be a premixed macerated solution and must take place at the same site as Rectification.</p> <p>Flavours, macerations, or botanicals added after the final distillation are not permitted.</p> | | |
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| | <p>v. The resulting distillate must be at least 70% abv.</p> <p>vi. Must be produced in a batch-operated column still combining copper pot batch gin production with a column still.</p> <p>vii. The distillation equipment used in rectification should include:</p> <p>a. Pot with heated jacket (oil or water</p> | <p>v. Check the distillery's records to verify that, on completion of rectification:</p> <p>a. The alcoholic strength of each batch of Dovey Native Botanical Gin is measured according to correct procedures and the results are recorded.</p> <p>b. The records show that all batches are an alcoholic strength of at least 70% alcohol by volume, prior to dilution/adjustment to bottling strength.</p> <p>vi. Check the distillery's records to verify that batch-operated column still is used combining copper pot batch gin production with a column still.</p> <p>vii. Check the distillery's records to verify the equipment used in verification include:</p> <p>a. Pot with heated jacket (oil or water based) and fitted with agitator.</p> | | |
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| | <p>based) and fitted with agitator.</p> <p>b. Dischargeable bubble plates and dephlegmator within the main column still</p> <p>c. Optional use of vapour basket during the distillation process</p> | <p>b. Dischargeable bubble plates and dephlegmator within the main column still</p> <p>c. Optional use of vapour basket during the distillation process</p> | | |
| | <p>viii. The final product for bottling must have a minimum ABV of 40%</p> <p>ix. The final product must be clear/transparent and not coloured.</p> <p>x. No sweeteners are allowed in Dovey Native Botanical Gin</p> <p>xi. If spirit products other than Dovey Native Botanical Gin are produced or handled in the distillery, all production processes</p> | <p>viii. Check the distiller has processes in place for monitoring and recording the final ABV of the finished product.</p> <p>ix. Check the finished product is clear/transparent and not coloured. No colourings may be added.</p> <p>x. Check that no sweeteners have been added at any time after distillation.</p> <p>xi. Verify that the distillery's systems for production and its records and operational controls are adequate to ensure full and effective identification at all times of GI and:</p> | | |

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| | <p>for Dovey Native Botanical Gin must be kept separate and the production of other spirit drinks must not compromise compliance with or verification of the GI standard for Dovey Native Botanical Gin.</p> | <p>a. non-GI spirit production processes, materials, and outputs are fully separated from the production and bottling processes for GI and non-GI products.</p> <p>b. ensure all necessary controls are in place to manage the risk of contamination at any stage in the production and bottling processes for Dovey Native Botanical Gin.</p> | | |
| | <p>xii. Bottling and Packaging does not have to take place within the Dyfi/Dovey UNESCO World Biosphere Reserve.</p> | | | |