



Distillery Tour and Gin Making Experience

Escape to the country for an afternoon at the Burleighs Gin Distillery situated in the heart of the beautiful Charnwood Forest. Tour our working distillery, discover the history of gin and find out what it takes to produce craft distilled gin in our 450 litre copper-pot still.

Whether you prefer floral, citrus, herbal or spicy notes, you'll learn how to create your own unique gin using the botanicals of your choice. Our Master Distiller will guide you through the process of distilling your gin. You'll then enjoy a Burleighs G & T before bottling, corking and sealing your 70cl bottle ready to take home!

Distillery Tour and Gin Making Experience for one - £95.00
Distillery Tour and Gin Making Experience w/guest* - £110.00

*Includes distillation of 1 x 70cl bottle of gin.



How to find the 45 Gin School

Our Distillery and Gin School is located at Bawdon Lodge Farm which is situated on Charley Crossroads Nanpantan Loughborough Leicestershire LE12 9YE.

Easily located, the 45 West Distillery is situated just 7 minutes from Junction 22 of the M1 when travelling by car and easily accessible by rail to Loughborough train station with a short taxi drive to the distillery to complete your journey.

CONTACT US

45 WEST DISTILLERS LTD

The Collection Yard, Bawdon Lodge Farm
Charley Road, Nanpantan
Leicestershire LE12 9YE

0116 262 7336
info@45ginschool.com



www.45ginschool.com



THE ULTIMATE GIN EXPERIENCE

www.45ginschool.com



Touring the 45 West Distillery

Leicestershire has its fair share of rich history, picturesque countryside and elegant villages providing the perfect setting for the 45 Gin School. Nestled in the majestic Charnwood Forest, our distillery is located just outside the quaint village of Nanpantan, an area with the lavish countryside and natural beauty that Leicestershire has become famous for. Our state-of-the-art distillation equipment is housed at Bawdon Lodge Farm and is also the home of Burleighs London Dry Gin.

Included in your 45 Gin School Experience is a tour of our working distillery, offering you a unique insight into the world of a master distiller. As part of the Gin School experience you will have the chance to find out what it takes to produce craft distilled Gin on our beautiful 450 litre copper pot still, Messy Bessy.

Choosing your Botanicals

Gin would not be gin without botanicals. There are over 120 different botanical ingredients that can be used in making gin. Each gin has its own secret recipe and most recipes contain no less than four and no more than twelve botanicals.

Although it may be shared which botanicals are used in a particular gin, ultimately their infusion and proportions remain a secret of the master distiller.

Whether you prefer floral, citrus, herbal or spicy notes, you will learn how to create your own bespoke and unique gin using botanicals of your choice. Weighing your botanicals is a crucial part of the distilling process and determines the end result, we will guide you on quantities to ensure you can fully appreciate the delicate flavours of your gin.

Distilling your Gin

You'll distil your gin in one of our hand-crafted Portuguese pot stills, made from copper for a smoother flavour. Your mini still will be your best friend for the afternoon and once it's at the right temperature you'll need to fill it with your chosen botanicals and let the distillation process begin. Whilst your creation bubbles away infusing the spirit with your chosen flavours, sit back, relax and enjoy a Burleighs Gin & Tonic.

Once your creation has been distilled, you'll get the opportunity to check out the strength of your gin, gaining approval from our master distiller. You'll then bottle and seal your 70cl bottle before adding a personalised label ready to take home!

To book your 45 Gin School experience voucher visit www.45ginschool.com!