

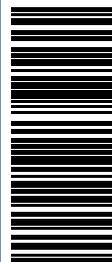
# FLAVOURLY

ISSUE FIFTEEN | FLAVOURLY.COM



*Tiny Rebel*

£5.00



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# TAKEOVER

FIRST CRAFT BEER CLUB THEN THE WORLD

PLUS: GLUTEN FREE BEER // FOXHOLE GIN // YOUR MONTHLY TASTING GUIDES // MORE!



# Welcome

## A hello from the editor

No, your eyes don't deceive you. It's a bloomin' Tiny Rebel takeover. I'm very excited.

This month, our Craft Beer Club boxes are being taken over by the Welsh wonder that is the Tiny Rebel Brewing Co. If you're a UK-based craft beer fan and haven't heard of Tiny Rebel then prepare to be yanked from underneath that rock you've been living under. Tiny Rebel brew some of the UK's best beer and that's a fact. From their Champion Beer of Britain Cwtch to their marshmallow porter Stay Puft, our Craft Beer Club members are one lucky bunch. Plus, I got to chat to Tiny Rebel's Niall Thomas about beer, cider, video games and more - *read that interview on p. 12.*

Plus, we're tackling everyone's least-favourite wheat-based protein: gluten. Will Moss speaks to First Chop's Richard Garman about how a quest for quality led to one of the country's leading gluten-free beer brands *on p. 18.*

In gin, this month's lead story is all about wine. Confused? Then read Cameron's introduction to the sustainable spirit-makers behind the wonderful Foxhole Gin *on p. 26.*

Finally, as always, we're filling you in on what we've been drinking this month and letting you know why you should be too!

Without further ado, I'll let you get stuck in to Issue Fifteen of the Flavourly Magazine.

Cheers!

*Kevin O'Donnell*

This magazine is proudly included with your monthly discovery club hamper or gift hamper of either great craft beer or gin. Box Alcohol Contents\*: Craft Beer Club 10 x 330ml, £25. Gin Discovery Club 3 x 200ml, £35  
\*discount offers excepted, subject to change

## The Team



### Kevin O'Donnell, Editor

Writer, beer geek and self-confessed crazy cat man. When not drinking beer, can be found reading Haruki Murakami novels.

## Contributors



### Cameron Willis, Writer

Beer-loving writer with a penchant for mischief and a passion for travelling. Digs life, friends and anything by John Steinbeck.



### Will Moss, Writer

A music-lover, avid reader and rock climber who's happiest when exploring new places. Partial to a decent pint and/or cup of coffee.

### Correction

In Issue Thirteen, we told you that Badachro Gin are located on the North East of Scotland. It's actually the North West!

# #DRINKDIFFERENT

Every month, we pick the best photos shared online with the hashtag #DrinkDifferent and showcase them right here in the Flavourly magazine with a prize for the best of the bunch!

## Winner



*Congratulations!*

Paul, we don't know why you turned your Flavourly box into a rugby stadium... But we like it!

Congrats and please enjoy £20 to spend on our bottleshop!

Email [support@flavourly.com](mailto:support@flavourly.com) to claim your prize!

**Paul Wilcockson**

## Honourable mentions



Steve Cannon on Twitter



Leigh on Twitter



Andrew Sindair on Instagram

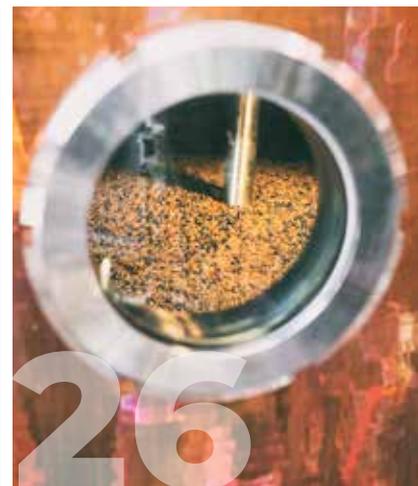
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# CRAFT BEER DISCOVERIES

Each month, Flavourly's resident beer geeks scour the globe for the most delicious craft beers that the brewing world has to offer and delivers them right to our community members' front doors. Here's what they found...

**CWTCH - TINY REBEL**  
4.6% ABV, WELSH RED ALE

Cwtch rhymes with 'butch' and can mean a hug or a cupboard under the stairs or a nook or basically anything cosy and comfy. The beer fits that bill. Caramel notes from six malts and a citrus edge from a trio of US hops.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**CLWB TROPICANA - TINY REBEL**  
5.5% ABV, TROPICAL IPA

An explosion of tropical fruit. The fruitiest hops TR could get their hands on are amplified by the addition of peach, passionfruit, pineapple and mango. A grown up fruit salad. Bright, juicy fruit flavours are the main event here.

SERVING TEMPERATURE: CHILLED (7-10°C)



**CALI - TINY REBEL**  
5.6% ABV, AMERICAN PALE ALE

Inspired by the West Coast where the hops originate from, Cali is a big bad motherlover of an APA. Slight tropical notes permeate through the resinous hop bitterness. The perfect combination of Newport Beach and Newport, Gwent.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**DUTTY - TINY REBEL**  
4.2% ABV, VERMONT SESSION IPA

Brewed with a heap of hops that could be confused with one of Vermont's Green Mountains, Dutty is a hop monster. It's about flavour over bitterness, so there's plenty of leafy notes among the hints of fruit, in a silky smooth textured beer.

SERVING TEMPERATURE: CHILLED (7-10°C)



**FRAMBUZI - TINY REBEL**  
4.3% ABV, FRAMBOISE

Packed to the brim with juicy, tart raspberries before kettle souring for that signature burst of sharpness. It's like a drive-by in the fruit aisle, with a full-on assault of the tastebuds - a sherbert-like fizz, a fruity tang and a refreshing finish.

SERVING TEMPERATURE: CHILLED (7-10°C)



**STAY PUFT - TINY REBEL**  
5.2% ABV, MARSHMALLOW PORTER

The perfect combination of rich, roasty notes typical of a porter, and the sweet, sticky flavours of melted marshmallows. All bundled together with the creamy sweetness of lactose for a warming, smooth, s'mores-like finish.

SERVING TEMPERATURE: CHILLED (7-10°C)



**CHOCOLATE STAY PUFT - TINY REBEL**  
5.2% ABV, CHOCOLATE MARSHMALLOW PORTER

Tasting notes for this one are easy. Imagine Stay Puft, but with sacks of cocoa added to it. Roasty, sweet, sticky, creamy then BANG! Bags of chocolate just to round everything off. Proper s'mores territory now. Liquid campfire stories.

SERVING TEMPERATURE: CHILLED (7 - 10°C)



**IMPERIAL PUFT - TINY REBEL**  
9.0% ABV, IMPERIAL MARSHMALLOW PORTER

TR have taken everything great about Stay Puft and gone bigger. Imperialised up to 9% ABV with roasty notes, a sticky sweetness and rich flavours of dark fruits from the massive amounts of malt working to a higher strength.

SERVING TEMPERATURE: CHILLED (7-10°C)



**BEAT BOX - TINY REBEL**  
4.5% ABV, AMERICAN PALE ALE

Bold American hops give this beer its floral, grassy notes, with hints of pithy fruit in the flavour. It's all wrapped up by a long, lingering bitterness that reminds us of the first American pales we ever tried. A modern classic.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**BO'HO - TINY REBEL**  
5.0% ABV, UNFILTERED LAGER

A combination of Bohemian aroma hops, fine Pilsner malt, TR's house lager yeast and weeks and weeks of maturation at low temperatures. The result is a refreshing lager with a delicate spice, malt backbone and a clean finish.

SERVING TEMPERATURE: COLD (4- 7°C)



**FUBAR - TINY REBEL**  
4.4% ABV, PALE ALE

One of TR's first beers ever. A traditional English pale base but with the addition of US hops. Not fruity or woody or floral or overly bitter. Just a great beer with a slight dry, spicy finish. Quaffable and moreish!

SERVING TEMPERATURE: CHILLED (7- 10°C)



**THE FULL NELSON - TINY REBEL**  
4.8% ABV, MAORI PALE ALE

Single-hopped with Nelson Sauvignon; TR wanted to give it the chance to shine. The Full Nelson is brewed with sweet Munich malt to draw out some of the Nelson Sauvignon's underlying sweetness, as well as the musty, vinous fruit flavours.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**DIRTY STOP OUT - TINY REBEL**  
5.0% ABV, SMOKED OAT STOUT

Dark and smoky, just like a good night out in Newport. Nine malts give the beer a rich, complex body, with smoked oats giving it something completely different. Slovenian hops provide an equalising bitterness.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**BEER MONEY INC. - TINY REBEL**  
6.5% ABV, IPA

Not only is this the name of a beer with a huge wallop of bitterness and fruitiness, it's also the name of TR's mobile game available on your favourite app store! But the beer is a colossal smackdown of Mosaic, Citra and Simcoe hops!

SERVING TEMPERATURE: CHILLED (7- 10°C)



**HADOUKEN - TINY REBEL**  
7.4% ABV, AMPLIFIED IPA

A tribute to a classic move from a classic video game, Hadouken is an Amplified IPA that packs more than a punch. A trio of huge US hops charge this beer, ready to knock your socks off with the explosive force of a HADOUKEN!

SERVING TEMPERATURE: CHILLED (7- 10°C)



**ORANGE MOCHA FRAPP STOUT - TINY REBEL**  
7.0% ABV, ORANGE MOCHA FRAPP STOUT

Inspired by Derek Zoolander's coffee of choice, Orange Mocha Frapp Stout does exactly what it says on the tin; orange, chocolate coffee. A collaboration with Fierce Beer in Aberdeen made this stout with loads going on.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**CAFE RACER - FIERCE BEER**  
*6.5% ABV, COFFEE PORTER*

The beer equivalent to a vanilla latte. A nod to the speed-crazed bikers who raced from one greasy spoon to the next; dark as leather, smooth as a Triumph Bonneville and crazy as going ton-up and heading for the hairpin.

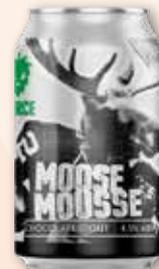
SERVING TEMPERATURE: CHILLED (7- 10°C)



**MOOSE MOUSSE - FIERCE BEER**  
*4.5% ABV, CHOCOLATE MILK STOUT*

Another triumph from the flavour masters at Fierce; velvety and smooth, yet light and easy drinking – luxuriously chocolately yet seriously sessionable. (No moose were harmed in the production of this beer.)

SERVING TEMPERATURE: CHILLED (7- 10°C)



**SYL- FIRST CHOP**  
*6.2% ABV, BLACK IPA*

Big citrus, spice and herbal notes in this dark IPA, including that rich, spicy bitterness you only achieve with first wort hopping. Marris Otter and Crystal malts, along with roast barley and jaggery sugar add warming burnt caramel flavours.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**UNIT 1 RED ALE - MERCHANT CITY BREWING**  
*4.0% ABV, RED ALE*

A session strength, Irish-style, red ale with a big dose of hops. Well-rounded and balanced with a caramel malt flavour alongside delicious hop and roasted grain aromas. Merchant City Brewing continue to impress.

SERVING TEMPERATURE: CHILLED (7- 10°C)



**BE SURE TO VISIT YOUR ACCOUNT ON FLAVOURLY.COM  
 TO RATE AND REVIEW ALL YOUR FAVOURITE BEERS**



# PARTNERS IN BEER

Before making their way to your doorstep, the delicious craft beers in your Flavourly box are lovingly created by some of the best brewers in the world. From big to small and all sorts of sizes in between, meet our latest partners in beer.

**TINY REBEL** NEWPORT, WALES

Beer geeks Brad and Gazz (right) took their home brewing hobby and turned it into a full-blown brewery named Tiny Rebel. They got to work researching and developing recipes, taking inspiration from the things in their world; urban culture, 90s music and a cheeky, rebellious outlook. Since starting in 2012, they've grown a lot, won more awards than you can shake a stick at and are showing no signs of slowing down.

**FIERCE BEER** ABERDEEN, SCOTLAND

Incorporated in 2015, the first brew was mashed in on 3rd May 2016. Although they are still young, Fierce have won a roomful of awards, have beer all over the UK and export all over the globe. Fierce don't make boring beer; their beers are totally packed with flavour. They're really passionate about provenance too, so focus on using local ingredients, services and equipment where possible.

**FIRST CHOP** MANCHESTER, ENGLAND

First established in 2012 from the boot of founder Richard Garner's car, First Chop Brewing Arm are a Manchester brewery with that special Northern Soul sewn all the way through their beer. They've grown exponentially since then and are pioneering the production of gluten free craft beer. They're ambitious, they are always experimenting and they support top class beer.

**MERCHANT CITY BREWING** GLASGOW, SCOTLAND

Named after the famous area in Glasgow's city centre, this brewery was founded as a toast to the city and the special relationship that those behind it have with the Merchant City. Their range reflects the character and diversity that makes up the area. With years of experience on the team, these guys are serious, and determined to make beer with a difference.





## BEARS JUST WANNA HAVE FUN

*From craft beer to cider to video games, Tiny Rebel are taking over the world one step at a time, and they're having a hell of a lot of fun doing it.*

WORDS: Kevin O'Donnell

**S**ince two beer geeks – Brad Cummings and Gazz Williams – went from brewing in a garage to launching one of the UK's most acclaimed, exciting and instantly-recognisable beer brands in 2012, things have been nothing short of a whirlwind dream. Awards have flown in thick and fast; most notably in 2015 when Tiny Rebel became the first brewery from Wales and the youngest brewery ever to take home the Champion Beer of Britain crown for their Welsh red ale Cwtch. They've gone from a two-man team to having over 100 employees, sold their beers to 35 countries and, last year, moved into a bespoke dual-stream 30bbl brewery with an on-site bar and restaurant, capable of brewing a whopping five million litres per year. As long they're still having fun and brewing great beer, there are absolutely no plans for slowing down.

"For us, it's all about fun," says Tiny Rebel's Niall Thomas. "That's the whole point of beer. So, everything we do is done with that in mind - from the liquid in the package to the design on the outside of it and everything in between. There's some serious work that goes into what we do but there's also a fair bit of messing about. It's all about the balance.

"That attitude affects everything we do and the most vital thing in the process is making the beer. Even though we're brewing our core range more than ever before, we still commit time to experimenting and allowing people to get ideas onto paper, and then into the brewhouse. There's no point Tiny Rebel employing people with loads of passion and ideas if they're not allowed



to put them into practice.

"Getting everyone onto the same page with regards to our approach is quite easy – as long as everything about the beer is designed to put smiles on faces, it's a winner. So, we take a lot of inspiration from pop culture, retro video games, just things that make us laugh and smile really."

### Settling in

With more and more beer brewed every year, Tiny Rebel are increasing the number of faces they're putting smiles on annually. Now, with a big, beautiful new brewery at their disposal, the chances of a country-wide smiling epidemic are higher than ever. While Niall raves about the new space and what it means for Tiny Rebel, he's keen to tell us why they haven't quite settled in.

"Settled might not be the right word. We're definitely at home in our new place and everyone's taken to it like a duck to water. Truth be told, we all feel like we've been here forever. The office, the brewhouse, packaging, the warehouse and even our bar and restaurant are running smoothly and getting better all the time. So, in that sense, yeah – we've settled in very nicely.

"But the aspect of the word settled that means

calm or quiet or easing off – no chance. We're busier than ever. There's plenty more we can do now that simply weren't options at our old site. Firstly, we're on a dual stream brewhouse which means we can pretty much brew two beers side by side. That gives us massive flexibility. Then we have many more fermentation tanks, more room for more tanks if and when we need them – we've already bought five more, all double-sized so they can fit two brews.

"Then, of course, we've brought bottling in-house and added a canning line, so we can work across all packaging types and retain control over quality. We've also recently acquired a centrifuge which is already really helping with quality and consistency. So, we have no need to filter anything and can clarify our beers without the need to fine them, meaning our small pack and keg beers are now vegan and more people can enjoy them. Plus, we have a full-on bar and restaurant on site, so we can enjoy the fruits of our labours after a hard day's work."

### Core strength

Those fruits just seem to be getting more and more fruity as time goes on. Things have come a long way since their first brews FUBAR



**Everything about the beer is designed to put smiles on faces.**

and Urban IPA with Tiny Rebel constantly experimenting and pushing the boundaries of what beer can be, while consistently nailing it on quality and flavour. Even their core six – refreshed for 2018 – breaks the mould of your typical core range.

Niall explains: “These six beers serve a few purposes. Firstly, they’re fun, colourful and exciting, and that’s what we’re all about. Secondly, they’re all really, really tasty. No point brewing if the end product isn’t delicious. Those things are true of all our beers but these six were specifically chosen for a few other reasons.

“Firstly, they’re all of a really high quality but without heading into extremes of flavour or ABV. They’re both accessible and excellent, and that’s exactly what we want from our core. Secondly, we think they’re the best representation of our whole range, and they work really well as an introduction to Tiny Rebel – and beer in general for that matter.

“It’s got a bold, hoppy, red ale in Cwtch, something very fruity in Clwb Tropicana, something a bit outside the box with Stay Puft, a great APA in Cali, a super silky Vermont in Dutty, and a great introduction to the world of sours with Frambuzy. It’s a line-up that gives a great





glimpse of the depth and variety of possibilities when it comes to beer.”

Like many of their craft contemporaries, Tiny Rebel have opted to can their entire core range – reserving bottles for specials, seasonals, one-offs and collaborations. Aside from the obvious benefits of cans when it comes to protecting beer from the harmful effects of light and oxygen, there’s another important reason that Tiny Rebel decided on cans.

“We wanted our cans to be fully wrapped in the incredible artwork that our designer Taz puts together,” Niall says. “We wanted to use every bit of space to really shout about who we are and what is in the can.”

### Them apples (and beyond)

With their impact of the landscape of craft beer in the UK undeniable, Tiny Rebel are now looking to make a mark on planet cider. Though Tiny Rebel first released a cider a few years ago, they’ve stepped things up a notch with a range that includes a red cider, a sour cider (yum!) and a perry.

“We love collaborating with people all across the industry,” Niall explains. “There’s loads to learn from friends and colleagues. It’s fun and interesting, so it’s a no brainer. Our friends aren’t limited to the beer world though.”

“We stock Hogan’s cider in all of our bars and they were up for working together, so we jumped right in. Midway through last year, we thought about refreshing and expanding our cider offering. So, some of us went up to Warwickshire and tasted some of the apple juices and discussed the blending process. We were really keen on the idea of a soured cider,

and so were Hogan’s. The end result is something we’re really happy with and, as they’re all on tap at our bars, we know our customers love them too.”

As is becoming a recurring theme with Tiny Rebel, it doesn’t sound like things are stopping there. Niall teases: “Cider isn’t the last of our new product ideas. There’s plenty more we’d like to do, some are just twinkles in the eye at the moment, but some are works in progress; all top secret at the moment though.”

### Tiny Rebel: The Video Game

While branching out within the drinks industry isn’t the biggest surprise, Tiny Rebel launching their own video game certainly wasn’t expected. Though video games have always been a source of inspiration for the Welsh brewers – with beers called Hadouken, Altered Beast and Ryu, to name but a few – few could have expected to be playing the Tiny Rebel game.

*Beer Money Inc.* is a mobile game – available for free on your preferred app store – that allows you to run your own brewery. You buy ingredients, brew beers and sell them to consumers, then use your profits to upgrade your kit, hire staff and live out all your craft beer fantasies. It’s absolutely mad and absolutely brilliant, in equal measure.

“The game was one of the most fun things we’ve ever done,” says Niall. “It’s just absolutely packed with our personality and embodies our attitude in a way that nothing else can.”

“Tiny Rebel Games actually predates Tiny Rebel Brewing Co. It was founded by Lee, brother of our MD Brad, and his wife Susan. Lee’s worked on some massive games for very



well-known development studios but decided to set up his own company. He was living in the US at the time but came home for Christmas and showed Brad his new business card, which featured the name Tiny Rebel and some free artwork he'd found online. At the time, Brad was thinking of names and logos for the brewery, and Lee's ideas really struck a chord with him.

"So, he nicked the name, with Lee's permission, and set out to find the artist whose design Lee had nabbed off the internet, with nothing but a weird username to identify them. Eventually, Brad managed to track down the artist, Taz, who became our Creative Director after designing our famous bear.

"Lee moved home to Wales and reignited a conversation him and Brad had had again and again, which was: "Why don't we work together?" The major thing that really makes it fit is that we've got a really striking visual brand thanks to Taz and we take a lot of inspiration from video games. It just made sense.

"So, we set to work - the design, the writing, the code was all done in-house. We injected as much fun as possible. A few jokes, a few Easter eggs from things that have influenced us and plenty of taking the mick out of ourselves."

### The future is fun

It's been a whirlwind first six years for Tiny Rebel, filled with ups-and-downs, surprises and, above all else, a hell of a lot of fun. The beers just keep getting better and better while their endeavours outside of beer (cider, video games) never cease to amaze us. We couldn't help but ask: What's next?

"Honestly, we have no idea," Niall tell us. "That's

not for a lack of planning or anything like that - it's just pure honesty based on our past six years. The company's original five-year plan had to be rewritten after 18 months because we'd achieved everything on it. Every time we make plans, we get so excited and passionate about it that we set all our focus on doing it and turning it into reality. Tomorrow could change our plans completely - it just depends what comes up.

"The plans that we do have are really cool though. Loads of new beers for certain, and we're heading into festival season, so we'll be out and about and all over the place talking about our new core range and showing people how we do things. We want to do a lot more to get people talking about the state of beer in the UK, building communication from brewhouse to public house and ensuring top quality along the supply chain. We want to get more people more excited about brewing and contribute more than just beer to this thriving industry.

"Brad is doing that separately too, by running for a seat on CAMRA's National Executive and attempting to affect some change there. It's something the whole team are really behind him on and it's great to see he practises what he preaches and lives and breathes beer even away from the company. We hope to do a lot more on that front too."

With all of this mind, Niall is keen to leave us with a simple message: "Just enjoy the beers." He says: "The liquid inside these cans and bottles is the most important thing. It's what we put our heart and soul into an it's what everything else is built on. We hope they put a smile on your face in one way or another, because beer is nothing if it isn't about fun."



# CRAFT BEER FOR EVERYONE





## First Chop's Richard Garman tells Will Moss how a quest for quality led to a gluten-free beer brand *for everyone.*

WORDS: Will Moss

**G**luten-free has become something of a revolution in recent years with some extolling and some disputing the supposed health benefits of avoiding the protein found in many grains, while others simply dodge it due to an intolerance. The jury is largely still out on the debate, but either way it's fair to say that consumers are far more aware of the existence of gluten than they used to be.

The gluten phenomenon has made its way to the world of craft beer too. Malted barley is one the core, basic ingredients in beer production, and so most beers cannot be consumed by those with a gluten-intolerance or those trying to live a gluten-free lifestyle. There are some breweries, however, trying to make their drinks as accessible as possible. Manchester-based outfit First Chop are one of these companies leading the way in gluten-free beer production while never compromising on quality in the process. Flavourly spoke to founder and managing director Richard Garman about First Chop's story.

Richard had been fairly well

known on the Manchester bar scene since the 90s, stocking some innovative beers before the concept of 'craft' was really a thing. His cafe was probably the only place in the UK that you could drink a Belgian red ale with your full English! An interest in Belgian beer, and inspired by the likes of Brewdog and Thornbridge, convinced Richard to start making his own beer. In 2010, he borrowed a brew kit from a local micro-brewery, determined to fill what he saw as a gap in the market for great new cask beers.

The first beer he brewed was HOP, an ultra pale ale that is still on the company's line-up today. "It was a beer designed for my own palate and also by listening to feedback from my customers at the original First Chop bar in Ramsbottom, Lancashire," Richard explained. Although he started brewing with modest expectations, planning to brew 10 batches over 2 years, demand quickly increased. "In October 2012, I took orders in one week for over 4000 litres of beer - more than I had planned to make over the 2 years. So, I decided to buy my own brewery."

Making gluten-free beer wasn't

necessarily top of Richard's agenda from the beginning. Richard explains: "Gluten free beer came about after a trip to a brewing symposium in Nuremberg. I was on a mission to produce better beer and was basically looking at ways to improve my production. Now, although beer is made with gluten containing ingredients, no brewer really wants any gluten left in the finished beer.

"Lamb is made from sheep which are covered in wool, but you don't really want any of that wool in your roast dinner on a Sunday afternoon - it's not going to add much to the experience. You can consider gluten in beer in a similar way. Gluten is a protein, there is no place in beer for protein. All brewers use different methods of fining and conditioning to remove the unwelcome protein.

"I have family members who are coeliac [allergic to gluten] so have a good understanding of gluten intolerance. What I discovered whilst I was on my mission to improve my beer was that I could kill two birds with one stone. I could better my beer by getting all those proteins out and at the same time reduce the gluten to such a low level as to make



the official gluten-free claim.”

First Chop beers all contain less than 5ppm (parts per million) of gluten, meaning that those with coeliac disease can happily quaff away. “Producing gluten free beer is more about consistency and quality control than anything else. There is nothing taken out of the beer that isn’t taken out of any other beer - we just have to do that job consistently well to very high standards and to test and audit the process.”

Their best seller is SUP. It’s a 3.9% session IPA where Dr Rudi, Rakau and Mosaic hops pack a tropical punch despite the low ABV. It’s also Richard’s favourite type of beer to make: “My favourite styles to brew are the ones that I like to drink the most myself. Being a bit of a lightweight on the drinking front but



### **My favourite styles to brew are the ones I like to drink most myself.**

also being a very thirsty boy, I like beers that are low in alcohol but big in flavour. I want to be able to taste and feel what I’m drinking but I want to be able to remember my own name after five pints of it!”

Their mango pale ale JAM is another crowd-pleaser; a fact recognised in it winning a prize at the World Gluten Free Beer Awards. In fact, First Chop is no stranger to winning prizes for their brews - some of Richard’s proudest moments have been with competition success.

“Our IPA recently won a silver

medal at SIBA BeerX and we have won many more over the years. What makes me the most proud is when I know the awards are blind-tasted like the SIBA awards - because we are competing against non-gluten-free beers. I know that our beer is no different to a non-gluten-free equivalent but there is a lot of ignorance (and a hell of a lot of shit spouted!) surrounding this subject, so it’s great to win these awards.”

According to Richard, it is a combination of ethos and ingredients that make First Chop brews stand out. “I think that although we do make modern beers, we don’t go chasing trends. We use only the very best quality ingredients. I truly believe that Warminster - our maltster - produce the best malt in the world. It’s



traditionally produced from award winning barley, floor malted - it's perfect. We choose modern varieties of hops for their flavour profile but don't overuse them and try to produce consistently well-balanced beers."

Unsurprisingly, Richard and First Chop have no plans to slow down. If anything, they're planning to step on the gas. "We are installing a new brewhouse later this year that will increase our capacity and efficiency and allow us to experiment with more styles of beer," says Richard.

"We recently brewed a proper helles on a very, very basic brewhouse - a massive, massive challenge. The new brewhouse will allow us to do stuff like that with many fewer expletives uttered!"





# GIN

# DISCOVERIES

Each month, Flavourly's team of top gin drinkers (we mean... "experts") helps our community discover the best small batch craft gins from the most exciting micro-distilleries in the country - and beyond! Here's what our community of gin lovers is sipping...

## FOXHOLE GIN (MARC 4)

Made using spirit distilled exclusively from English grapes, Foxhole Spirits specialises in the creation and production of high quality, premium spirits with a focus on using otherwise unused resources, promoting sustainability and creativity within the drinks industry.

They launched their first batch of Foxhole Gin in September 2016; each new batch (or 'marc') is beautifully balanced, smooth and aromatic, with its own subtly distinctive character bestowed by that year's grape harvest.

### Tasting notes

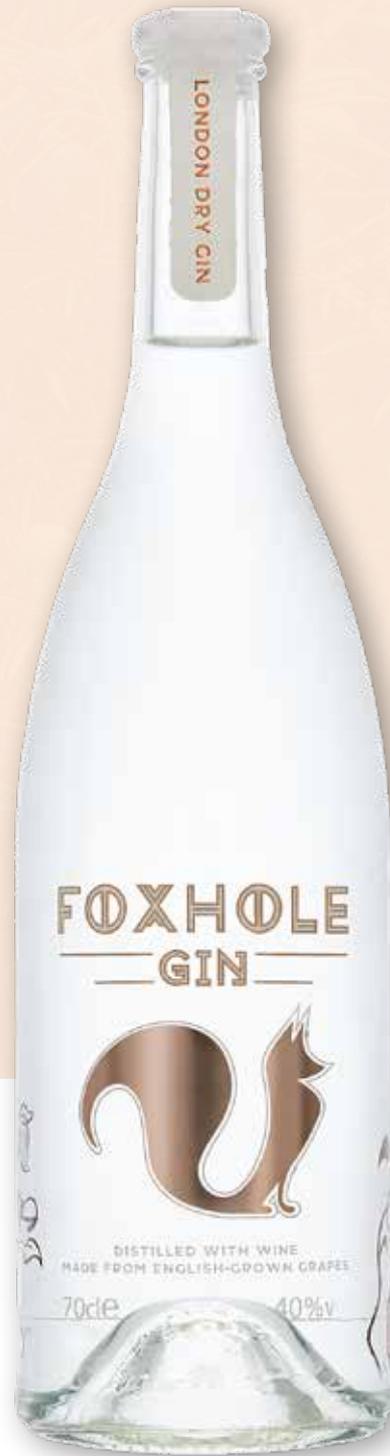
Velvety and fragrant, balanced with grapefruit and lemon zest and a finish of bitter orange.

### Known botanicals

Juniper, coriander, angelica root, orris root, liquorice root, bitter orange, fresh lemon and grapefruit zests, and angelica seed.

### Perfect serve

50ml Foxhole Gin, 150ml premium tonic water, garnished with pink grapefruit zest or rosemary.





## COPELAND GIN RASPBERRY & MINT

Handcrafted in small batches in Saintfield, County Down, Copeland Gin is a unique infusion of locally sourced fruits combined with their own premium base gin. The botanicals in the base gin have been carefully selected to complement the local fruit botanicals that are sourced from the fields of County Down, offering flavour combinations that surprise and excite.

The result is a natural 'ginfusion' that not only tastes great but has the added benefit of supporting local farmers and producers.

### Tasting notes

Raspberry is the first thing you'll notice, along with subtle juniper, mint and coriander. The palate is sweet and spicy, with raspberry, juniper and cinnamon. Fresh mint provides a crisp finish.

### Known botanicals

Juniper, mint, raspberries - the rest is a secret!

### Perfect serve

35ml Copeland Raspberry & Mint Gin, 70ml premium tonic, a handful of ice, garnish with raspberries and a sprig of mint.

## BOË SCOTTISH BRAMBLE LIQUEUR

Boë Superior Gin is named for Professor Franz de la Boë, mythically credited as accidentally creating gin when searching for a medicinal tonic. It is lovingly created in small batches under the watchful eye of their Master Distiller, where 13 rare handpicked botanicals and spices are infused in the finest neutral grain spirit.

This liqueur takes that gin and infuses it with Scottish brambles. The rich, fruitiness of brambles give a beautiful and distinctive taste, aroma and appearance.

### Tasting notes

Fruit-forward with blackcurrant, blackberry and raspberry then hints of apple and cinnamon.

### Known botanicals

Juniper, Scottish brambles, blackcurrant, blackberries, black raspberries, coriander, angelica, cinnamon, liquorice, cassia, and orange peel.

### Perfect serve

Enjoy with champagne or prosecco, in cocktails, with soda or lemonade, or simply over ice.





# GRAPE

# Expectations

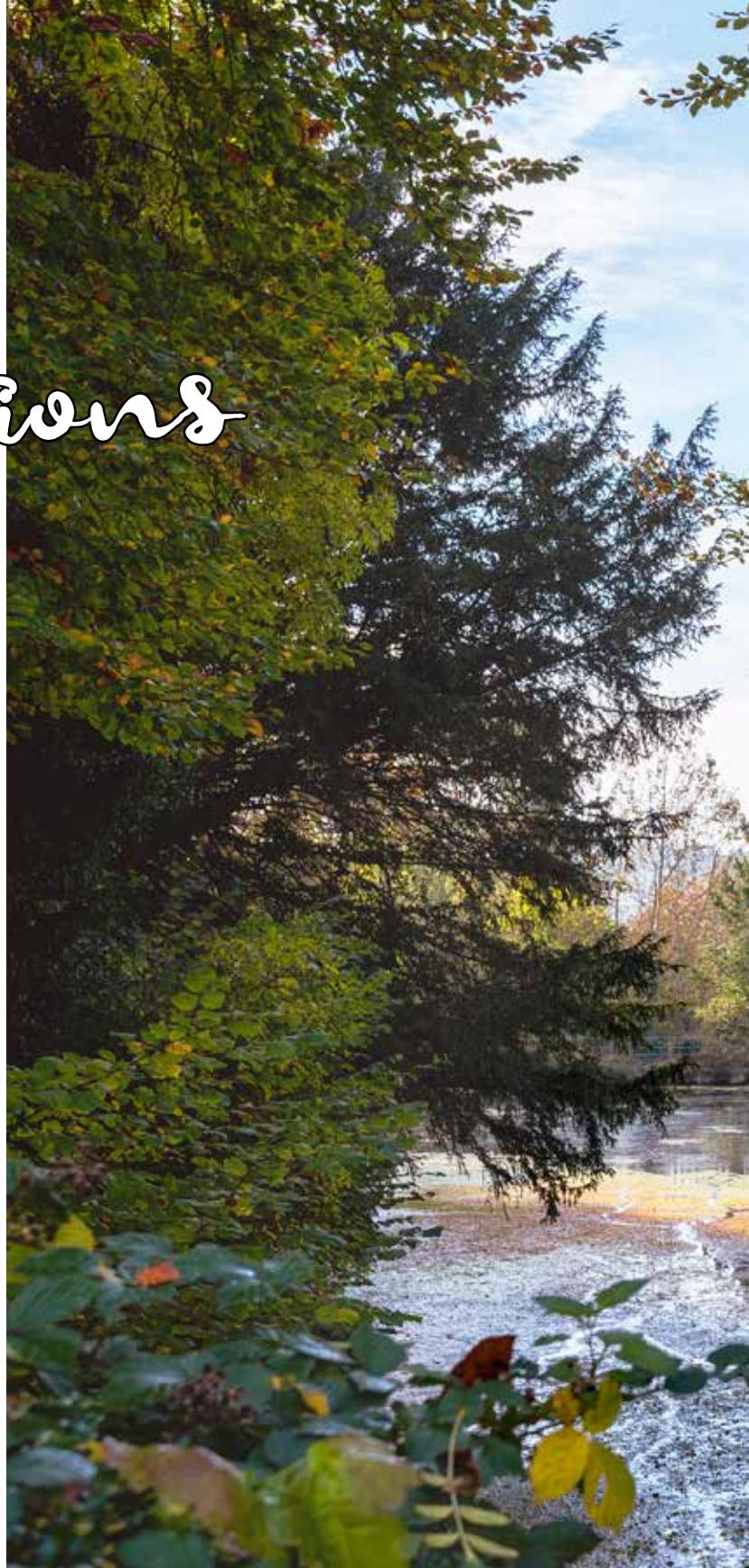
WORDS: Cameron Willis

*James Oag-Cooper speaks about surplus, sustainability and spirits in Sussex.*

There are few things as resourceful, cunning and subtly intriguing as a fox. So, imagine how quickly our ears perked up when we stumbled across one of these dangerously cute little hoodwinkers heading up the most creative of spirit makers. No, Fantastic Mr. Fox hasn't turned the farmlands of Boggis, Bunce and Bean into a fully operational gin distillery (although we wouldn't put it past him, the wily old... well, fox) but it's sustainable spirit makers Foxhole Spirits who're adding a certain foxiness to the gin game. They've produced a gin with all the class, guile and cunning of the craftiest vixens, and, rather uniquely, it all starts with the humble grape.

"We decide to create a gin following a discussion between the co-founders (James Oag-Cooper and Sam Linter) during Sussex grape harvest in 2013," explains James. "We had both independently been thinking about what could be done with the surplus grape material, realised that nobody else had made a gin from English grapes, wondered whether it could be done, and decided to take on the challenge."

Working together with English vineyards, including award-winning English winery







*“Nobody else had made a gin from English grapes, we wondered whether it could be done, and decided to take on the challenge.”*

Bolney Wine Estate in West Sussex, the wineries collect their unused grape material and make a base for Foxhole before it gets shipped to the distillery and transformed into their delicious product.

Foxhole Spirits noticed that the wine industry in the UK had an issue with not utilising all the juice present in the grape. Every year the industry throws away tonnes of the stuff, with a third of each year’s grape harvest ending up on the scrapheap. The by-product, known by its French name marc, is “waste” product that still has an abundance of uses. For the brains behind the fantastic Foxhole, their gin is a sustainable and commercial opportunity to prevent waste. This innovative approach isn’t new to the area, creativity in drinks is something long associated with the world-class wines being produced in Sussex.

“For forty years, in its own quiet way, this corner of Sussex has been a veritable hotbed of revolutionary thinking; a tradition of innovation we’re proud to continue with Foxhole Gin,” says James. “Sustainability is important in all industries, not just gin production. It just happens that



this is our opportunity to promote sustainability within the drinks industry. Foxhole Gin is proof that what was previously discarded can be turned into a pure, premium gin through craft, skill and resourcefulness. This vision can and, we hope, will be used across many different industries to create new and exciting products that can benefit us all into the future.”

The gin is produced by fermenting the base wine for around three months at cool temperatures. This is to preserve the aromatic compounds in the wine, translating into a great flavour in the grape spirit. The

wine then goes through two ‘stripping’ runs, distilling the wine down to make pure grape spirit. Distinctively, this is distilled to an ABV lower than the 96% of neutral spirit. It sits at around 85%, leaving space for that amazing grape flavour to be locked in.

The grape spirit is then blended with neutral grain spirit to dilute the intense grape spirit flavour down. The gin is then macerated in specific botanicals for 24 hours. These include juniper, coriander, angelica seed, orris root and grapefruit zest.

This is then pumped into the still and, over four runs, the high proof gin is made before being diluted with natural spring water and, finally, bottled by hand.

The gin itself has an inimitable and distinguishing flavour, but it is instantly recognisable as a London Dry. Unsurprisingly, the grape flavour base of the gin is like nothing else out there, and provides rich fruits, floral aromatics and a real viscous, full coating in the mouth. It is velvety and fragrant, balanced with grapefruit and lemon zest and a finish of bitter orange. It is the first effort by Foxhole Spirits and largely indicative of how they’ll proceed



– exciting, fresh, sustainable ideas that breed beautiful flavours.

“We were triple silver medal winner at International Wine and Spirit Competition for Foxhole Gin: marc 2 - the only gin to win in every category we entered; London Dry, Contemporary Styles and Gin & Tonic,” reveals James. “We think this is evidence that we are creating consistent quality, flavour balance and versatility which is exactly what we aim to achieve with our products.

“It’s important to remember that you can make gin in 48 hours, but we need 8,760 - a full year. It takes a whole year to make a batch of Foxhole Gin. The grapes need to grow and wine to be made. Only then can we distil, blend, distil

again, dilute and bottle.”

Interestingly, the name Foxhole doesn’t come from the cunning, patient and resourceful nature of their product, nor from their sustainability efforts – it’s a lot simpler than that.

“It’s important to us that everything about the design and branding has a connection to the product’s origins, so the name Foxhole comes from the name of the road we are based on (Foxhole Lane),” explains James. “Established in 2016, Foxhole Spirits specialises in the creation and production of high quality, premium spirits with a focus on using otherwise unused resources, promoting sustainability and creativity within the drinks industry.”

Foxhole are as unconventional as gin makers come. Then again, foxes have always been as elusive and unique. They’re a small brand with a massive heart and place patience, tenderness, resourcefulness and sustainability at the heart of their practices. It’s about creating a product that is the envy of the ‘animal gindom,’ that the consumer revels in sampling, both for of its taste and its origins.

Sustainable, responsible, and oh-so-cunning, Foxhole Spirits have craftily concocted a grape-infused gin with all the intrigue of their furry little namesakes and ***we can’t wait for you to get your paws on it.***

# MIX IT UP



## The Flying Fox

### Ingredients:

50ml Foxhole Gin  
 10ml Crème de Violette  
 15ml Maraschino liqueur  
 15ml freshly squeezed lemon juice

### Method:

Pour all the ingredients into an ice-filled cocktail shaker and shake for 30 seconds. Pour into a chilled cocktail glass. Garnish with a lemon zest twist.



## The Clover Club

### Ingredients:

50ml Copeland Raspberry & Mint Gin  
 10ml lemon juice  
 5ml grenadine  
 10ml sweet vermouth  
 1 egg white

### Method:

Dry shake all ingredients for 30 seconds. Add half a cup of ice, then shake again until cold. Fine strain into a chilled glass. Garnish with raspberries and a sprig of mint



## The Royal Boë

### Ingredients:

25ml Boë Scottish Bramble Gin Liqueur  
 Prosecco/Champagne  
 Edible flower to garnish

### Method:

As simple as can be. Add 25ml Boë Scottish Bramble Gin Liqueur to a champagne flute, top with bubbly and garnish with an edible flower.



# WHAT WE'RE DRINKING

Flavourly.com is like a treasure trove for all the adventurous drinks discoverers out there, but it's easy to be overwhelmed by the huge range. So, we thought we'd give you a nudge in the right direction by highlighting some of the newest, best and most exciting drinks on the bottleshop right now...

# THE SPIRITS WE'RE DRINKING...

Beyond craft beer, gin and whisky, **Flavourly.com** is home to every bottle you'll ever need and then some - all under one virtual roof. This month, we've been drinking a variety of spirits including vodkas, rums and even a tequila for good measure.



## 1. Dingle Vodka

Dingle Vodka is quintuple distilled, and it makes a huge difference. You can taste the incredible purity that is as pure as the environment where it's made, on Ireland's Atlantic coast.

## 2. Dunedin Rum

Probably Scotland's first golden rum in over 100 years. The nose is bold and fruity. A complex blend of sweet vanilla and spicy flavours gives way to burnt sugar and caramel with an oaky finish.

## 3. Seawolf White Rum

Seawolf is the first white rum to be distilled on Scottish soil. Made with a combination of rum and champagne yeasts, this is a truly unique, artisan spirit with an inimitable flavour profile.

## 4. Arbikie Potato Vodka

This Highland-grown Scottish vodka is brought to you by the same passion and energy that goes into Arbikie's whisky. It's made from home grown potatoes and Angus filtered water.

## 5. Pernod Absinthe

The green fairy is back in its original version. One century after the ban, the spirit produced from wormwood returns in the closest possible recreation of the original Pernod Absinthe from 1805.

## 6. Patron XO Cafe

From Jalisco Mexico, the heart of the finest tequila production in the world, Patron XO is a delicious coffee tequila. It blends natural coffee essence with XO Fine tequila to a precise recipe.

# THE BEERS WE'RE DRINKING...

With over 350 craft beers available on our online bottleshop, working out where to start can be a daunting task. Well, we're doing the hard work for you. Here are some of the coolest, newest and best beers available right now on [Flavourly.com](http://Flavourly.com) that you just have to try.



## 1. Tiny Rebel Mixed Collection

As well as taking over this month's Craft Beer Club, Tiny Rebel are making an impact on our bottleshop.

This mixed collection of 12 Tiny Rebel brews is the perfect way to stock up on even more great beers from the Newport brewery, try some of the ones you may not have tried or enjoy another of your favourites.

A perfect introduction to the world of Tiny Rebel, sample a great selection from over the years, from FUBAR - one of their first ever beers - to the decadent, amped-up marshmallow porter Imperial Puft.

Perfect as a gift or a treat to yo'self!



## 2. Light Ale, Merchant City

Merchant City's first certified gluten free beer. An easy-drinking, golden session beer with a satisfying biscuit malt flavour and just a hint of hop bitterness. No gluten, just flavour.

## 3. Selassie, Omnipollo

A rather magical imperial stout made up of ten speciality malts. It's oozing with the rich depth of coffee, vanilla beans adding a delicious aroma and sweet touch to the flavour.



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#### 4. Supermoon, UBREW

Super Moon is rich, dark and thick. Flavours of salted caramel run through a formidable malt base in order to tag team with a lumbering mountain of chocolate.

#### 5. Mountain Livin', Crazy Mtn

Two different hops (Simcoe and Citra) go into this hop-forward pale ale. However, Mountain Livin's hop character is not represented by bitterness but rather a refreshing, fruity flavour.

#### 6. Endless River, Flavourly

Crowdsourced Craft Beer is back! This rich, golden IPA is the perfect session sipper. A combination of hops has it swimming with tangy lemon and lime, with just a spritz of pineapple.

#### 7. PandaBrew Collection

Celebrate the Chinese Year of the Dog with two each of China's best craft beers. It's a world of innovation, with classic craft beer styles fused with Chinese ingredients.

#### 8. Austmann Mixed Collection

The Trondheim region of Norway is where you'll find Austmann brewery, pioneers of Norwegian craft beer and inspiring curiosity in their drinkers. Sample their range with this collection.

#### 9. TicketyBrew Mixed Collection

Purveyors of Belgian yeast, great beer and funky labels, get a taste of TicketyBrew with this great collection. Think classic styles with a twist, like Lemon Drizzle Wheat Beer...

# THE GINS WE'RE DRINKING...

Our bottleshop on [Flavourly.com](https://www.flavourly.com) is home to some of the country's newest, coolest and most unique craft gins that the gin renaissance has to offer. Liqueurs, flavoured gins, aged gins and, of course, classic London Dry gins, all of your gin-drinking needs are covered.



## 1. GIN EVA

One of the heroes of last month's Gin Discovery Club, GIN EVA is a handcrafted artisanal dry gin made on the island of Mallorca. Its unique flavour and aroma comes from Mallorcan juniper berries from the dunes of Es Trenc, classic gin botanicals like coriander and angelica, locally grown citrus fruits and herbs.

GIN EVA gives you a taste of Mallorca, one of the most beautiful islands of the Mediterranean Sea.

A liquid essence of Mallorca with warming juniper and subtly salt sea spray. Best in a G&T with lemon peel and pomengranate for garnish.



## 2. Badachro Gin

Created in the small town of Badachro, in the Scottish Highlands, there's as much of the Scottish village in the bottle as there is in the name. Exceedingly smooth and aromatic.

## 3. Original Bothy Gin

Handmade in small batches in the award winning Gin Bothy, nestled in the Angus Glens of Scotland. This fine Scottish Gin is infused with botanicals including Loch Arkaig Scots pine needles.



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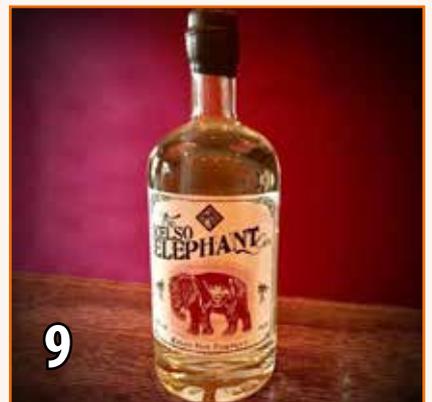
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#### 4. Leith Gin

A gin to put the port of Leith back on the map, a deliciously well-made London Dry. The blend reflects the maritime history of Leith, with botanicals coming from the four corners of the globe.

#### 5. Manchester Gin Raspberry

A delicate yet slightly sweet gin that is perfect for a refreshing G&T. Commonly known as 'Pink Manchester Gin', the aroma of the sweetest raspberries and its look make it unmistakable.

#### 6. Dingle Gin

Dingle Original Gin is a totally unique gin. You'll taste rowan berry from the mountain ash trees, fuchsia, bog myrtle, hawthorn and heather for a taste of the Kerry landscape.

#### 7. Apothecary Rose Gin

Used in tinctures and tonics from eras gone by, the Apothecary Rose is subtle in fragrance and naturally floral in flavour. A romantic companion to this perfectly distilled gin.

#### 8. Ginerosity

With this unique gin, all profits are poured back into projects that will help deserving young adults to build themselves a better future. Plus, Ginerosity is a superb gin.

#### 9. The Kelso Elephant Gin

Inspired by the folklore tale that an elephant is buried under Kelso Square, Elephant gin is strong on flavour and uses spices gathered locally and from the orient.

# THE WHISKIES WE'RE DRINKING...

The wonderful world of whisky is a vast, diverse entity. Whether you're thirsty for your first dram or a connoisseur planning on picking up the perfect bottle for your collection, the selection on [Flavourly.com](https://www.flavourly.com) right now has something for every whisky drinker.



## 1. Hakushu Distillers Reserve

A fresh Japanese single malt from Suntory's "mountain forest distillery." Aged in American white oak, Hakushu is embraced for its herbal and gently smoky flavour.

## 2. Yamazaki Distillers Reserve

The flagship Japanese single malt, hailed for its multi-layered flavour with fruit and Mizunara aroma. The Yamazaki was born in Suntory's historic distillery, the first of its kind in Japan.

## 3. Glen Scotia Double Cask

Starting in first-fill bourbon barrels and finishing off in Pedro-Ximenez-sherry casks, the Glen Scotia Double Cask is another outstanding whisky from the famed Campbeltown distillery.

## 4. Lagavulin 16 Y.O.

A deep, dry and exceptionally peaty bruiser. A much sought-after single malt with the massive peat-smoke that's typical of southern Islay - but also offering richness and a dryness.

## 5. Glengoyne 10 Y.O.

Fresh green apples, toffee, popcorn, soft oak and a hint of nuttiness. This is the taste of distilling slower than anywhere else in Scotland, using air dried barley and hand-selected sherry casks.

## 6. Arran 14 Y.O.

The Arran 14 year-old is an immensely popular part of their core range of single malts. It is a perfectly balanced marriage of both first fill sherry and bourbon casks and is a highly rewarding single malt.



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distilled to perfection by Enchilisteria  
SPECIAL EDITION



ARTISAN BERGAMOT DRY GIN  
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