

# Innovation report inspiration trip Copper Rivet Distillery

The **Copper Rivet Distillery** (Chatham) is an exciting and dynamic new Medway based craft distillery. Drawing upon the area's rich tradition of innovation and craft, this small distillery has built up an extraordinary reputation since its opening to produce an exceptional range of gins, whiskies and vodkas. The ethos of the company is built upon the DNA of the area where local craftsmen once worked build world-class ships. A Masthouse Whisky is currently ageing in anticipation of its launch in 2020.

- Copper Rivet Distillery is the only spirit maker in Kent, and one of just a few in the UK that undertakes the complete process of brewing and distilling from grain to glass to ensure that their premium spirits are distinctive and unique. To do this the speaker emphasised how Kentish grain grown in fields within 20 miles of the distillery in Chatham is sourced locally. Sourcing produce locally contributes to the quality and consistency of the final product.
- Copper Rivet Distillery (Kent) connects in a distinct and attractive way with the history and DNA of the economic activities in the region by using local products and suppliers. The owner explained to us in an inspired way how the distillation process is done entirely artisanally in the family business. The local embedding and anchoring of their product ensures that many tourists come to take a look every year in the old ship dock. – take a look at their history so far  
<https://www.copperrivetdistillery.com/about-copper-rivet/>
- Story telling is a vital and important part of the visitor experience in Chatham and the owners have integrated this successfully through the transformation of Pump House 5 and their partnership working with other businesses in the area including the Historic Dockyard Chatham. Set in the historic and magnificent Victorian Pump House No. 5, the distillery is open for tours. Visitors meet the team and are able to learn first-hand about the distilling process, experiment with flavour profiling and taste some final spirits.

