

THE FARMER'S WIFE
D I S T I L L E R Y

FOR IMMEDIATE RELEASE

For Interviews and Media Enquiries:

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THE FARMER'S WIFE DISTILLERY TO RE-RELEASE THE SWEET SPRING GIN

Following a rapid sellout of the first release in 2021, the team at The Farmers Wife Distillery are set for the second release of the limited edition Sweet Spring Gin.

"We were absolutely thrilled last year to complete our family of season inspired gins with our Sweet Spring Gin. After our signature gin was so beautifully enhanced through the barrel aging process to create the Warm Winter Gin, I began exploring other options for barrel aging. The sweet vermouth from Margan Wines is one of our favourite cocktail pairings, so it was only natural to try aging our gin in these former vermouth barrels - and we are sure glad we did!" Kylie Sepos, Founder and Head Distiller.

Inspired by the classic pairing of gin and vermouth, we have crafted a bespoke recipe by resting our hallmark gin within former sweet vermouth barrels, sourced from our friends at Margan Winery. We patiently aged our thirteen signature botanicals, within the flavour enriched walls and over time, the history of subtle flavours impart their character into the gin.

Floral notes of cherry blossom, vanilla and musk are followed by a luxurious velvet palate of bittersweet cherry, spice and honey, with hints of citrus.

This Sweet Spring Gin will have you wanting to celebrate the change of season with flirty French martinis, classy cosmos or sexy Singapore slings. Our serving suggestion? A cocktail party.

If the previous release is anything to go by, this year's limited edition Sweet Spring Gin will not be available for long.

Available online at farmerswifedistillery.com.au or at select stockists.

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