



# 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)*

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

*-Casablanca*

# STILL GIN...

- POOR TOMS** (Sydney) 41.3% **\$11**  
The brainchild of Griffin Blumer and Jesse Kennedy, a duo who began making gin at home before investing their savings in a 200 litre German copper still (named Jane). Poor Tom's is handcrafted in small batches from Australian wheat spirit and features fresh green apple, native strawberry gum-leaf and chamomile in the botanical mix.
- ARCHIE ROSE dry Gin** (Sydney) 42.0% **\$10**  
Another absolute belter of an Aussie gin out of Sydney. This is fast becoming my go to post work G&T. Like most this includes a number of Australian native ingredients including blood limes, river mint and Dorrigo pepperleaf.
- ADELAIDE HILLS DISTILLERY Australian Ant Gin** (Adelaide) 42.0% **\$10**  
Traditionally sourced for their protein and medicinal benefits, Green Ants display vibrant flavours of Lime and Coriander. This unique bush tucker is hand harvested in the Northern Territory by the Motlop family (as in ex Geelong player Steven Motlop) of the Larrakia people. A really interesting take on "bush tucker" expect a good lick of lemon and coriander. "Do you want ants? Because that's how you get ants."
- 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.
- 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'. Uterly aristocratic new world style. Funky bottle that combines tin, leather, wood and glass.
- NORDES** (Spanish) 40.0% **\$15**  
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 liquorice, resulting in a unique and intriguing gin.
- 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.
- RANSON** (USA) 43.0% **\$13**  
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.
- FOUR PILLARS Rare Dry Gin** (Healesville) 41.8% **\$11**  
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!
- FOUR PILLARS Spiced Negroni** (Healesville) 43.8% **\$13**  
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.

# GIN CONT...

<b>PLYMOUTH</b> (UK)	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</b> (Scotland)	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>EDGERTON London Pink Gin</b> (UK)	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>DESERT Juniper</b> (USA)	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>HURDLE CREEK Evolution</b> (Victoria)	42.0%	<b>\$12</b>
Evolution combines a traditional gin botanical base with a blend of aniseed flavours including home grown fennel and Australian aniseed myrtle. Very similar to a liquorice all sort.		
<b>JINZU</b> (London)	41.3%	<b>\$10</b>
Jinzu Gin brings English and Japanese traditions together to create an exciting, intriguing spirit. It's made with a blend of English gin (featuring juniper, coriander, angelica, yuzu and Japanese cherry blossom as botanicals) and sake, which brings a luxurious, creamy mouth feel and a subtle, compelling sweetness to its flavour profile.		
<b>ST. GEORGE Dry Rye</b> (Scotland)	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>HENDRICKS</b> (Scotland)	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.		
<b>BLUECOAT Barrel Reserve</b> (USA)	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. Its 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>FEW Standard Issue</b> (USA)	57.0%	<b>\$16</b>
A massive & powerful behemoth. Big punchy flavours best suited with tonic to cut the madness.		
<b>JENSEN'S Bermondsey Dry Gin</b> (UK)	43.0%	<b>\$13</b>
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 of 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.		
<b>UPPERCUT</b> (Belgium)	49.6%	<b>\$19</b>
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		

# 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**  
Ortodoxo 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.

## ANIMUS

*Founded in 2015 by four friends, Animus Distillery soon outgrew its Fitzroy origins and is now located in central Victoria. Triple filtered, 100% Australian grain spirit is used and many of the botanicals (all vapour pressed in a 50L copper still) are grown on the property. If you get the chance be sure to pop down to their cellar door and bar on Piper Street, Kyneton.*

**ANIMUS Ambrosian** 50.0% **\$13**  
Utilising the bold flavours of mandarin, kaffir lime and white sesame, along with fresh tumeric, galangal and ginger, Animus Ambrosian is a bold reinterpretation of gin rich with both Australian and South East Asian influences.

**ANIMUS Arboretum** 50.0% **\$13**  
A complex herbaceous gin utilising a range of local estate-grown ingredients: Fresh strawberry gum leaf, lemon thyme, rosemary, oranges and native bush tomato support the classic gin notes of bold juniper, coriander seed, and citrus, with a long, spicy balanced finish.

**ANIMUS Macedon Dry Gin** 50.0% **\$12**  
An homage to the best of the old world gins, with a unique twist and balanced intensity provided by the use of Australian native lemon myrtle and mountain pepper berry, and a freshness provided by local estate-grown ingredients.

**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

**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.

**HAYMANS OLD TOM** (UK) 40.0% **\$11**  
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.

# EVEN MORE GIN

<b>LAWRENNY 1818 Settlers</b> (Tasmania)	52.2%	<b>\$15</b>
To survive this land, our early settlers endured an era defined by both hostility and opportunity. Our navy strength 1818 Settlers Gin is a tribute to those that withstood adversity—those with strength, persistence, and full of character.		
<b>SACRED Angelica</b> (UK)	40.0%	<b>\$11</b>
Angelica and orris root add an earthy depth to Gin, which adds to a savoury perfume.		
<b>SCAPEGRACE</b> (New Zealand)	42.%	<b>\$11</b>
Scapegrace Gin comes to us from over the ditch in New Zealand, featuring a selection of 12 botanicals (juniper, coriander, nutmeg, cardamom, lemon peel, orange peel, orris, cinnamon, cassia, angelica, clove and liquorice) and presented in a bottle inspired by an antique genever bottle. "Scapegrace" is another name for a rogue or scoundrel, not that you were wondering.		
<b>NIKKA - Coffey Gin</b> (Japan)	47.%	<b>\$14</b>
Now, before you ask. It tastes nothing like Coffee. The Coffey in this instance is referring to Aeneas Coffey an Irish Excise officer after who the patent for this variety of still was named. Produced in the aforementioned coffey still using a base of barley and corn, Nikka Coffey Gin features a selection of enjoyably vibrant botanicals, including amanatsu, kabosu, shikuwasa and yuzu, as well as sansho pepper. Super vibrant and dangerously easy to drink.		
<b>MONKEY 47</b> (Germany)	47.0%	<b>\$15</b>
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.		
<b>DODDS Kew Gardens</b> (UK)	46.0%	<b>\$13</b>
A collaboration between Dodd's Gin and the Royal Botanic Gardens, Kew. Seasonal harvested flora from the garden is hand selected and transported to the distillery near Tower Bridge, just minutes from the City of London, before being distilled in Dodd's 140 litre copper alembic. Two types of organic Juniper are used (Bulgarian and Tuscan) as well as five types of citrus – lemon, lime, pink grapefruit peel, orange peel and bergamot peel.		
<b>GIN MARE</b> (Spain)	42.7%	<b>\$11</b>
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.		
<b>ZUIDAM Dutch Courage Dry Gin</b> (Holland)	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>MELBOURNE GIN COMPANY</b> (Melbourne)	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>LAWRENNY Van Diemen's</b> (Tasmania)	42.5%	<b>\$12</b>
Lawrenny embraces all that is pure about Tasmania. Van Diemen's Gin is born from the finest base spirit, infused with a blend of traditional and progressive botanicals, and enriched by the pure waters of the River Derwent. A moment defined by a wonderfully balanced union of bold Juniper, refined herbal notes and fresh citrus pronounced Van Diemen's Gin.		

# HONESTLY THIS IS GETTING A BIT MUCH, I MEAN WHO REALLY NEEDS THIS MUCH GIN?

**ROKU** (Japan) 43.0% **\$15**

The first gin from Japan's legendary Suntory Distillery. This expression is made using a selection of botanicals, including six Japanese botanicals aim to take the drinker on a tour of the four seasons. These include sakura leaf and sakura flower for spring, sencha tea and gyokuro tea for summer, sansho pepper for autumn and yuzu peel for winter. Traditional gin botanicals also featured include the likes of juniper, orange peel, lemon peel, coriander and cinnamon.

**SACRED SPRING - Barrel Aged** (New Zealand) 44.0% **\$14**

Aged for 3 months in both ex-rum and new french oak. The oak flavour shines through with hints of sweetness drawn from the rum casks and the juniper, manuka, and spice that are all hallmarks of Sacred Spring.

**FOUR PILLARS - Christmas gin 2017** (Healesville) 43.% **\$13**

Christmas in Australia really doesn't make sense. Lets all eat a full roast with two of every animal, gravy and all the sides whilst trying not to die of heat exhaustion or succumb to the volume of alcohol that it takes to tolerate your family. And on that wondrous day I like to reach for the latest release of christmas gin. To create the 2017 edition, they firstly distilled Christmas puddings (based on a family recipe) along with traditional gin botanicals. Separately, they age gin in some very old barrels that previously aged Rutherglen Muscat. The two gins are blended together, with a little helping of the aforementioned Rutherglen Muscat as well as Four Pillar's own muscat.

**DODDS Kew Gardens** (UK) 57.0% **\$14**

The original Kew gin was a collaboration between Dodd's and the Royal Botanic Gardens. This Explorers' Strength version is Darren Rook's 'navy strength' tribute to the Victorian-era botanists of the Royal Botanic Gardens, those who have scoured the globe to bring back rare botanicals since 1795. Where the Kew Organic highlights a complex, citrusy expression of London gin, the Explorers' Strength takes you on a more robust spice trail featuring cinnamon, nutmeg, cubeb berry and Sichuan pepper.

**KI NO BI - Kyoto Dry** (Japan) 45.7% **\$19**

Produced at Japan's Kyoto Distillery, Ki No Bi is the first gin to be made in the city. Made with a rice spirit and botanicals including yellow yuzu, Japanese cypress, green tea, bamboo and sanso berries (Japanese peppercorn), this has classic juniper notes which complement the Japanese botanicals. With a warming and spicy finish, this will make a delicious G&T.

**ALCHEMY** (Healesville) 40.0% **\$10**

Chamomile accented bouquet also offers hints of peppercorns, mild juniper freshness and muted vanilla. A nicely balanced, middle-weight style with chamomile tea, delicate piney juniper, vanilla and a medium long, drying, textural aftertaste. Delicate and refined.

*"Forget Snickers, mix yourself a G&T"*

*- Anon*