

THE YOUNG DISTILLERY IN CORNWALL EXPRESSING TERROIR IN ITS SPIRITS

Award-winning distillery sets itself apart by creating own base spirit



Padstow Distilling, a young distillery created and run by wine merchant David McWilliam, makes a series of small batch, award-winning Cornish spirits using foraged and farmed ingredients from the heart of Cornwall's culinary capital. This Spring, the team welcomes the establishment of its new distillery in the town, giving them an eight-fold increase in production capability as demand for their spirits continues to grow.

Since its launch in 2019*, Padstow Distilling has taken home multiple awards, a testament to its founder David McWilliam's attention to detail, including the creation of his own base spirit, a step that many distillers bypass.

Made from Cornish barley grown less than a mile away from the distillery at Tregirls Farm, their own grain-based neutral spirit (GNS) forms the base of Padstow Gin. That same spirit, combined with the natural water source on the same farm, creates their luxurious Padstow Vodka.

David and his team are one of just a handful of distilleries in the UK to currently create their own base spirit - a three-week process which ensures the highest quality of provenance for his spirits.

David McWilliam, founder and head distiller of Padstow Distilling,

"Buying base spirits from across the world can be 5-10 times cheaper but I love that our spirits reflect the beautiful geography that surrounds us here in Padstow. The process can be quite a faff, but you're never going to get the same results when pumping spirit from a tank that's been bought in from elsewhere in the world."

And to bring it full circle, the spent grain goes back to feed the pigs on the farm: a 360-degree cycle we're proud to be part of."

All Padstow Gins are macerated with botanicals that accentuate the rich geography of Padstow. Juniper berries are blended with coriander seeds, citrus peel and Alexanders, an ancient coastal plant foraged from the cliffs above St. George's Well on the western side of the estuary. They are then pot-distilled to around 80%abv before finishing with water from the aquifer on the farm. The original 'St George's Well' and rose-scented 'Hawker's Cove' are both bottled at 42%abv, while the Navy Strength 'Stepper Point' is bottled at a much fuller 57%abv, beloved by gin purists.

For those seeking an immersive experience, Padstow Distilling also welcomes visitors to its shop and bar at 17 Duke Street in the heart of Padstow, from which David and his team run guided walks along the estuary to take in the sights, sounds and scents of this special place - the inspiration for this range of beautiful spirits. Bottles are also available to buy online, directly from their website.

David McWilliam's journey from a wine-waiter at the age of 17 to the founder and head distiller of Padstow Distilling is marked by the relentless pursuit of drinks of quality and provenance. His deep-rooted love of Cornwall and passion for the discovery of new flavours has led him to create spirits that not only reflect the beauty of the region but also transport those that drink them back to the coastline of North Cornwall and the bustling streets of Padstow.

Padstow Distilling has quickly garnered global recognition, with the original Padstow Gin 'St. George's Well' and Padstow Vodka earning a SILVER MEDAL each, and Padstow Gin Navy 'Stepper Point' winning a DOUBLE GOLD MEDAL at the San Francisco World Spirits Competition 2022. Padstow Rose Gin 'Hawker's Cove' also secured a GOLD MEDAL at the same prestigious competition.

Prices per 70cl bottle start at £44 for Padstow Vodka and £48 for the Padstow Gin range, while there are 50cl Limited Edition runs of Spiced Cranberry and Orange Gin and Sloe Gin available from £38.

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Visit <https://www.padstowdistilling.co.uk> for more information.