

# HANNOVER GIN

Creating precious things,  
from simple things, together.

[www.hannover-gin.de](http://www.hannover-gin.de)



HANNOVER GIN®

*Spirit of Niedersachsen*



## HANNOVER GIN –

Ambassador of flavour for the  
capital of Lower Saxony!

The HANNOVER GIN distillery  
is the only one in  
Germany over four floors.

### ON SITE MANUFACTURE

Spirits have a long tradition in Germany, especially high-proof spirits. German Korn, fruit brandy, aquavit and brandy have long been known and appreciated. In recent years, gin has also become increasingly popular in this country. This mostly colourless distillate gets its characteristic flavour from flavouring with spices and herbs, also known as botanicals, including juniper berries and coriander in particular. Juniper schnapps – as it is also known – is the main ingredient in many cocktails, especially the Martini and the long drink gin and tonic. And people also like to drink it in Hannover!

As a second-generation gardener and trained garden designer, you have to be able to deal sensitively with plants, these silent actors in the fields and meadows. After all, this is the only way to design gardens as extended living spaces and landscapes as event worlds. Just as garden design is not about planting one flower next to another, it is not enough for a good gin to simply throw a few herbs into the kettle and fire it up. When composing an individual gin flavour, it is important to introduce the right blend of high-quality botanicals into the distillation process at the perfect time.

Our idea: **HANNOVER GIN** is distilled in a well-planned process, with carefully selected botanicals from the city and region as well as from the ends of the earth!

For us, the focus is on “making on site”. The “makers”, a group of friends who are experienced herbalists and a team of expert distillers, together form the “gin community”, so to speak. They are supported by enterprising **GIN COURIER** who take the precious liquid out into the city. And at the end of the day, the motto is: If you work together, you can enjoy together!

Joerma Biernath,  
**HANNOVER GIN**





### SPIRIT OF NIEDERSACHSEN

My passion for gin makes me constantly search for natural flavors that come unadulterated from the plant. I am a second-generation gardener and cultivate selected botanicals on my own plantations in the heart of Hannover city with over 70 years of botanical family knowledge. Especially the local rather unknown plants with their incredibly deep natural flavourings fascinate me.

“CITY FARMING” is also my passion. This is why building facades and the roof garden above the **HANNOVER GIN** distillery serve as growing areas for aromatic plants. Together we create new things, counteract urban heating, store valuable rainwater and increase biodiversity. The distillery roof garden also gives its name to the **HANNOVER GIN “ROOFTOP GARDEN”**. Our maxim: We think and work independently and get our hands dirty! **HANNOVER GIN** has been awarded 14 times nationally and internationally.

## HANNOVER GIN ROOFTOP GARDEN 42 %



ALSO ALCOHOL-FREE



Hannover Gin Rooftop Garden 42%, 0,7 l  
4260437860011

Hannover Gin Rooftop Garden 42%, 0,2 l  
4260437860028

### THE CLASSIC HANNOVER GIN!

**Tasting Note**  
Fruity. Fresh. Full bodied. Superb, timelessly composed bouquet. Like a walk through flower and herb gardens for the palate. Award-winning in Lower Saxony, London and Hong Kong.

- Wonderful to enjoy neat or as a classic gin and tonic:
- | 4 cl HANNOVER GIN ROOFTOP GARDEN 42 %
  - | 3 parts tonic Thomas Henry or Fever Tree
  - | 3 ice cubes (no crushed ice!)
  - | a slice of lemon





## MAXIMUM ENJOYMENT

It is very difficult to distil a gin with just one botanical – apart from juniper berries. That's exactly why I was tempted to do it! Normally, you distil gin with a variety of different botanicals so that they complement each other and iron out any weaknesses. This is not possible with **HANNOVER GIN RAW**. It's like playing the guitar naked on the beach under the stars: you can't hide anything, everything has to be perfect!



## HANNOVER GIN RAW 42% ONLY 2 BOTANICALS



### FOR PURISTS!

#### Tasting Note

Maximum enjoyment free from anything that disturbs. This gin consists of juniper berries and just one secret botanical companion. A grippingly rough flavour, so, absolutely enjoy it neat!

#### If not neat then:

- | 4 cl **HANNOVER GIN RAW 42% ONLY 2 BOTANICALS**
- | 3 parts Fever Tree
- | 3 ice cubes
- | 1 slice of grapefruit, orange or lemon



Hannover Gin Raw 42%  
Only 2 Botanicals, 0,7 l  
4260437860134



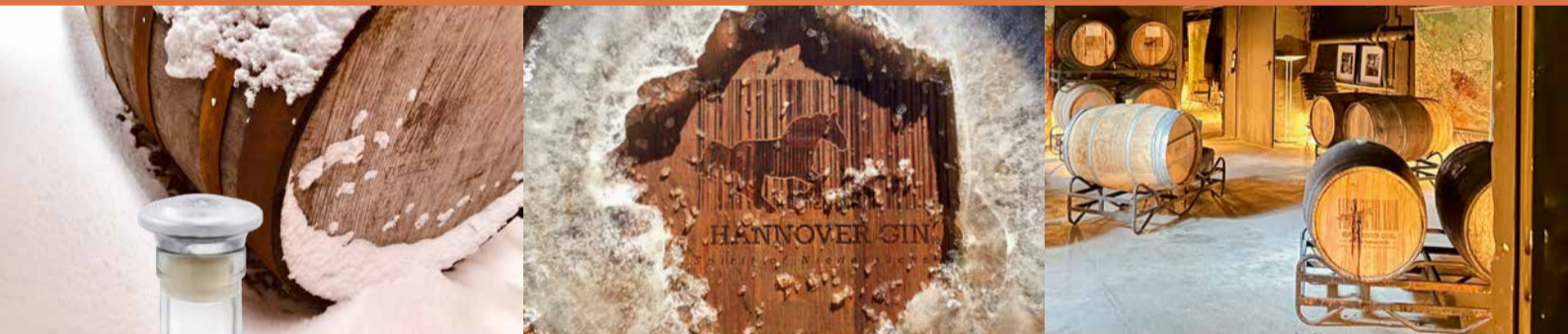
Hannover Gin Raw 42%  
Only 2 Botanicals, 0,2 l  
4260437860141



## CASK AGED

The heart of my four-storey gin distillery beats at the very lowest and coolest point of the building: in the **HANNOVER GIN** barrel cellar! Every single barrel has been hand-selected and assigned to the many years of gentle flavour development. With changing humidity and temperatures, we make sure that our barrels never get bored! Barrels from 190 litres to 350 litres from all over the world radiate wanderlust and homesickness in one. In order for the multi-layered flavours from the wooden barrel to refine the **HANNOVER GIN** into the **HANNOVER GIN CASK AGED 48 %** in a rich and confident manner, time is needed above all! And we give our barrels this time – up to eight years and more.

## HANNOVER GIN CASK · AGED 48 %



Hannover Gin Cask ·  
aged 48 %, 0,7 l  
4260437860011

Hannover Gin Cask ·  
aged 48 %, 0,2 l  
4260437860028

## BARREL-MATURED GIN!

### Tasting Note

This is about the core that drives us as a company. After all, the countless botanical flavours come from the ends of the earth. Whether coriander and pepper from India, vanilla from Madagascar and cinnamon from Indonesia. Or they grow right near the front door – like my aniseed, which grows as part of the vertical garden on the façade of my distillery building.

**HANNOVER GIN CASK AGED 48%** can be enjoyed neat:  
Close your eyes and go travelling!



## LOCAL RHUBARB

I love rhubarb! But in my opinion, rhubarb always needs flavour partners. England is to blame! I used to work as a gardener in Sherwood Forest. I probably got infected with ginger, bitter orange, coriander and quinine flavours back then without realising it. When I developed **HANNOVER GIN RHUBARB**, it was an immediate reflex that ginger and orange flavours had to accompany the rhubarb. It goes without saying that we do not use any artificial flavourings. We process the fresh rhubarb ourselves by hand in our distillery. We see and feel what we do!

## HANNOVER GIN RHUBARB · GINGER · ORANGE 42 %



### WONDERFULLY REFRESHING!

#### Tasting Note

**HANNOVER GIN RHUBARB GINGER ORANGE 42 %** is best drunk neat, with a casual handful of ice cubes. The pale reddish, elegant colour also looks great as a gin and tonic.

#### Pure or mixed – a marvellous (summer) drink:

- | 4 cl **HANNOVER GIN RHUBARB GINGER ORANGE**
- | 3 Teile parts tonic Thomas Henry
- | 3 ice cubes
- | Half a slice of orange, a hint of pepper or two wild strawberries and a mint leaf



Hannover Gin Rhubarb ·  
Ginger · Orange 42 %, 0,7 l  
4260437860196



Hannover Gin Rhubarb ·  
Ginger · Orange 42 %, 0,2 l  
4260437860202

## CLEVERLY COMBINED

We don't know anyone in Europe who does it like we do! It is unusual, unknown, but omnipresent! To find the wild native cornelian cherry in the wild, we set off on our own. As foragers, we pick every single fruit with care and experience by hand. Wildcrafting is my world. Cornel's flavour is uniquely fruity with an incredible depth. It is native to Lower Saxony. We pick this wild fruit in public places and gardens in Hannover's city centre and in the region.



## HANNOVER GIN CORNELL & VANILLA 42 %

### There's something to look at

NDR was there when we picked them –  
you can watch the film at [www.hannover-gin.de](http://www.hannover-gin.de)



Hannover Gin  
Cornell & Vanilla 42 %, 0,7 l  
4260437860059



Hannover Gin  
Cornell & Vanilla 42 %, 0,2 l  
4260437860066

## UNIQUE

Europe's only cornelian cherry (Cornus mas) gin – bottle-aged and with wild-picked fruit!

### Tasting Note

Unimaginably fruity, sour, bitter, sweet with an incredible depth! The authority of the original Bourbon vanilla as a distinguished contrast is the perfect partner for the truly wild cornelian cherry. With its reddish colour, it is also a visual delight. Matured in the bottle. Warning: addictive!

### Here's how it works:

- | 4 cl HANNOVER GIN CORNELL & VANILLA
- | 3 parts Thomas Henry tonic
- | 4 ice cubes
- | 1 slice of lemon
- | who has: 2 leaves of apple mint



## THE CLASSIC

Every single fruit is painstakingly picked in Hannover and the region. For me, the blackthorn, or botanically: *Prunus spinosus*, belongs in the hall of fame when it comes to local flavour and colour. There is hardly an older fruit. It has been genetically unchanged since the Stone Age and is freely available to everyone as an excellent food. A true superfood!

# HANNOVER GIN SLOE & CINNAMON 42 %



Hannover Gin  
Sloe & Cinnamon 42%, 0,7 l  
4260437860035

Hannover Gin  
Sloe & Cinnamon 42%, 0,2 l  
4260437860042

## WILD-PICKED AND BOTTLE-AGED

### Tasting Note

Rustic, timeless flavour, yet cheeky and refreshing. And above all so deep red in the glass. A hint of cinnamon in the background enhances the flavour. A delicacy on its own.

### How to mix:

- | 4 cl HANNOVER GIN SLOE & CINNAMON 42 %
- | 4 ice cubes
- | 3 parts Thomas Henry Tonic
- | 1 slice of lemon



### WILD HERB

Actually a paradox – making alcohol-free gin! My passion for gin makes me constantly search for natural flavours that come unadulterated from the plant. I am a second-generation gardener and cultivate selected botanicals in my own plantations in the centre of Hannover with over 70 years of botanical family knowledge. I am particularly fascinated by local, rather unknown plants with their incredibly deep natural flavours. It doesn't always have to be alcohol!

## HANNOVER FREE ROOFTOP GARDEN

ALCOHOL-FREE  
0,0%



Hannover Free Rooftop Garden, 0,7 l  
4260437860219

Hannover Free Rooftop Garden, 0,2 l  
4260437860226

### ALCOHOL-FREE PARADOX

**Tasting Note**  
HANNOVER FREE is the only one of our HANNOVER GIN family that should never be drunk neat! This alcohol-free distillate is perfectly suited to a refreshing alcohol-free gin and tonic. Wildly tart, refreshingly deeply flavoured, juniper in the background.

- This is how to mix:**
- | 4 cl HANNOVER FREE ROOFTOP GARDEN
  - | Twice as much tonic Thomas Henry or Fever Tree
  - | 4 ice cubes
  - | A slice of lemon, orange, grapefruit or cucumber, depending on your preference

## OVER 30,000 NAUTICAL MILES

I had the cask for the **HANNOVER GIN ATLANTIC CROSSING 62 %** specially built for me. It absolutely had to be a mulberry barrel for the more than 30,000 nautical miles on the cargo sailing ship Avontuur. The mulberry tree and the Atlantic kept their word: exciting climate zones, different temperatures and constant swell brought this gin and the wooden barrel into a wonderful and rare, beautiful flavour symbiosis!



## HANNOVER GIN ATLANTIC CROSSING 62 %



### STRONG + PURE WANDERLUST!

#### Tasting Note

The fascinating deep fruitiness, complex and powerful in appearance, is impressive. The English thought so too and personally awarded me the Black Master Medal in London. **HANNOVER GIN ATLANTIC CROSSING 62 %** should only be savoured neat, in small sips. If you like: add an ice cube, slowly dissolving. Not just out of respect for the 62% alcohol content...the flavours change in the glass.



Hannover Gin Atlantic Crossing 62 %, 0,7 l  
4260437860110

Hannover Gin Atlantic Crossing 62 %, 0,2 l  
4260437860127

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## NOT OF THIS WORLD!

The long sea route, a lot of manual labour, patience, a lot of time. We needed two towns in Lower Saxony, a cargo sailing ship and the rest of the world to produce our **HANNOVER VODKA ATLANTIC CROSSING 62 %**. The cargo ship, the Avontuur, took our vodka barrel on its first voyage in the belly of its hold, 30,000 nautical miles across the Atlantic to Jamaica and back. The constant swell of the ocean meant that our vodka was

constantly on the move. This resulted in a significantly different flavour development of the vodka due to the constantly changing contact with the wooden barrel. The different climate zones with their varying temperatures and the harsh salty environment of the Atlantic Ocean allowed the alcohol to migrate into and out of the barrel wood in different ways. The result was flavours out of this world!



### Fernweh

We documented our trip –  
you can watch the film at  
[www.hannover-gin.de](http://www.hannover-gin.de)



## HANNOVER VODKA ATLANTIC CROSSING 62 %



Hannover Vodka Atlantic  
Crossing 62%, 0,7 l  
4260437860172



Hannover Vodka Atlantic  
Crossing 62%, 0,2 l  
4260437860189

### STRONG WITH 62 %

Wonderfully smoky – the true men's vodka!

#### Tasting Note

**HANNOVER VODKA ATLANTIC CROSSING 62 %** is heavenly smoky, with a gentle fruity vanilla note. A flavour story that is difficult to capture in terms of spiciness. Anyone who likes strong, smoky whiskeys will love this unique, cask-aged distillate. The English thought so too and awarded me the Black Master Medal in London.

Only to be enjoyed neat! If you like: add an ice cube, slowly dissolving. Not just out of respect for the 62% alcohol content... the flavours change in the glass. It should be savoured neat at room temperature, in very small sips. The perfect companion for good conversation after an evening meal. The flavours will take you by the hand.

## THE BRITISH CONNECTION IS ALIVE!

Lower Saxony as a federal state was invented by the British. I don't even know where to begin to tell the stories that connect us with Great Britain. It's about Europe, our neighbours, about lively town twinning. The English harbour city of Bristol was the first to extend its hand to the Hannoverians after the Second World War. I would like to help promote the valuable social contacts in society through shared personal experiences. Because before you can become friends, you have to have managed to meet each other!

"Botanicals from all over Britain, picked by friends of **HANNOVER GIN** combined" is the DNA of this handmade gin. Combined with plants from the Eilenriede, Europe's largest urban forest, as well as from gardens and landscapes in the Hannover region. In addition – with the botanical family knowledge of over 70 years – cleverly supplemented with botanicals from the ends of the earth and carefully crafted in small batches by hand in the Hannover copper still. I receive some of the botanicals hand-picked directly from England by post. It's always a surprise when I take the botanicals out of the envelopes to identify the plants.

[www.way-to-bristol.de](http://www.way-to-bristol.de)

Our gin barrel on the water from Hannover to Bristol, across Europe and the English Channel, on a traditional, open wooden boat. Rowed and sailed with volunteers for over eleven months.



## HANNOVER GIN BRITISH CONNECTION 42%



### PERFECTLY PURE!

Made in Hannover and England

#### Tasting Note

Tastes very fresh, pleasantly light, eccentric, always slightly varying. Often mysteriously reminiscent of delicate mint. Botanicals from all over Britain, picked by friends – botanicals hand-picked directly from England. This means that every single batch of **HANNOVER GIN BRITISH CONNECTION 42%** always tastes slightly different. And that's a good thing.

Hannover Gin British  
Connection 42%, 0,7 l  
4260437860158

Hannover Gin British  
Connection 42%, 0,2 l  
4260437860165



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## NO FUSS

As a gardener, I couldn't help myself! I planted and cultivated rare species of wormwood and botanical rarities myself on our roof garden above the distillery – in the heart of Hannover. Most of them did not grow. The demands of the special wormwood plants with their incredibly deep flavours are very challenging: for the **HANNOVER ABSINTH 70%**, I have put all my 70 years of botanical family knowledge to good use.

Normally, you can't drink 70 per cent alcohol straight. Our **HANNOVER ABSINTH 70%** is so experienced and carefully distilled that we recommend it neat without sugar and "fuss" – as **HANNOVER ABSINTH 70%** on the rocks.

## HANNOVER ABSINTH 70%



Hannover Absinth  
Green Fairy Tale 70%, 0,7 l  
4260437860257

Hannover Absinth  
Green Fairy Tale 70%, 0,2 l  
4260437860264

## WILD HERBS WORMWOOD VARIETIES

Home-grown and harvested by hand!

### Tasting Note

Four rare home-grown wormwood varieties with deep flavours as well as home-harvested wild aniseed, mint varieties and other companions from the roof garden above the distillery. Carefully distilled, without sugar and "fuss". Recommended with only one, particularly nice, ice cube!

## VODKA AS IT SHOULD BE!

When I converted the old laundry in the backyard into my distillery in 2011, one thing was certain: I would make gin and, above all, vodka! In our copper still I distil **HANNOVER VODKA** twice, in small batches by hand. I wanted my **HANNOVER VODKA** to taste clear and straightforward. So good that you can drink it straight and experience whole complex landscapes of botanical flavours in the background.

The jury at the Spirits Business Master competition in London thought so too. I was presented with the "Taste Master" trophy in The Global Spirits Masters Competition.



## HANNOVER VODKA STRAIGHT 42%



### DOUBLE DISTILLED!

#### Tasting Note

Hannover Vodka, clear and straightforward!  
Experience landscapes of botanical flavours!  
So good that you drink it straight!



Hannover Vodka  
Straight 42%, 0,7 l  
4260437860073

Hannover Vodka  
Straight 42%, 0,2 l  
4260437860080w

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## HANNOVER LIMONCELLO ROOFTOP GARDEN 36 %



### ONLY REAL WITH THE GAGELSTRAUCH

#### Tasting Note

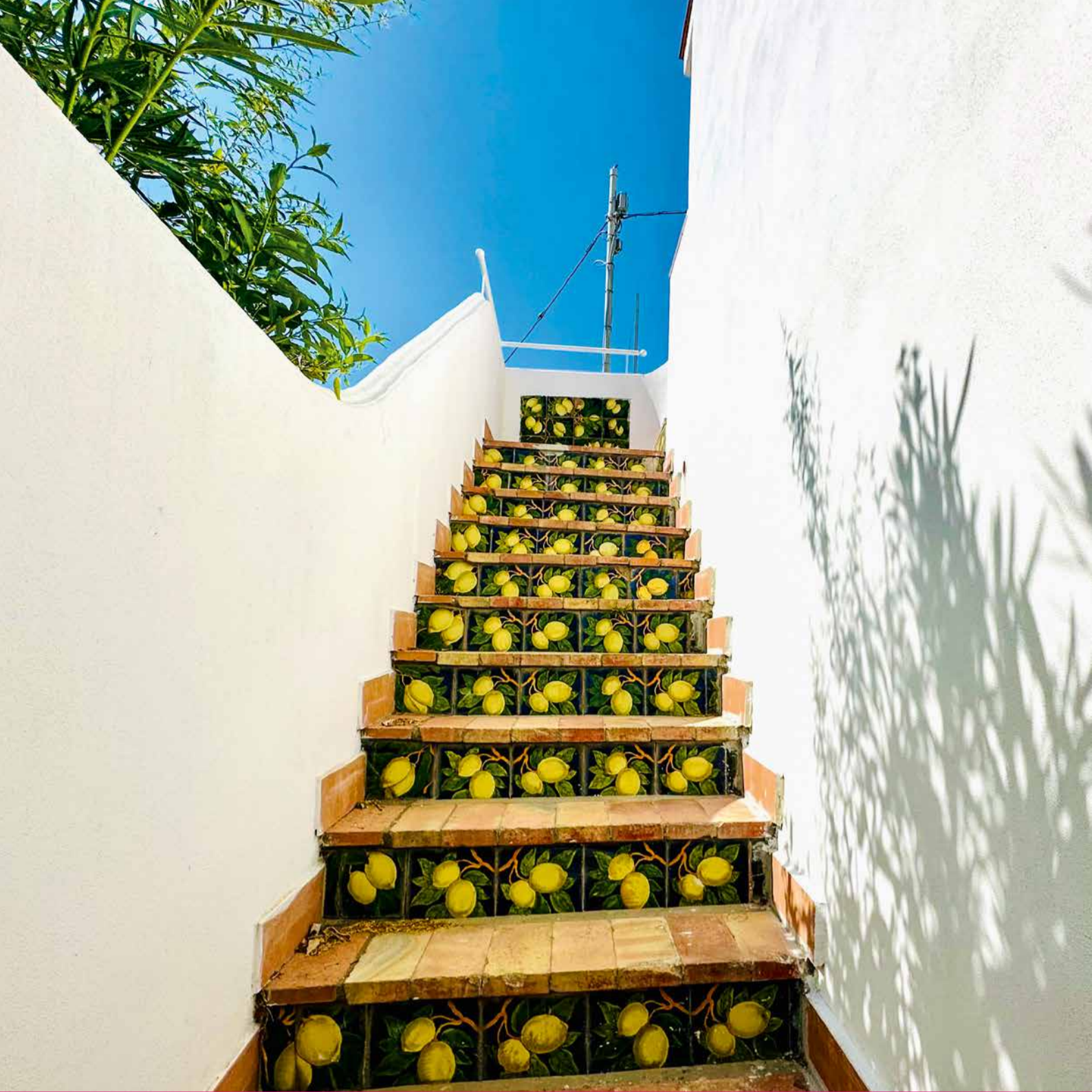
Only real with the gale bush from our distillery roof garden in the heart of Hannover – directly above the only distillery in Germany with four floors. Myrica gale, with its deep flavours, is a wild plant native to northern Germany that is threatened with extinction. With over 70 years of botanical family knowledge, I plant, cultivate and harvest them on the rooftops above Hannover – as a **CITY FARMER**. Together with lemons from the Amalfi Coast and other secret botanicals, the perfect Italian moment is created. Enjoy ice cold! Salute!



Hannover Limoncello  
Rooftop Garden 36%, 0,7 l  
4260437860004



Hannover Limoncello  
Rooftop Garden 36%, 0,2 l  
4260437860295



## HANNOVER LIMONCELLO 0,0% ROOFTOP GARDEN



**ALKOHOL-  
FREI  
0,0%**



Hannover Limoncello 0,0%  
Rooftop Garden, 0,7 l  
4260437860301

Hannover Limoncello 0,0%  
Rooftop Garden, 0,2 l  
4260437860318

### ONLY REAL WITH THE GAGELSTRAUCH

#### Tasting Note

Only real with the gale bush from our distillery roof garden in the heart of Hannover – directly above the only distillery in Germany with four floors. Myrica gale, with its deep flavours, is a wild plant native to northern Germany that is threatened with extinction. With over 70 years of botanical family knowledge, I plant, cultivate and harvest them on the rooftops above Hannover – as a **CITY FARMER**. Together with lemons from the Amalfi Coast and other secret botanicals, the perfect Italian moment is created. Enjoy ice cold! Salute!





## HANNOVER CITY-HONIG



### CHARACTERFUL

It's my bees that feel at home in our own beehives in the sheltered garden of the **HANNOVER GIN DESTILLERY**. In the centre of the city, on Weidendamm, in the heart of Hannover. From here, they swarm out and save the world. As a gardener and city farmer with 70 years of family botanical knowledge, I know how important the work of bees is for nature!

It sounds paradoxical: the diversity of plants in the city surpasses that of the agricultural monocultures of the supposedly ideal rural world and provides us with a rich honey harvest. And a wonderfully characterful honey with a deep flavour. Lemmi, our "bee whisperer", takes care of this with dedication and love. We simply do everything ourselves and think and work independently.



Hannover City-Honig, ca. 300 g  
4260437861209



## WOODEN BLOCK



### SO GOOD YOU CAN USE THEM TWICE!

Our 0.2 litre bottles are far too good not to be used once they are empty. Simply turn them upside down, put them in the stylish wooden block and turn them into a lantern with a tea light.

### GIFT IDEA

How about your own logo on the wooden block?  
Get in touch with us.



Wooden block with logo  
12×12 cm

## GLASSES



### HOW IT WORKS

We prefer to drink our gin from these balloon glasses.  
You feel it, you smell it, you taste it. Try it out for yourself!



Hannover Gin Glas, 0,2 l



## HANNOVER GIN – TASTING AND GUIDED TOURS



### DID YOU KNOW ...

...that the only four-storey gin distillery in Germany is located in Hannover? Here at Weidendamm 20, in the heart of Hannover.

Come along and experience this place that stands for good flavour and values. We still get our own hands dirty here. We think and work independently.

Our distillery hotel has received over 14 national and international awards. Spend an exciting time with us and find out what drives us. Whether alone, in small or large groups, get to know our world of flavours and enjoy some two gin and tonics and neat samples of our gin specialities.

### CAN ALSO BE GIVEN AS A GIFT!

Give a gift voucher – perfect for the distillery tour with gin tasting or can be used for any product from our distillery.



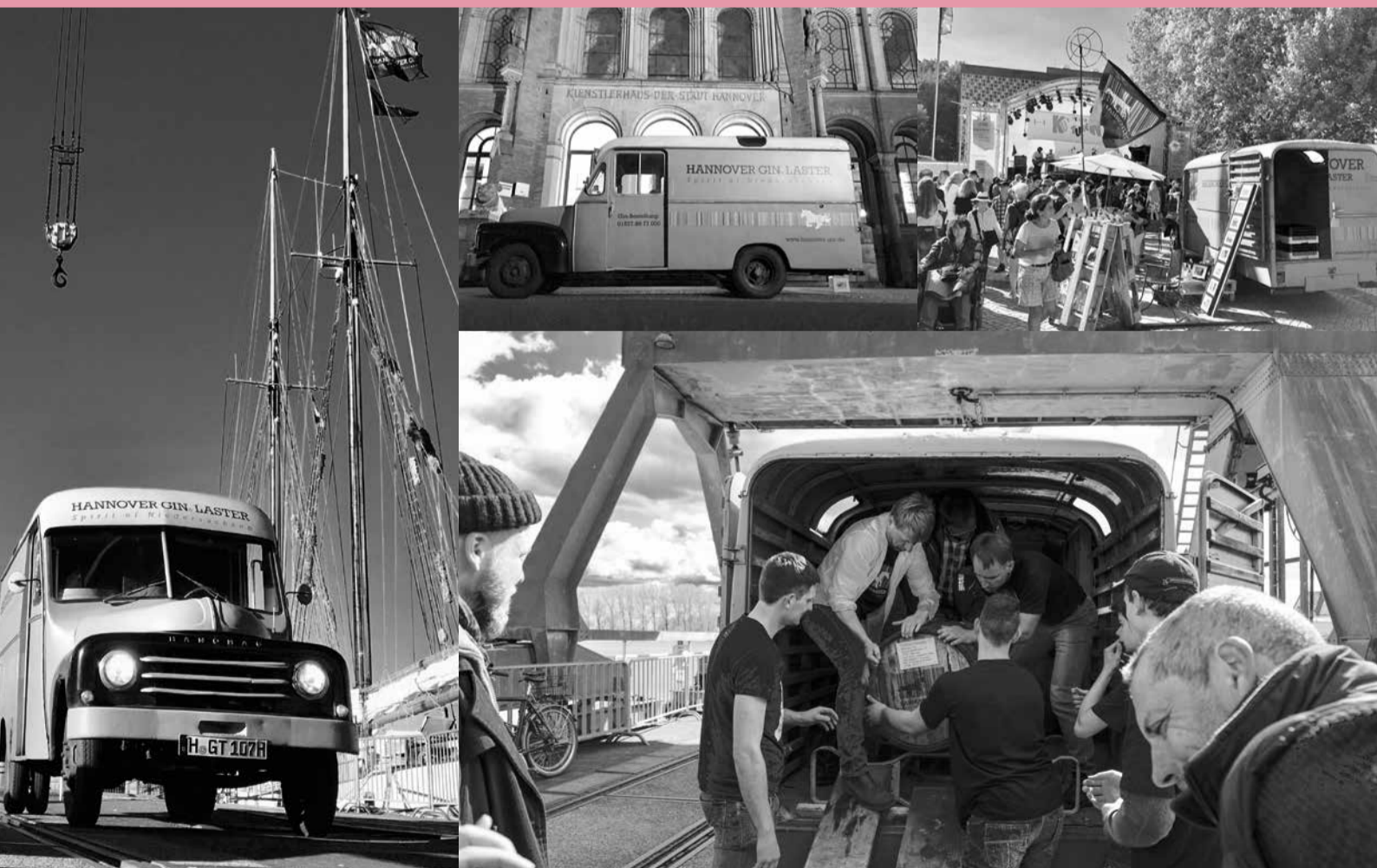
## PURE AND LIVED HOME.

The Hanomag L 28 with this box body— our **HANNOVER GIN LASTER** – is the only one of its kind in the world. It was built in 1957 in Hannover Linden – a true work and utility vehicle. And that's exactly what it has to do for us: get to work.

It has accompanied us on all our endeavours from the very beginning. It's always a pleasure when we make deliveries with it, transport heavy oak gin barrels or load it to the brim with trees, herbs, tools and soil for planting our City Farming plots. For us, it is a member of the family. A vehicle that we can always rely on and that can really get stuck in.



## HANNOVER GIN TRUCK



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## HANNOVER GIN · BAR HORSE TRAILER



**THE ORIGINAL  
HANNOVER GIN · BAR HORSE TRAILER**  
After a long search we found one of the very rare  
RICE horse trailers. We lovingly converted it into our  
**HANNOVER GIN · BAR**.

This beautiful thoroughbred **GIN · BAR** has been accompanying  
us to our outdoor events for years. Of course, you can also hire  
this spirited **HANNOVER GIN · BAR** for your own event.  
Whether private or commercial, for a wedding or a ride with a  
picnic. Just get in touch with us!



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You can't buy the original **HANNOVER GIN HOODIES** and **T-SHIRTS** – you have to earn them.

The three **HANNOVER GIN** pillars

1. we want to create something valuable from something simple.
2. we want to bring people together who would never have met in their normal lives.
3. we want to create valuable moments, because you can't buy them

## HANNOVER GIN HOODIES AND T-SHIRTS



When you see people wearing the **HANNOVER GIN HOODIE** or a **HANNOVER GIN T-SHIRT**, you know that they have earned it. Because you can't buy them.

We live in a world where you can download a lot of things for free on the Internet and then use them supposedly for free. That's not our world. If you want to wear our **HANNOVER GIN HOODIES** or **T-SHIRTS**, you have to do something for it. For 13 euros an hour, you can be part of it and work with and for us.

At **HANNOVER GIN**, we have set up the **OPEN WORK DAY** specifically for this purpose. On irregular Saturdays, people from all walks of life – rich or poor, strong or weak – come together to work for us.

We fold and pack boxes, bottle Hannover Gin, as city farmers we plant new plantations and maintain these areas in Hannover's city

centre, we harvest botanicals, sometimes we deliver, we clean – everything that comes up in a distillery. Working at **OPEN WORK DAY** takes about three to four hours.

### WHY DO WE DO THIS?

Many of the participants' working realities show that there is less and less interaction with each other and that there is hardly any feeling of having achieved something themselves. The feeling of having made a difference through work is a very nice one. And getting to know new people through working together and learning from each other is enriching.

### WHAT HAPPENS WITH THE PROCEEDS FROM OPEN WORK DAYS?

We use it to buy trees and plants so that, as city farmers, we can cool down the cities with new plants and harvest natural botanicals at the same time.

# CITY FARMER



## VERTICAL GARDEN

The vertical garden at our distillery at Weidendamm 20 – another example of effective measures against the ongoing heating of the city. We gain valuable natural spaces and cultivation areas for the botanicals.

## BECOME A CITY FARMER



## A PROJECT BY JOERMA BIERNATH

Come with us: to the rooftops of Hannover, into the dark backyards, to the enclosed outside spaces sealed open spaces of your company or even to your home! The “**CITY FARMER**” project stands for the challenge to create spaces places in the narrowness and density of cities, in the competition between living, working, mobility and nature – places with a high quality of stay feel good spaces that convey a strong connection to the environment. an attitude towards life with a high relation to the environment. Places that sharpen perception and the senses, and . And bring the human aspects back into focus.

My passion for gin makes me constantly search for natural flavours that come un-adulterated from the plant. I am a second-generation gardener and cultivate botanicals for this purpose – with over 70 years of botanical family knowledge – in my own plantations in the middle of Hannover’s urban area. Our building facades and the roof garden above the distillery in Hannover’s city centre also serve as cultivation areas for these aromatic plants. Our roof garden is also gives its name to the name giver for the “**HANNOVER GIN ROOFTOP GARDEN**” Gin.



After

## DISTILLERY ROOFTOP GARDEN



Before



### INSTEAD OF ROOFING FELT

Our distillery rooftop garden is created.

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## FIG PLANTATION IN THE NORTH CITY



After



Before

Our fig and lavender plantation grows in a gap between buildings in downtown Hannover.

Incidentally, our plantings help not only to reduce the heating up of the city, but also to actively cool it. The increase in humidity keeps the valuable rainwater for longer and it stays where it is urgently needed. If CO<sub>2</sub> is bound, insects and bees are directly helped. Biodiversity increases, hostile monocultures are replaced.



An aroma tower is created



## THE HERBAL GARDEN LOUNGE



The herbal garden lounge on the terrace of the restaurant "Der Gartensaal" in the New Town Hall Hannover

After



## TRAVELING GARDEN

Before



To green the sculpture courtyard in the Sprengel Museum Hannover, we planted more than two dozen wheelbarrows with herbs together with the Verein der Freunde des Sprengel Museum Hannover e. V.

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 Shop opening hours: Thursday, Friday and Saturday 10 a.m. to 6 p.m.

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# “CORNUS MAS”-PLANTATION



Cornelian cherries on the rooftop of the “GOP Varieté-Theater”

Before

# FLOW GARDEN



Floating rhubarb harvest on the Maschteich at the New Town Hall Hannover – a cooperative project with the artist Joy Lohmann.

# AND ACTION! PLANTING OF THE ASTOR CINEMA ROOF



After

Before

# AT THE TOP MULBERRY PLANTATION ON THE ROOFTOP GARDEN



# TAKE PART



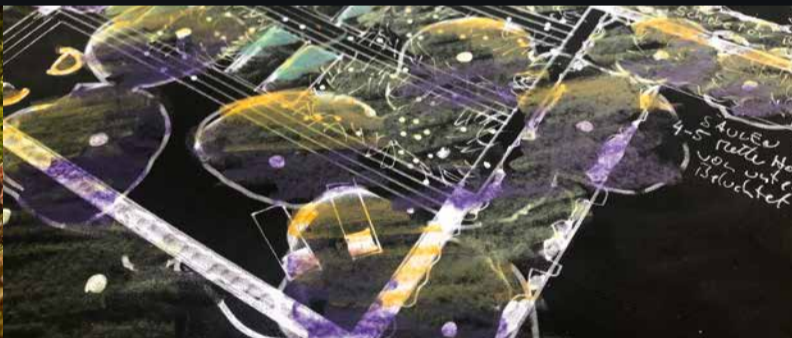
## WE DON'T HAVE THINGS PRODUCED FOR US DO NOT LET PRODUCE.

We are doing city farming. More and more people and companies are part of this project. They are redesigning their homes or company premises in an unusual and sustainable way to create planting areas. For example, classic herbs, almost forgotten old knowledge and unusual botanical rarities are planted, tended and harvested for **HANNOVER GIN** and **HANNOVER SCHOKOLADE**.

With active support, we also collect some things in the wild, on fallow land in the city and in the Hannover region. But our favourite place is on the rooftops of the city.

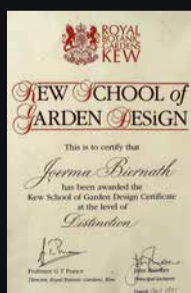
**OUT OF CONVICTION WE DO EVERYTHING OURSELVES AND GET OUR HANDS DIRTY!**

## JOERMA BIERNATH



### JOERMA BIERNATH

- | Completion of perennial gardener apprenticeship
- | Master gardener and landscaper
- | State-certified economist
- | Garden Design Certificate der Kew School of Garden Design, London Awarded with distinction



- | Lived and worked in Switzerland (Zurich), Australia (Melbourne, Sydney), Japan (Kyoto) and England (Nottingham, Sherwood Forest)
- | TV format NDR Gartenduell (Kaminzimmer)
- | •Freelance lecturer at the Garden Academy of the Lower Saxony Chamber of Agriculture
- | Seminar management and implementation of international specialist excursions, for example to Alhambra, Spain, (gardens and spaces of architecture in Islam) and India – tropical garden style (Taj Mahal/British colonial/jungle garden and architecture)

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We cultivate and harvest food in the middle of the city.

Creative, relaxed nature conservation is fun and involves more people.

## Hannover Gin GmbH

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*Spirit of Niedersachsen*