



BLOEDLEMOEN GIN

Cape Town - South Africa

Background

Bloedlemoen (pronounced 'Blue'd Le Moon') is a South African gin crafted from the luscious Tarocco Blood Orange, locally sourced from grower partners in the Western Cape. It holds the distinction of being the first blood orange gin in the world! Conceived in 2015 by three food and drink industry specialists (Sommelier Pierre Strydom, Chef Mike Jones, and wine maker Stefan Coetzee), this award-winning gin aims to be refreshing and delicious, with a layered warmth from selected spices. Stylistically, Bloedlemoen is a contemporary, London Dry gin distilled using botanicals through a blend of maceration and vapor infusion. The result is a premium, small batch spirit that maintains exceptional quality and consistency. It features ten natural botanicals all sourced from Western Cape farms: juniper, blood orange, orange peel, grains of paradise, coriander, cassia bark, nutmeg, liquorice root, angelica root, and cardamom. The line consists of a regular gin and an amber gin, the latter of which gets its color and flavor from local fynbos and honeybush.

Highlights

- 1** Bloedlemoen is the first blood orange gin in the world made in Cape Town, South Africa.
- 2** Each small-batch gin features ten botanicals sourced from local grower partners in the Western Cape.
- 3** The gins are made in a London Dry style, meaning they are characterized by juniper and other botanical flavors.

Spirits SRP \$49



Gin

This is a contemporary, London Dry-style gin distilled through a combination of maceration and vapor infusion of 10 locally-sourced botanicals.

Amber Gin

The 'London Dry' style has taken a bit of a twist with four additional locally foraged Fynbos botanicals making it into this bottle, as well as honeybush for the natural coloring.



Ethos



VEGAN

Packaging



Experimental

Traditional

Provenance



Cape Town,
South Africa