

## Join Padstow Distilling's Gin Walk Series, Featuring Local Alexanders now in full bloom

Showcasing the Cornish barley and wild botanicals behind its award-winning spirits, Padstow Distilling has announced its spring series of Gin Walks along one of North Cornwall's most idyllic coastal paths. Starting at the end of March 2024, outdoorsy gin enthusiasts can learn how to spot the surprisingly common plants that give the distillery's spirits their distinctive flavours and geographical identity.

Tours will be led by Padstow Distilling's founder and Head Distiller, David McWilliam, whose love of Cornwall's coast stems from early childhood. On the cliff tops overlooking the Camel Estuary, guests will get to grips with David's favourite botanicals including the racy, green Alexanders that decorate the Cornish countryside and enrich Padstow Gin with its bright, sweet/savoury flavours.



The tour starts and ends at David's bar, 17 Duke Street, a must visit destination for wine, spirit and cocktail lovers. After the tour, guests can stay on to taste the lovely array of Padstow Distilling spirits or linger further for drinks and more.

Tours start at 2pm and include a 1.5 hour walk along the Camel Estuary coast path and a signature Padstow G&T, usually on the beach depending on tide and weather. To book, visit <https://padstowdistilling.co.uk/shop/p/ginwalk>.

For those who can't make it, David shares his top tips for identifying Alexanders.

### **IDENTIFYING ALEXANDERS**

**FLOWERS** - The dome-shaped flowers start off a pale yellow in spring and turn a bright lime-green yellow as the summer kicks in.

**LEAVES** - The leaves are glossy, bluntly toothed and grow in threes.

SEEDS - Once flowering is over in June, the flowers turn to green seeds which eventually turn black.  
STALKS - The green stalks are thick and hollow when mature, later turning pale brown, with distinctive lines running vertically.

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### **About Padstow Gin**

Founded by respected wine merchant David McWilliam, the original company was created in 2019 with an ambition to become a key part of the Padstow experience and a must visit destination for wine, spirit and cocktail lovers visiting the area year-round.

Today, David and his team have created a range of award-winning gin, vodka and rum, a busy and bustling wine and cocktail bar located in the heart of Padstow, and a growing distillery business.

Padstow Gin is made from spirit not bought-in, but made in-house from 100% finest local Cornish barley, grown at Tregirls farm in Padstow. The barley fields overlook the Camel Estuary above the beach at St George's Well, swept daily by the ocean breeze.