



**DISTILLING WORKSHOP**  
at Babylonstoren

**Presented by:**  
Andries van der Walt

**Date:**  
20 May 2015

**Time:**  
09h00-16h00 (Meet at The Wine Cellar)

Join us for a hands-on day of learning about Distillation.

Andries will talk you through the whole process of distilling grapes and other fruits in four different sessions. It will cover fermentation, equipment, distillation and also a bit of blending and tasting.

In between we will show you how to light up two different kettles, one with a wood fire and one with gas, for a first and second distillation as well as how to keep track of temperatures, measure alcohol and all the other technical bits.

Lunch will be enjoyed at the Distillation area.

Cost is R450 per person.

Book your seat with Leandra or Tammy at [enquiries@babylonstoren.com](mailto:enquiries@babylonstoren.com) or phone 084 275 1243.

*For our hotel guests the events for the day are included in your stay. Book with Cindy on [reservations@babylonstoren.com](mailto:reservations@babylonstoren.com).*

Only 10 seats available