

UPCOMING REGIONAL WORKSHOPS

11th and 12th January 2020 **The Herb Farm, Ashhurst, Manawatu**

Discover the potential of aromatic botanicals. Learn how to distill your own artisan spirits, hydrosol, and essential oil. Jill Mulvaney from Alembics is on her way to the Manawatu/Wellington region in January 2020 to run two exciting distillation workshops. Join Jill and her small team at The Herb Farm, Ashhurst and start your alchemical journey.



About The Herb Farm

86 Grove Rd, Kelvin Grove, Ashhurst.

The Herb Farm is a 100% natural skincare and healthcare business in Ashhurst, New Zealand. Approximately 2 hours drive by car from Wellington, or 20-minutes from Palmerston North. The family-run farm has beautiful gardens, and an abundance of fresh, aromatic produce. We are looking forward to running workshops at this incredible venue and meeting you there.

For more information about the location visit:
<https://goo.gl/maps/EkivL2VXdKD2iyLw5>



Day One

WORKSHOP OVERVIEW

Day One

Saturday 11th January 2020, 10.30am – 3.30pm

Basic Distillation

Designed for beginners, and covering the basic processes for distilling hydrosol, essential oil and spirits.

- Overview of different types of stills and what they are suited for
- Set-up and general maintenance
- The process of distillation, how it works and what it can produce
- Practical, hands-on distillation of hydrosol
- Practical hands-on distillation of essential oil
- Practical hands-on distillation of spirit
- Explanation and procedures for all 3 types of distillations: measuring ph levels, safe storage, yields, when to stop, how to separate oil from hydrosol, applications, using 'wash' or 'mash', measuring alcohol levels for safe, clean distilling.
- Recipes, resources and equipment
- Question and answers.

A beautiful, wholesome lunch is provided.

Cost

Single \$175

Double \$335

Book online at <https://www.alembics.co.nz/workshops/>

Early Bird Discount
Book now & receive a double ticket
for **\$325!**





WORKSHOP OVERVIEW

Day Two

Sunday 12th January 2020, 10.30am – 2.30pm

Gin Immersion

An excellent way to learn to make your own artisan gin and to extend your skills at blending and tasting. Crafting botanical gin opens the door for you to become an artisan distiller! It's also a great way to taste, smell and understand a wide range of aromatic botanicals.

- Practical, hands-on distillation of two styles of gin
- While the gin is distilling: explore, smell and taste the array of botanicals used in great gins, many of which will surprise! Discuss and compare these with our very own selection of handcrafted, artisan gins
- Experiment with blending using our incredible range of essences to create your own gin with that special wildcard ingredient
- Round off the day and enjoy tasting and comparing the two styles of gin distilled
- And best of all, take home whatever's leftover!

A beautiful, wholesome lunch is provided.

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