

Drink gin, help the pangolins

Conservation non-profit Pangolin.Africa has partnered with New Harbour Distillery in Cape Town to launch Pangolin Gin, a limited-edition craft gin sold in support of the organisation's pangolin awareness, protection and conservation efforts across Africa.



New Harbour Distillery's master distiller Nic Janeke – one of the most sought-after distillers in the country – has created a unique recipe for a truly African craft gin.

Pangolin Gin is distilled using a blend of nine traditional botanicals – including Angelica Root, Sweet Orange Peel and fruit from the iconic African baobab tree – resulting in a pungent aroma and zesty, spicy taste.

The first batch of Pangolin Gin is a limited run of just 400 individually numbered bottles, [sold on pre-order](#), with payment due only once the distillery goes into production.

Delivery of Pangolin Gin is scheduled for early December, and all profits are going towards the conservation of the species.

The gin is priced at R595 per 750ml bottle including nationwide delivery in South Africa via Pargo.