



# GIN

Gin is a grain spirit flavoured with juniper berries and other botanicals (assorted herbs and spices). The word “gin” is a contraction of the Dutch word for juniper, “genever”. The earliest gins originated around 450 years ago in Holland and Flanders. It is thought that the English troops fighting the Eighty Years’ War against the Spanish (to establish the Netherlands’ independence) brought the spirit back to England.

The basic principle of gin production is to flavour a neutral grain spirit with botanicals – a range of herbs, spices and fruits that includes, but is not limited to, juniper berries.

Most producers keep their recipes a secret, but these ingredients certainly include spices such as angelica root, cardamom, coriander, orris root, cassia bark, ginger, and nutmeg, as well as nuts and fruit-based ingredients such as almonds, lemons and orange peel,

The traditional way to make gin is to steep the botanicals in grain spirit and then the mixture is re-distilled in copper pot stills in a similar way to brandy and whisky. Some more modern producers use a faster process called “cold-compounding”, where a highly concentrated mixture of botanicals is macerated in grain alcohol and distilled to give the spirit an extremely strong flavour. This is then diluted with more neutral grain spirit to reach the required level of flavouring. Some of the more appealing gins are made by vaporising the spirit and allowing it to pass through the botanicals to collect their characterisations. All gins are diluted with water before bottling.

The different processes and ingredients give distinct styles of gin. The most famous is London Dry. This style is dry, clean and fresh and accounts for most of the gin made in the world.

Plymouth Gin is a variation of London Dry and tends to be sweeter and more aromatic.

Finally, Genever (or Jenever – mostly from Holland) comes in three sub-styles: Oude (old) Jenever is sweetened and has strong botanical flavours; Jonge (young) Jenever is more neutral and somewhat similar to London Dry; and Korenwijn Jenever, which is cask-aged and is a premium product, extremely malty and full bodied.

Gin is the base of some of the most famous cocktails and drinks in the world. They include the classic Dry Martini, Gibson, Tom Collins, Gin Fizz, White Lady, Negroni and of course the G&T (gin and tonic)

*Gin is the most subtle and sophisticated of all the spirits and is loved equally by men and women.*

*Of all the gin joints in all the towns in all the world, she walks into mine.  
-Casablanca*



## STILL GIN...

<b>HAYMANS OLD TOM (UK)</b>	40.0%	<b>\$11</b>
A classic style made to a very old recipe. Made in a slightly sweetened style so it is very quaffable and has a wonderful everyday appeal.		
<b>TANQUERAY Bloomsbury (Scotland)</b>	47.3%	<b>\$15</b>
Tanqueray Bloomsbury is based on Charles Waugh Tanqueray's 1880s' recipe when the distillery was located in the eponymous London district. With prominent juniper notes and botanicals including cassia bark, winter savoury and angelica, this lends itself to adding extra oomph to classic gin-based cocktails or a gentle sipper. Super Rare!		
<b>ZUIDAM Dutch Courage Dry Gin (Holland)</b>	44.5%	<b>\$13</b>
Wonderfully named Dutch Courage is a rich dry gin from Holland. It is based on grain spirit, which is flavoured with the very best botanicals. This is a small batch, crisp & full-bodied gin that works well in a Dry Martini		
<b>NGINIOUS (Switzerland)</b>	45.0%	<b>\$23</b>
juniper, barberry, laurel fruit, sweet orange peel, fresh grapefruit, cardamom, hay flower, clover blossoms, bee balm, verbena, hyssop, camomile, black currant leaves, orris root, carline thistle root, galangal and liquorice - these are the 18 distinct and unique botanical that make up this ultra rare gin.		
<b>REISET BAUER Blue Gin (Austria)</b>	43.0%	<b>\$12</b>
A unique vintage 2006 dated gin fro this dynamic Austrian producer. Strong and full bodied, with a juniper berry heat blast on the palate.		
<b>RANSON (USA)</b>	43.0%	<b>\$13</b>
Started in 1997 the name was chosen to represent the debt incurred to start the business. They distill their spirits in a hand-hammered, direct-fired French alembic pot still, making all of the selective cuts by taste and smell, without the use of computers or robots. This labor intensive, traditional method of distillation retains greater aromatic intensity and body from the raw materials they select with such great care. They mash and ferment the base wort on site weekly in small batches, sourcing local and organic grains where possible and incorporating barley grown on their own farm. Their gins include the finest natural botanicals, many of which are organically grown.		
<b>CADENHEAD'S Classic Gin (Scotland)</b>	50.0%	<b>\$13</b>
A potent (50% alcohol) gin in the classic juniper-driven style from the historic Cadenhead's company, Scotland's oldest independent bottler, founded in 1842. Powerfully built like an Australian distance swimmer. We love it with just a dash of tonic and a squeeze of lemon.		
<b>DEATH'S DOOR / EAST LONDON 2015 Collaboration (Uk we think)</b>	47.0%	<b>\$15</b>
This special release was produced in October 2015 as part of London Cocktail Week. Made using wheat spirit from the East London Liquor Company and botanicals (juniper, coriander and fennel) from Death's Door. Death's Door traditionally having one of the most fennel/anise tasting gins; makes a great G&T.		
<b>Melbourne Gin Company (Melbourne)</b>	42.0%	<b>\$10</b>
Building on the classic foundations of juniper berries and coriander seed, the grapefruit peel and Rosemary picked from the garden at Gembrook Hill Vineyard in the Yarra Valley, where the gin is made. Really cracking citrus forward gin. My go to for a gin Martini with a twist.		
<b>Jinzu (UK)</b>	41.3%	<b>\$10</b>
Jinzu Gin is a Scottish made, Japan inspired gin with an English woman at its heart. Designed by bartender Dee Davies for Diageo's Show Your Spirit competition in 2013, which it went on to win, the gin is a example of East meets West, with traditional gin botanicals joining cherry blossom, yuzu and sake.		

# GIN CONT...

<b>PLYMOUTH (UK)</b>	41.2%	<b>\$10</b>
A great balanced gin that's been around since 1793. Made in Southern England & neglected for a long time, but revived by its current owners in 1996. Subtle characters of juniper, cardamom, and citrus peels.		
<b>TANQUERAY (Scotland)</b>	40.0%	<b>\$10</b>
Charles Tanqueray invented this gin 150 years ago. It is a highly sophisticated gin ideal for martinis. It is exceptionally dry and spicy. There is probably no better all round gin on the planet. If I could only choose one gin... this would be it. The quintessential desert island gin.		
<b>ISH (UK)</b>	42.0%	<b>\$12</b>
Classic London Dry gin put together by the founders of the Bristol Bar in Madrid, the bar with the biggest range of juniper spirits in the gin loving city. It proved a big hit in Spain and has since made its way back to native shores. Has almond and nutmeg listed as botanicals also. Vibrant pink bottle.		
<b>EDGERTON London Pink Gin (UK)</b>	47.0%	<b>\$11</b>
Exceptionally pink high-strength gin made in London. Edgerton is made with 14 botanicals and the colour, in case you're worried, is from pomegranate added separately from the other ingredients..		
<b>ST. GEORGE Dry Rye (Scotland)</b>	45.0%	<b>\$15</b>
A beautiful bottling from California. Juniper heavy as it seems the backlash from overtly floral gins is heading. Few supporting botanicals allow the primary spirit to shine. Has a Genever type edge to it.		
<b>DESERT Juniper (USA)</b>	41.0%	<b>\$13</b>
This is a Typical "Oregon" styled London Dry Gin. Handmade, handbottled, juniper berries handpicked & very few other interfering botanicals to interfere with the laser focus of the primary juniper berry hit.		
<b>ROCK ROSE (Scotland)</b>	41.5%	<b>\$13</b>
Rock Rose is made by Dunnet Bay Distillers in the very north of Scotland. Produced using some local, but unusual, botanicals including rose root, sea buckthorn, rowan berries and blueberries, this is fresh & zesty with berry notes.		
<b>WARNER EDWARD'S Victoria's Rhubarb Gin (UK)</b>	40.0%	<b>\$13</b>
The result is a fabulous gin made with 19 different botanicals including Moroccan Coriander, French Juniper, Mexican Orange Peel and Chinese Licorice. Citrus and Juniper dominate this tangy little gem.		
<b>NORDES (Spanish)</b>	40.0%	<b>\$15</b>
Nordes is a Galician Gin inspired by the eponymous fresh northerly Atlantic wind. Made using pomace from Albarino grapes, the botanicals include juniper, ginger, hibiscus and licorice, resulting in a unique and intriguing gin.		
<b>HENDRICKS (Scotland)</b>	41.4%	<b>\$12</b>
An extraordinary gin that adds rose petals and cucumber to the usual botanical mix. A more idiosyncratic gin you will struggle to find. A revelation. Great bottle and probably the greatest marketing campaign of all spirits. One to savour on its own. It is like mother's milk to the staff here.		
<b>BLUECOAT Barrel Reserve (USA)</b>	47.0%	<b>\$18</b>
Bluecoat is an American gin which has been batch-distilled five times in a custom-built copper potstill, using all-organic botanicals. The Barrel Reserve has been aged for three months in new American oak barrels, adding extra richness and some spice. It's a beautiful and classic London Dry Style, but with a lick of that good old American stuff...kinda like kissing Thandie Newton (Keira Knightley if your Gen-Y) after an afternoon of eating good American BBQ'd brisket...		
<b>CITY OF LONDON Square Mile (UK)</b>	47.0%	<b>\$17</b>
City of London Square Mile Gin is a one-shot London dry gin flavoured with juniper berries, coriander seeds, orris root, angelica, licorice, fresh orange & lemon and a few other botanicals. It is bloody hard to get, made in tiny batches and is super delicious. I'll struggle to get another bottle.		



# VODKA! WAIT NO STILL GIN

**SMOOTH AMBLER Greenbrier Gin (USA)** 40.0% **\$12**  
 Smooth Ambler's Greenbrier Gin is a small batch offering from the company which was only founded in 2009. With top notes of citrus and black pepper and juniper playing a minor role, it has a rich texture perfect for G&T.

**BEEFEATER Crown Jewel (UK)** 50.0% **\$33**  
 A sister gin to Beefeater, Crown Jewel was launched in 1993 and became a favourite by virtue of its potency and intense aromatic palate. Since 2008 this gin is now no longer made and is one of the rarest and most sought after spirits in the world. Almost impossible to get, but once you have had one you'll want another! Leaves a velvet-like covering on your tongue. A gin without peer. The best. Ever.

**DICTATOR Aged White Dry Gin (Columbia)** 43.0% **\$14**  
 Ortodoxy is a Colombian aged white gin from Dictador. Based on the formula of former company president Dario Parra, using a secret combination of berries, botanicals, peels, roots and spices. I'm pretty sure it is made without cocaine, but I can never be sure.

**VERDRENNE 1 & 9 (France)** 40.0% **\$10**  
 Produced from a selection of 9 ingredients (hence the name 1&9) including juniper berries, sweet orange peel, coriander, Jamaican chili pepper, angelica and cardamon. Refined and floral. Frenchy.

**SIPSMITH "VJOP" (UK)** 57.7% **\$17**  
 A 2013 bottling of one of our favourite Gins with the Juniper turned up to 11 and a massive jump in ABV! A massive juniper bomb for the true dry gin fanatic.

**OXLEY (UK)** 47.0% **\$14**  
 Oxley's is a smart new English gin, made using the extremely unusual 'cold distillation' technique. Cold distillation employs a vacuum to remove pressure from within the still lowering the temp to below -5°C causing the spirit to 'boil'. Utterly aristocratic new world style. Funky bottle that combines tin, leather, wood and glass.

**SACRED Angelica (UK)** 40.0% **\$11**  
 Angelica and orris root add an earthy depth to Gin, which adds to a savoury perfume.

**JENSEN'S Old Tom Gin (UK)** 43.0% **\$13**  
 Jensen's Old Tom is a recreation of a lost, full-bodied style of London Dry gin. Designed to emulate the gins of the early 20th century, it is a more balanced recipe than became common in the latter part of the century. Less juniper centric, it shines a light of the full spectrum of classic gin botanicals, making it the quintessential gin for the classic dry Martini. Concentrated flavour tightly wound; opens up hugely when mixed.

**BOMBAY AMBER (UK)** 47.0% **\$17**  
 Classic 8 botanical mix of Bombay Dry including juniper, coriander, angelica, lemon, orris, liquorice and almond but then twisted as its been rested in French Vermouth (Noilly Prat) barrels. Practically a classic Martini on its own

**DODD'S (UK)** 49.9% **\$14**  
 A very rare, mighty and powerful Gin. Made by The London Distillery Company. A beautifully designed exotics 500ml bottle out of the old country. A special occasion gin. Punchy.

*"I'd rather serve a skateboarder a martini than a suit a bourbon and coke"*  
*Vernnon Chalker (owner of Gin Palace and Hospitality Legend)*

# EVEN MORE GIN

- MONKEY 47** (Germany) 47.0% **\$15**  
A curious gin from the Black Forest. Amazingly made with 47(!) botanicals & bottled at 47%, they also use a secret weapon typical to the Black Forest - cranberries. On the nose there is a lot going on... woody, vegetable smells underpinned by fresh grassy citrus notes and botanical sweetness, like a pine forest after the rain. On the palate it is predictably complex; this is a robust and powerful gin with plenty of spice, fruit and herb flavours. It's very well structured, and difficult to unpick but a citrus fresh start segues into pine and wood notes for a drying finish. It finishes wooded and reassuringly heavy.
- PLYMOUTH Sloe Gin** (UK) 26.0% **\$10**  
Not really a gin at all. But a liqueur made from the fruit of the blackthorn bush - often called sloeberries, they are a relative of the plum and give this drink a similar taste. Quite nice just on ice, soda or tonic.
- HAYMAN'S 1850 Reserve Gin** (UK) 40.0% **\$12**  
Hayman's distill their gin to a 1850's recipe. A classic style that rests heavily on the twin towers of juniper berries and coriander seeds. Just prior to bottling they rest their small production of gin in Scotch whisky barrels. This process added a distinct earthiness to the gin and mellows the initial bite. I rate this gin very highly. Soft and mellow for sure, but with delicate spice and citrus thrust. Bang on.
- ECCENTRIC Young Tom** (Wales) 46.0% **\$15**  
Eccentric Gin's Young Tom hails from Wales. Made using an IPA wash, the botanicals are vapour infused and then it is naturally sweetened and barrel-aged for six weeks. A sweet and floral gin.
- GIN MARE** (Spain) 42.7% **\$11**  
A very unique & full-bodied gin. Insanely powerful on the palate due to the herbaceous nature of the botanical. Big chunky flavours of rosemary, basil, thyme and sunny ripe Mediterranean olives all compete for presence and superiority. A gutsy statement gin.
- UPPERCUT** (Belgium) 49.6% **\$19**  
Uppercut Dry Gin comes from the Belgian producers of Spring Gin. An extra herbaceous gin, this counts damiana leaf, strawberry leaf, liquorice root and vervain herb among its ingredients. This makes a deliciously herbal G&T
- FEW Standard Issue** (USA) 57.0% **\$16**  
A massive & powerful behemoth. Big punchy flavours best suited with tonic to cut the madness.
- JENSEN'S Bermondsey Dry Gin** (UK) 43.0% **\$13**  
Jensen's Bermondsey Dry is a recreation of a lost, full-bodied style of London Dry gin. Designed to emulate the gins of the early 20th century, it is a more balanced recipe than became common in the latter part of the century. Less juniper centric, it shines a light on the full spectrum of classic gin botanicals, making it the quintessential gin for the classic dry Martini. Soft luscious mouthfeel giving way to aromatics, gentle spice to complement light aromatics on nose and a citrus finish.
- HEPPLE** (UK) 45.0% **\$14**  
The latest British gin to hit the market, Hepple Gin Hepple lies high in the remote Northumbrian hills, surrounded by juniper, pine and aromatic plants. To release the flavour from these botanicals fully into the bottle the team has had to reinterpret the way a premium gin is made, adapting old techniques and pioneering new ones. The additional steps that this innovative method requires are very time consuming, but allow each botanical to shine through with unusual clarity. The result is "a gin in high fidelity", as invigorating as the north wind and as refreshing as a plunge in a hilltop pool. It uses an innovative three-level process for extracting botanical flavours. The heavier ones are distilled with the grain, lighter examples are vacuum distilled, and juniper flavour is extracted using carbon dioxide. Vibrant, intense and full of citrus and juniper flavour.



# AND FINALLY, GIN

## FOUR PILLARS

*Four Pillars is a small distillery in the Yarra Valley, proudly established in 2013, with an ambition to make the best craft spirits in Australia.*

*The founders of Four Pillars, have always loved gin and cocktails. Two of the three owners have worked in wine for more years than they'd care to remember. They just love great drinks, they love cocktails and they love craft. And we love them because of it.*

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|--|-------|-------------|
| <b>FOUR PILLARS Rare Dry Gin</b> (Melbourne)   | 41.8% | <b>\$11</b> |
| Four Pillars Rare Dry Gin captures the essence of contemporary Australia's heritage in Europe and Asia. They use whole oranges which is unusual but Australian citrus is highly aromatic and supports the spicier botanicals like cardamom. The cinnamon and star anise add rich fruitcake tones, the Tasmanian pepperberry leaf provides warmth rather than heat, and the lemon myrtle is a beautiful alternative to lemon peel. Bang on!   |       |             |
| <b>FOUR PILLARS Qantas Bartender Series</b> (Melbourne)  | 45.0% | <b>\$12</b> |
| Four Pillars worked with the QANTAS Rockpool mixology team to create the second release in their Bartender Series - an Asian-inspired Modern Australian gin with softness and spice, one that is truly a spirit of Australia. Red and green Szechuan give it a lovely warm mouthfeel (a tiny bit like Neil Perry's famous numbing duck dish from Spice Temple), while the macadamia nuts give it softness and an almost creamy palate. The fresh Rose Glow apples, fresh tangelos, fresh grapefruit peel and dry native quandong add fruit and lift. An Aussie classic for sure.   |       |             |
| <b>FOUR PILLARS Spiced Negroni</b> (Melbourne)   | 43.8% | <b>\$13</b> |
| Spiced Negroni Gin is a highly aromatic, rich and spicy gin with great power and intensity. They took their base botanicals and upped the amount of Tasmanian pepperberry leaf and cinnamon. Then added an exotic West African spice called Grains of Paradise. This is one of the most unusual spices in the world, with clove and sichuan characters. But although very powerful, the spice tends to glow rather than become hot. They then decided to use beautiful organic blood oranges in the botanical basket, as well as some ginger. These wonderfully fragrant fresh botanicals help lift the spice to another level. Finally, they opened up the plates to add weight and intensity to the gin. |       |             |
| <b>FOUR PILLARS Barrel Aged</b> (Melbourne)  | 43.8% | <b>\$15</b> |
| To create their Barrel Aged Gin they first batch distill in our CARL still using the same botanicals as our Rare Dry Gin. Then they transfer the gin into a solera of nine French oak chardonnay barrels, each with a subtly different character. Every six months, the Master Distiller tastes each barrel and then blends a portion of each to create this complex, nuanced and entirely too sippable gin. Solera No_2 was released in late 2014, and went on to win a Gold Medal at the 2015 San Francisco World Spirits Competition. This is Solera No_4 and I reckon its even better!   |       |             |