



Tom Warner and Sion Edwards are great friends and craft distillers, who carefully and lovingly create beautiful artisan spirits from a 200 year-old converted barn on Falls Farm in the quaint village of Harrington, Northamptonshire.

Using their own natural spring water, grain spirit, home-grown elderflowers and ten other botanicals Curiosity, their copper pot still, produces quintessentially English award-winning gins.

Producing fantastically smooth and aromatic dry gin in small batches, every single bottle is carefully handcrafted from the filling to the wax seal and label finishing.



Elderflower Infused Gin

This gin only uses fresh handpicked elderflowers and can therefore only be produced once a year. During peak elderflower season (late May to early June) the petals are separated and added to batches of our Harrington Dry Gin.

The result is a fabulous and subtle infusion, good enough to drink neat, but also makes a wonderfully floral and delicate G&T. Perfect for a summer evening, sipped with friends and family.



Fruit
Gin

40%



Harrington Dry Gin

The Harrington Dry Gin is intense, well rounded and complex; bursting with botanical flavour. This London Dry style gin is aromatic and spicy, with scents of delicate citrus, elderflower, ginger and cardamom flavours, with a sweet, moreish aftertaste.

Created using 11 botanicals; angelica root, black pepper, cardamom, cinnamon, corriander seed, dried elderflower, ground nutmeg, juniper, lemon peel, orange peel, and one secret ingredient. After a 10-hour distillation period, the resulting gin is 89% abv. We let it sit for 14 days to allow the flavours to blend together, and then cut it back to 44% with natural spring water from their farm.

2014 - San Francisco World Spirits Competition - Double Gold

2013 - San Francisco World Spirits Competition - Silver



Gin

44%



Harrington Sloe Gin

The Sloe gin is wonderfully rich and deep in fruit flavour with a lovely underlying sweetness which come together to give a warm velvet cacophony of flavour on your palate. The sloe berries are macerated in the gin for at least one month, before removing the fruit and adding the sugar to taste, as well as adding their natural spring water to bring the gin to 30% abv.



Fruit
Gin

30%



Victoria's Rhubarb Gin

A wonderful British spicy gin with a dominating and robust rhubarb taste. Made using a crop of rhubarb that was originally grown in the kitchen gardens of Buckingham Palace during the reign of Queen Victoria, and had since had quite the journey. The rhubarb is thick and fibrous, it is firstly frozen to break it down and once thawed, squeezed through a cider press. Sugar is added to balance the acidity of the rhubarb and it is then blended with the 89% abv Harrington Dry Gin to bring it to 40%.



Fruit
Gin

40%

