

Blackberricane

Blackberricane - Wild Blackberry & Spiced Vodka Liqueur



Blackberricane begins with wild blackberries gathered from the nearby forest, where late-summer berries develop an intense balance of sweetness, acidity and deep woodland flavour. Their dark fruit character meets warming cinnamon, fragrant vanilla, allspice, clove, fennel and a flicker of black pepper, while star anise adds a subtle aromatic edge. Honey and brown sugar soften the sharper notes and give the liqueur a rounded, generous texture. The result is a dark, spirited blackberry liqueur: fruity at first, increasingly spicy as it opens, with layers of woodland berries, warm botanicals and lingering sweetness. Blackberricane is wild fruit swept into a storm of spice.



Ingredients

- Vodka — 1 L
- Blackberries — 1 kg
- White Sugar — 100 g
- Light Brown Sugar — 60 g
- Honey — 40 g
- Vanilla — ½ pod
- Cinnamon — 3 cm stick
- Allspice — 3 berries
- Cloves — 2
- Black Peppercorns — 4
- Fennel Seeds — ¼ tsp
- Star Anise — ¼ star
- Lemon Juice — 20 ml

Preparation

1. Carefully sort the freshly collected blackberries, removing leaves, stems and any damaged fruit. Rinse gently in cold water and allow them to drain and dry thoroughly.
2. Place the blackberries in a large sterilised glass jar and lightly crush approximately one-third of the fruit to release its juice while leaving the remaining berries whole.
3. Split the vanilla pod lengthwise and add it to the jar with the cinnamon, allspice, cloves, black peppercorns, fennel seeds and star anise.
4. Pour in the vodka, ensuring the berries and spices are submerged. Seal tightly and gently turn the jar several times.
5. Store in a cool, dark place for approximately 3 weeks, gently turning the jar every few days.
6. Strain the infusion through a fine sieve without aggressively pressing the fruit. Filter again through muslin or a fine filter for a cleaner liqueur.
7. Combine the white sugar, light brown sugar and honey with a small amount of warm water or strained infusion, stirring until fully dissolved. Allow to cool if necessary.
8. Add the sweetened mixture and lemon juice to the blackberry infusion. Mix thoroughly, taste and allow the flavours to settle for several days before making any final adjustment.
9. Bottle the finished Blackberricane and mature it in a cool, dark place for at least 8 weeks. A longer rest of around 3 months will further integrate the blackberry, vanilla and spices.