

SHOOGLE SPIRITS FAMILY CRAFTED FINE SPIRITS — Est. Glasgow 2019—



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We began our gin journey a number of years ago, driven by a passion for spectacular spirits and a desire to create something unique together as a family. Family is the cornerstone of our business, with three generations involved in producing our gin and helping us to create flavour profiles that appeal to gin sippers, tonic mixers and cocktail makers alike. Each one of us in the Shoogle Family has different tastes and preferences and together, we've spent countless hours varying our botanical mix, methods and serves before coming up with our perfect recipe. This is why we are proud of our gin and why we are delighted to put our family name on each and every bottle.





Shoogle Original Scottish Dry Gin - 42% vol.

Our first, and original. Shoogle Scottish Dry Gin has a citrus forward flavour profile with a pepper spice backdrop that is as good to drink neat as it is with tonic water or in your favourite cocktail. Our gin is made in batches of 200 bottles at a time using a base of eleven botanicals, including juniper, coriander seed, angelica root, orange and cardamom, blended with more peculiar ingredients such as kumquat, baobab, tonka bean and pink peppercorn.



Shoogle Raspberry & Rose Gin - 40% vol.

Shoogle Raspberry and Rose Gin has a sweet berry fruit flavour profile with subtle hints of rose and cardamom that all work together with the key botanicals of our gold medal winning Shoogle Scottish Dry Gin to produce a balanced, sweeter gin with complex fruit and floral undertones. We make all of our gin in small batches by hand, using traditional methods, and always distil in a single run using fresh raspberries rather than concentrates and cordials.



Shoogle Junniperous Navy Strength Gin - 57% vol.

Shoogle Junniperous Gin takes the same eleven botanical ingredients as our gold medal winning Scottish Dry Gin, including juniper, coriander seed, angelica root, orange and cardamom blended with more peculiar ingredients such as kumquat, baobab, tonka bean and pink peppercorn. Produced in small batches using traditional methods, we amplify the juniper and citrus notes to produce a juniper forward navy strength gin that's bottled at 57% abv.



Shoogle Scottish Vodka - 40% vol.

Shoogle Scottish Vodka uses the same base grain spirit as our award winning Shoogle Scottish Dry Gin, distilling it slowly through multiple copper plates to produce a mellow vodka that is as good to drink neat as it is with a mixer or in your favourite cocktail. We make our spirits in small batches by hand, using traditional methods to provide a truly small batch artisinal vodka that we are incredibly proud to put our family seal of approval on.



Shoogle Distiller's Select Gin - 42% vol.

Shoogle Distiller's Select Gin is specially made using a blend of carefully selected botanical ingredients chosen by our Head Distiller (with some gentle encouragement from the rest of the Shoogle Family). Distilled in limited run batches of fifty bottles or less, our Select Gin uses the best of local, seasonal and or exclusive botanical ingredients to produce a unique rare bottling that showcases some unusual flavours and processes that stands out from other spirits.



Shoogle White Label Gin and Botanical Vodka

Part of our focus at Shoogle Spirits is in the development and production of gins and spirits for other individuals, groups and organisations. Our facilities and range of still sizes gives us flexibility in our outputs, meaning we can produce anything from one single bottle, up to 200 bottles in one distillation run. If you're interested in developing your own spirits range and would like to explore options - without any minimum order restrictions - get in touch.



Like a number of new gin makers, Shoogle Spirits started our own gin journey by working with an established distillery to launch our initial gin. While often considered a safer route to market, avoiding significant investment in premises, equipment and licencing, as well as being able to test market viability of offerings, this 'contract distilling' route can have limitations, especially when planning to grow your volume and product range. This prompted us to find our own facility to help us experiment and produce a range of spirits that we felt kept to our family made, small batch ethos.

Building on our experience, we have established our Colab to give other potential spirits makers a workspace and the mentoring to develop and make their own spirits, using our range of stills to test and validate different recipe ideas and batch sizes in a cost-effective, controlled way.



When we started Shoogle Spirits, sustainability was always at the core of everything we did. We knew that an effective approach needs to be built in with the foundation of any business and reflects in the culture and substance of anything and everything we do. This is our priority moving forward - to continue to find new ways to positively benefit the environment and communities around us.

Shoogle's commitment to sustainability helped us in reaching carbon neutral status earlier in 2021, working in partnership with (TAG) Carbon Neutral Britain to offset our carbon footprint. In addition to the other initiatives we undertake at Shoogle to minimise our environmental impact, such as choosing sustainable packaging and transportation, we work in partnership with Carbon Neutral Britain to plant thirty trees each month in sustainable projects around the world.



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