

JUNO
EXTRA FINE BATCH DISTILLED
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JUNO GIN
NEW PLYMOUTH
junogin.com



Built in 2016 as a zero-waste distillery by husband-and-wife Dave and Jo with three core values: 'Make it Fun', 'Make it Together', and 'Make it Right', the brand then launched in 2017. Their name comes from the Roman goddess of marriage and domestic harmony, reflecting the marriage of flavours achieved through distillation. They make their gin using two stills, Lila and Jenny, which were built and adapted by local engineering teams with a base spirit made from a waste product. They are working with Massey University and local growers to create a sustainable supply chain and also upcycle some of their waste products: the spent juniper becomes Juno Gin Truffles and the remaining still water Lila Witbier.

HEAD DISTILLER: Dave & Jo James

DISTILLERY VISITATION: By Drop In

Extra Fine Gin 40.0% ABV

A modern dry style gin, Juno Extra Fine Gin is their signature gin made in the London Dry style with macerated juniper while the rest of the botanicals are vapour infused to retain freshness and put in a black bottle to prevent the citrus expression of limonene breaking down from light exposure.

BOTANICALS:

Juniper, Coriander Seed, Angelica Root, Orris Root, Makrut Lime Leaf, Cardamom, Black Peppercorn, Cassia Bark, M nuka, Nutmeg & Orange

TASTING NOTES:

Fresh bright lime leaf with orange and earthy spice on the nose; floral lime leaf opens and then morphs into earthy notes with integrated juniper on the palate; perfumed florals with orange sweetness to finish.

SERVING SUGGESTION:

Enjoy with Fever-Tree Mediterranean Tonic Water and a slice of lime.

