NFBP Brilliance in Business Awards 2019

The New Forest Marque Award For Food and Drink

Beachcomber Gin

Business Contact: Karen Bass

Beachcomber is small craft distillery located in Lymington. The ‘southern sweet gin’, uses ten botanicals including sweet orange peel, lemon peel and fresh lime zest.

Sustainability and minimal environmental impact are at the heart of Beachcomber’s ethos. When delivered to local businesses, a use and return policy is in place to reduce the impact of glass recycling. This is enabled by labels which are printed directly onto the bottle as opposed to traditional paper labels. The business supports a project called ‘The Ocean Cleanup’ which is a floating system designed to capture ocean plastics ranging from millimetres to large debris in size.

Engaging with local stockists has been an important part of establishing the brand. The gin is available in many local hotels, restaurants and shops with an ambition to grow this further. The gin is sold at many local events throughout the local area which has been a key factor in promoting the product. The business is closely engaged with local business groups including Hampshire Fare and the local Chamber of Commerce.

The key ingredients for the gin are sourced from local independent suppliers wherever possible. The bottle’s cork is specially made in the UK and plans are underway to bring the production of the glass bottle closer to the New Forest to reduce the environmental impact.

The gin is distilled at Pinetops Nurseries and uses recovered energy to reduce production impact.

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