

STILL SPIRITS

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POCKET GUIDE

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SERIES

DISTILLING WITH BOTANICALS

A step-by-step guide to distilling with botanicals, including botanical selection and different methods of incorporating them into your spirit.

WHAT ARE BOTANICALS?

Botany (or phytology) is the science of plant life. It is considered to be one of the oldest branches of science, with its origins laying in herbalism – the historical identification and eventual cultivation of edible, medicinal, and poisonous plants.

A botanical is defined as a whole or part of a plant that is used for its medicinal, therapeutic, and cosmetic properties, as well as its flavour or aroma. While there is a difference in the definition between botanicals, herbs, and spices, herbs and spices still fall under the umbrella of plants classified as botanicals.



The natural world is absolutely overflowing with botanicals that are used in a variety of applications. One of these applications is, of course, flavouring of alcohol. When we think of botanicals in alcohol production, we immediately think of Gin – Gin is infused with juniper berries and a variety of other botanicals that provide it with its distinct flavour and aroma profile. What you may not know, is that botanicals are often used in the flavouring of many other alcoholic beverages - like spiced/botanical rum, spiced whiskeys, liqueurs, absinthe, flavoured vodkas, wine, and beer to name a few.



PAIRING BOTANICALS

When selecting more than one botanical to make your spirit, you'll need to determine how the flavours and aromas of each will combine and find botanicals that will pair well together. A few different terms can be used to describe the relationship between your botanicals:

Term	Description	Example
Resonance	Resonance suggests that there is an interaction between botanicals based on their similarities in aroma – this could mean that the botanicals have shared aroma molecules or contain aromas from the same family.	Citrus, or spice and caramel.
Balance	Some flavours shouldn't go well together, yet they do. Balance is the ability for starkly opposite flavours to harmonise, evening out those opposing flavours to almost cancel one another out.	Sweetness and bitterness coming together to almost vanish.
Affinity	Some different aromas and flavours aren't necessarily similar, but there is unity between them based on your own personal/cultural experiences with flavour and aroma combinations. This is described as affinity.	Pine, or cinnamon etc. association with the holiday season.
Masking	Masking is somewhat similar to balance and overwhelm. One flavour/aroma may be powerful enough that it is most prominent, however the secondary flavour/aroma is not lost.	Vanilla masking many aromas at first, then allowing the other flavours and aromas to shine through.
Synthesis	Synthesis refers to the ability of two or more flavours/aromas to come together and create a third, unique flavour.	Fruit and vanilla or spice creating the flavour of a desert like ice cream or apple pie.
Overwhelm	When one flavour or aroma is particularly overpowering, it may completely smother the other aromas and flavours present.	High-intensity peat smoke.

Handwritten notes on a piece of lined paper:

82.6	411,000
79.6	397,500
70.8	393,000
60.6	30,500
72.6	1231,800

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HOW TO USE BOTANICALS

When incorporating botanicals into your spirit there are a few things to consider. You need to have a basic understanding of how the different flavours and aromas of each botanical come together, how much of the botanical to use, and how to best incorporate it into your process.

There are a few different methods of incorporating botanicals into your product. These are:

Fermentation: You can make a wash primarily from botanicals, or you can add botanicals to your wash to contribute flavour and aroma as the wash ferments. Some flavour and aroma will be lost during the distillation process, even more so if you are doing multiple distillations of the same batch.

Maceration: When you macerate, you are extracting all the soluble components from your botanical. For example, aromas, flavours, oils, colours and material from a botanical. You can first run a stripping run of your wash, then place the botanicals into the distillate and leave them to infuse for several hours or days, then keep them in the boiler during your spirit run. This method may give rise to undesirable flavours or aromas if boiled for too long so use caution. It

also depends on the botanical being used – depending on the source of the aromas and flavours, exposing them to heat may produce unwanted, vegetal flavours.

Steeping: You can steep botanicals in your finished spirit post-distillation to infuse the spirit with its flavour and aroma. This method can contribute colour and cloudiness/haziness in your final product as alcohol can cause an increase in tannin extraction from botanicals.

Vapour Infusion: Botanicals are placed into a botanical basket or suspended in a muslin cloth (or similar) during the distillation process (during a spirit/botanical run). The alcohol vapour from the wash travels through the botanicals allowing them to infuse with the alcohol vapour. Use caution when packing your basket as some botanicals such as fruit flesh may block the vapour pathway causing system issues.

If you decide on the vapour infusion method, when collecting your spirit we recommend first performing a **stripping run** of your wash, followed by a **spirit run** where you **take cuts**. Your third run will be the **botanical run** where the spirit is infused with your botanicals.

Stripping Run

The first distillation of a wash. Captures as much distillate from your wash as possible by concentrating it into a '**low wine**'. The wash is run through the still quickly and no cuts are taken at this stage.

Spirit Run

The second distillation of spirit. During a spirit run, the spirit collected in the stripping run is diluted to 40% ABV or below and re-distilled to further concentrate and refine the spirit. The spirit is run through slower at a lower temperature and cuts are taken during this stage.

Botanical Run

Often the third run when making a botanical based drink such as Gin. The cleanest of the hearts from a stripping run is typically diluted back to 40% or lower and re-run with botanicals in a basket, or macerated – or even a combination of both. Cuts can be taken again just like a spirit run although some will just collect until the ABV drops to about 25%.

Cuts

Splitting the distillate run from a distillation into multiple, similarly sized, portions.

Foreshots

The first distillate from the still which is discarded. Typically 50-200mL, depending on what is being distilled and the volume being distilled.

Heads

The first part of the run after the foreshots, typically contains some undesirable compounds and off-flavours – though some can be added back to create some unique flavours.

Hearts

The most flavoursome and cleanest part of the run, this is the main part which you will use.

Tails

Similar to the heads, though this is the final portion of the run.

Low Wine

The distillate collected from the stripping run, a more concentrated version of the raw wash that was initially distilled.

USAGE

When it comes to building a botanical recipe for your spirits, there is unfortunately no “one size fits all” approach. There are a lot of variables to consider, and often, multiple trials are necessary to create a recipe that is repeatable and meets your expectations. But this is part of the fun of distilling your own spirits – experimenting with flavours and different methods until you find the perfect combination.

GIN

To be called gin, a spirit must contain at least 40-50% juniper berries in the total weight of botanicals used.

To start with, try using 40+% juniper, 20+% coriander, and the remaining percentage use other botanicals of your choosing. It's important to note that less is often more with many botanicals. For example, when used in higher volumes, citrus peel may lead to haziness in your spirit due to the oils extracted not being soluble in water, so once you dilute your spirit down to drinking ABV, you may notice some cloudiness.

If you're not quite sure what flavours and aromas you like and don't want to make big batches to trial, using a still like the Air Still is a great option for experimenting with smaller vapour distillation batches. You can also try steeping your botanicals in jars of neutral spirit to see what profiles you enjoy.

For a single vapour infusion batch using the Air Still, a great starting point is this basic London Dry recipe. You can make changes to this and experiment with other botanicals if you'd like to try a different style, but stick to around 30 g total botanicals.

Botanical	London Dry
Juniper	20 g
Lemon Peel	3 g
Coriander Seed	3 g
Orris Root	1 g
Liquorice Root	1 g
Angelica Root	1 g
Cassia/Cinnamon Bark	1 g

As an alternative, you can use the Still Spirits Gin Craft Kit to experiment with flavour notes if you don't want to spend as much time on individual distillations. The kit comes with 13 flavouring bottles that can be added to neutral spirit or vodka at 40% ABV.

This is a great option to try different flavour blends, and you can take your learnings and use them to build botanical blends.



Generally speaking, the appropriate amount of botanicals is approximately 30 g to each litre of neutral alcohol at approximately 93% ABV. So, if you have 3.5L of neutral spirit at 93% ABV from a 25L wash, you'd use up to 105g – remember, your neutral spirit will need to be diluted down to below 40% ABV before you perform a botanical run.

While there is no perfect formula for creating a botanical blend, we do have some basic usage suggestions you can build on depending on what flavours and aromas you enjoy most. Again, this will very much be down to trial and error so we encourage you to experiment and keep notes of your weights so you can adjust these in your next run if necessary.

The below chart is based on the vapour infusion method for a batch of approx. 3.5L of 93% ABV spirit diluted to below 40% ABV and run through a still in a botanical run.

BOTANICAL	RECOMMENDED MAX USAGE (105 g TOTAL PER BATCH)	LONDON DRY	NEW AMERICAN	OLD TOM	PLYMOUTH
Juniper	45 g	37 g	12 g	15 g	25 g
Orange Peel (Bitter)	6 g		6 g		
Orange Peel (Sweet)	6 g			4 g	5 g
Lemon Peel	6 g	4 g			3 g
Coriander Seed	15 g	8 g	10 g	4 g	10 g
Orris Root	4 g	2 g	3 g		2 g
Liquorice Root	8 g	2 g		8 g	
Angelica Root	4 g	3 g			4 g
Cassia/ Cinnamon Bark	5 g	3 g		2 g	
Almonds (Bitter)	15 g	5 g			
Nutmeg	3 g		1 g		
Ginger	3 g			1 g	
Cardamom	1 g		0.25 g		0.5 g
Peppercorn (Black)	6 g			1 g	
Peppercorn (Pink)	6 g		2 g		
Cubeb Berries	6 g	1 g	2 g		
Grains of Paradise	4 g	0.5 g			
Star Anise	4 g			1 g	
Fennel Seed			1 g		

RUM

As with other distilled spirits, the tell-tale characteristics of different rum varieties are dependent on many factors such as the yeast strain used, the method of distillation, and the ageing conditions such as time, temperature, and the type of oak used. It is most commonly made from molasses, although some varieties include brown sugar or sugarcane juice. Once distilled, the molasses or sugarcane juice wash produces a light, colourless rum that can be made into dark rum or spiced rum if you wish. Rum can be flavoured through vapour infusion or steeping (see page 6). You can infuse the flavour during a spirit run through a botanical basket, or you can steep botanicals in the distilled spirit over a period of time. The botanical you are using, and your desired outcome will heavily influence the method you choose. We typically opt for steeping as many of the spices used in rum will impart better flavour being steeped for longer periods of time, and unlike gin, rum is darker in colour and a simple polish through a coffee filter paper will remove the solids/large spices from the rum.

You can also try a combination of the two methods by vapour infusing a botanical into your spirit during the spirit run and then steeping other botanicals into the spirit. For instance, you could distill the rum through coffee beans, then age it on oak followed by vanilla beans.

*VISIT THE QR CODE BELOW FOR
OUR RECIPE TO MAKE A DELICIOUS
COFFEE VANILLA RUM.*



As with gin, you can use whatever botanicals you want to add flavour to your rum. When making your selection, think about how the flavours and aromas will blend. If you would like to trial a few different recipes before committing to a large batch, try splitting your distilled rum into several jars and experiment with different flavours and aromas to find something you like. You can then scale your favourites up to larger batches. If you'd like a starting point, you can try one of the recipes below. These volumes are for 1 L of rum spirit at 40% ABV (previously aged on oak). We suggest steeping the botanicals for a week or so, or to taste.

Botanical	Spiced Rum	Spiced Rum V2	Cacao Chilli	Vanilla Coffee	Banana Cinnamon
Vanilla Bean	1 bean split	1 bean split		1/2 bean	
Orange Peel	1/2 tsp	1/2 tsp			
Cinnamon Stick	1	1			1
Star Anise	2 pods	2 pods			
Cloves (whole)	2	2			
Nutmeg	1/3 tsp	1/3 tsp			
Cacao			30 g		
Chilli			1 deseeded		
Coffee Beans				30 g	
Other Additions					
Raw Sugar	1 tsp				
Molasses		1 tsp			
Still Spirits Banana Schnapps Flavouring					15 ml

FOR MORE INFORMATION ON TAKING CUTS AND OAKING AND AGEING SEE OUR TAKING CUTS POCKET GUIDE.



WHAT EXACTLY ARE CUTS?

Taking cuts refers to the process where spirit is collected in small portions of similar sizes during distillation as opposed to allowing the distillate to collect in just one large vessel.

We all know that alcohol is created during fermentation, however, there are also many other compounds produced such as acetaldehyde, esters, and ethyl acetate, just to name a few. By taking cuts, we are able to control (to an extent) how many of these by-products make it into our final spirit, allowing us to create the best quality spirit possible.

Some of these by-products appear earlier on in the distillation, while others come out later or towards the end of the distillation – this depends entirely on the compound itself. Not all of these by-products are bad. Some do not taste wonderful on their own, however, it can be beneficial to introduce them in small amounts to contribute different flavours and aromas to your final spirit.

NOTE: The following recommendations are based on using a 2L pot still. Heads that depending on the type of still you are using, the 'Heads' and 'tails' of the wash, measurement by the way.

Cuts are taken in blocks described as foreshots, heads, hearts, and tails. The **foreshots** are the first part of the distillate (usually 50-200 mL [1.7-6.8 US fl oz]) depending on what is being distilled) which are discarded as these can contain harmful compounds and off-flavours.

The **heads** are the distillate collected immediately after the first 50-200 mL (1.7-6.8 US fl oz) of discarded foreshots. They can contain some undesirable, but not harmful, compounds and off-flavours. Some of these are blended into your final spirit, however, most will be discarded or retained in a separate container for re-distilling in future batches.

The middle of the run, also known as the **hearts**, is the cleanest and most flavoursome part of the distillate where a minimal amount of undesirable compounds come through into the spirit. The hearts make up the bulk of your final spirit.

The **tails** are the final part of the distillation and contain some 'vigilant' off-flavours. These are also typically discarded, however, like the heads they can also be kept in a separate container for re-distilling.



BOTANICAL GLOSSARY

There is a huge variety of botanicals available for use in distillation. We've compiled a list of commonly used botanicals to guide you through selecting which ones you'd like to use.

Botanical	Aroma Contribution	Flavour Contribution	Distillation Method	
Angelica	Earthy, woody, herbaceous, musky and spicy.	Earthy, woody, herbaceous.	Root: Steep, Macerate, Vapour infuse	
Anise hyssop	A combination of liquorice, root beer, basil, tarragon, and mint, with a scent similar to the smell of crushed fennel seeds.	Sweet, notes of lemon, with liquorice and mint notes.	Steep, Macerate, Vapour infuse	
Bay Leaf (Laurel)	Herbal, slightly floral, slightly similar to oregano and thyme.	When cooked in dishes or used in alcohol production, it can impart a savoury herb flavour with notes of mint.	Steep, Macerate, Vapour infuse	
Black Peppercorn	Peppery and spicy.	Peppery, Spicy.	Steep, Macerate, Vapour infuse	
Blackberry	Sweet, floral.	Sweet, sour, and a slightly bitter note.	Ferment, Steep, Macerate	
Blueberries/ Bilberries	Floral, citrusy, and fruity.	Sweet, sour, and fruity.	Ferment, Steep, Macerate	
Boysenberry	Floral, citrusy, and fruity.	Sweet, sour, and fruity.	Ferment, Steep, Macerate	
Buddhas Hand	Smells sweet, slightly lemony and similar to lavender.	It has no juice, seeds or pulp. The pith is sweet. Can be used whole or zested.	Zest: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	

Botanical	Aroma Contribution	Flavour Contribution	Distillation Method	
Cacao	Cocoa beans/leaves/trees smell earthy but not extremely chocolately.	Dark chocolate like.	Steep, Macerate, Vapour infuse	
Capsicum/ Bell Pepper/ Chili Pepper	Very hot spicy-citrus flavour with a Habanero fruit flavour undertone.	A variety of flavours from sweet to smoky. There can be variation in flavour and heat between chilli's from the same plant.	Steep, Macerate, Vapour infuse	
Caraway	Fruit - Anise like. Seed - nutty, with a hint of citrus, pepper, and anise.	Fruit: Nutty anise. Seed: Bittersweet sharpness, nutty, with a hint of citrus, pepper, and anise.	Steep, Macerate, Vapour infuse	
Cardamon	Very aromatic with a resinous fragrance.	Citrusy, minty, spicy, and herbaceous.	Steep, Macerate, Vapour infuse	
Chamomile	Floral, medicinal aroma.	Gentle notes of apple, with a mellow, honey-like sweetness.	Steep, Macerate, Vapour infuse	
Cherry	A balance of sweet syrupy notes and tartness with a slight bitter almond aroma.	Gentle notes of apple, with a mellow, honey-like sweetness.	Skin: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	
Cinnamon	Soft, sweet, and spicy aroma.	A sweet and woody flavour, with a slight citrusy note. Its spicy flavour is often likened to cloves.	Steep, Macerate, Vapour infuse	
Cloves	Sweet and spicy	Pungent, strong, and sweet with a bitter astringency.	Steep, Macerate, Vapour infuse	
Coffee bean	Flowery, nutty, smoky, herbaceous. Varies between beans.	Acidity, bitterness, sweetness, saltiness and sourness. Varies between beans.	Steep, Macerate, Vapour infuse	
Coriander	Sweet, woody fragrance with peppery and floral notes.	Tart, citrusy, fresh, and herbaceous. Can taste soapy.	Seeds/leaves: Steep, Macerate, Vapour infuse	
Cranberries	Notes of red apple, wild berry, vanilla, soft woods, and musk.	Sweet, tart, and acidic.	Skin: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	

Botanical	Aroma Contribution	Flavour Contribution	Distillation Method	
Cubeb Berries	Warm and sweet with a slight peppery characteristic.	Similar to allspice, or a cross between allspice and black pepper.	Steep, Macerate, Vapour infuse	
Cucumbers	Fresh and crisp with notes of herbs, green muguet, and citrus.	Mild and slightly sweet, with notes of herbal sulphur.	Skin: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	
Cumin	Slightly smoky and sweet.	Slightly sweet and warming with a nutty element.	Steep, Macerate, Vapour infuse	
Curry leaves	Lemony and a distinct spice.	Herbal, similar to basil, kaffir lime, anise, or lemongrass.	Steep, Macerate, Vapour infuse	
Dill	Similar to aniseed with notes of celery.	Fresh and citrus-like with a slightly grassy undertone.	Steep, Macerate, Vapour infuse	
Dragon Fruit (pitaya/pitahaya)	Very little to no aroma.	Sweet - similar to unripe pear and watermelon.	Flesh: Ferment, Steep, Macerate	
Elderflower /Elderberries	Floral dark berry aroma (Blueberry/Raspberry/black berry).	Flavour is distinctly tart with an extremely astringent finish.	Flower: Steep, Macerate, Vapour infuse. Fruit: Ferment, Steep, Macerate	
Fennel	Anise like.	Anise like.	Ferment, Steep, Macerate, Vapour infuse	
Figs	Leaf: Green, herbal notes. Fruit: Jammy, juicy, ripe and sunny.	Honey-like sweetness with a subtle hint of berry.	Ferment, Steep, Macerate	
Ginger	Peppery sharp, pungent, aromatic, and warm, sometimes with a camphoraceous or lemon note.	Slightly peppery and sweet, with a bit of acidity.	Steep, Macerate, Vapour infuse	
Ginseng	Liquorice, sweet flavour with earthy undertones.	Liquorice, sweet flavour with earthy undertones.	Steep, Macerate, Vapour infuse	
Grains of Paradise	Slightly spicy, citrusy peppercorns with juniper and notes of lavender.	Slightly spicy, citrusy peppercorns with juniper and notes of lavender.	Steep, Macerate, Vapour infuse	

Botanical	Aroma Contribution	Flavour Contribution	Distillation Method	
Grapefruit	The scent is reminiscent of sweet orange oil, but with a hint of bitterness.	Grapefruits share a similar taste and acidity with oranges but with more bitterness	Zest: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	
Great (common) Basil	Pungent, peppery taste with a hint of liquorice.	Pungent, peppery taste with a hint of liquorice.	Steep, Macerate, Vapour infuse	
Guava	Tropical blend of guava, orange, papaya, peach, strawberry, and violet.	Unique, sweet, and very pleasant. May be likened to strawberry and pear.	Ferment, Steep, Macerate	
Hibiscus	Soft floral note with musky undertones and a touch of pomegranate.	Lemony, berry-like and tart.	Steep, Macerate, Vapour infuse	
Juniper	Resinous pine with touch of citrus.	Piney, Herbal with notes of floral and citrus.	Steep, Macerate, Vapour infuse	
Kafir Lime	A blend of mandarin orange, lemon, and lime.	Potent citrus flavour that is sour, with a floral undertone.	Zest/Leaf: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	
Kiwi fruit	Fruity, apple, pear, kiwi, unripe banana, and tropical.	A mix of strawberry, banana and pineapple.	Ferment, Steep, Macerate	
Kumquat	Lemony-piney scent, with a bitter nuance.	Sweet flavour, with a citrusy, sour centre.	Zest: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	
Lavender	Floral sweetness, green, and spicy notes, with a somewhat woody, herbal quality.	Honey-like sweetness with a subtle hint of berry.	Ferment, Steep, Macerate	
Lemon	Sharp, pungents citrus, rose, lavender, and pine with a slight note of herbaceous.	Fresh and heavily acidic citrus.	Zest: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	

Botanical	Aroma Contribution	Flavour Contribution	Distillation Method	
Lemon Balm	Lemony with a touch of rose, lavender, and mint.	Bright, citrusy taste with subtle hints of mint.	Steep, Macerate, Vapour infuse	
Lemon Basil	Strong Lemon flavour.	Sweet, tangy, with notes of lemon and anise.	Steep, Macerate, Vapour infuse	
Lemon Myrtle	Candy-like lemon with menthol notes, fresh and citrusy.	Sweet, yet spicy with intense and refreshing citrus notes.	Steep, Macerate, Vapour infuse	
Lemongrass	Lemony, fresh and light.	Citrusy with a lemony flavour, with notes of mint.	Steep, Macerate, Vapour infuse	
Lime	Lighter and sweeter than a lemon, with a touch of floral quality.	Tart and acidic with a hint of sweetness.	Zest: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	
Liquorice Root	Similar to anise, star anise, tarragon, saffaras, and fennel.	Similar to anise, star anise, tarragon, saffaras, and fennel.	Steep, Macerate, Vapour infuse	
Lychee	Very sweet and juicy with floral and grape notes.	Delicately rosy and sweet with a hint of vanilla.	Ferment, Steep, Macerate	
Mandarin	Sweet floral, neroli-like with heavy citrus.	Vanilla, spicy, strong citrus.	Zest: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	
Mango	Sweet with notes of peach, pineapple, grapefruit.	Creamy, fruity, and floral with notes of pine and terpene.	Skin: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	
Mint	Herbal and cooling.	Sweet and herbal with a cooling after taste.	Steep, Macerate, Vapour infuse	
Nutmeg/Mase	Spicy and sweet with earthy and pungent base notes.	Warm and slightly sweet.	Steep, Macerate, Vapour infuse	
Orange	Sweet floral, neroli-like with heavy citrus.	Vanilla, spicy, strong citrus.	Zest: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	

Botanical	Aroma Contribution	Flavour Contribution	Distillation Method	
Oregano/ Marjoram	Pungent and strongly aromatic with camphoraceous and slightly bitter notes.	Warty, warm, and slightly bitter.	Steep, Macerate, Vapour infuse	
Orris Root	Nutmeg like.	Floral notes, with an earthy, dusty sweetness.	Steep, Macerate, Vapour infuse	
Papayas	Sweet and tropical.	Notes of peach and apricot, with a musky undertones.	Steep, Macerate, Vapour infuse	
Peach	Sweet, floral, and fragrant.	Sweet with a touch of acidity.	Ferment, Steep, Macerate	
Pears	Fruity and woody.	Depending on the variety, can range in flavour from spicy, to sweet, to tart.	Ferment, Steep, Macerate	
Pineapple	A fresh and juicy fruity note with slightly metallic notes.	Vibrant tropical flavour that balances the sweetness and tartness.	Ferment, Steep, Macerate	
Pink Peppercorn	Warm, sweet, dry, and spicy.	Warm, sweet, dry, and spicy.	Steep, Macerate, Vapour infuse	
Plum	Cypress and fir give a hint of the outdoors, while dark plum adds a touch of sweetness.	Ranges from sweet to tart; the skin itself may be particularly tart.	Ferment, Steep, Macerate	
Rose/Rosehips	Herbaceous and earthy.	Sweet, fruity, and tangy, with warm notes of butterscotch and vanilla.	Zest: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	
Rosemary	Pungent, lavender-like, savoury, and woody.	Woody, aromatic, with notes of citrus, lavender, pine, sage, pepper, mint, and sage.	Steep, Macerate, Vapour infuse	
Saffron	Strong, leathery, soft, earthy, and hay-like.	Strong, leathery, soft, earthy, and hay-like.	Steep, Macerate, Vapour infuse	

Botanical	Aroma Contribution	Flavour Contribution	Distillation Method	
Sage	Herbal and minty.	Herbal and minty.	Steep, Macerate, Vapour infuse	
Shiso	Slightly spicy, fresh, with herbal and earthy notes.	Slightly spicy, fresh, with herbal and earthy notes.	Steep, Macerate, Vapour infuse	
Sloe berries	Similar to plums.	Similar to plums but more tart and astringent.	Steep, Macerate, Vapour infuse	
Star Anise	Similar to black Licorice	Similar to black Licorice	Steep, Macerate, Vapour infuse	
Tangerine	Tangy and sweet.	Sweet, tangy, and citrus-like.	Skin: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	
Tarragon	Distinctly anise-like.	Pungent, liquorice-like taste.	Steep, Macerate, Vapour infuse	
Thai Basil	Anise and liquorice-like, with light spiciness.	Anise and liquorice-like, with light spiciness.	Steep, Macerate, Vapour infuse	
Thyme	Herbal, camphoreous, medicinal, and spicy.	Sharp, almost minty, and earthy with floral, sweet, and peppery notes.	Steep, Macerate, Vapour infuse	
Vanilla bean	Sweet and perfumed.	Woody, sweet, or smoky.	Steep, Macerate, Vapour infuse	
Yuzu	Tart and fragrant, similar to grapefruit, with overtones of mandarin orange.	Tart and fragrant, similar to grapefruit, with overtones of mandarin orange.	Zest/Leaf: Steep, Macerate, Vapour infuse. Flesh: Ferment, Steep, Macerate	



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