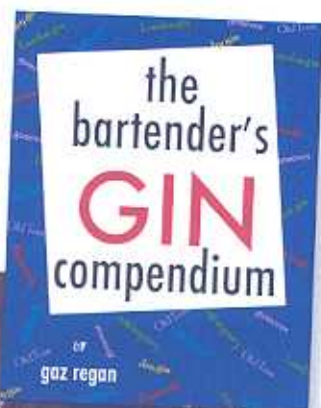


All you ever need to know about gin

We're pleased to hear that the ever-amusing Gary Regan (below) has just released a new book called

The Bartender's Gin Compendium. It tackles gin's history, key styles, aspects of distilling and botanicals, profiles key players throughout gin's history, including many you've heard of but just as many you haven't (how often do you hear people talk of the Savoy's Ada Coleman?), and includes 250 cocktail recipes from throughout the ages. But best of all is Regan's pithy humour – which we reckon will be quoted across the bar in years to come. In his own words, 'wanna help Gaz with the rent?', then visit www.ardentspirits.com and pick up a paperback copy for US\$23.99.



From over the pond...

While in New Orleans we sampled a new gin called Voyager from a micro-distillery in Washington State. Created by the family-operated Pacific Distillery, which also makes Pacificque absinthe, it's a London Dry-style gin with quite a pop to it – peppery juniper and liquorice, aromatic cardamom and a bitter lemon/orange zest finish. The Chanticleer Society's Robert Hess liked it so much he even created a bespoke cocktail for it called The Clipper Ship Cocktail: 55ml Voyager gin, 30ml St Germain Elderflower Liqueur, 15ml lime juice, 1 dash Pacificque absinthe, shaken and served with lime peel garnish, 42% abv. RRP US\$27/75cl. www.tempusfugitspirits.com



Scotland embraces the Celtic spirit

If you like your gin full-bodied, then Caorunn gin from Scotland may be the one for you. The small-batch gin is made at the Balmenach Distillery in Speyside, where it is infused with six traditional gin botanicals, plus five 'Celtic botanicals': rowan berries, Coul Blush apple, heather, bog myrtle and dandelion. We're not entirely sure what bog myrtle tastes like, but Caorunn (named after the Celtic word for rowan berry) has lots of enjoyably full-bodied notes of leather, smoke and nuttiness on the nose, joined by sweet apple and herbaceous notes on the palate. Its robust, generous character went down particularly well with pink grapefruit juice and Campari.

41.8% abv. RRP £21.95. www.caorunngin.com

BULLDOG

LONDON DRY GIN

BULLDOG

