

The Gin & Vodka Experience Day starts at 10.00 am with coffee.

Following an introduction to the day, we start with a tour of the distillery, viewing our main still called 'Victory' and learning about the process of making gin and vodka as well as the botanicals and flavours used in Nelson's Gin.

Armed with insight, students reveal the botanicals and flavours for use in their own gin or vodka.

At 11.30 am, the process of distilling commences. Each student has their own mini-still in which to work. Students then relax with up to 3 servings of ice-cold Nelson's gin & tonic.

At 12.15 pm, enjoy a leisurely lunch included whilst listening to a talk on the history of gin.

By 2.00 pm, students begin to bottle and label their own gin or vodka before sealing with wax to take home with them. At this point, you are able to purchase a bottle of Nelson's Gin for comparison.

3.00 pm, the day draws to a natural close. Booking a taxi or transport is highly recommended.

Also, if you'd like to bring your own botanicals please do so!

We have local discounted accommodation and taxi numbers available, these discount codes will be available on your email booking confirmation.