

GIN IN TINTM
THE UNITED COLOURS OF JUNIPER



GIN IN A TIN™

Established in 2016, amongst a saturated market, Gin In A Tin was launched to educate spirit enthusiasts about London Dry Gin and disrupt the alcoholic beverage industry with unique and sustainable packaging. Like the name suggests, our packaging is all about metal. Today, eight years on, the industry is looking to us for inspiration.

Set in the quintessentially British countryside of the Cotswolds, Gin In A Tin started as the brainwave of the locally-known gin connoisseur, Martin Agius, founder of the renowned Gin Pantry.

A destination for gin enthusiasts, the Gin Pantry housed a famous collection of hundreds of gins from across the globe, for all to see, smell, sample and explore.

With an infinite amount of knowledge, coupled with years of sharing his passion for the beautiful juniper berry, Martin began a quest to find his ultimate gin and commenced distilling his own collection to share. A partnership with his artistic daughter, Charlotte, developed and so Gin In A Tin was born!

Today the founders showcase **‘The United Colours Of Juniper’**.

- 20 Gins of distinction
- 20 Unforgettable tastes
- 20 Bold yet elegant colours
- 20 Collectable tins

Each gin is presented in a tactile and colourful tin, styled on the appearance of a book, inviting consumers to gather the entire collection of ‘The United Colours Of Juniper’ on their bookshelves at home.

Distilled in small batches at 40% ABV, each London Dry Gin has different botanicals derived from changing seasonal influences, with distinctive tastes and a bold statement, whilst remaining 100% natural and being lovingly crafted within the United Kingdom.





HOW OUR GIN IS MADE

Martin, our co-founder and gin connoisseur lovingly researches, develops and perfects, every single one of our gins that we produce.

Our London Dry Gins are crafted with care and precision, ensuring a premium product every time. Distilled in small batches using a single shot distillation process and traditional copper stills; our gins boast authentic and rich flavour profiles each having an ABV (alcohol of volume) 40%, offering a perfect balance of strength and smoothness.

We only use natural ingredients, no artificial flavourings or sugars, ensuring that each sip is truly delicious. Our gin is distilled under SALSA regulations ensuring the highest quality and safety standards.

The ingredients we use are carefully selected and locally-sourced where possible. Our NGS and botanical suppliers are members of SEDEX and BRCS certified.

Our packaging is produced by SEDEX accredited suppliers, guaranteeing ethical and sustainable practices. Our local printers hold FSC certification, reinforcing our commitment to environmental responsibility.

Click here to view our [video](#).





Gin No.1



GIN IN A TIN™

Inspired by the comforting flavours of the winter season, this handcrafted gin offers a beautifully layered profile, drawing on the nostalgic warmth of festive ingredients.

Zesty orange peel, aromatic nutmeg, and fragrant allspice take centre stage, accompanied by a carefully chosen selection of botanicals built around the classic heart of juniper berries. The result is a refreshing yet warming gin—perfect for those crisp evenings spent beside a roaring log fire.

Presented in a warm orange tin, it's as inviting as it is delicious—inside and out.

Tasting Notes

The nose opens with vibrant citrus from fresh orange and the unmistakable character of juniper.

On the palate, the spirit unfolds into a medley of warming winter spices, where nutmeg and allspice mingle gently with hints of star anise. The finish is smooth, spiced, and delicately sweet, evoking the cosiness of the season.

Serving Suggestions

For a classic serve, enjoy with a robust Indian tonic, poured over ice and garnished with a slice of fresh orange to accentuate the citrus notes. Alternatively, embrace the warmth of winter by serving it in a gin hot toddy—mixed with hot water, a dash of honey, and a twist of orange peel.





Gin No.2



GIN IN A TON™

Created using traditional botanicals and a playful spirit of innovation, this unique London Dry Gin is a celebration of timeless craft with a contemporary edge. This is a straightforward, no-nonsense gin rooted in the distinguished profile of juniper-forward luxury gins. It introduces a fresh twist with vibrant lemon peel, aromatic coriander and a whisper of cardamom.

Presented in a sleek light blue tin that reflects its crisp character, the result is a spirit that's both elegant and lively—perfect for those who appreciate tradition but aren't afraid to mix things up.

Tasting Notes:

Smooth and crisp from the first sip, this gin leads with bold juniper, followed by bright citrus and subtle spice. The delicate warmth of cardamom adds a gentle lift, creating a finish that's clean, refined, and just a little unexpected.

Serving Suggestions:

Versatile and full of character, this gin is as at home in a simple serve as it is in a cocktail shaker.

Enjoy over ice with a premium tonic and a slice of pink grapefruit for a refreshing G&T, or stir into a classic dry Martini for a truly timeless experience. It also makes an excellent base for all your favourite gin cocktails.



GIN IN A TINTM
BLACK PEPPER · CASSIA BARK · CLOVES



Gin No. 3



GIN IN A TIN™

Created to warm the senses on long, chilly winter nights, this characterful London Dry Gin is packed with rich charm. At its core lies the bold and familiar note of juniper, brought to life by the spiced warmth of black pepper, cloves, and cassia bark.

A burst of sweet orange adds a comforting brightness, while the medley of carefully selected botanicals brings depth and complexity. Presented in a striking forest green tin, the result is a welcoming, full-flavoured gin—perfect for savouring on crisp evenings. Ideal if you're searching for a unique gin gift or simply want to treat yourself.

Tasting Notes

Expect a lively and aromatic profile, with juniper and sweet orange taking the lead. Gentle layers of spice unfold as you sip—subtle black pepper awakens the nose, while warming cassia bark lingers on the finish with a soft, soothing heat. A truly comforting gin from start to finish.

Serving Suggestion

This is a true winter sipping gin—best enjoyed neat over ice with a slice of orange for a slow, satisfying serve. For a refreshing alternative, simply pour over ice with your favourite tonic and garnish with orange zest.





GIN & TONIC

BEETROOT - GREENIE WITH APPLE - DILL

Gin No. 4



GIN IN A TIN™

Get ready to shake things up with this London Dry Gin that's anything but ordinary! Bursting with the crisp, tangy notes of Grannie Smith apple, earthy beetroot, and the fresh herbal zing of dill, this gin is as unique as it is delicious. Supported by a combination of carefully selected botanicals, with juniper at its heart, it delivers depth and balance in every sip.

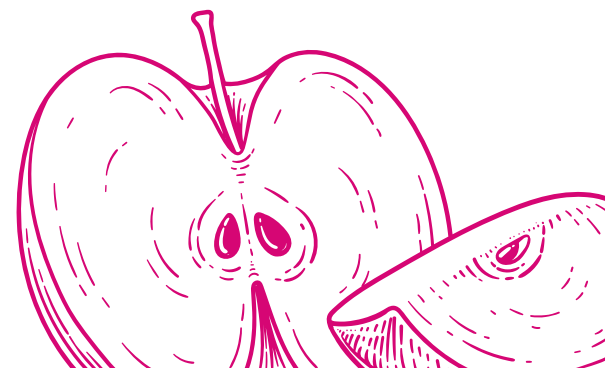
Housed in a vibrant beetroot pink tin, this standout gin doesn't just taste different—it looks the part too. Eye-catching, stylish, and gift-ready, it's perfect for those who love to venture off the beaten path and try something new. Whether you're planning lazy picnics or long afternoons in the sun, this gin is your ideal companion.

Tasting Notes

Juniper takes centre stage with a classic, crisp foundation, followed by the lively burst of apple and the herbal taste of dill. The fresh apple adds a crisp, fruity kick, while the beetroot rounds it all off with an earthy, full-bodied depth.

Serving Suggestions

For a refreshing and fun summer cocktail, try the Apple Orchard Gin Cocktail—mix it with apple juice, add a crisp apple slice or curl of apple peel, and finish with a sprig of thyme for a burst of herbaceous goodness. For those feeling adventurous, swap the vodka in a Bloody Mary for this gin and prepare for a whole new flavour experience!



GIN IN A TINTM
ELDERFLOWER • CHAMOMILE • MARIGOLD

Gin No. 5



GIN IN A TIN™

This London Dry Gin is a refreshing burst of sunshine, with the delicate flavours of nature's best florals. Bright notes of elderflower, chamomile, and marigold come together, creating a crisp, uplifting gin that's light and full of character.


Perfect for those sunny days when you want something light and refreshing, it offers a harmonious balance of floral and citrus notes, making it a delightful companion for any occasion. Presented in a pale buttercup yellow tin, this gin brings a touch of brightness to every moment—whether you're enjoying a relaxing afternoon or celebrating with friends.

Tasting Notes

This gin begins with the creamy, orange notes of marigold, followed by soft, zesty citrus flavours. The gentle juniper base ties everything together, while the floral accents of chamomile and elderflower linger in the background, creating a smooth and refreshing finish.

Serving Suggestions

Enjoy it in a classic G&T with a lighter tonic, garnished with a sprig of chamomile or an orange slice to elevate the gin's natural character. Alternatively, for the ultimate refreshing experience, try this gin in a Honey & Chamomile Cocktail. Infuse dried chamomile flowers (or 12 chamomile tea bags) with a spoonful of honey, then serve chilled over ice for a smooth, sweet sip that highlights the gin's floral charm.





Gin No.6



GIN IN A TIN TM

Inspired by the comforting flavours of a traditional British rhubarb crumble, this London Dry Gin offers a delightful twist on a beloved classic. Crafted with distinctive notes of rhubarb, cinnamon, and ginger and complemented by juniper berries, this gin delivers a refreshing yet nostalgic taste. It combines the best of fruity sweetness and warm spice, offering a vibrant and refreshing take on a timeless flavour profile. Presented in a striking green tin, this premium gin makes an exquisite gift - perfect for those who appreciate the finer things in life.

Tasting Notes

Juniper leads with its crisp, classic flavour, followed by the sweet, tart notes of fresh rhubarb that evoke the warmth of a freshly baked British crumble. The earthy warmth of cinnamon adds depth, and the subtle heat from fresh ginger finishes with a gentle warmth that lingers. Together, these flavours blend harmoniously, creating a gin that is both comforting and refreshing.

Serving Suggestions

For a refreshing and playful serve, enjoy this gin in a Ginger & Rhubarb Cocktail. Combine the gin with freshly squeezed lemon juice, sparkling water, and ice cubes for a crisp and light drink. Garnish with a stalk of rhubarb and a sprig of mint for a touch of colour and freshness - or simply enjoy it in a classic G&T for timeless simplicity.





Gin No.7



GIN IN A TIN™

This light and refreshing herbal gin is the perfect choice for anyone who enjoys a versatile spirit that can form the foundation of a wide range of gin cocktails. With delicate notes of fennel, lemon, and thyme, it offers a smooth herbal base, balanced by a touch of citrus zest.

Whether you're enjoying it on a sunny afternoon or crafting the perfect cocktail for a night in, its unique flavour makes it ideal for many occasions. Presented in a sleek blue tin, it's a gin that effortlessly complements a variety of mixers—making it a must-have for your drinks cabinet and a great addition to your home bar.

Tasting Notes

The fennel provides a smooth herbal base, while juniper adds a strong backdrop. The bright citrus notes of lemon and subtle hints of thyme create a well-balanced, refreshing taste.

Serving Suggestions

This gin is ideal for a classic G&T or to be used in a variety of gin cocktails. For a special touch, try it in a French 75, combined with lemon juice and sparkling wine for a vibrant, bubbly cocktail. You can also enjoy it with tonic water and a slice of lemon for a crisp, easy drink.



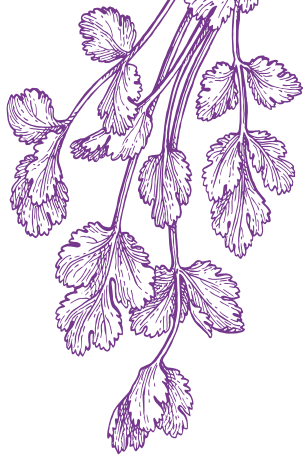


GIN IN A TIN™

ANGELICA · SAMPHIRE · CORIANDER



Gin No. 8



GIN IN A TIN™

This exquisite gin features flavours of samphire, angelica, and coriander, alongside botanicals centred around juniper berries. Inspired by the ocean's invigorating breeze and presented in lavish purple tin, it's a distinctive London Dry Gin.

Perfect for a refreshing G&T, it offers a vibrant mix of fresh green and citrus notes. Versatile enough for sipping or cooking with, it brings a subtle touch of the sea to every experience - making waves for those who appreciate a coastal twist on a classic gin.

Tasting Notes

The flavours are fresh and refined. The nose reveals bright green notes of samphire with a subtle hint of citrus. On the palate, crisp juniper takes centre stage, complemented by aromatic coriander.

The finish is distinctive, featuring the earthy freshness of samphire and a gentle saline note, evoking the essence of a sea breeze for a clean, refreshing finish.

Serving Suggestions

For a crisp, seaside-inspired drink, enjoy this gin in a Seaside Spritz. Combine the gin with pink grapefruit tonic water for a light, citrusy base. Add a sprig of samphire and a slice of pink grapefruit for a coastal garnish, and a pinch of sea salt if you're feeling adventurous. This drink is perfect for bringing a taste of the coast to your garden, balcony, or beachside retreat.





Gin No. 9



GIN IN A TIN™

Picture this: the season's first blooms unfolding, the air filled with the promise of warmer days, and the perfect gin to match the vibrant spirit of spring.

Presented in a charming field green tin, this London Dry Gin combines the vibrant flavours of fresh apricot, elderflower, and orris root, with juniper at its core, creating a light, fruity, and floral profile that captures the essence of the season's first blooms. Whether you're enjoying the long, sun-dappled afternoons or celebrating spring's arrival, this gin offers a beautifully balanced experience, perfectly suited for this time of year.

Tasting Notes

The nose opens with earthy base notes, with apricot rising to the top as the key note. On the palate, juniper stands proudly, supported by a smooth elderflower body. The fresh apricot comes through at the finish, creating a soft and satisfying end, completing this wonderfully balanced gin.

Serving Suggestions

For a zesty spring-inspired drink, enjoy this gin in an Apricot and Gin Spritz. Simply add a splash of sparkling water, a squeeze of fresh lemon juice, and ice to elevate the flavours. Garnish with a slice of apricot or a twist of lemon peel to enhance the fruity notes.





Gin No.10



GIN IN A TIN™

This exquisite London Dry Gin features distinctive notes of pomegranate, raspberry, and cardamom, perfectly balanced with carefully selected botanicals centred around juniper. The result is a deliciously light and fruity profile, with pomegranate adding a vibrant twist that combines subtle sweetness and delicate tartness. Raspberry brings a bright, berry-forward note, while cardamom adds a hint of warmth and spice, giving the gin depth and complexity.

Pomegranate is the standout botanical in this gin, offering a natural and lively flavour that adds a touch of sweetness without overpowering the herbal depth of juniper. It makes the gin particularly approachable, especially for those who find traditional juniper-led gins a bit too dry. Whether you're new to gin or a seasoned connoisseur, this London Dry Gin provides a beautifully smooth and uplifting experience that will appeal to a wide range of palates.

Not only is this gin perfect for sipping on its own or mixed into your favourite cocktail, but it also makes a fantastic letterbox-friendly gin gift. Thoughtfully packaged in a delightful powder pink tin designed to fit through a letterbox, it's an ideal surprise for friends and loved ones, allowing you to send a moment of luxury straight to their door.

Tasting Notes

The nose of this London Dry Gin greets you with subtle hints of cardamom, complemented by a burst of pomegranate. On the palate, juniper takes the lead, followed by the sweet, juicy flavours of raspberries..

The finish is light and aromatic, leaving a crisp aftertaste that lingers just enough to make you want another sip.

Serving Suggestions

Pair with Indian tonic water and garnish with pomegranate seeds and a lime leaf for a crisp, flavourful G&T that's as eye-catching as it is delicious.





Gin No.11



GIN IN A TIN™

Part of our United Colours of Juniper collection, Gin No.11 draws its inspiration from the rich, earthy bounty of Britain's autumnal hop harvest. Crafted with traditional British Fuggles hops, celebrated for their delicate bitterness and herbal aroma - this distinctive London Dry gin is a bold nod to the character of classic British ales.

Opening with vibrant, hoppy notes, Gin No.11 layers the gentle spice of coriander seeds and the warm, biscuity tones of Maris Otter malt, all anchored by the bright, piney backbone of juniper. The result is a deeply aromatic gin with a bold, spicy finish—perfect for those who love beer and are eager to explore a spirited twist on its familiar flavours.

Encased in a sleek light charcoal grey tin, this gin is as stylish as it is original—a refined presentation that reflects the thoughtful craftsmanship within. Whether sipped neat, mixed, or simply admired on your shelf, Gin No.11 is a tippable like no other.

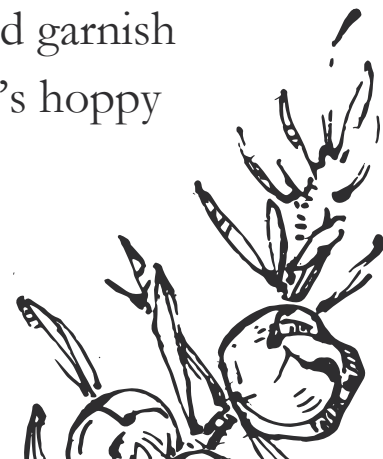
Tasting Notes

The nose of this London Dry Gin is immediately filled with fresh hops and a hint of blackcurrant, while the palate follows with subtle spicy notes and the slight malty undertones of Maris Otter.

The finish is rich and full-bodied, leaving you with lingering hop bitterness, perfect for those who enjoy a distinctive, multi-layered gin.

Serving Suggestions

For a refreshing twist, serve Gin No.11 in a Citrus Pilsner Fizz. Mix honey and fresh lemon juice until well combined, then top with chilled pilsner. Add a dash of Angostura bitters (if desired) and garnish with a fresh lemon slice. This light and effervescent cocktail perfectly complements the gin's hoppy and citrus notes, offering a truly stimulating drink.





Gin No.12



GIN IN A TIN™

Wrap yourself in the warmth of autumn with this enchanting London Dry Gin, inspired by the cosy comfort of pumpkin spice and the soft, golden glow of the season. Crafted to capture the essence of crisp days and firelit evenings, it features mellow pumpkin, bright orange peel, and a gentle hint of nutmeg—all grounded by the timeless presence of juniper.

Presented in a striking yellow ochre tin, this gin is as visually charming as it is delicious, making it a perfect seasonal treat. Whether you're celebrating Halloween or simply savouring the flavours of autumn, it's an ideal companion for cosy nights and seasonal gatherings.

A delightful gin gift, it brings the comforting essence of the fall, to every sip — a thoughtful present for anyone who cherishes the magic of the season.

Tasting Notes

The nose is a seasonal celebration—pumpkin takes the spotlight, supported by aromatic spice. On the palate, juniper comes through first, followed by mellow pumpkin, hints of earthy nuttiness, and a smooth medley of warming spices. A lingering, velvety finish brings it all together in a hug of autumnal flavour.

Serving Suggestions

The Blood Moon Gimlet layers spiced gin infused with pumpkin, nutmeg, and orange peel over fresh lime juice, cranberry juice, and a splash of orange juice. A few dashes of bitters add depth and balance. Shaken with ice and strained into a chilled glass, it's garnished with blackberries or a dried orange wheel for a dark, seasonal finish.





GIN IN A TIN™
GINGER · LEMON PEEL · ANGELICA ROOT



Gin No.13



GIN IN A TONIC™

Crafted for crisp afternoons and chilly evenings, this London Dry Gin brings together the vibrant zest of lemon peel and the warming spice of ginger, all centred around classic juniper berries. It's a refreshingly bold gin with a comforting twist—perfect for sipping as the seasons turn.

Ginger is the true standout in this blend, celebrated for its ability to enhance and balance the spirit's natural character. Its spicy warmth and subtle sweetness create a beautifully rounded flavour, while lemon peel adds a bright, citrusy lift. The result is a crisp yet cosy gin that's just right for late autumn and early winter.

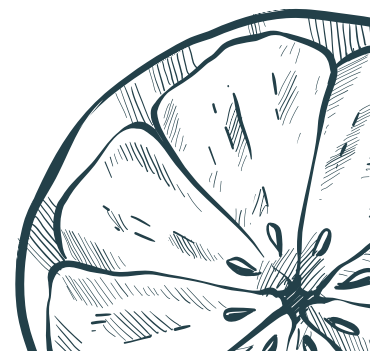
Presented in an eye-catching teal green tin, this gin is as striking in appearance as it is in taste—offering an innovative and warming experience for those who love to explore bold, seasonal flavours. Ideal for cosy nights in or toasting the changing seasons, it's the perfect addition to any gin lover's collection.

Tasting Notes

On the nose, rich ginger takes the lead with a touch of fresh lemon. Juniper drives the palate, followed by a burst of ginger warmth and a clean, zesty finish.

Serving Suggestions

For a simple yet satisfying serve, try a Zesty Ginger Gin & Tonic. Pour over ice with a light Indian tonic water and garnish with a twist of lemon peel and a few slices of fresh ginger. The result is a crisp, invigorating drink that beautifully balances citrus brightness with warming spice—ideal for cooler days and cosy evenings.





Gin No.14



GIN IN A TIN™

This London Dry Gin features delightful notes of Packham pear, warming cinnamon, and zesty orange peel, all balanced on a classic juniper base. Smooth and fruity with a subtle spice, it's a versatile gin perfect for any occasion. Crafted for those who appreciate quality and flavour all year round.

Presented in a sophisticated berry red tin, it's as stylish on the outside as it is on the inside—making it a standout gift or centrepiece for any gathering.

With its rich, vibrant flavours, this gin is an ideal choice for creating standout drinks. Whether mixed into a warming hot gin toddy or a refreshing G&T, it adds character and charm to every sip.

Tasting Notes

The palate opens with classic juniper, giving way to juicy pear and a medley of spices, including cinnamon and ginger. A hint of citrus brightens the finish, leaving a soft, lingering warmth.

Serving Suggestion

Make your celebrations sparkle with a Spiced Pear Gin & Tonic. Pour over ice with a splash of pear juice, a touch of lemon juice, and top with crisp tonic water. Garnish with a slice of pear, a twist of orange peel, and a sprig of fresh thyme for a beautifully aromatic cocktail.





Gin No.15



GIN IN A TIN™

A true English sloe gin is defined by its smoothness—not too sweet, not too sour, and with a distinctive gin flavour. A true taste of tradition, our English Sloe Gin is a British seasonal favourite—smooth, rich, and handcrafted with care. Made using wild, hand-picked English sloe berries steeped in our original gin for three to four months, it follows a cherished family recipe passed down through generations. The result is a beautifully balanced sloe gin with a deep ruby hue and layered notes of ripe plum, orange zest, and hedgerow fruit, all carried by the warming depth of our classic gin.

Presented within an elegant duck egg and Juniper blue tin, this gin is as charming in appearance as it is in flavour—making it a perfect gin gift or a special treat to accompany outdoor country pursuits. Serving Suggestions: Traditionally enjoyed neat, it makes a warming companion after a brisk walk or tucked into a hip flask for countryside pursuits. Alternatively, add a splash to sparkling wine or champagne for a delectable Sloe Royale.

For Food Lovers

The sweet-sharp profile of our sloe gin makes it a natural partner to game. Use it in place of red wine for sauces and slow-cooked dishes, bringing richness and complexity to venison, duck, or winter casseroles.

Tasting Notes:

This English Sloe Gin pours a deep ruby red with an inviting clarity. On the nose, rich notes of ripe plum, hedgerow berries, and a touch of orange zest blend with subtle hints of juniper and almond. The palate is smooth and well-balanced, offering juicy sloe fruit, warming spice, and the classic depth of traditional gin. A gentle sweetness complements the tart fruit, leading to a long, warming finish. Refined and evocative, it's a true seasonal classic crafted with care.





GIN IN A TIN™

PINK PEPPER • CARDAMOM • COFFEE

Gin No.16



GIN IN A TIN™

This distinctive coffee gin is a wonderfully rich and smooth spiced twist on a classic London Dry Gin. Inspired by the deep, comforting aromas of freshly brewed espresso and the warmth of home-cooked meals enjoyed during the colder months, it's an embodiment of the winter season. Housed in a rich coffee bean brown tin, the packaging reflects the character of the gin within. Featuring warming notes of pink pepper, cardamom, and coffee, complemented by juniper and carefully selected botanicals, this gin delivers a complex yet harmonious flavour.

Tasting Notes

On the nose, the luxurious botanical of pink pepper, aromatic cardamom and rich coffee greets the senses. The palate is bright with cardamom, supported by classic juniper and followed by the gentle heat of pink pepper. A smooth coffee finish lingers, leaving a warm yet light aftertaste that perfectly balances the spice and depth.

Serving Suggestions

For a comforting winter serve, enjoy it neat or as an Espresso Gin & Tonic – simply pour over ice with premium tonic water and garnish with a few whole coffee beans or a twist of orange peel. This elegant twist on a classic G&T offers a rich, spiced profile with a gently bitter coffee edge. Perfect for sipping after a bracing cold-water swim, or savoured slowly in a sauna, it's a drink that warms from within.





Gin No.17



GIN IN A TINTM

Picture this: a sun-dappled orchard in early summer, where the air is rich with the scent of herbs and ripe fruit. A fig tree, heavy with fruit, stands in quiet abundance - its branches whispering stories of sweetness and renewal. Elsewhere, the memory of an Italian holiday lingers: golden afternoons, wandering through fragrant rolling hills, and inspiration blooming like wildflowers.

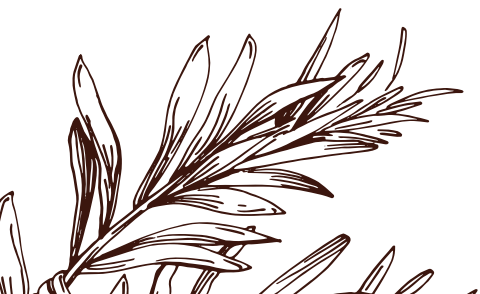
This London Dry Gin is a celebration of the humble fig - rarely seen in the world of gin, yet perfectly at home in our collection. Its honeyed richness takes centre stage, entwined with delicate floral undertones and the bright freshness of spring. Housed in a soft peppermint green tin that represents new beginnings, the gin is beautifully balanced with vibrant juniper, aromatic sage, and earthy thyme. Smooth and layered, each sip unfolds with graceful complexity.

Tasting Notes

On the nose, Gin No.17 introduces the sweet, fruity aroma of figs, accompanied by fresh, herbal notes of sage and thyme. The palate is lush and smooth, with the fig offering a honey-sweet richness, reminiscent of perfectly ripened fruit. Juniper adds a crisp finishing note, while the sage and thyme provide a refined herbal complexity. The finish is soft and lingering, with the fig's natural sweetness staying with you.

Serving Suggestions

For a refreshing and elegant serve, try a Sage & Rosemary Cocktail: muddle fresh sage leaves with a splash of fresh lemon juice in a shaker. Add your Gin No.17 and ice, then shake well. Strain into a glass filled with ice and top with soda water. Garnish with a sprig of rosemary for a fragrant finish. This cocktail offers a perfect balance of earthy herbs, zesty lemon, and refreshing botanicals – making it an ideal drink for spring picnics, garden parties, or a relaxing afternoon.





Gin No.18

GIN IN A TIN™

Inspired by a spark of curiosity one festive season, this gin began when founder Martin wondered how to give new life to his Christmas tree. With firewood ruled out (thanks to all that sticky pine sap), he reached for the wood chipper and asked — what if I distilled blue spruce hippings, what flavours will I get? The result, a bold, refreshing gin that captures the clean, invigorating character of fresh evergreen, but with year-round appeal.

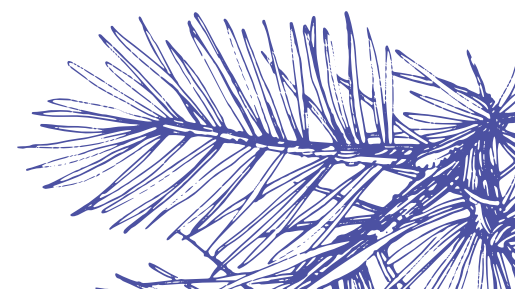
Distilled with juniper, blue spruce chippings,, lemon peel, and a touch of cardamom, Gin No.18 delivers a pine-forward profile balanced by bright citrus and subtle spice warmth. It's complex, crisp, and deeply aromatic — a sensory nod to forest air and open skies, whether you're enjoying it fireside or alfresco. Presented in a beautiful blue tin that echoes the clarity and brightness of the gin inside, it makes a distinctive gift or a striking addition to your own shelf.

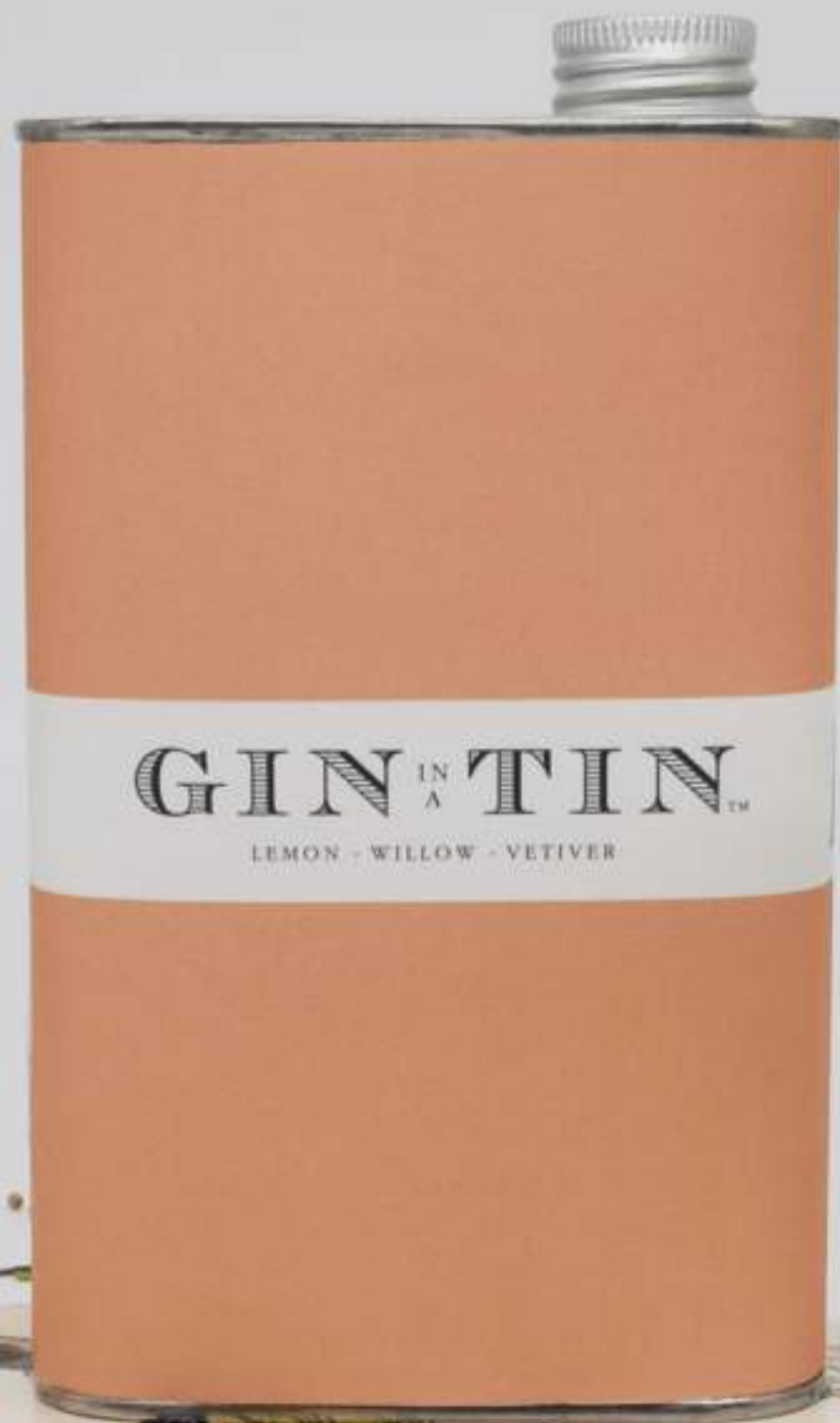
Tasting Notes

The nose of this gin is filled with the invigorating pine aroma of the blue spruce, complemented by the bright freshness of lemon peel. On the palate, juniper takes the lead, with the pine providing depth and complexity, while cardamom and lemon give the gin a crisp, refreshing finish. It's a balanced and aromatic gin, evoking the tranquillity and beauty of a winter walk through nature.

Serving Suggestions

For a refined serve, try a Spruce Gin Gimlet with a twist: In a cocktail shaker, combine 50ml of Gin No.18, 25ml fresh lime juice, 15ml lime cordial, and a dash of cranberry or pomegranate juice. Shake well with ice and strain into a chilled coupe glass. Garnish with a lime wedge, a touch of edible gold glitter for a festive sparkle, or a sprig of rosemary for an added herbal note. The dash of cranberry or pomegranate juice adds a subtle sweetness and vibrant colour, making this crisp, pine-forward cocktail perfect for winter gatherings.






Gin No.19



GIN IN A TIN™



Gin No.19 is a graceful expression of British nature - shaped by riverbanks, shaded by willows, and brightened by citrus groves. Inspired by the serene landscapes of the River Thames, where Martin, our gin connoisseur, walks its banks each morning and the Gin In A Tin team takes its picnic lunches.



This gin truly captures the moment when Mole first sees the river - “that sleek, sinuous, full-bodied animal... glancing, and whispering, and chuckling to itself” - a moment of wonder, curiosity, and something new taking shape.

Fresh lemon lends crisp clarity, softened by the green elegance of willow and grounded by vetiver’s cool earthiness. The result is a clean, contemplative spirit with subtle complexity - a gin perfectly suited to storybook afternoons or evenings and reflective sips.


Housed in a soft peach tin with willow green lettering, Gin No.19 is a proud addition to the United Colours of Juniper collection - a tribute to riverside beauty and the stories we carry with us. Its premium packaging reflects the quality and elegance within. With a smooth and sophisticated taste profile, this gin appeals to both connoisseurs and newcomers alike. It makes an exquisite gift for gin enthusiasts and a captivating addition to any collection.

Tasting Notes:

The gin takes you on a sensory journey with its bright and zesty notes of lemon, infusing a burst of citrusy freshness into every sip. The willow botanical contributes a subtle, yet distinctive, earthy undertone, creating a balanced and refined profile. To add a touch of intrigue, the vetiver lends a slightly smoky and aromatic character, providing depth and complexity to the gin's overall taste.

Serving Suggestion:

Gin No.19 is delicious neat over ice or as the star of a refreshing Kaffir Gimlet cocktail - just shake 60 ml of Gin No.19 with 30 ml fresh lime juice, strain into a chilled glass, and garnish with a kaffir lime leaf or lime wheel.





GIN^{IN}A TINTM

PLUM - CASSIA BARK - MUSCAT ROOT

Gin No. 20



GIN IN A TIN TM

Our London Dry Gin No.20 is a spirit born in winter, inspired by the legendary vine at Hampton Court whose roots have stretched through centuries of soil and story.

Crafted with plum, cassia bark, and muscat root, this London Dry Gin draws deeply from the earth, echoing the quiet strength of ancient vines and the richness of the land. Housed in an enchanting deep indigo plum coloured tin, No.20 carries an earthy elegance.

Juniper anchors the profile, while layers of warming spice and dark fruit unfold like tendrils creeping through old stones and forgotten gardens. Whether poured into a crisp gin and tonic or stirred into a contemplative cocktail, this London Dry Gin offers a refreshing yet grounded experience - perfect to be enjoyed on a twilight evening.

Tasting notes:

With the rich essence of plum at the forefront, this dry gin boasts a fruity profile enhanced by a delicate undercurrent of tartness. Additionally, the prominent presence of cassia bark and muscat root takes centre stage, enveloping the core essence of juniper berries.

Serving Suggestion:

For a crisp gin and tonic, pour over ice and add an Indian tonic of your choosing. For those of you that would like to try something more adventurous, experience the Plum and Rosemary Fizz, a fresh and elegant cocktail. Savour Gin No.20's rich notes of cassia bark, muscat root, and plum, lifted by fresh rosemary and sweet elderflower cordial, all balanced with sparkling soda. Garnished with rosemary sprigs and a plum slice for a refined finish.



OUR ILLUSTRATED COLLECTION

Each gin is presented in a tactile hand-illustrated tin, inviting consumers to gather the delicious, yet colourful, collection into their drinks cabinet.

Want to find out more?
Please click [HERE](#)



MINIATURES

We also offer compact gin tins, available in 35ml or 5cl sizes, perfect for travel and easy gifting. Made with sustainability in mind, these sleek tins are stylishly designed to be eco-friendly while keeping the gin safe.

They come in our core range of 20 block colours and hand-illustrated designs. They can also be customised, making them ideal for stockists who want to offer something versatile, giftable, and eye-catching.

Perfect for sampling or single serves, these tins add a premium, sustainable option to any product range.





GIN GIFT SETS

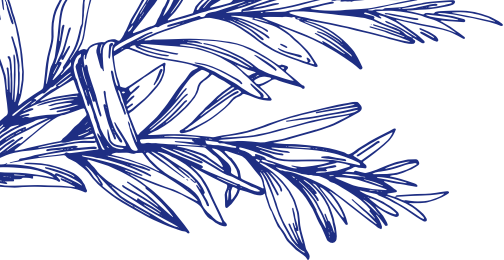
Simple, yet sophisticated and oh-so-delicious, gifting has never been easier.

Gin In A Tin takes the hassle out of gifting by combining style, flavour and convenience in one neat package. Perfect for seasoned gin lovers or those just discovering the joy of a good G&T, these crafted gift sets make a thoughtful present for any occasion, from milestone celebrations like birthdays, retirements and anniversaries to festive holidays or spontaneous surprises.

To discover our full gin gift set range, please click [HERE](#)



FURTHER INFORMATION



OUR SUSTAINABLE APPROACH

Here at Gin In A Tin, we fully embrace the principles of sustainability, weaving them into every aspect of our brand. Our complete range of naturally-crafted London Dry Gins, have unusual botanicals with sustainable packaging, local sourcing, and recyclable materials.

Our signature tins, meticulously fashioned from infinitely recyclable sources, stand as a testament to our unwavering dedication to minimising waste and ecological impact. Our tins are remarkably lightweight, which not only enhances their shipping efficiency but also plays a pivotal role in reducing our global carbon footprint overall.

Our beautifully illustrated tins are not only a fun and aesthetic way to package our sustainable gin, but many of our customers opt to not throw them away. We experience immense joy from discovering fresh and innovative ways that our tins have been used to create a multitude of creative projects – from pencil pots all the way to lamps!

Whether you are looking to add a touch of eco-conscious elegance to your store, or opt for a more sustainable way to enjoy a delicious gin cocktail, Gin In A Tin is the perfect choice.

Our practices epitomise our approach to ecological responsibility, encapsulating the essence of our brand's ethos.



GIN IN A TINTM

 shop@gininatin.co.uk  [@gininatinofficial](https://www.instagram.com/gininatinofficial)  www.gininatin.co.uk

© 2026 - All texts and images copyrighted to Gin In A Tin