



THE TRUTH IS, WHEN CAREFULLY CRAFTING A MASTERPIECE, ONE MUST BE ABLE TO RENDER EXPERIENCE INTO TASTE AND EXCELLENCE INTO LEGACY.

MYSTIC GROVE IS THE ANSWER TO ENJOYING A GENUINE GIN JOURNEY
LIKE NO OTHER.

#### MYSTIC GROVE GIN CHAPTERS VIII, IX AND XII REVEAL:

- A GIN EXPERIENCE CONCEIVED IN BELGIUM AND PROUDLY DISTILLED AND BOTTLED IN MTEIN, LEBANON BY NADER DISTILLERIES CO. IN FULL RESPECT OF THE GREAT BRITISH TRADITIONS.
- A JOURNEY OF 8, 9 & 12 SELECTED AND HAND-PICKED BOTANICALS SOURCED FROM ALL AROUND THE WORLD.
- AN INNOVATIVE 4-GENERATION-OLD RECIPE THAT TRANSCENDS YOUR GIN TASTE PALATE AND RENDERS YOU SPEECHLESS.

MYSTIC GROVE GIN'S DELIGHTFUL EXCELLENCE IS MASTERFULLY ATTAINED THROUGH A SUBTLE BLEND OF PURE SPRING WATER FROM THE HIGHLANDS AND THE SLOW VAPOUR INFUSION OF EXTRA NEUTRAL GRAIN ALCOHOL THROUGH A BALANCED MIX OF SELECTED BOTANICALS.

ITS SPECTRUM OF TASTE, FLAVOUR AND FRAGRANCE IS UNEQUIVOCALLY OWED TO THE FOURTH GENERATION OF PROFESSIONAL DISTILLERS AND MASTERS OF BOTANICALS WHO SUCCEEDED IN MIXING TRADITION WITH MODERNITY.





# MYSTIC GROVE GIN | A LIFESTYLE THAT PRECEDES DISTINCTION. \*\*

MYSTIC GROVE HAS BECOME A BRAND THAT MYSTICALLY INSPIRES PEOPLE TO THEMATICALLY PRECEDE ELEGANCE THROUGH ITS DISTINGUISHED PRESENTATION AND TASTEFUL GIN INCREASING THEIR CONFIDENCE IN THEIR OWN LIFESTYLE WITHOUT SECOND-THINKING QUALITY OR IDENTITY.

IT'S A BALANCE OF STORY AND CRAFT THAT INNOVATE THE WAY PEOPLE PERCEIVE THEIR RELATIONSHIP WITH GIN.

BEING CREATIVE IS DARING AND REQUIRES COURAGE TO BRING ABOUT IN THE PRESENCE OF KNOWLEDGE. **MYSTIC GROVE** TRANSCENDS BY BEING A TRUE DIARY OF THOUGHTS, ART AND REFLECTION THAT FILLS THE SPACE WITH INNOVATIONS WHERE WORDS AND SOUND FAIL TO IMPRESS.

WHAT IF IT WAS POSSIBLE TO PRECEDE DISTINCTION, TO PRECEDE EXPECTATIONS OF TASTE,

TO EXHIBIT A REFINED GRACE WITHIN YOUR OWN EXPERIENCE OF GIN THAT YOU WILL SOON FIND IMPOSSIBLE TO MATCH IN POTENCY.



### \* A MULTI-DIMENSIONAL STORY, BUILT TO THRILL.

MYSTIC GROVE VENTURES BEYOND WHAT MOST GIN CONNOISSEURS WOULD EXPECT. IT EMBRACES A STORY THAT SPREAD ACROSS FOUR DISTINCT ERAS, NARRATED TO TRANSCEND

WHAT MOST PEOPLE WOULD EXPECT FROM A BRAND OVERALL.

EACH ERA IS LED BY THE TIMELESS CHARACTER KNOWN AS THE OWL OF MYSTIC GROVE. THE OWL ACTS AS A BINDING PRAGMATIC FORCE BETWEEN ALL THE EXECUTED IDEAS AND CONCEPTS AT PLAY.

MYSTIC GROVE IS A MELTING POT OF CULTURAL, HISTORICAL, ELITE-LIKE AND MYSTERIOUS REFERENCES THAT SEEK TO IGNITE A FIRE IN THE MIND OF ITS BEHOLDER.

NOW WITH THE INTRODUCTION OF TWO NEW PRODUCTS AND THREE CHARACTERS, MYSTIC GROVE SEEKS TO EMBARK FURTHER INTO ITS WORLD AS IT GLIMPSES INTO ITS SECOND ERA. EACH CHARACTER WILL TELL A STORY THAT WILL KEEP EVERYONE ON THEIR TOES AS THEY DELVE INTO A LIFESTYLE THAT REFLECTS WHO THEY ARE OR WHO THEY ARE BECOMING.

THIS JOURNEY IS GRACEFULLY COUPLED WITH NEW FLAVOURS TO MATCH.

"HAVE YOU SOUGHT COMFORT YET?", SAID THE OWL OF MYSTIC GROVE.



A GLIMPSE OF MYSTERY, \*\*\*

EXCITEMENT AND AWE.





### CHARACTERISTICS AND TASTING TIPS:

Nose: Complex and Aromatic; The nose blends piney and spicy notes with citrusy aromas.

### Taste & Aroma:

DRY, POWERFUL AND DELICATE;
THE PALATE SENSES A HARMONIOUS MIX OF
FLORAL, PINEY, CITRUSY, AND COATED SPICY NOTES.

**Structured and balanced**, A WIDE AROMATIC PALETTE TRACTS A VERY LONG-LASTING FINISH.

Bottle Size: 700 ML.

ABV: 47%







### CHARACTERISTICS AND TASTING TIPS:

**Dress:** Deep: the dress reveals a golden colour, adorned with reddish reflections.

Nose: Complex and Aromatic; The nose blends rich earthy and spicy notes with citrusy aromas.

### Taste & Aroma:

RICH, POWERFUL AND DELICATE;
THE PALATE SENSES A HARMONIOUS MIX OF SPICY, PINEY, NUTTY,
AND COATED ROOTY NOTES.

**Structured and balanced**, A WIDE AROMATIC PALETTE TRACTS A VERY LONG-LASTING FINISH.

Bottle Size: 700 ML.

ABV: 43%

Storage recommendation:

STORE AWAY FROM DIRECT SUNLIGHT, preferably in the dark below 25°C







#### CHARACTERISTICS AND TASTING TIPS:

THE PERFECT BALANCE OF 9 SELECTED, HAND-PICKED, BOTANICALS. UNCONVENTIONAL. THIS DAZZLING INDIGO BLUE COLOUR TURNS TO PURPLE WHEN ADDING TONIC.

#### Dress:

deep; the dress reveals a dark indigo colour, adorned with purplish reflections.

### Nose:

complex and aromatic;

the nose blends floral and citrusy aromas with notes of intricate brightness.

#### Taste & Aroma:

dense and delicate;

the palate senses a harmonious mix of floral, piney, and coated rooty notes.

### Structured and balanced,

A WIDE AROMATIC PALETTE TRACTS A VERY LONG-LASTING FINISH.

Bottle Size: 700 ML.

ABV: 43%

Storage recommendation:

STORE AWAY FROM DIRECT SUNLIGHT, preferably in the dark below 25°C







## \* A DEEP DIVE INTO THE MYSTIC GROVE. ERA ONE

THE OWL... TRAVERSING THE BOOKISH CULTS OF THE 17TH CENTURY WIELDS HIS PEN AS IT SOFTLY ROLLS ON THE PAGES OF A TIMELESS BOOK HE HOLDS. "AS FOR YOU", SAID THE OWL, "WE WANTED TO SPARE YOU THE RIDICULE OF THOSE WHO DID NOT KNOW THE TRUE JOURNEY OF OUR RECIPE... FOR IT IS ONLY FOR THOSE THAT TRULY SEEK ITS COMFORT."

AS HE WRITES THE FINAL STRING OF WORDS ON HIS SACRED BOOK, HE SIGNS IT OFF WITH "MG-CHAPTER XII". A NOTE FOR THE SEEKERS WHO DARE TO WITNESS QUICK FATE. A NOTE THAT SPEAKS THE NUMBER 12, OR AS ELOQUENTLY SAID, CHAPTER TWELVE.

IN THE REALM OF THE OWL, THE NOCTURNAL SUCCEEDS IN BRIDGING THE GAP BETWEEN THE ERAS FACED BEFORE THOSE WHO BREW THE RECIPE OF THE MYSTIC GROVE. "WE WILL ONLY COMBINE THE REQUIREMENTS AND NOT COORDINATE THE CHANGE", SAID THE FIRST SEEKER OF THE OWL. LIKE THE VASTNESS OF SPACE IN A TIMELESS CONTINUUM OF THOUGHT, THE COSMIC CONFINES TO THOSE WHO PUT AWAY CHAOS IN AN ORDERLY MANNER FOR THE SAKE OF THE GROVE SOCIETY.

THE OWL THEN THOUGHT TO HIMSELF, "IF PLANETS ROLL AT WILD, AND MORE OFTEN THAN NOT SMASH INTO RISING STARS, THEN WHY WOULD I ADHERE TO A SENSE OF HOPE, A HOPE OF HOPE, AND A HOPE OF SENSIBLE ORDER." THIS ADDRATION OF ATTITUDE AND CLARITY LED THE OWL TO CREATE HIS OWN SOCIETY IN THE 17TH CENTURY CALLED THE GROVE'S DEN.

IN THIS DEN, THE SEEKERS TRAVERSE THROUGH THE RANKS WIELDING A PARCHMENT OF SECRECY THAT STATES; "YOU SHALL SPREAD CHAPTER XII BUT YOU SHALL ALSO KEEP ITS RECIPE A SECRET... FOR THOSE WHO DWINDLE TO THE BITTERNESS OF CURIOSITY AND REVEAL, SHALL PERISH INSTANTLY."

THE SEEKERS AND THE OWL GO ABOUT THEIR TIME CONVERSING IN THE GROVE'S DEN, AND AT THE END OF THE NIGHTLY CYCLE, THE OWL DEPARTS AND WANDERS INTO THE UNKNOWN, FILLING THE RANKS OF HIS TIMELESS AND SACRED BOOK WITH MORE ERAS TO COME.

TO LEARN MORE ABOUT OUR STORY, VISIT OUR INSTAGRAM PAGE @MYSTICGROVEGIN AND CLICK ON THE HIGHLIGHT CALLED "DISCOVER ERA I".

## MYSTICLOUD 9 5%



A cloudy signature take at first, this cocktail exhibits a holistic glance that keeps you in a state of asking for more. Exotic herbal aromas from the coriander syrupfirst take control, which is then bolstered by earthy notes from the granny smith apples. A follow up of flavourful sour citrusy twist then ensues, ending with a freshly scented grassy finish.

### yuzu salt air

First make the yuzu saline:

Combine 1 litre filtered water, 25g salt and 25 ml yuzu juice and mix until salt is dissolved Then make the lecithin foam:

Take 600 ml of the Yuzu saline, add 3g of Soy Lecithin and mix with a hand blender until foam thickens then apply to the top of the drink.

### **Coriander Syrup**

500g white sugar

500g hot filtered water

10g fresh whole coriander

Combine hot water, sugar and stir to dissolve.

When it's cold add the coriander with the syrup to a blender and blend all to mix.

Strain the syrup using a cheesecloth and bottle. Shelf life up to 7 days.

Glass: Nick and Nora

Flavor Notes: Herbaceous | Grassy | Citrusy

Character: **Earthy** 

Garnish: Yuzu Salt Air

25 ml. lemon juice

25 ml. coriander syrup

60 ml. Mystic Grove gin - Chapter XII

1 dash celery bitters 1/4 granny smith apple

### OLD MYSTIC WORLD 5%



Take a trip back to old. Back to where it all started. A potent concoction for the veteran connoisseurs that are looking for an aromaticly spicey and fragrant feel that mirthfully resonate from the cinnamon syrup and the gin itself. This feeling is then followed by an authentically subtle and warm balmy finish.

#### Cinnamon Syrup:

10g cinnamon sticks, 1 litre water, Boil water and cinnamon over low heat. When boiled measure the cinnamon tea and add the same amount of sugar and stir to dissolve. Strain and bottle. Shelf life up to 2 months.

#### Orange Twist Zest

Twist is a classic garnish; it leaves the top of the drink really fresh with aroma that reaches you before you've taken a sip. You can either just squeeze the rind over the surface to extract the oil from the rind and get a lovely aroma or add the whole piece of zest to the drink.

Glass: Old Fashioned

Flavour Notes: Aromatic | Fragrant | Balmy

Character: **BOLD**Garnish: **Orange zest** 

8 ml. Cinnamon Syrup (see below)

60 ml. Mystic Grove Gin - Chapter XII

1 dash Scrappy's Orange Bitters

3 dashes Peychaud's Bitters

Garnish: Orange zest

### SAMURAI XII %



From the depths of the Pacific, a flavoursome experience is birthed to transport you to the eccentric fields and mountains of the far east. A refreshingly fruity experience first ensues from the pineapple ginger syrup which is then followed by the nuttiness of the sesame oil drops. This is made especially for those that love an "eyes-closed" explosion of eccentric and immersive taste that is finally amplified by a significant and well balanced floral piquancy.

Glass: Coupe

Flavor Notes: Fruity | Nutty | Floral

Character:: Refreshing

Garnish: Edible Flower, Sesame Oil

25 ml. lemon juice

25 ml. Pineapple Ginger Syrup

**60 ml.** Mystic Grove gin – **Chapter XII** 

Half a medium-sized cucumber

Pineapple Ginger syrup:

1 kg Fresh Pineapple Cubes

**750 g** Sugar

**500 g** Water

30 g Sliced Ginger

Half a Bar Spoon Black Pepper

Cook pineapple, ginger and black pepper over low heat until boiled, when warm remove from heat, add sugar and stir to dissolve. Let cool and you're ready to go.

### MARTINI 12 %



A staple to the historic "Gold-Rush" era of the Martini, the Martini 12 conveys a salty, yet boozy and dry amalgamation. The dryness is amplified through the use of MG's Gin and the saltiness is owed to the saporous caper berries brine. Collectively, a prominent way to celebrate good fortune.

Glass: Martini
Flavor Notes: Salty | Dry | Crisp
Character: Boozy
Garnish: Caperberries & Lemon Zest
(discarded)

15 ml Dry Vermouth (preferably Noilly Prat)
75 ml Mystic Grove Gin – Chapter XII
2 drops of caper berries brine (Stirred to Perfection)
Garnish: Caperberries
Lemon zest (discarded) (see below)

### Lemon Twist (zest):

Twist is a classic garnish; it leaves the top of the drink really fresh with aroma that reaches you before you've taken a sip.
You can either just squeeze the rind over the surface to extract the oil from the rind and get a lovely aroma or add the whole piece of zest to the drink.

### BLUE ROSE 💥



This floral-citrusy explosion is as refreshing as it is alluring. A preparation of love showcases a magical recital of blue manifesting itself into its culminating form; an all-natural purple haze that dazzles itself to its beholder upon first impression."

Fill the Single Rocks glass with:

50 ml. Mystic Grove Gin - Chapter IX

Up to 180 ml. of tonic water
good quality ice cubes
Garnish with lime or lemon wheels
and chopped lemongrass.

Glass: Single Rocks (up to 236 ml.)

Flavor notes: floral, citrusy with hints of lemongrass

Character: refreshing, smooth, bright

Garnish: lime wheels, chopped, lemongrass

### GOLD CHARM \*\*





A bold and classical look at first, the gold hue of the rich-in-saffron spirit is simply dazzling and enchanting. This rush of wealth unravels itself through a desirable aftermath of mysterious flavourful palate pleasers."

Glass: Double rocks

Flavor notes: Rich in Saffron, hints of

roses and honey

Character: Bold, Booster, Sophisticated

Take a full healthy measure of Mystic Grove gin - Chapter VIII, pour over a large and good quality block(s) of ice.

Sip it slowly to enjoy.







WE WISH YOU AN EXCEPTIONAL JOURNEY AHEAD WITH MYSTIC GROVE GIN.





MYSTICGROVEGIN

