



.....CAPE.....  
**FYNBOS**  
WINES & SPIRITS

- FOUNDED IN 2017 BY OLIVER KIRSTEN AND JOHAN DU TOIT -



## OUR LANDSCAPE, BOTTLED

For owners Johan du Toit and Oliver Kirsten it started with an almost obsessive love for the unique, wonderful landscape and flora of the Western Cape of South Africa. The Cape Floral Kingdom is home to a truly astounding level of plant biodiversity with indigenous flowering plants numbering up to nine thousand species. Most of these are members of the group loosely called "fynbos".



fynbos: noun fyn-bos  
 \ˈfān;bós\

From Dutch, meaning fine leaved plants. A biome of southern coastal South Africa characterized by a diverse richness of endemic plant species.



IT IS A PLACE OF DISCOVERY - OF HIDDEN GEMS - THE PLACE WHERE OUR GIN WAS BORN.





AFRICAN POTATO



DEVIL'S CLAW



BUSHMEN'S ECSTASY



WILD DAGGA

## A KINGDOM OF FLOWERS

Deep and complex herbal aromas with hints of orange essence, cloves, white pepper, honey and wild Fynbos all overlaying a perfectly smooth palate make this into a gin to treasure

Botanists divide our planet into six floral kingdoms. The smallest and most diverse of the six floral kingdoms is situated in the Western Cape province of South Africa. The biodiversity and endemism of this region is often quite astounding. For instance, Table Mountain is home to around 1500 species of fynbos. Around 80% of these are endemic to the Cape Floristic Region. The history of medicinal and household use of fynbos species dates back literally thousands of years. Some notable examples include wild dagga, honeybush, buchu, African wormwood, renosterbos, African potato, devil's claw, cancer bush and Sceletium Tortuosum or Bushman's ecstasy.

7000

SPECIES OF THE CAPE  
FLORAL KINGDOM'S  
FLOWERING PLANTS  
ARE FOUND NOWHERE  
ELSE ON EARTH



HANDPICKED INDIGENOUS BOTANICALS SUSTAINABLY HARVESTED



## 100 DISTILLATIONS

The Cape Fynbos Gin recipe is a legacy left by the late Helmut Wilderer, father of South African premium eau de vie and grappa. After 18 months of trial and error and more than a hundred test distillations the first bottle was filled. True to its roots, Cape Fynbos Gin is still distilled outside Paarl in collaboration with the Wilderer Distillery.

A STEPWISE BLENDING  
WITH PURE GRANITE  
MOUNTAIN SPRING  
WATER RESULTS IN A  
TRULY UNIQUE GIN OF  
THE HIGHEST QUALITY.

**A SMALL-BATCH DISTILLED, PREMIUM, HANDCRAFTED GIN**  
Distilled from the finest white spirits in small batches. This is infused with premium juniper berries and elements from more than 30 indigenous botanicals, sustainably hand harvested for their bark, roots, berries, flowers, stems, peels or leaves. Many of these botanicals are members of the fynbos group of plants for which the region is world famous. The botanicals are macerated in the alcoholic base prior to distillation to allow for optimal binding of the herbal aromas. Vapour-path extraction of flavours are then achieved by suspending the botanicals from the top of the kettle in a muslin bag.





# ACCOLADES

"Head over heels with Cape Fynbos Gin!"

- Whynotgin, Denmark

"You have created a truly great gin here"

- Maximilian Mende of Ginnatic, Germany



**GOLD MEDAL**  
WINNER 2017 MICHELANGELO  
WINE & SPIRITS AWARDS

**SILVER MEDAL**  
WINNER 2018 LONDON SPIRITS  
COMPETITION

**SILVER MEDAL**  
2018 IWSC INTERNATIONAL  
WINE & SPIRITS CHALLENGE

**GOLD MEDAL**  
2017 GOLDPACK AWARDS  
CATEGORY WINNER  
BEST PRINTING  
ON PAPER & CRAFT

**GOLD MEDAL**  
SA CRAFT GIN AWARDS 2019

# PACKAGING



*Classic - packaging: 4 sided embossed carton with 500 ml bottle*



*Citrus edition - packaging: 4 sided embossed carton with 500 ml bottle*



# GIFT OPTIONS



*giftbox: 1 x 500 ml cape fynbos gin + 1 x 200 ml buchu cordial + 1 x 200 ml rose geranium cordial*



*24 x mini gin bottles in showcase carton*



### PELARGONIUM DELIGHTS

On or two pours of gin & 30ml rose pelargonium cordial with a sugar free tonic (200ml). If you can make some noem-noem ice (mashed frozen berries) these will add a zesty sour attitude to this drink. Finishes off with a soft rose aftertaste that lingers in the palate.



### NEGRONI

1 part Cape Fynbos Gin, 1 part vermouth and 1 part Campari with fresh orange peel makes you the classic Negroni. A semi-bitter drink with layers of history and dark appeal.



### GINGER, CUCUMBER AND LIME

A couple of slithers of fresh ginger, two pours of Cape Fynbos Gin, 100ml cucumber juice and a good squeeze of lime. Add quality tonic / sparkling water to taste.



### GRANADILLA AND MCC GIN FIZZ

Use fresh granadilla pulp (50ml), 150ml Méthode Cap Classique, a squeeze of lime and flower ice (for those that have the time) for this attractive gin cocktail.

## GINSPIRATIONS

SMALL BATCH **CAPE FYNBOS** HANDCRAFTED  
COPPER DISTILLED  
**GIN**

*simply gorgeous serves*

[www.capefynbosgin.com](http://www.capefynbosgin.com)



### BASIC GET

200ml of low sugar tonic over crushed ice with Cape Fynbos Gin (one or two pours / to taste) and lemon. Classic, bright and delicious, this drink really brings out the soft botanicals in Cape Fynbos Gin.



### LEMON SORBET

A neat pour (to taste) to bring out the layers of the gin poured over scoops of lemon sorbet for cold freshness. Add some quality tonic to taste.



### VAMPIRE

One / two pours of Cape Fynbos gin, 50ml pomegranate juice, 50ml beetroot juice with slithers of cucumber, a thin slice or two of lime, wild rosemary and 150ml of sparkling water. Smoke the rosemary for an experiential addition to the serve.



### GIN & BUCHU CORDIAL

30ml (or to taste) of Cape Fynbos buchu cordial with 200 ml sugar-free tonic / a sparkling water mixer over crushed ice. Garnish with lime and a sprig of buchu if you have some in the garden.