



# ROBBERG

## DISTILLERY

### Whisky & Gin

Robberg Distillery, established in 2023, is a craft micro-distillery in Plettenberg Bay that manufactures craft whisky and gin.

Our main purpose is to be at the forefront of creating new and exciting spirits.

We are the first whisky distillery in the Garden Route.

Situated on a small farm in the heart of Plettenberg Bay, everything is achieved by hand at our craft distillery and we love to create small batch spirits.

Our whiskies are made from local grain and malt grind, fermented, triple distilled and aged in oak barrels in our cellar.

We operate a 800L stripping still and a 500L spirit column still with the capacity to barrel 1000L of whisky per month, ageing in oak barrels.

## Welcome to the first newsletter of Robberg Distillery!

We plan to bring you the latest news about our products, what is happening in the world of whisky and gin, reviews of whiskies and gins and insights into what is happening behind the scenes of spirit manufacturing.

We are excited to share our passion for spirit making with you and hope to welcome you to our Tasting Lounge soon.

## OUR FIRST WHISKY BARRELLING

The first whisky barrelling took place in mid-2024 by the owner and master distiller, Albert du Toit. The whisky is aging in 200L French oak barrels in our new aging cellar.

**FIRST BOTTLING: JULY 2027**



# ROBBERG DISTILLERY

## OUR SIGNATURE GIN'S

### Olive Gin

Our Olive Gin is inspired by the Cape Mediterranean climate that produces some of the finest olives in the world. The gin exhibits flavours and aromas of olives, rosemary, basil, thyme, citrus and juniper. Mission olives are macerated in alcohol, then infused with hand-selected botanicals, providing a dry gin with a distinct olive taste. It took 2 years to develop the gin and manage to capture the taste of olives in the infusion process with a fine balance with the rest of the botanicals, a dry gin with a distinct olive flavour. Enjoy as a sipping gin with a block of ice or with tonic, a zest of lemon peel and fresh thyme or sage.

### Cape Malay Gin

Our Cape Malay Gin is inspired by the traditional Cape Malay cuisine of aromatic spices.

The gin combines the flavours and aromas of turmeric, coriander, cardamon, cloves, black pepper, star anise, fennel, cinnamon, and juniper. The gin is blended with Honeybush, unique to the Southern shores of Africa, imbuing a rich amber hue. Empyreumatic fragrance of delicate florals play on the palate. Enjoy neat on the rocks or with tonic and a zest of orange peel.



# Types of Gin

Gin can be broadly differentiated into two basic styles reflecting modernization in its distillation and flavouring techniques:

**Commercial Gin (Flavoured gin)** is made by blending neutral spirits with botanical essences without redistillation. In 2018, more than half the growth in the UK Gin category was contributed by flavoured gin.

**Craft Gin is made through an infused distillation process**, a neutral spirit is redistilling (through a **Pot or Column distillation process**) with juniper berries and the aromatic botanicals suspended in a “gin basket” positioned within the head of the still, which allows the hot alcoholic vapours to extract flavouring components from the botanical, providing a more intense flavoured profile.



## The History of Gin

The name gin is a shortened form of the older English word jenever, related to the French word genièvre and the Dutch word jenever. All ultimately derive from juniperus, the Latin for juniper

**13th – 17th-century:** The earliest known written reference to jenever appears in the 13th-century encyclopaedic work *Der Naturen Bloeme* (Bruges), with the earliest printed recipe for jenever dating from 16th-century work *Een Constelijck Distilleerboec* (Antwerp). Numerous small Dutch and Flemish distillers had popularized the re-distillation of malted barley spirit or malt wine with juniper.

Gin became popular in England after the introduction of jenever since the early 17th century, Gin emerged as the national alcoholic drink of England during the so-called Gin Craze of 1695–1735.

The first Gin Act in England was imposed in 1736 with high taxes on retailers. The Gin Act of 1751 forced distillers to sell only to licensed retailers and brought gin shops under the jurisdiction of local magistrates.

**18th-century:** Gin drinking in England rose significantly after the government allowed unlicensed gin production, and at the same time imposed a heavy duty on all imported spirits such as French brandy. Much gin was distilled legally in residential houses, estimated to be 1,500 residential stills in 1726.

**19th-century:** The invention and development of the column still (1826 and 1831) made the distillation of neutral spirits practical, thus enabling the creation of the “London dry” style that evolved in the 19th century.



# ROBBERG DISTILLERY



## The Tasting Lounge

Our tasting lounge provides you with the opportunity to taste over 50 whiskies from around the world, top South African brandies, and 50 South African craft gins.

We host the largest selection of whiskies in the Garden Route, featuring South African, Bourbon, Scottish, Irish, Welsh, Japanese, Taiwanese, and Israeli whiskies that will broaden your whisky tasting experience.

New whiskies available for tasting:

- *Kavalan Concertmaster* and *Kavalan Distillery Select No.1* from Taiwan
- *Penderyn Celt* and *Penderyn Legend* from Wales
- *Milk & Honey Classic* and *Milk & Honey Elements* from Israel

## WHISKY TASTING EVENINGS

Experience a night of sophistication, flavour, and camaraderie at our exclusive Whisky Tasting Evenings.

**24 April 2025:**

***Tasting of two Taiwanese and two Scottish whiskies***

**29 May 2025:**

***Tasting of two Israeli and two Welsh whiskies***



**26 June 2025:**

***Tasting of two Japanese and two Bourbon whiskies***

**Time: 18:00 – 20:00 | R300pp per tasting evening  
booking essential: [info@robbergdistillery.co.za](mailto:info@robbergdistillery.co.za)**

Apart from our tasting lounge, we also offer the following at our distillery:

- Whisky facility tours and tastings: Experience the whisky-making process with a tour through the distillery and a tasting of six different whisky styles from around the world.
- Private whisky and/or gin tastings.
- Private whisky and/or gin functions for special occasions with friends and family.

Stay up to date with what's happening at Robberg Distillery  
FOLLOW US ON:  

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[www.robbergdistillery.co.za](http://www.robbergdistillery.co.za)