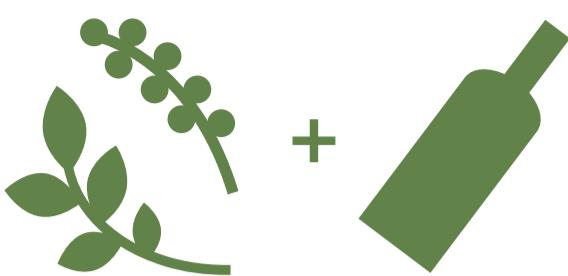


The Chemistry of Gin



COMPOUND GIN

In compound gins, the botanical ingredients are added to a spirit without any redistillation.



POT-DISTILLED GIN

Neutral spirit is distilled, botanical ingredients are soaked in it, and it is then redistilled.

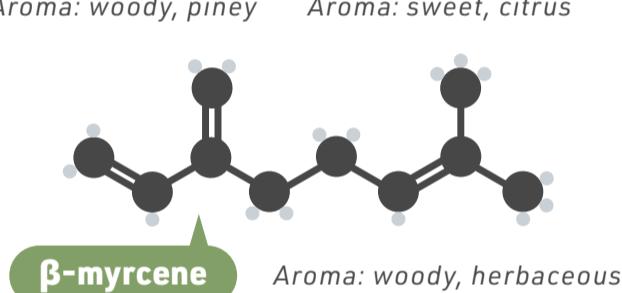
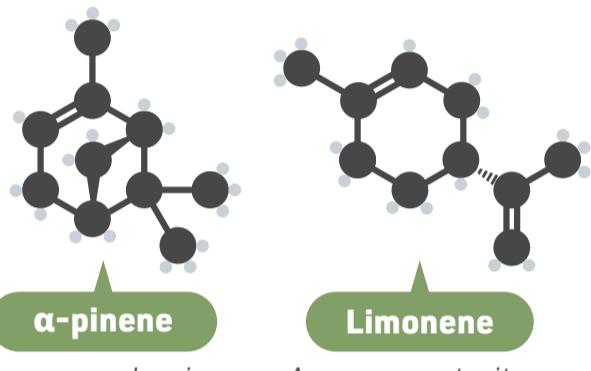


COLUMN-DISTILLED GIN

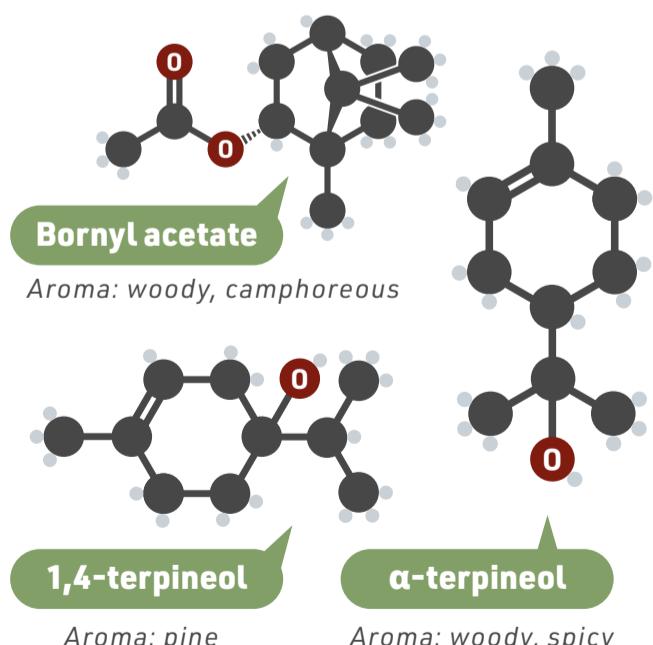
Column distillation creates a highly concentrated spirit, which is then redistilled with botanicals.

Gin comes in a number of different varieties, with widely varying chemical compositions. This stems from the different botanical ingredients that can be included. All gins must be primarily flavoured by juniper berries, but many other ingredients, including coriander, dry citrus peel, almonds, and nutmeg, can also be incorporated.

Juniper berry compounds



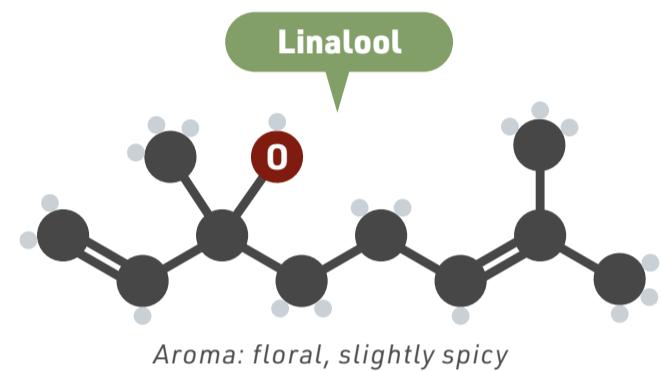
Many different terpene compounds are found in gins, a large number from the juniper berries used. Some, such as limonene, are also present in other botanical ingredients used in gin's manufacture. Other members of the terpene family of compounds that have been detected in gin include α -cymene, sabinene, and β -pinene.



Juniper berries also contribute oxygenated monoterpenes to the gin, with α -terpineol one of their main volatile compounds. As well as these, sesquiterpenes, which include cadinene & caryophyllene, are also present.

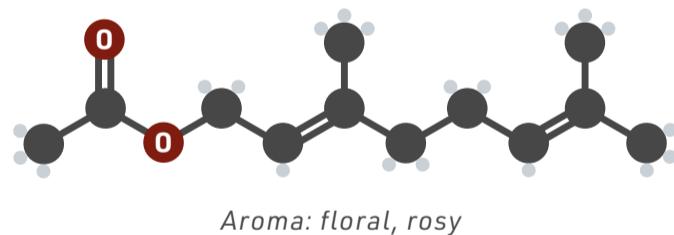


Coriander compounds



Coriander seeds are commonly used along with juniper berries in the manufacture of gin. Linalool is the major compound in their essential oil, and one of the most abundant volatile compounds in gins where coriander is used. Geranyl acetate is another coriander compound found in gins.

Geranyl acetate



Tonic water

Quinine

