



CONCEIVED, DISTILLED & HAND-CRAFTED
ON THE ISLAND OF ISLAY

THE BOTANIST

ISLAY DRY GIN

22

FORAGED ISLAND BOTANICALS

TRIFOLIUM REPENS
CRATAEGUS MONOGYMIUM
MELISSA OFFICINALIS
THYMUS POLYTRICHUS
MINTHA X VILLOSA
POTENTILLA PUBESCENS
SILFENDELIA ULMARIA
SAXIFRAGA EUROPAEA
MYRRHIS ODORATA
TRIFOLIUM PRATENSE
MINTHA AQUATICA

A PROGRESSIVE EXPLORATION OF THE BOTANICAL HERITAGE OF OUR ISLE OF ISLAY.

22 HAND-FORAGED LOCAL BOTANICALS
DELICATELY AUGMENT NINE BERRIES, BARKS,
SEEDS AND PEELS DURING AN ACHINGLY SLOW
DISTILLATION. THIS FIRST AND ONLY ISLAY DRY
GIN IS A RARE EXPRESSION OF THE HEART AND
SOUL OF OUR REMOTE SCOTTISH ISLAND.



WILD.

ISLAY. The Hebridean island home of The Botanist clings to the edge of the Atlantic Ocean and braves its **UNTAMED WEATHER** systems. Wild is also a **STATE OF MIND**, an attitude. The Botanist was a wild idea. We shocked traditionalists in the rather staid world of scotch whisky when we announced in 2010 that we would create a gin.

FORAGED.

22 FORAGED ISLAND BOTANICALS. Hand-picked locally and sustainably on Islay by our **OWN PROFESSIONAL FORAGER.**

To create The Botanist we explored our own backyard, our wild, Hebridean island of Islay. **WE THINK LOCAL.** Terroir matters.

Our mission is to inspire the discovery of complimentary, **SEASONAL FLAVOURS IN YOUR OWN BACKYARD.**

There is opportunity and inspiration everywhere, in every city park and along every country lane. A drink need never be the same again.



DISTILLED.

Progressive Hebridean Distillers. The Botanist is the essence of the philosophy, art and creativity of **BRUICHLADDICH DISTILLERY.**

The Botanist takes the intricate craft of distillation to new heights. **SIMMER DISTILLED AT 46% ABV** in our uniquely modified **LOMOND STILL**, The Botanist is an explosion of flavour complexity.

The Botanist's rich, smooth and delicate flavours make it one of the most **LAYERED AND VERSATILE** gins in the world.