

Sense of  africa

more than just a journey ...



**Travel Twists 2022 Cape Saint  
Blaize Experience**

**Cape Saint Blaize Experience |**  
**Code: PRO027**  
**Option: TBA**



An artisanal distillery that captures the true spirit of Eden, through rare botanical selection and artful distillation. An epitome that pays tribute to this unique place we call home. It is from this land on the Southern coast of Africa that we draw inspiration and bring together the natural relationship between people and plants. Botanicals are hand foraged from varied terrain that encompasses rugged coastline, majestic mountain plateaus, dense ancient forest and remote semi-arid deserts.

Cape Saint Blaize Gin is artfully distilled, bottled and hand labelled at our historic home, the Ochre Barn in Mossel Bay. Each Bottle is individually forged in Mossel Bay. Incorporating ancient methods and natural elements in the production. The distillery is located at

the Café Gannet Restaurant and part of Protea Hotel by Marriot Mossel Bay.

Multiple options available from a Tutored Tasting to a Food pairing and even making your own Gin.

**Tutored tasting:** You receive the 3 glasses with the 3 variants on offer with an information sheet which you can read through whilst one of our Gin Masters takes you through each variant and explains the ingredients. Duration ± 20-30 minutes.

**Food pairing:** You receive the 3 glasses with the 3 variants on offer with an information sheet which you can read through whilst one of our Gin Masters takes you through each variant and explain the ingredients. The gin is paired with 3 snacks which complement the ingredients in each gin and this is described by our local chef who has created the food. Duration ± 30-45 minutes.

**Make your own gin:** Create your own bottle of Cape Saint Blaize Inspired Gin. The master class consists of one and a half hours of experimenting with flavour profiles, rich history and lots of fun. This is presented by one of our Gin Masters and it includes a tutored gin tasting as well.

**General Guidelines:**

Maximum of 60 guests per Tutored Tasting

Maximum of 32 guests per Food pairing

Maximum of 24 guests per Make your own Gin

*No persons under the age of 18 is allowed in tasting room and distillery*

Advanced bookings only

Excludes Gratuity

**Services Included |**

Vehicle & guide services: None

Entrance fees included: dependent on option chosen Tutored Tasting/ Food pairing/ Make your own Gin.

Meals Included: None

**For bookings and rates, please contact your travel specialist at Sense of Africa.**