

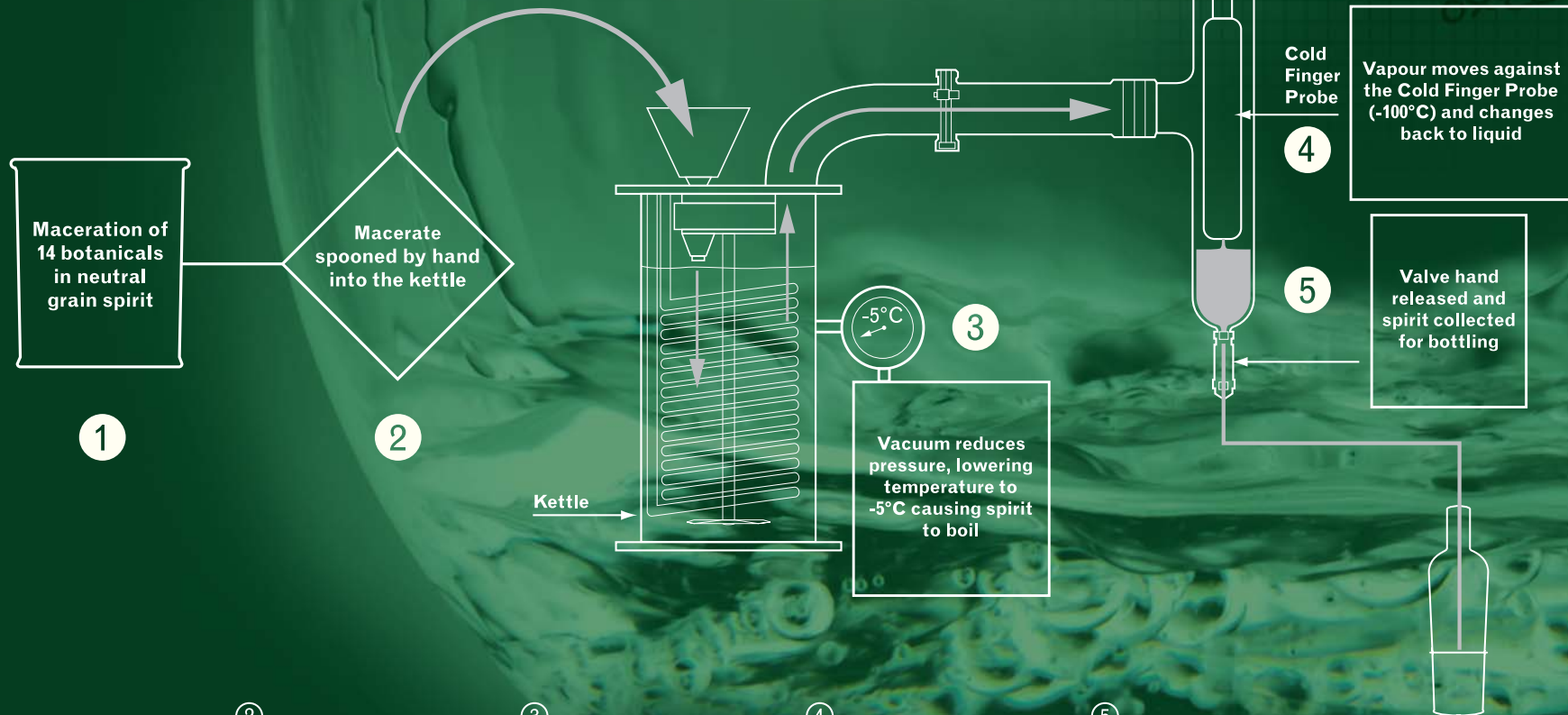
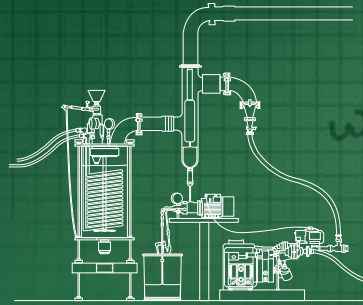
OXLEY™

Cold Distilled

LONDON DRY GIN

COLD DISTILLATION

OXLEY™ is the first spirit ever created using Cold Distillation. Cold Distillation uses a vacuum to reduce the pressure in the still and, as a result, lowers the temperature to approximately -5°C, causing the macerated spirit in the still to 'boil' and turn to vapour. At this point the natural essences from the botanicals are captured and preserved in the vapour transferring to the final distilled spirit which is reminiscent of the natural ingredients used to create it.



1
Maceration of 14 botanicals in neutral grain spirit

2
Macerate spooned by hand into the kettle

Kettle

3
-5°C
Vacuum reduces pressure, lowering temperature to -5°C causing spirit to boil

4
Cold Finger Probe

Vapour moves against the Cold Finger Probe (-100°C) and changes back to liquid

5

Valve hand released and spirit collected for bottling



OXLEY™

1
The 14 botanicals carefully selected for their quality are macerated in 85.5% ABV neutral grain spirit for over 15 hours at 15-27°C (room temperature).

2
The macerate (spirit and botanicals) is spooned by hand into the kettle.

3
A vacuum is used to reduce the pressure lowering the temperature within the kettle to below -5°C, causing the macerated spirit to 'boil' and turn to vapour.

4
Once in the condenser column, the vapour molecules move against the cold finger probe (chilled to approximately -100°C). This is cooler than the vapour, so the vapour changes back to a liquid.

5
The valve is hand released and the spirit collected in preparation for bottling