

London Dry's lighter side

Beefeater has released a special limited edition gin for the summer, featuring elderflower, hibiscus and blackcurrant botanicals. Beefeater master distiller Desmond Payne explained: 'I wanted to create a gin that would be ideally suited to lighter summer drinks and take advantage of those rarer botanicals that are less available to remind consumers of the wonderful aromas and tastes of summer in a gin.' The gin, which the distillery promises will

be the first in a series of limited editions, has warm, subtle pencil case and fruit cage mustiness on the nose, overlaid with a tarter berry coulis acidity, whilst on the palate hazy elderflower characters develop into blackcurrant fruitiness and a soft finish. Serving recommendations for this slightly lighter gin include neat over ice, or in pitcher drinks.

40% abv. RRP £17.99/70cl. Chivas Bros, 020 7820 4200



The spirit of reconciliation

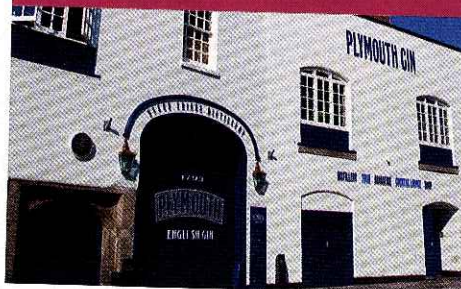
They're best known for their Scotch whisky, but the Wemyss family (pronounced 'weems') have now also launched a small batch gin, Darnley's View. The gin honours 'the moment in 1565 when Mary Queen of Scots spied her future husband, Lord Darnley, through the courtyard window at Wemyss Castle,' resulting in a son, King James VI and I, who united the thrones of England and Scotland. Botanicals include elderflower from their estate, which weaves very elegantly in and out of a summery, feelgood palate full of grass, sweet lemons, conference pears and garden mint, spiked with a light pepperiness.

40% abv. RRP £19-20/70cl. Wemyss Malts, 0131 225 9305



A masterclass in gin making

If you've ever fancied yourself as a bit of a master distiller, Plymouth is now offering visitors the chance to create their very own micro gin under the guidance of master distiller Sean Harrison. The new visitors package includes a tour of England's oldest working gin distillery, followed by a comparative tasting and a session blending distillations of different botanicals to create a gin of your very own. The session lasts around 2½ hours and costs £40pp. To book, contact Black Friars Distillery on 01752 665292



Dirty does it

Some of us at *Imbibe* towers like our Martinis on the dirty side, so we're excited about the launch of Gin Mare, a new gin that counts olives among its Mediterranean-styled botanicals. Rosemary, basil and thyme are also in the recipe for this small-batch 42.7% gin, which is distilled in a 19th Century chapel near Barcelona. All the botanicals are macerated for over 36 hours, distilled separately and then blended by hand except for the citrus elements, a blend of Seville oranges, lemons and mandarins, which are macerated in clay jars for a year. On the nose there's crushed thyme, sea air, grated lime zest and spearmint, while on the palate a very concentrated, almost bitter herbaceous hit mellows to a mouthwatering, slightly salty finish.

RRP £35/70cl. For more info contact: dhayter@globalpremiumbrands.eu



CAORUNN'S NEW CELTIC BOTANICAL BODY DRAWS IN THE CROWDS AT LONDON'S BAR.10 SHOW



Caorunn handcrafted, small batch Scottish Gin added excitement to this year's Bar 10 Show by unveiling a Caorunn Celtic Botanical Body, a model body painted from head to toe with the gin's five Celtic botanicals. To showcase the brand's unique botanical infusion and give visitors a taste of the Scottish Highlands, Caorunn commissioned an

internationally renowned body artist to create the design in the brand's signature art-nouveau style.

Featuring Heather, Bog Myrtle, Rowan Berry, Coul Blush Apple & Dandelion, which make up the gin's Celtic botanical infusion, the design dazzled show visitors who enjoyed Caorunn's latest Summer cocktails.



Midsummer Night Caorunn Cocktail

40ml Caorunn,
10ml Tempranillo,
20ml Calvados,
12.5 Cointreau,
12.5ml Grenadine,
3 drops Bitter Truth
Orange
Bitters,
2 drops
Angostura
bitters

METHOD -
Shake and
double strain

