

# BLACK SHEEP Chamber of Gin.



ANTHER

Located in Geelong's very own Federal Mills, co-distillers Dervilla McGowan and Sebastian Reaburn started Anther in 2016. Derv left bartending to become a scientist and has a PhD in microbiology. She brings scientific method to the distillation process. Seb has always worked in the liquor industry making cocktails and slinging booze.

The temptation to make their own gin was irresistible.

The anther is part of the flower containing the pollen & the name Anther was chosen for its connection with plants, and the science of botany. Distilling is the perfect blend of science and nature. Anther's curiosity and love of Australian botanicals are at the heart of everything they create.

1.



Russ Watson & Lorelle Warren founded the Bellarine Distillery in 2015 & started commercial production in 2017. Craig Michael joined the team as Distillery Manager in 2018 & both he, & his wife Nicky, became business partners in 2019.

Russ & Lorelle have always had a love for craft spirits & were inspired to create their own distillery after meeting Bill Lark down in Tassie. Craig & Nicky had a dream of being craft producers also.

Their philosophy is that less is more - with a sharp focus on quality. Their signature style is simple, bold & balanced gins, with just a handful of premium botanicals being the stars of the show. Each gin has a very unique flavour profile designed to attract a very diverse range of ginthusiasts.

2.



Founder Ann Houihan's love of quality Australian craft gin & her long association with the Surf Coast lead her to create Great Ocean Road Gin in November 2017.

Ann initially collaborated and learnt the craft of gin making at the Craft & Co, a maker's incubation hub in Collingwood with Sebastian Raeburn, of Geelong's Anther Gin. Inspired by the Great Ocean Road, many of the botanicals used in the gin are unique to the region including hop wattle, coast daisy, salt bush, eucalyptus and local honey.

The Tasting Room & Gin Garden located on the Great Ocean Road in Aireys Inlet is home to the gin. A new distillery space is currently being developed and will be located in Torquay.

3.



Melbourne

Geelong

Portarlington

Drysdale

Queenscliff

Torquay

Anglesea

Aireys Inlet

4.

5.



In 2012 one of founders Leigh caught the brewing bug which led him to changing careers to become a brewer at one of the pioneers of craft brewing, Little Creatures. 4 years into his brewing career inevitably led him to the wonderful world of spirit distillation. At the same time Shaun the other founder and brother to Leigh was looking to venture into something he could call his own.

At Flowstate Brewers & Distillers the guys take a different approach to the way they do things. They're not bound by tradition but show respect to the craft nonetheless. Not tied down to a category, the guys keep an open mind and tend to drift in and out of white or dark spirits, beer and whatever tickles their fancy. Crossing production techniques and ideas that allows us to keep their creative juices flowing. Nothing is out of the question.



Back in 2017-18, Distiller Tristan Bibby was working as the head chef of the Whisky bar restaurant at the Queenscliff Brewhouse. Hosting frequently held dinners matched with quality spirits, from Whiskies to Gins, Rums & Wine, created Tristan's full appreciation for distilling.

By May of 2018 it was suggested that Tristan learn how to distil with the goal to have their first product ready to release by Christmas. By November 2018, The Queenscliff Dry and Navy were on the market for all to share.

Self taught, Tristan aims for uniqueness in all that they release. With a saturated market, he doesn't want to just 'fit in'. Everything has been trial and error as a method used for one product may not suit another.

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