

THE FARMER'S WIFE
DISTILLERY

FOR IMMEDIATE RELEASE

For Interviews and Media Enquiries:

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THE FARMER'S WIFE DISTILLERY LAUNCHES A NEW GIN: THE WARM WINTER GIN

The Farmer's Wife Distillery has added a new, limited edition gin to the family, just in time for winter. Introducing The Warm Winter Gin.

Following a wildly successful launch of their signature gin, The Autumn Dry Gin, in 2018, The Farmer's Wife Distillery are broadening their offering, further exploring the possibilities of gin.

"Since the development of our Autumn Dry Gin I have been thinking about what we could do with this balance of botanicals to create something else unique. The idea of capturing the delicious smoke and caramel notes from a whisky barrel to complement the honey and candied citrus notes of the Autumn Dry Gin was one I had to experiment with." Kylie Sepos, Founder and Head Distiller.

The Warm Winter Gin is a limited edition barrel aged gin, matured within a former peated whisky barrel, sourced from the friends at Black Gate Distillery. The flavours from the barrel walls are infused into the gin, giving it a rich, floral smoked flavour with hints of candied citrus, creating a gin that is smooth and warm all the way to the finish.

This beautifully rich gin makes an amazing smoked Negroni or Old Fashioned, but is equally enjoyed neat by the fire - with or without company.

With only 400 bottles distilled, this limited edition gin will not be available for long.

Available online exclusively at farmerswifedistillery.com.au.

Product images are available at farmerswifedistillery.com.au/media-enquiries

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ABOUT US

A Note From the Farmer's Wife

The concept of the Farmers Wife Distillery was formed sharing a fine gin with friends. Living in the country, as 3rd generation farmers, we were inspired to share our love of country life and our passion for creating something unique. I wanted to create something that encompassed my love for growing food and gardening, my love of family, friends and community and the idea of mastering different flavours to produce something unique and special.

The sense of place to gather is as important as the creation and we would love for you to join us on our journey as we build and grow a home for the Farmer's Wife spirits and most importantly to be inspired by the magic of craft distilling.

We are committed to making gin the way gin used to be made, by a one shot distillation in a traditional copper pot still. Our beautiful still was commissioned to Peter Bailey of Hobart Tasmania and was precariously road tripped home by the Farmer and his Wife. Copper is essential to the distillation process as the chemical reaction results in a softer and smoother spirit.

We rest our botanicals on the finest quality neutral Australian sugar cane spirit. This spirit provides a clean blank canvas upon which the Farmer's Wife can weave her botanical magic. We keep only the very hearts of the spirit and then blend it with purified rainwater harvested from the farm.

Kylie

The farmer's wife