

A close-up photograph of a clear glass filled with ice cubes, a slice of lime, and a cinnamon stick. The glass is set on a rustic wooden surface. In the background, more cinnamon sticks, a lime slice, and coffee beans are scattered on the wood.

THE PERFECT SERVE

FEVER TREE & GIN
GARNISH GUIDE

Gin Tasting Notes

5th Gin Air, Black, Barcelona, Spain

5th Gin Black Air is a delightful London Dry from Spain with light pepper notes and a gentle sourness. Light pepper, pine and cedar are joined by an abundance of citrus.

Tonic: Fever-Tree Premium Indian

Garnish: Juniper berries, black pepper, clove, cardamom & lime rind

5th Gin Earth, Citrics, Barcelona, Spain

5th Earth Gin is as citrusy as the colour and name would suggest, with orange, lemon, tangerine and grapefruit all being included in its production. Bright and sharp, it is a uniquely lively spirit. In both appearance and taste, 5th Earth Gin is an excellent example of a Spanish-style gin. This gin is as bold and zesty as it's gloriously, lemon-yellow hue!

Tonic: Fever-Tree Sicilian Lemon

Garnish: Orange, grapefruit, lemon & tangerine slices

6 O'Clock Gin, Bristol, England

Made with just 7 botanicals, including elderflower, orange peel, juniper, coriander, orris, and angelica. It is smooth and fresh in almost a traditional London dry style; however the orange peel adds delightful citrus notes to the gin which is gently balanced by the floral scents of the elderflower. The result is a clean, smooth and richly flavoured gin.

Tonic: Fever-Tree Lemon

Garnish: Lemon peel

7 Dials, London, England

This London dry gin is named after the famous crossroads in the St Giles parish of London. It is like taking a smooth sip of eighteenth century London, as it is big and ballsy, ripe with juniper, pungent herbs and citrus zest. This is a true Dickensian fare! Juniper infused double cream, leading to herbaceous touches of coriander and lavender before zesty aromatics take sway on the nose. Angelica and cardamom spice open the palate followed by a typhoon of fresh juniper, before dense earthy root notes emerge. The finish is gentle with fresh coriander and bay leaf making way to almond and tangy clementine zest.

Tonic: Fever-Tree Premium Indian

Garnish: Rhubarb & clementine peel

A Yorkshire Lass' Gin, Spirits of Brontë, Haworth – West Yorkshire

Samantha Long, founder of the Spirits of Bronte Drinks Company, is a 'Yorkshire lass' who has lived in Brontë Country for many years. As a lover of small batch gins, she was inspired by the rugged landscape and literary heritage of her local area to create an old-school drink that tasted like when 'gin was gin'. On the nose it is citrus with high notes of juniper, with a perfect balance of sour from lemon & orange vs sweet from liquorice & cassia bark on the palate.

Tonic: Fever-Tree Mediterranean

Garnish: Orange slice & thyme

A Yorkshire Lass' Gin, Orange & Lemongrass, Spirits of Brontë, Haworth – West Yorkshire

A traditional small batch gin, distilled in the heart of Bronte Country using the purest mineral water from the Haworth Moors. Sweet orange balanced nicely with a lemongrass twist and a soft hint of juniper.

Tonic: Fever-Tree Premium Indian

Garnish: Orange wedge

A Yorkshire Lass' Gin, Brontëbrambleberry, Spirits of Brontë, Haworth – West Yorkshire

Aromas of blackcurrant on the nose. Bold tones of raspberry, blackcurrant and red currant on the taste-buds blended with subtle juniper notes. Hint of cherry on the finish.

Tonic: Fever-Tree Premium Indian

Garnish: Handfull of mixed berries

Aber Falls, Orange Marmalade, Abergwyngregyn, North Wales

The use of citrus flavours in this gin were found to work perfectly with the piney juniper, providing the perfect combination when mixed with your favourite tonic. A refined balance of sweet and bitter orange flavours, with the pine flavour of juniper: a citrus hit with a warming aftertaste, guaranteed to tickle your tastebuds!

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Peppercorns & orange wheels](#)

Aber Falls, Rhubarb & Ginger, Abergwyngregyn, North Wales

Inspired by the warming, homely flavours of rhubarb & ginger crumble, a classic taste that brings back fond memories of Sunday dinners and family gatherings. With subtle spices and tart rhubarb, perfectly balanced by distinctive piney juniper notes, leaving a warming sensation and complemented by a taste of ginger to finish.

Tonic: [Fever-Tree Ginger Beer](#)

Garnish: [Lime wedge](#)

Aber Falls, Welsh Dry Gin, Abergwyngregyn, North Wales

The gin is based on the London Dry style but Aber Falls call it a “Welsh Dry Gin”. It is made using Welsh water from the mountains around Aber Falls. Botanicals used are very traditional, providing a juniper forward gin, with a layered citrus edge and a slightly spicy and sweet backbone.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Citrus peels](#)

Achroous, Electric Spirit Co. Scotland

A pretty darn marvellous gin from Leith’s Electric Spirit Co., featuring Sichuan pepper and fennel seeds alongside the classic juniper as botanicals. Herbaceous and subtly earthy, with just a touch of juniper sweetness sitting at its core. We’re expecting much tastiness to occur when this is used to make a Negroni...

Tonic: [Fever-Tree Elderflower](#)

Garnish: [Fennel](#)

Ampersand, Cadiz, Spain/England

Osborne, the creators of Ampersand Gin, have tried and succeeded, in making a gin with “an English soul with all the passion of Spain”. By taking the flavour of a great English Gin with characterful Spanish warmth, they have managed to bind together the best elements of two great gin producing nations in one bottle! Triple-distilled in England with juniper, coriander, angelica, pepper, hand-peeled Spanish lemons, and sun dried oranges. Bottled in Spain, Ampersand is a high quality but not over complicated gin with delightfully fresh and citrus flavours.

Tonic: [Fever-Tree Premium Indian or Mediterranean](#)

Garnish: [Lemon](#)

Ampersand, Pink, Cadiz, Spain/England

Ampersand Pink is a premium gin made in southern Spain from juniper and strawberries. Fruity and enveloping taste with clear notes of strawberries perfectly balanced with very light citrus touches. The finish is long and soft.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Sliced strawberries](#)

Amuerte, Coca Leaf, Belgium

Amuerte is the very first gin made with coca leaves from Peru and other special botanicals. The result is a great balanced gin with a subtle bitterness of the coca, complemented by warm notes of tamarillo, papaya and South American dragon fruit. This premium gin is bottled in a truly fantastic bottle, designed by top designers Havi Cruz and Adrian Dominguez. The bottle is finished with 24 carat gold leaf. Zesty fruit with hints of fresh vanilla developing underneath. A hint of drying cardamom and black pepper.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Dragon fruit or peppercorns and a lemon wedge](#)

Aviation, Rye based, Oregon, USA

This gin shifts away from the usual juniper towards a more forward balance of botanicals. It explores the rich, floral and savoury notes of lavender, cardamom, and sarsaparilla to capture the lushness, spiciness, creativity and freshness of the Pacific Northwest. Aviation is full of floral notes from the lavender with just hints of juniper, citrus and a touch of spice.

Tonic: Fever-Tree Premium Indian

Garnish: Orange or lemon peel

Batch, Burnley, Lancashire, England

I'll go to the foot of our stairs! Burnley Gin – whatever next! Fresh bursts of juniper greet your tongue, followed by a mix of spices that seem to wrap their arms around your senses and create a wonderful symphony of flavours. Amongst this is a tangy liquorice offset with some subtle background notes of clove. A mild, sweet almost floral, element comes through, but this sits on top of an earthiness that acts as a great undertone to the total sum of flavours. Does anybody get the extra and unusual botanicals of frankincense and myrrh?

Tonic: Fever-Tree Premium Indian

Garnish: Crushed frozen raspberries & lime peel

Batch, Industrial Strength, Burnley, Lancashire, England

Awarded a Double Gold and Best Gin at San Francisco World Spirits Competition, Industrial Strength Gin is judged one of the best spirits in the world! This is Batch's take on a Navy Strength Gin and a nod to the industrial heritage of their hometown, Burnley. An overproof twist on their Signature Gin, with less spice and increased juniper, it provides a perfect base for any classic gin cocktail, or an incredible G&T. The addition of Melissa results in sweet lemon notes on the nose, and lingering, gentle citrus on the palate. 55% ABV.

Tonic: Fever-Tree Premium Indian

Garnish: Fresh sage leaf & dried apricots

Batch, Whinberry, Burnley, Lancashire, England

A berry local to Lancashire, the whinberry takes centre stage in this gin. Steeped in Batch Signature Gin with a minimum of sugar, and aged in a former Cognac barrel, this is not what you'd expect from a typical bilberry. Whinberry gin pairs beautifully with Fever-Tree Ginger Ale or Fever-Tree Ginger Beer and a swirl of lime zest, known as a Whinberry Whizz or can be topped up with prosecco and an optional raspberry – a Whinberry Royale.

Tonic: Fever-Tree Premium Ginger Ale/Beer

Garnish: Swirl of lime zest

Bathtub, Ampleforth's, East Sussex, England

The term "bathtub gin" was used to describe the home made gin in prohibition times, it often conjures up glamorous images of flapper girls, speakeasies and the Roaring Twenties. An extraordinary award-winning gin, produced by the enigmatic Professor Cornelius Ampleforth. Made using the traditional method of Cold Compounding (or in layman's terms – infusing). The spirit is infused with just 6 botanicals; juniper, orange peel, coriander, cinnamon, cloves and cardamom. This gin is made in a copper pot still, in ultra-small batches, and the length of the compounding period is controlled entirely by periodic sampling. The result is an extraordinary gin, lightly tinted by the botanicals, and with a flavour which is both bold and perfumed, all at once. Great name and it looks the part! The bottles are all hand wrapped and glued with Pritt stick in Tunbridge Wells.

Tonic: Fever-Tree Mediterranean

Garnish: Orange peel or cinnamon

Beefeater 24, London, England

Beefeater 24 is a sophisticated blend of fine botanicals and exotic teas. Made in the heart of London from hand-selected botanicals including Japanese Sencha and Chinese Green teas, Beefeater 24 is their Master Distiller's (Desmond Payne) contribution to the Beefeater legacy: a sophisticated and modern interpretation to inspire top mixologists around the world to create contemporary cocktails.

Tonic: Fever-Tree Mediterranean

Garnish: Grapefruit or black pepper

Berry Pickers, Strawberry, Spain

Berry Pickers belong in the 1% of strawberry gins that use pure grain alcohol as a base, and real macerated strawberries without adding any sugar. Juniper, orange, strawberries, cardamom and fresh lime on the palate.

Tonic: Fever-Tree Premium Indian

Garnish: Orange peel & strawberries

Bertha's Revenge, Irish Milk Gin, Cork, Ireland

Bertha's Revenge Small Batch Irish Milk Gin is made by Ballyvolane House, Cork. Named after Bertha, a Droimeann cow from Kerry who was believed to have been the oldest cow in the world, the concept originates from Ballyvolane being the Gaelic for 'the place of springing heifers'. The gin itself is a good mix of spice and fruity vibrancy. Fittingly made from whey, not grain, the unique mix of botanicals includes grapefruit, cinnamon, cloves, cumin, elderflower, Alexanders and sweet woodruff. Exceptionally smooth and soft without much burn from the alcohol, the flavours are more citrus dominated than the nose suggests with the spice elements coming through strongly on the finish.

Tonic: Fever-Tree Premium Indian

Garnish: Orange peel

Big Boss, Pink, Floral, Portugal

Taking a secret formula of 13 botanicals and using traditional Portuguese techniques to distil 4 times, Big Boss Pink is a delicate spirit. Fresh, red fruits and gently sweet liquorice come through clearly, backed by a warm earthiness. Sweetly intense, Big Boss is the epitome of the modern Spanish-style gin.

Tonic: Fever-Tree Premium Indian

Garnish: Strawberries & pomegranate seeds

Blackwood's, Shetlands, Scotland

Blackwood gin is made with Shetland botanicals hand harvested by local crofters. Blackwood boasts that it uses local botanicals; which include wild water mint, sea pinks, and juniper, as well as several other botanicals from around the world. A crisp and richly aromatic gin, its Nordic recipe reflects its Viking origins, offering just a hint of sea in its taste ideal for a gin and tonic.

Tonic: Fever-Tree Premium Indian

Garnish: Thyme or orange peel

Blackwood's, 60% vintage, Shetland, Scotland

This is a limited edition with only a limited amount of bottles produced each year equalling the population of Shetland. An exceptionally smooth and delicate flavour ideal for a range of gin based cocktails. Fresh citrus notes with hints of sweetness are lifted alongside the bold juniper and subtle coriander spice to create a full flavoured but smooth gin.

Tonic: Fever-Tree Premium Indian

Garnish: Lime wedge & mint

Bloom, Premium London Dry Gin, Warrington, England

Bloom is distilled at G and J Greenalls distillery in Warrington, the second largest gin distillery in the UK. With Joanne Moore at the helm as Master distiller, a beautifully fragrant, citric, elegant and perfumed gin has been crafted. With less dominance on juniper and more on the aromatics of chamomile, honeysuckle and orange, this is a great introduction to gin.

Tonic: Fever-Tree Elderflower

Garnish: Strawberries quartered & mint

Bluecoat, Philadelphia, USA

The original American Dry Gin, Bluecoat distils using a hand-hammered still in Philadelphia. Using organic juniper berries, coriander seeds, citrus peel and angelica root, this begins as a sharp gin with obvious pine and citrus scents. The juniper quickly becomes more concentrated whilst the citrus element opens up into orange blossom and sherbet lemon. This has a deliciously sweet finish with a final hit of zesty fruit.

Tonic: Fever-Tree Premium Indian

Garnish: Orange wedge

Bobby's, Schiedam Dry, Netherland

Named for Bobby Alfons who was born in Indonesia but after migrating to the Netherlands realised that he missed the taste of home. A big fan of Jenever (the Dutch precursor to gin), he began infusing his spirit with familiar Indonesian spices and herbs.

Bobby's grandson Sebastiaan discovered an old bottle at his mother's house and inspired by the story, he headed to Schiedam, the city where gin originated and partnered with the seventh generation master distiller of Herman Jansen to create this unique gin - blending the tradition of Schiedam jenever (from the west) with the best Indonesian botanicals and spices (from the east). His other nod to their global partnership is the bottle. Taking its shape from the classic Schiedam 'kruik' bottle and screen printed with an Ikat - a traditional Indonesian pattern.

Bobby's 'Schiedam Dry Gin' has mastered the perfect balance between east and west with their exotic botanicals like lemongrass, fennel and rose hip, balanced deliciously with juniper, cubeb pepper and cloves - a fresh take on a timeless classic.

Tonic: Fever-Tree Mediterranean

Garnish: Wedge of orange & a few cloves

Boë, Passionfruit, Scotland

Lovingly created in small batches, this award winning Boë Scottish gin is gently blended with the tropical flavours of passion fruit to create Boë Passion Gin. A stylish gin with the warm lingering finish of exotic fruits, sensational aroma and vibrant colour.

Tonic: Fever-Tree Premium Indian

Garnish: Pomegranate Seeds

Boë, Violet, Scotland

Boë Violet Gin is well-presented with the light, floral notes of violet and lavender, blending with sweet berries. Enjoy a soft burst of violet, lavender and blackcurrant on the nose followed by faint juniper, apple and blackcurrant on the palate. The finish is reminiscent of apple and blackcurrant cordial.

Tonic: Fever-Tree Premium Indian

Garnish: Blueberries or blackcurrants

Bols, Genever, Netherland

Genever is truly a throwback in gins, with Bols' recipe going back to one created in 1820. It is malty, thick, and complex. That complexity is due to the combination of botanicals. Juniper is present but not as a main flavour. The drink is simultaneously spicy and earthy, with hints of fresh pine forest (or for those of you who haven't spent time in the woods, maybe a Christmas tree stand and nutmeg.) It feels smoky without that overwhelming dark peat flavour associated with whisky.

Tonic: Fever-Tree Ginger Ale

Garnish: Orange slice & hops

Boodles, London, England

Dating back to 1762 this gin was named after Boodle's gentlemen's club in London St. James', which was founded in 1762 and originally run by Edward Boodle. It was reputed to be the favourite gin of the club's most famous member, Winston Churchill as well as the gin that club member Ian Fleming used to enjoy whilst penning stories about Bond. It contains nine botanicals, unusually it contains no citrus ingredients, and instead it includes nutmeg, rosemary and sage. 4½ Star Recommended Difford's rating.

Tonic: Fever-Tree Mediterranean

Garnish: Lemon wedge

Bordiga, Dry, Italy

One of a trio of gins from Italy's Bordiga distillery, each featuring a deliberate flavour profile. This is the dry edition, made using juniper, orange, coriander, thyme, angelica and 3 secret botanicals. Also, the label features a flamingo on a penny farthing, which is undeniably cool. The gin is herbaceous, spicy and somewhat savoury. With coriander and thyme coming through clearly on the palate.

Tonic: Fever-Tree Premium Indian

Garnish: Juniper berries & a slice of lemon

Bordiga, Rosa, Italy

This Pink Gin is the fine mix of Maritime Alps juniper berries along with a fine distillate of rose buds, from which derives the delicate flavour and beautiful colour. A refined, enveloping particular gin. Rose gold in colour, on the nose delicate aromas of juniper and rose hips, along with sweet notes of wisteria and pink grapefruit. The taste is powerful but graceful, gentle but strong, perfectly balanced and with a dry, clean, rich and elegant floral return.

Tonic: [Fever-Tree Aromatic](#)

Garnish: [Pink grapefruit slice](#)

Boxer, London, England

The main balance of flavours is between fresh juniper and a trio of citrus - lemon, orange and bergamot. This extra dry balance is set against a background of rich, woody spice and aromatic floral roots. It stands up exceptionally well to tonic, remaining clear even on heavy dilution. When drunk neat or as a gin martini, the softness and luxurious texture of Boxer gin is most apparent and extremely welcome.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Orange peel or cucumber](#)

Brecon, Botanicals, Penderyn Distillery, Wales

Brecon botanicals gin is blended with Penderyn malted barley spirit and diluted down to 40% ABV using the water source under their distillery. The Brecon Botanicals gin is not readily available in the UK as it was intended as a release for export and aimed at the Spanish market. This gin is a lot different from the Brecon reserve it has far more dried herb flavours, earthier notes, spices and a little more pronounced cassia bark. It tastes fantastic and for those of us who like gins that lean towards the Plymouth end of the spectrum, it certainly doesn't disappoint.

Tonic: [Fever-Tree Aromatic](#)

Garnish: [Lemon peel](#)

Brecon, Special Reserve, Penderyn Distillery, Wales

Tasted neat, Brecon is a big, traditionally juniper lead gin, laced with coriander and hints of cinnamon spice. Once opened up with a mixer, you can taste the citrus freshness of orange and lemons with subtle threads of nutmeg, liquorice and angelica.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Lime zest](#)

Brockmans, Blackberry & Blueberry infused, England

This is distinctly different from the traditional London Dry style. Marrying up beautifully, the blueberries and blackberries are an inspired combination and together with the dry, bitter sweet Valencia oranges make Brockman's a beautiful, intensely smooth gin. Try with Fever Tree Ginger ale for something completely different.

Tonic: [Fever-Tree Ginger Ale](#)

Garnish: [Blueberries or orange peel](#)

Broken Heart, Central Otago, New Zealand

The story of Broken Heart Gin begins with two Germans living in New Zealand's Southern Alps, Joerg was a pilot and Bernd an engineer. Both philosophers and committed Master Distillers, they formed their friendship around a still and a passion for perfecting spirits of rare complexity and fine flavours.

But life is no straight line. Bernd fell gravely ill, fought bravely, then sadly died. Where once had been a life that felt like it would go on forever, now were broken hearts.

As Joerg travelled down the healing road, he realised that as much as a broken heart hurts, it's also a space to be filled with new beginnings. Like a gin at dusk, a moment of in-between. And so he decided to share the superb gin with the world and to call it Broken Heart for him.

On tasting, there is a welcome hit of juniper on the nose and palate, with coriander and citrus also coming through, ending with a hint of liquorice. It's a fresh, clean gin and very well-balanced.

Tonic: [Fever-Tree Aromatic](#)

Garnish: [Orange slice &/or rosemary](#)

Brokers, London, England

Broker's is distilled using the traditional pot still method. Although not the most economically efficient way pot stills are far better for maximising the flavours from the botanicals and this really shows through in this gin. Created in a 200 year old Distillery, Brokers gin is a classic big juniper gin that earns its place on any gin shelf, particularly if you are a fan of the London dry gin style. The recipe itself is as old as the distillery and all the botanicals are steeped for 24 hours in quadruple distilled neutral grain spirit made from 100% English wheat. This is a wonderful classic London dry gin.

Tonic: Fever-Tree Premium Indian

Garnish: Lime twist

Brontë Three Sisters, Royal Spring Distillery, Keighley – West Yorkshire

Like Royal Spring's Vodka, this Gin is also made with their Natural Mineral Water, from the Bronte Country. Made slightly stronger than normal at 45% ABV, this gives the Gin a solid wonderful aroma, with a very smooth and slightly citrus based finish.

Tonic: Fever-Tree Naturally Light or Ginger Beer

Garnish: Citrus peels

Brooklyn, Handcrafted Small Batch, New York, USA

The Brooklyn Distilling Company was established in 1895 for the purpose of manufacturing spirits from molasses and the waste products of the sugar industry, but was closed in the early 1900's and disappeared from the public eye. However, the company has recently been revived and is now producing Brooklyn Gin - their first product in over 100 years. Produced at Warwick Valley Winery & Distillery, New York's first licensed distillery since Prohibition, Brooklyn Gin is distilled from grain and infused with hand-cracked juniper berries, freshly cut citrus peels and other locally sourced botanicals. Crisp, clean and balanced, Brooklyn offers bright fruit notes supported by a bold juniper backbone which lingers through the smooth, dry finish.

Tonic: Fever-Tree Mediterranean

Garnish: Orange, lime or grapefruit peel

Bulldog, England

The gin lover will enjoy this enlightening experience, which begins with a full bouquet of floral and citrus fragrances that tantalize the senses and invite one to guess their sources. The initial introduction of flavours is one of subtle juniper that leads into a crisp harmony of countless botanicals. With each sip new notes can be found with lavender, citrus and juniper dominating.

Tonic: Fever-Tree Mediterranean

Garnish: Grapefruit or star anise

Burleighs, Export Strength, Leicestershire, England

Burleighs Export Strength Gin is expertly distilled to the same botanical recipe as their Signature Gin. Bottling at a higher ABV creates an expression of the recipe with a markedly different profile, perfectly suited to a Martini or Negroni cocktail, or a more robust and aromatic gin and tonic. Nose - Bright juniper up front, backed up by sweet herbal notes. Palate - Bold juniper in abundance, sweet floral spice, pine, pepper and citrus. Finish - Long and dry with peppery warmth and lasting flavours of lemon and juniper.

Tonic: Fever-Tree Premium Indian

Garnish: Orange slice or rosemary

Burleighs, Signature London Dry, Leicestershire, England

This Signature London Dry Gin is distilled with 11 of the world's finest botanicals including silver birch, dandelion, burdock and elderberries. Incredibly smooth and balanced, it is perfect for a classic gin and tonic with a twist of orange zest or a wedge of freshly cut grapefruit. Nose - Crisp, fresh and vibrant with pine eucalyptus and bright citrus top notes. Palate - Dry juniper freshness followed by pine, citrus zest and eucalyptus. There are earthy, spicy and floral notes in the background. Finish - Long and warming with parma violet, pine, dry juniper and lavender.

Tonic: Fever-Tree Premium Indian

Garnish: Orange slice or rosemary

Caorunn, Small Batch, Scotland

Caorunn (pronounced 'Ka-roon') harnesses Scotland's unique natural resources and age-old botanicals. It is made using eleven infused botanicals in a unique copper berry chamber still. The word Caorunn is a Gaelic word for Rowan Berry that has been the inspiration of medicines and recipes for generations. This is a dry, crisp, aromatic gin with a long dry finish.

Tonic: Fever-Tree Premium Indian

Garnish: Apple slice

Caorunn, Raspberry, Small Batch, Scotland

Handcrafted with Perthshire Raspberries in their unique Copper Berry Chamber Still. Expertly infused to delight your palate with a vibrant fruity flavour that perfectly complements the hand-picked Scottish botanicals at Caorunn's heart. Distinctively fruity, raspberry and the tartness of rowan to the core. Pleasing mouthfeel with bright, clean, fresh flavours lingering in the finish.

Tonic: Fever-Tree Premium Indian

Garnish: Raspberries and red apple slices

Carthy & Black, Gin Cream Liqueur, Harrogate – North Yorkshire

Created by two proud Yorkshiremen who wanted to give the rest of the UK a taste of what their glorious heartland has to offer. Carthy & Black Original Gin Liqueur is silky smooth and has soft citrus notes which develop a mouth-wateringly sweet, vanilla finish. The greatest surprise arrives with the first sip. Silky smooth, yet refreshingly moreish

Tonic: None

Garnish: Over ice

Carthy & Black, Yorkshire Lemon Gin Cream Liqueur, Harrogate – North Yorkshire

Carthy & Black Yorkshire Lemon Gin Cream Liqueur is made with freshest, silky smooth cream, sourced only from Paynes Dairies' happiest cows and Harrogate's own Slingsby Gin. It's like liquid lemon meringue pie.

Tonic: None

Garnish: Over ice

Citadelle, France

Citadelle Gin has a delicate and fragrant nose of fresh flowers, jasmine, honeysuckle and cinnamon. After a few moments, herbaceous aromas of anise, grains of paradise and cinnamon develop in a most remarkable way. The appetizing bouquet is reminiscent of gardens in springtime. On the palate, juniper gives way to a voluptuous complexity redolent of fresh flowers, leading into an elegant, round and highly refined finish.

Tonic: Fever-Tree Premium Indian

Garnish: Orange & cinnamon stick

Citadelle, Reserve, France

Nearly every gin today is bottled immediately after distilling, what makes Citadelle Reserve unique is that it is aged for several months in small seasoned French oak barrels before it is bottled. This is reminiscent of how gin was transported over 100 years ago, as the materials available today were not so back then, and glass was too fragile and expensive. The barrel aging tends to tame the flower and citrus characteristics, leaving the gin rounder with notes of wood and vanilla, whilst still managing to be very juniper lead.

Tonic: Fever-Tree Premium Indian

Garnish: Orange & cinnamon stick

City of London, Christopher Wren, London, England

Christopher Wren Gin has been designed by expert Master Distiller Tom Nichol. This premium gin combines the subtle flavours of juniper, coriander, angelica root, liquorice and sweet orange to give a complex gin that balances quality and flavour. This particular gin would be perfect in any kind of cocktail.

Tonic: Fever-Tree Premium Indian

Garnish: Orange zest

Colombo, Rockland Distillery, Sri Lanka

Colombo Gin is a definitive London Dry Gin with an unusual list of botanicals. The juniper is distinctive in taste and aroma; surrounded by a beautiful medley of subtle spice notes that, together, create an unexpected harmony. A hefty dose of sugar sweet juniper greets the nose, joined by a spice that is zesty and bright, rather than curried. Colombo No.7 smells like an honest to goodness gin, redolent of bright purple juniper berries and tropical forests.

Tonic: Fever-Tree Ginger Ale

Garnish: Twist of lemon rind & black or pink peppercorns

Colonel Fox's, London, England

Colonel Fox's Gin uses only six botanicals and the maceration process is made to a recipe discovered in 1859 by Colonel Fox, a celebrated war hero. The entire production process including distillation and bottling takes place in London and is produced in modest batches of 1000 beautifully, yet simply designed bottles, with the retro labelling reflecting the simple yet stunning gin inside. Healthy hints of juniper with a sweet back note of liquorice - this is a simple, subtle and delicious gin. It doesn't try to entice you with any of the additional botanicals as others have.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon wedge & ginger

Conker, Dorset, England

Conker has no ancient family recipe or mythical Master Distiller, just a persistent pursuit of the new and exciting. Free from the constraints of tradition, their spirits aren't moulded by antiquated expectations. They started from scratch, meticulously tweaking the Dorset Dry, fine-tuning the recipe sip by sip to compose a fresh, off-beat approach to gin with a ruthless focus on quality. Mix at your pleasure, but this gin can hold its own. They've created a unique and intricate gin of ten botanicals, balancing juniper bite and cassia spice with the fresh Dorset notes of elderberries, samphire and handpicked gorse flowers.

Tonic: Fever-Tree Elderflower

Garnish: Lime zest

Cooper King Dry Gin, Sutton on the Forest – North Yorkshire

Hand distilled, bottled and labelled at Cooper King Distillery in Yorkshire. Rich juniper notes married with juicy citrus and floral layers of local honey deliver a fresh, vibrant gin of exceptional character.

A pioneering gin, powered by 100% green energy... For every bottle of Cooper King Dry Gin sold, 1 square metre of woodland is planted through the Yorkshire Dales Millennium Trust partnership, making it the first gin in Europe with 1% for the Planet® accreditation.

Tonic: Fever-Tree Premium Indian

Garnish: A sprig of rosemary. A slice of lime or cucumber work well too.

Copperhead, Belgium

Copperhead is a Belgian gin, London Dry in style. Mr Copperhead was a notorious alchemist, in search of the next elixir of life. During his pursuit and much to his own surprise, he conjured up an exquisite composition, using a copper pot still and a recipe based on five botanicals; angelica, juniper, cardamom, orange peel and coriander seed. Sweetness on the nose with plenty of citrus. Citrus and cardamom stand out - a touch sugary on the palate.

Tonic: Fever-Tree Mediterranean

Garnish: Orange peel

Cotswold's, Dry, England

This is their Cotswolds Dry Gin, made with juniper, coriander and angelica root macerated in their pure wheat spirit for 24 hours. Following this, they add a botanical selection including bay leaf, grapefruit, lime, black pepper, cardamom seed and Cotswolds lavender to their still for distillation. To bring it down to bottling strength, a robust 46% ABV, they use naturally refined Cotswolds water. Nose: Light, floral juniper blends well with the Cotswolds lavender. This soon gives way to the vibrant grapefruit peels and warming cardamom. Palate: Opening with grapefruit, fresh juniper and black pepper, followed by herbaceous notes of bay leaf, coriander and angelica. More lavender brings a bright, delicate character to the full-bodied gin. Finish: Refreshingly clean on the palate, with lime and bay leaf.

Tonic: Fever-Tree Premium Indian

Garnish: Pink grapefruit

Crafters, Aromatic Flower, Tallin, Estonia

The elegant aroma of this gin, dominated by coastal Estonian rose hip flower and meadowsweet, is juicy, flowery, rounded, and complex. The copper-distilled Crafter's Aromatic gin has a rich bouquet of flavours, which one can taste: rose hip flower, meadowsweet, lavender, rose, camomile and elderflower. The gin's sweet flavour is offset by crisp juniper berries and the fresh taste of exotic yuzu. The rose hip flower extract contains a natural pigment that gives the gin a gold colour. Thanks to rose hip flower, in a classic cocktail with tonic, the drink turns light pink!

Tonic: Fever-Tree Premium Indian

Garnish: Orange wheel

Cream Gin, Worship Street Whistling Shop, London, England

This Cream Gin has been cold-distilled using fresh cream as a botanical (the equivalent of 100ml Cream per bottle!), to capture the fresh flavour of the cream in a perfectly clear spirit. On the nose rich, full-fat cream with a heavy whack of vanilla, though citrus notes of orange and lemon make themselves apparent. The palate is creamy and thick with lactic richness. The combination of a visually transparent liquid with the texture of a rich dairy product produces a fusion of sight and touch that boggles the mind but delights the palate. It's a sweet, creamy, and moreish finish. This is undoubtedly gin, but with a character that breaks the bounds of the category and brings new depth and flavour to the spirit.

Tonic: Fever-Tree Lemon

Garnish: Lemon peel & vanilla

Crossbill, Small Batch Scottish Gin, Highland, Scotland

Crossbill Highland Dry Gin features a very simple botanical selection - Scottish juniper berries and rosehip. That's it. As you can probably guess, Crossbill is juniper forward, with bundles of fresh pine notes, kept in check by the sweeter, slightly fruity rosehip touches. Crossbill Highland Dry Gin is named after the Scottish Crossbill, a small bird which has an unusually shaped beak to help it get at the seeds of conifer cones.

Tonic: Fever-Tree Premium Indian

Garnish: Squeeze of orange zest & twist or orange peel

Crueland, London Dry, KWV, South Africa

KWV wanted to create a special gin with botanicals typical to South Africa and knew they needed a special ingredient to complement the flavours of the other botanicals... Kalahari truffles only grow in the Kalahari after the first rain. The Kalahari truffle forms a distinctive crack in the earth in the form of a cross when the truffle swells after the rain. Having said this, only the very experienced truffle hunter can spot where to start digging. Crueland gin has a bold and earthy character, some of the botanicals include; juniper berries, honey bush tea, coriander, rooibos, aniseed, cardamom, almonds, and lemon. Earthy and spicy, with a very slight touch of citrus. Almost savoury at points, with an enjoyable oiliness to it.

Tonic: Fever-Tree Premium Indian

Garnish: Pink grapefruit slice

Cubical, Kiss, Spain

Cubical Kiss Gin is made in Spain using triple-distilled English grain spirit. It is a blend of classic botanicals: juniper berries, coriander seeds, angelica root, orange peel, lemon peel, orris root, liquorice root, cassia, almond shells, sweet orange and Buddha's hand, with strawberries, raspberries and cranberries. The latter add a natural pink colour and lots of fruitiness.

Tonic: Fever-Tree Premium Indian

Garnish: Wedge of lime & a few strawberries

Cuckoo, Original Dry, Brindle Distillery, Lancashire, England

Cuckoo Gin is made with ingredients that are locally sourced and grown on their farm. To give this gin its unique taste, it is infused with sustainably and ethically sourced botanicals including juniper, coriander, grapefruit peel, orange peel, cardamom, chamomile and cinnamon. In terms of taste, you can expect (hopefully) a complex gin with a smooth mouth feel to aid those that like to sip. After a slightly sweet, piney juniper start, the flavour develops into citrus from the orange, grapefruit and lemon with a lingering taste of cinnamon spice and liquorice. Dry on the finish with a peppery kick coming from coriander seeds.

Tonic: Fever-Tree Mediterranean

Garnish: Lemon wedge

Cuckoo, Spiced, Brindle Distillery, Lancashire, England

Still unmistakably Cuckoo Gin in style, but with warming aromatics on the nose and the palate as soon as you take your first taste. This Lancashire Spiced Sip delivers instant spiced warmth to help with the cold nights! Clove, ginger, cinnamon, fennel and lemongrass are followed by spicy Tellicherry black pepper (considered the finest pepper in the world) then mellowed with hints of jasmine, fig, rosehips and the unmistakable scent of tonka beans. Stoke the fire, put your feet up, get cosy and enjoy.

Tonic: [Fever-Tree Premium Indian or Ginger Beer](#)

Garnish: [Rosemary & black pepper or fresh ginger & orange](#)

Cuckoo, Sunshine, Honey & Raspberries, Brindle Distillery, Lancashire, England

“Hello, Sunshine”, that unmistakably enduring Lancashire term used to greet a loved one helped inspire their third Cuckoo Gin expression. Working alongside the Bee Centre in Samlesbury, Lancashire, Cuckoo Sunshine Gin is made with natural honey produced on their farm by Lancashire Honeybees. Honey as a substitute to sugar helps create a smooth and sweet gin and a burst of fruit from raspberries that have been infused provide an instant taste of sunshine! Plus, there’s a sweet hidden meaning behind Batch 1. It’s named after Brindle Distillery’s newest ball of sunshine, their baby Olive. Kick off your flip flops, chill out and enjoy.

Tonic: [Fever-Tree Naturally Light](#)

Garnish: [Raspberries & lemon peel](#)

Curio, Blueberry, Cornwall, England

Curio Blueberry gin sources blueberries from a former Cornish monastery to create a refreshing gin full of zest, without being overpowering. Keeping to the Curio tradition and ethos of sourcing botanicals from the local environment, the blueberries are from Bonallack, just a few miles inland from the coastal distillery.

Tonic: [Fever-Tree Premium Indian or neat](#)

Garnish: [Fresh and frozen blueberries](#)

Curio, Rock Samphire Gin, Cornwall, England

The newest Cornish Gin to join the market is Curio Rock Samphire Gin. Two years in the making, it is a quadruple distilled gin with a lovely fresh nose of juniper, cinnamon and a slight hint of salt spray. Made with hand foraged Rock Samphire from the local cliff edges and a selection of other botanicals. Delicate and smooth to taste it is spicy on the palate with balanced botanicals.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Fennel, lemon peel or samphire](#)

Curio, Fly Navy, Cornwall, England

Hand-crafted in Cornwall, in small batches, with carefully selected botanicals, including organic Madagascan vanilla, sansho peppers and local Cornish hand-picked wild heather, Fly Navy gin is a floral, citrus gin that is unique, full of character and can be enjoyed neat, as a G&T or in a cocktail. A donation from the sale of each bottle will go to “Navy Wings”, keeping heritage Naval aircraft in the skies (navywings.org.uk). 42% ABV.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Citrus peels](#)

Da’ Mhile, Botanical, Wales

This is a Welsh artisan farmhouse gin, created to the EU organic standards. You get aromas of fresh rose petal, leading to spicier notes and juniper. Similarly the palate starts off floral then makes way to a bitter dandelion & peppery cloves. This gin feels silky in the mouth with a cooling peppermint and juniper finish.

Tonic: [Fever-Tree Elderflower](#)

Garnish: [Lime or lemon wedge](#)

Da’ Mhile, Seaweed, Wales

Da’ Mhile’s Seaweed gin, aptly launched on St David’s Day (1st of March) in 2014, has had the botanical list of their original gin cut down to focus on their new ingredient - seaweed. This specific gin pairs superbly with seafood (as you would imagine from a gin with seaweed from the Celtic coast). Pocket-tin spearmints burst to life, complemented by dashes of lemon juice and a spray of sea salt. The seaweed is obvious without overpowering the gin’s savoury juniper and peppery spice notes. Fragrant eucalyptus gives a slightly medicinal quality to round off a refined palate.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Samphire & lemon peel](#)

Dactari, I dream of GINI, Germany

A German gin with a base spirit made with a combination of grain and wine distillates, and featuring a selection of botanicals which include; juniper, orange, lemon, liquorice, pepper, coriander and aniseed, among others. Very interesting bottle design, along with an interesting subtitle too gin's subtitle ("I dream of GINI", a reference to the sitcom I Dream of Jeannie). Herbaceous juniper, complimented by the aniseed and coriander. Sweet citrus peels grow, alongside fruity grape and subtly oily nuttiness.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Orange zest & 3 cardamom pods](#)

Daffy's, The Goddess of Gin, Scotland

The adventure started with the discovery of what Lebanese mint can bring to the finest gin. Balanced with eight other carefully chosen botanicals, Daffy's have created an exceptionally fresh, smooth and truly original gin with complexity and balanced charm. It has a smooth and vibrant spice with an oaky mouthfeel, leading to lively citrus and Lebanese mint. The finish is long, buttery, warm & elegant, with a depth of juniper and red fruits.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Lime wedge & a sprig of mint](#)

Dancing Cows, New Forest Oak Aged, Lymington, England

New Forest Oak is an oak aged gin from Dancing Cows Distillery. It has been aged in ex-Sherry casks and American oak chips have also been used. The result is a truly different gin - vanilla, sherry and oak flavours on top of fruity botanical notes. It makes a grand Negroni.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Pomegranate seeds and fresh basil leaves](#)

Darnley's View, Edinburgh, Scotland

Darnley's View is made in the time honoured way by redistilling the botanicals with a four times distilled neutral grain spirit in a pot still. The gin is a London Dry Gin so no flavours are added after distillation- only purified water to reduce gin to its bottling strength. It's made with six carefully selected berries, seeds, peels, roots and flowers known collectively as the botanicals. The principal botanicals in our family recipe are juniper, lemon peel and elderflower. It is bottled at 40% ABV to accentuate the floral and citrus notes.

Tonic: [Fever-Tree Elderflower](#)

Garnish: [Lime peel](#)

Darnley's View, Spiced, Edinburgh, Scotland

Darnley View spiced gin, is made using the same distillation process as the original Darnley view gin. The neutral grain spirit is 4 times distilled, and the gin is a classic London dry gin style. In order to create the spice they have added cinnamon to create peppery bite and nutmeg to add subtle eastern spice, the combination alongside the juniper is divine.

Tonic: [Fever-Tree Ginger Ale](#)

Garnish: [Orange wedge & peppercorns](#)

Death's Door, Wisconsin Island, Wisconsin USA

Distilled in Wisconsin, USA, using their base spirit 'Deaths door' vodka, it has all the flavour of a London Gin without the bitterness. It has a surprisingly simple botanical mix of organic juniper berries, coriander and fennel. It's big enough to stand up to classic or vintage cocktails yet soft enough to enjoy over ice. Loaded with juniper berries it is up front and spicy, citrusy notes from the coriander seeds in the mid palate, yet has as soft, cooling finish provided by the fennel seeds. 5 Star Outstanding Difford's rating.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Fennel](#)

Defiance, British Strawberry, Lancashire

This strawberry gin uses Defiance's signature botanicals together with British strawberries to create a delicious 'fun in the sun' gin. With just an added touch of sugar (3%) to lift the strawberry flavour. Still a fantastic 'real gin', foraged, distilled and bottled in the U.K. 14 Botanicals create a sublime smooth and more-ish gin.

Tonic: [Fever-Tree Naturally Light](#)

Garnish: [Fresh strawberries & mint](#)

Defiance, Navy, Lancashire

Defiance is a wild foraged Premium Gin. Working closely with their professional forager Alysia of Yorkshire Foragers, they source the finest British botanicals to create a sublime smooth and more-ish Gin. Even at 57% this gin is still sublimely smooth.

Tonic: Fever-Tree Premium Indian

Garnish: Pink grapefruit

Defiance, Premium, Lancashire

Defiance distill the ingredients separately to extract the best characteristics from each botanical. The wild foraged botanicals are steeped overnight for a minimum 12 hours in 96% alcohol and then boiled (steep & boil method). The other sourced botanicals are then 'vapour infused' to extract the finer more delicate, light volatiles. This gives Defiance its wonderful and unique depth of flavour. An earthy backbone gives way to fresh citrus and wonderful notes of anise.

Tonic: Fever-Tree Mediterranean

Garnish: Orange wheel

Defiance, Wild Rose, Lancashire

This incredibly smooth gin is made with 14 botanicals and a slight infusion of English rose. Sweet cicely (Myrrhis odorata) from Yorkshire/Lancashire/Wales & Sitka Spruce Tips (Picea sitchensis) Freshly picked in Spring from the Lancashire area. & Sweet Flag (Acorus calamus) from East Anglia

Tonic: Fever-Tree Naturally Light

Garnish: Fresh strawberries

Dictador Premium Colombian Aged Gin – Ortodoxy

Dictador's Ortodoxy Colombian Aged Gin is what you might expect from a rum distillery. Ortodoxy's base spirit is cane. Each botanical is distilled separately before being blended. As Dictador is a rum distillery, their gin is stored in oak barrels formerly used to hold their rum. Ortodoxy gin spends thirty-five weeks in wood, before being filtered until completely crystal clear.

Dictador's Ortodoxy isn't strictly orthodox, but it's close. Ortodoxy has pleasant juniper notes all throughout the taste. Mid-palate there's a lemon rind note and lots of warm earthy baking spice. Angelica, coriander, cardamom, and a fruity tinge giving it a slight blueberry pie note.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon twist & juniper berries

Dingle, Original Pot Still Gin, County Kerry, Ireland

An artisan, pot still, hand crafted Gin produced by The Dingle Whiskey Distillery based in County Kerry, Ireland. The flavours and botanicals in Dingle Original Gin include rowan berry, fuchsia, bog myrtle, hawthorn, heather, chervil, angelica and coriander – locally grown botanicals giving that 'taste of Kerry'. It is very important to Dingle that their gin has a sense of place and provenance and you can feel this when you try this gin.

Tonic: Fever-Tree Premium

Garnish: Wedge of lime

Divine, Holmfirth – West Yorkshire

Distilled in Holmfirth, Divine has crisp, dry and zesty flavours make it a real premium and flavoursome gin. Divine uses fresh spring water locally sourced. The fresh taste brings a clean and delicate flavour with a soft mouthfeel. This blended with a mix of botanicals ranging from pepper to the spice of cinnamon ensures a flavour like no other.

Tonic: Fever-Tree Naturally Light

Garnish: Pomegranate seeds & a basil leaf or a slice of dragon fruit

Divine, Raspberry, Holmfirth – West Yorkshire

Divine Gin is a multifaced charismatic gin, delivering juniper, heat and earthiness with a transitional flavour profile. No added sugars or colourings... All nature!

Tonic: Fever-Tree Naturally Light/Premium Indian

Garnish: Fresh sliced strawberries

Dyfi Distillery, Original Gin, Machynlleth, Wales

Dyfi produce this gin using their meticulous precision-distilling approach, with the aim of making a classic London Dry Gin, with their own local twist, in very small batches. Bottled at 45% Volume, without chill-filtration, each bottle is vintage-dated with the distilling season, batch-numbered and signed. Locally foraged botanicals such as bog myrtle (sweet gale) and Scot's pine tips, combined with the finest juniper, coriander and hand-grated organic unwaxed lemon peel (and other ingredients) to produce a gin with is rich, yet very smooth.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Twisted lime peel & sprig of basil](#)

Dyfi Distillery, Hibernation, Machynlleth, Wales

This gin has hit the headlines by being what is believed to be the world's first gin aged in a 100-year-old white port barrel. Hibernation Gin, the third gin produced by Dyfi Distillery, draws heavily upon ingredients foraged in the local UNESCO Biosphere. This gin introduces wild-foraged blackberries, bilberries, crab apples & lingonberries into a complex botanical mix, before precision-distilling. They then age in a rare fully-seasoned White Port barrel.

Tonic: [Fever-Tree Ginger Ale](#)

Garnish: [Mint leaves & frozen blackberries](#)

Dyfi Distillery, Pollination, Machynlleth, Wales

Pollination has 29 botanicals, 19 of which are wild foraged in the only UNESCO World Biosphere Reserve. The Dyfi Distillery is run by 2 brothers who spent 2 years developing a precision distilling method to cope with such a complex recipe. Another gin producer has gone public saying he believes Pollination is the best gin in the world, and has raised the bar in craft distilling. Pollination Gin combines rich pine, green herb and lifted floral flavours, which lead to a honeyed flavour on a complex palate. It was also voted 'Best New Gin 2017' by the Great British Food Awards 2017!

Tonic: [Fever-Tree Premium](#)

Garnish: [Dill, juniper berries & lemon wedge](#)

Eden Mill, Original, Sea Buckthorn Gin, Lowland, Scotland

Eden Mill Original Gin is the St Andrews take on a classic London Dry. Made from Fife's sea buckthorn berries, which is a super food that happens to grow within walking distance from their St Andrews distillery. The unique tart berry flavour is abundant but is well balanced by using citrus such as lemon balm and citrus peel. This gin is on quite a different level to most

Tonic: [Fever-Tree Lemon](#)

Garnish: [Citrus fruits peel](#)

Eden Mill, Love, Lowland, Scotland

The famous 'Pink Gin' from Eden Mill brings together an outstanding blend of local botanicals and exotic fruits. Their 'pink' gin is a pale colour when poured and when diluted, sweet vanilla and floral notes are brought out.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Pink grapefruit wheel or frozen berries](#)

Edgerton, Original Pink Gin, London, England

Edgerton's Original Pink Dry Gin is the first pink dry gin distilled and bottled in London in small batches at 47% vol. It contains no less than 15 botanicals in its recipe. It has crisp citrus top notes, with a smooth delicately spicy development thanks to Grains of Paradise. It owes its blush to pomegranate, and a hint of mint comes from Damiana Y the invigorating plant of Mexico. Yet, for all its originality, Edgerton is reassuringly and unmistakably in the tradition of great London Dry gins.

Tonic: [Fever-Tree Aromatic](#)

Garnish: [Pomegranate seeds](#)

Edinburgh, Scotland

This gin starts its life south of the Scottish border in a copper still pot affectionately named 'Jenny', in which the finest Scottish grain spirit is distilled together with the classic gin botanicals. It is then shipped back to Scotland where selections of unique Scottish botanicals are added such as pine, heather and milk thistle. Tasted neat, the spice notes really come across to the forefront giving the gin a really warm feel, yet still retains its smoothness.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Orange slice & sprig of rosemary](#)

Edinburgh, Apple & Spice, Scotland

Crisp apples from the autumn harvest are macerated with cinnamon, before blending with Edinburgh's award-winning Classic gin. With a sumptuous sweetness and touch of spice, this is a lively liqueur bursting with juicy flavour.

Tonic: Soda water

Garnish: Just ice!

Edinburgh, Cannonball, Navy Strength, Scotland

Working in the shadow of the castle, Edinburgh Gin Distillery produces some fantastic drinks. Their gins are a perfect taste of Edinburgh, with the mix of Scottish heritage botanicals, heather and milk thistle, and a rather splendid 200 year old copper still.

Edinburgh's Cannonball is named for being a Navy Strength Gin and it certainly lives up to its name! Intense juniper and citrus are pepped up by a splash of Szechuan pepper which makes its presence known at the finish. Perfect for martinis!

Tonic: Fever-Tree Premium Indian

Garnish: Sprig of rosemary

Edinburgh, Elderflower, Scotland

This is a sweet, aromatic and wonderfully smooth Scottish gin, produced by the Edinburgh gin company. Edinburgh gin has the added dimension of the floral flavour from the natural elderflower essences. Try this in a Negroni cocktail for an exotic twist.

Tonic: None

Garnish: Mint & lime

Edinburgh, Plum & Vanilla, Scotland

Plum crumble with lashings of custard is one way to describe this gin liqueur from the Edinburgh Gin Distillery. Using the finest plums, Madagascan vanilla and Edinburgh Gin they have produced a luxurious drink which works brilliantly in cocktails, prosecco or just on its own over ice.

Tonic: None

Garnish: Plum wedge

Edinburgh, Pomegranate & Rose, Scotland

Reminiscent of Turkish Delight, this lavish Pomegranate & Rose Liqueur is a delicate blend of sweetly floral aromas and red fruit flavours. Inspired by the luxurious flavours of the Orient, the initial notes of fragrant rose give way to juicy pomegranate and lingering citrus notes.

Tonic: None or rose lemonade

Garnish: Lemon twist & pomegranate seeds

Edinburgh, Raspberry, Scotland

Made using the traditional Edinburgh gin and infused with deliciously sweet local Scottish raspberries. Enjoy on its own over ice or add it to a glass of your favourite champagne or Prosecco for the perfect cocktail.

Tonic: None

Garnish: Frozen raspberries

Edinburgh, Rhubarb and Ginger, Scotland

Tangy spring rhubarb is macerated in Oriental ginger and a twist of lemon zest before being infused with original Edinburgh Gin. This not only promises a glorious depth of flavour, but also gives this tippie a beautiful pale pink hue! Upon tasting, prepare for a flashback to the playground and sticky boiled sweets, because there's no denying a hint of the classic Rhubarb and Custard.

Tonic: None

Garnish: Ginger & lemon

Edinburgh, Seaside Edition, Rock Samphire, Scotland

Edinburgh Seaside is a special bottling of Edinburgh Gin which has been infused with British coastal botanicals. After foraging the Scottish coastline David Wilkinson (The Head Distiller) and his team came up with a combination of bladderwrack seaweed, scurvy grass & ground ivy. The result is a sweeter style of gin with a refreshing mineral edge.

Tonic: Fever-Tree Premium Indian

Garnish: Sprig of samphire

Edinburgh, 1670, Royal Botanic Garden Edition, Scotland

Bringing together the natural connection between botany and gin distilling, Edinburgh Gin 1670 is the result of an innovative partnership with Royal Botanic Garden Edinburgh (RBGE). Many of the botanicals in this unique gin would have been found in the original Physic Garden. This includes fennel (seeds and leaves) and sweet cicely, alongside exotic plants such as Piper Leaf, Tasmannia Lanceolata leaf and Tasmanian Mountain Pepper, all freshly picked from RBGE. Smooth and well-rounded with hints of peppery spice and an abundance of classic juniper on the palate. Soft sweetness & a lively finish.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Fresh basil leaf](#)

Elderwood, English

New Generation has teamed up with Michelin-star chef Mike Robinson to create this elegant gin for his restaurant chain The Elder and the Woodsman. Made by Langley, it's a small-batch spirit with grapefruit, cardamom, lemon, elderberry, juniper and coriander among its botanicals. The grapefruit is the star of the show in this clean, light spirit. Relatively sweet up front, some spicy hints come through in the form of dried chilli flakes and zippy pine needles with a smattering of grapefruit bitterness that carries through to the finish.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Pink grapefruit](#)

Elephant, Hamburg, Germany

The gin is produced in small batches; each named after past great elephants and tuskers that Elephant Gin's partner foundations currently help to protect. The founders were inspired to create Elephant Gin following their own adventures in Africa. With a vision to conserve the wildlife they feel so passionately for. They strongly believe that this generation has a responsibility to support the African wildlife today, so others can continue to enjoy it in the future. With every bottle sold, Elephant Gin contributes to two foundations that are devoted to the conservation of wildlife in Africa. Elephant Gin is distilled using fourteen botanicals, including rare African ingredients sourced from the length and breadth of the continent to create the gin's distinctive flavour profile. The gin's distinct nose first yields a subtle juniper aroma with an undertone of mountain pine and other herbaceous notes. The taste is complex but strikingly smooth; encompassing floral, fruity and spicy flavours, which can be enjoyed both straight and in a cocktail.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Orange & black pepper](#)

Few, Evanston, Illinois, USA

Upon first blush, you'll discover notes of lemon peel and warm vanilla. Then the profile shifts and you'll finish with the familiar nip of juniper on the edges of your tongue. That's what a great gin feels like, and that's why every batch is distilled from the very best grains, bottled in-house and handled with the utmost care.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Orange peel](#)

Few, Barrel Aged, Evanston, Illinois, USA

What was once clear, is now complex. Exuding subtle notes of fennel & peppery spices, while a smoky smoothness from the charred barrel permeates the juniper. This barrel-aged spirit tastes like gin, but has the maturity of a Bourbon Whisky.

Tonic: [Fever-Tree Ginger Ale](#)

Garnish: [Orange twist & vanilla](#)

Fifty Pounds, London Dry, England

The name comes from the time of George II and the 1736 Gin Act, when a 50 pound tax was levied on those wishing to produce and sell gin. It is such an elegant and sophisticated gin that it would be easy to believe that its name reflects its cost, fortunately it doesn't! This is a classic in the making; the crystal spirit has a light oily textured body and a generous bouquet of citrus, mint, lavender, juniper and pine. The palate is juniper lead, followed by spice, pepper, anise and fresh herbs, with a long and sublime finish.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Lemon wedge](#)

Fifty/50/Gin, Cask-Aged, Glasgow, Scotland

Fifty/50/ Gin was created by maturing half of its London Dry Style Gin in virgin oak casks for 10 years, before finishing the spirit for a further 10 years in ex-whisky barrels. Keeping the whole Fifty/50 thing going, they then blended this with an equal volume of unaged London Dry Gin. The result is a gin with a golden, whisky-style colouring and a profile that shares a lot of classic characteristics with whisky, but ultimately is still a cask-aged gin. Earthy juniper and sweet vanilla-y oak notes lead, with touches of soft caramelised orange, spices and roasted hazelnut.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Orange peel](#)

Filliers, Dry Gin 28, Pink, Belgium

Filliers Dry gin 28 Pink is based on the authentic recipe by Firmin Filliers (1888-1965, 3rd generation of Filliers master distillers). The flavour of this award-winning Filliers Dry Gin 28 is enhanced with raspberry and goji berries. Goji berries have a reputation as a superfood, originating in ancient Chinese medicine. They are said to repair muscles, protect against illness and – most important of all – to calm your soul.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Fresh raspberries](#)

Filliers, Dry Gin 28, Pine Blossom, Belgium

Filliers Dry Gin 28 - Pine Blossom is a unique gin with a perfect flavour, created by Filliers Master Distillers with a distillate of Pinus Sylvestris flowers from the High North. This gin shouts "fresh" in size 72 font, but within you'll find complex, earthy touches which round it out nicely.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Chilled & neat or with tonic & rosemary](#)

Filliers, Dry Gin 28, Seasonal Tangerine Edition, Belgium

This Belgian, citrus-forward gin features a recipe based on their Dry Gin , a Filliers' classic which stretched back to 1928. Using the finest tangerines from Valencia, Master Distiller Pedro Saez Del Burgo has composed an awesomely bold gin that bursts with sweet, bright citrus. This limited edition, small batch, copper pot-distilled gin is produced at the Filliers distillery, where top quality Genever and other spirits have been created under the watchful eye of 5 generations of the Filliers family for well over a century.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Ruby red grapefruit or mandarin wedge](#)

Fords, London, England

Distilled in London at the Thames Distillers, they mix 9 botanicals with a traditional backbone base of juniper & coriander seed that's balanced with citrus (bitter orange, lemon & grapefruit peels), floral (jasmine flower & Orris) and spice (angelica & cassia). The botanicals are steeped for 15 hours before distilled in 500 litre stills. Juniper and bright spice on the nose, some floral hints as well. Mild, fresh, hints of lavender and cream on the close.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Slice of grapefruit](#)

Forest, Macclesfield, England

Forest Gin is a family-created small batch gin, produced by Lindsay and Karl Bond. To make it, they steep some classic gin botanicals (organic juniper berries and coriander seeds) in organic grain spirit. They then take a pestle and mortar to bundles of botanicals, which they forage from the Macclesfield Forest – this includes wild bilberries, gorse flowers, raspberries and local moss, among others. The distinctive English Porcelain bottles feature a screen-printed design by Suzy Taylor of a weasel among the flora of the forest.

Tonic: [Fever-Tree Elderflower](#)

Garnish: [Grapefruit peel & fresh rosemary](#)

Forest, Earl Grey, Macclesfield, England

The family pick ingredients from their local forest such as bilberry, wild raspberry, gorse flower, pine and moss. These are ground by hand in a pestle & mortar with traditional gin ingredients, including organic juniper & coriander seed, liquorice and vanilla. The resulting spirit retains all of the herbal, earthy flavours of Forest Gin, whilst the addition of the Earl Grey Tea blend adds sumptuous, delicate notes from oolong, cornflowers and Sicilian bergamot.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Pink grapefruit wedge](#)

Fourfolk, Rhubarb & Vanilla Gin, Haworth – West Yorkshire

A rhubarb and vanilla GIN, at 37.5% ABV. A sweet, smooth and summery delight. Honest and natural – a real gin made with real fruit. A real punch of juniper on the nose, with a hint of rhubarb tartness. Vanilla pods and rhubarb sorbet on the palate. Sweet but still has that ginny punch.

Tonic: Fever-Tree Naturally Light or Ginger Ale

Garnish: Fresh sliced strawberries

Fourfolk, Yorkshire Gin, Haworth – West Yorkshire

Fourfolk are made up of two brothers and their better halves. All created and developed in Haworth. The main botanicals are juniper, coriander, orris root and the incredible Yorkshire bilberry, finished with kaffir lime leaf for good measure. Punchy juniper upfront, with hints of winter berries on the nose. Incredibly smooth, with a brilliant mouth feel. Very floral with a lovely lime peel zesty edge. It is said this gin is to be drunk sitting back, with a copy of Wuthering Heights in hand.

Tonic: Fever-Tree Naturally Light

Garnish: Fresh blueberry

Four Pillars, Yarra Valley, Victoria, Australia

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. Four Pillars Rare Dry Gin is crafted to deliver the best of all worlds: a perfect, classic gin and also something that would fascinate and delight even the most hardened gin fanatic. It's spicy but with great citrus, a truly modern Australian gin.

Tonic: Fever-Tree Aromatic

Garnish: Orange peel

Four Pillars, Bloody Shiraz, Yarra Valley, Victoria, Australia

This intriguing treat is the delicious result of mixing Four Pillars Rare Dry Gin with Yarra Valley Shiraz grapes. What the Australian distillers did was steep the grapes in the gin for eight weeks, then pressed the grapes and blended it with yet more of their gin! Thick, juicy berry notes, underpinned by hints of peppery juniper and earthy herbs. A light hint of Christmas-y spices lingers.

Tonic: Fever-Tree Ginger Ale

Garnish: Orange slice

Foxdenton, London Dry, Buckingham, England

Foxdenton combine the base botanicals of juniper and coriander seeds with lemon peel and lime flower, they then use angelica and Orris root which act as the fixatives bringing harmony to the different flavours. The use of lime flower gives the Gin a very clean and refreshing taste. A number of customers who taste this Gin expect a harshness from such a high strength Gin but the beauty of this recipe is whilst the flavour is strong it is also incredibly smooth, many people find they can, much to their own surprise, drink it neat.

Tonic: Fever-Tree Aromatic

Garnish: Basil, black pepper & lime or lemon peel

Foxhole, London Dry Gin, Sussex, England

Created using their innovative three stage process developed in 2014, Foxhole Gin is crafted using the rare and valuable by-products from the English grape harvest; English wine grapes. Taking them 8,760 hours to make; Foxhole Gin is beautifully balanced, smooth and aromatic with flavours that subtly change with each new vintage.

Tonic: Fever-Tree Premium Indian

Garnish: Pink grapefruit slice

Fynoderee, Manx Dry, Spring Edition, Isle of Man

As refreshing as a Manx Cliffside walk, capturing the first rays of sunshine and a clean, refreshing Manx breeze. Warming Juniper gives way to light, zesty lemon verbena, fresh mint and coriander with subtle hints of coconut and grassiness from hand-picked local Gorse. Subtle hints of coconut and grassiness from hand-picked local gorse shine through, topped off with a lemon-sherbet finish.

Tonic: Fever-Tree Indian Tonic

Garnish: Pink grapefruit or a sprig of fresh rosemary

G' Vine, Floraison, Cognac, France

Produced in the French region of Cognac, G' Vine is a hint as to what this unique gin contains. It's actually infused with Ugni Blanc grapes (the grapes used to make Cognac), as well as some more standard botanicals including ginger root, liquorice, cardamom, cassia bark, coriander, cubeb berries, nutmeg, lime and a bit of juniper. Herby, grassy, and very summery.

Tonic: Fever-Tree Elderflower

Garnish: Sliced green grapes & cinnamon

G' Vine, Nouaison, Cognac, France

Based on French Grape spirit and flavoured with petals of vine flowers alongside more traditional botanicals. The distiller then adds juniper, lime and coriander which makes it very floral! 5 Star Excellent Difford's rating.

Tonic: Fever-Tree Elderflower

Garnish: Slices of red grapes & red apple

Garden Swift, Capreolus, Gloucestershire, England (Formally Garden Tiger)

Using an incredible mix of carefully chosen botanicals, Garden Swift Gin is floral yet fruity with fabulous woody, pine notes at the fore. A very modern gin made by combining two traditions (the production of eau de vie and of gin), blood orange and mulberry have a prominent place while pear, lime and gentle spice linger in the background.

Tonic: Fever-Tree Premium Indian

Garnish: Blood orange slice

Gin Lane 1751, London, England

A London Dry Gin with predominance of juniper berries. It has been distilled by Thames Distillers, Clapham, London and it has a bold profile to 'hold' flavour in classic cocktails. Its character is smooth, heavy juniper, refreshing citrus with a hint of liquorice.

Tonic: Fever-Tree Mediterranean

Garnish: lemon wheel

Gin Lane 1751, Victoria Pink, London, England

The tradition of blending gin with bitters was first created by the British Royal Navy to balance out sweet and dry gin, and supposedly to help cure sea sickness. Gin Lane has created a well-balanced gin with juniper still at the forefront, but with a harmonious balance of herbal and spiced bitters. This is a full-bodied gin with an infusion of naturally blended aromatic bitters. It is smooth, refreshing and floral with a gentle hint of spice.

Tonic: Fever-Tree Aromatic

Garnish: Angostura bitters

Gin Mare, Mediterranean, Spain

An interesting "Mediterranean" styled gin that pushes the boundaries with its flavour profile. Rosemary, thyme, olive and basil harvested near the fishing village of Costa Dorada in Spain are used alongside the more traditional botanicals. All the botanicals except the citrus, are macerated individually and then brought together at the last minute. The Rosemary stands out, but the juniper is there and everything seems to work together. 5 Star Diffords.

Tonic: Fever-Tree Mediterranean

Garnish: Twig of rosemary or basil

Glendalough, Wild Botanical, Ireland

This is a gin unlike any other. Even from year to year, it will differ from the previous batch. Each season they go out into the wilds of the Wicklow mountains and forage with their botanist friend, Geraldine. They pick what grows and distil with it the very next day. This is a gin with not only a sense of place, but a sense of time too.

Tonic: Fever-Tree Premium Indian

Garnish: Mint sprig & orange slice

Gold 999.9, France

Gold 999.9 is a complex gin with juniper, tangerine, violets, poppies, ginger, coriander and balsamic aromas of almonds and vanilla are blended together and Angelica root for balance. The best way to appreciate all the hints offered by this singular gin is to combine it with acid elements, not citric, to empower the juniper.

Tonic: Fever-Tree Premium Indian

Garnish: Green apple

Gunpowder Irish Gin, Drumshanbo, Leitrim, Ireland

Drumshanbo Gunpowder Irish Gin is an oriental-inspired spirit from The Shed Distillery in Co Leitrim. Taking its name from one of the signature botanicals, slowly dried Gunpowder Tea, the recipe also includes lime, lemon and grapefruit.

Tonic: Fever-Tree Mediterranean

Garnish: Pink grapefruit slice

Harahorn, Norwegian Small Batch Gin, Norway

Harahorn GIN is named after the mountain in Hemsedal where the former editor of Look and Listen, Odd Johan Nelvik, lived in his cottage. It is also inspired by an imaginary animal (hare with horns). That no one has yet caught alive. Nelvik says that it helps to drink distillery products, and he has even a stuffed specimen of fable animal on his cottage. The major three botanicals coming through are juniper, rhubarb & blueberry. Juniper and blueberry work hand in hand. Subtle tartness of rhubarb plays well throughout.

Tonic: Fever-Tree Premium Indian

Garnish: Stick of rhubarb

Harrogate Blueberry Gin, Otterly Marvellous! Ripley – North Yorkshire

Inspired by the health qualities of this timeless fruit and dreaming of holidays with clear blue seas and skies, Blueberry Harrogate Gin was born. Sweet handpicked blueberries are distilled with delicate botanicals like lavender, and finished exclusively with Harrogate Spring Water. Cornflower Petals help give this Blueberry Harrogate Gin its beautifully unique and subtle blue hue. Enjoyably sweet, with summer berries and vanilla, while dying juniper & floral lavender back it up.

Tonic: Fever-Tree Premium Indian

Garnish: Sprig of thyme

Harrogate Gooseberry Gin, Otterly Marvellous! Ripley – North Yorkshire

Inspired by the historical Estate surrounding Harrogate, Harrogate Gin has created a beautifully balanced British gin of exceptional quality with sweet and floral notes. Traditional Yorkshire Gooseberries are handpicked from their very own gooseberry bush. They're distilled with delicate botanicals including lavender and finished exclusively with Harrogate Spring Water. Garden Sorrel Roots help give this gin its wonderful character and unique green hue.

Tonic: Fever-Tree Ginger Ale or Elderflower or Naturally Light

Garnish: Slice of pear

Harrogate Premium Gin, Otterly Marvellous! Ripley – North Yorkshire

All of Harrogate Tipple's spirits are made using 100% Harrogate Spring Water.

The botanicals for their gin are sourced locally from Harlow Carr, the Royal Horticultural Society's garden in Harrogate. Tom Nichol, their expert Master Distiller, with many years of experience and a love of Harrogate, has created this Otterly Marvellous Tipple. You will immediately taste the characteristic sweetness of the pink grapefruit blended with a delicate hint of Yorkshire lavender – crisp, yet gentle on the palate.

Tonic: Fever-Tree Naturally Light

Garnish: Wedge of pink grapefruit & pink peppercorns

Haworth Deckchair (Strawberry), Steam Brewing Co. – West Yorkshire

Hand crafted summer gin using the finest botanicals with a unique strawberry fruit infusion inspired by Yorkshire's celebrated East Coast. This vapour infused summer inspired gin is a unique blend of botanicals with a strawberry fruit finish which compliments picnic beach days and Indian summer nights.

Tonic: Fever-Tree Elderflower

Garnish: Lime wedges

Haworth Yorkshire Rhubarb, Steam Brewing Co. – West Yorkshire

Haworth's hand crafted rhubarb gin produced at their brewery to celebrate Yorkshire's famous Rhubarb Triangle. This vapour infused forced rhubarb gin is a unique blend of botanicals with a fruit flavoured infusion which compliments sparkling prosecco and various mixes.

Tonic: Fever-Tree Ginger Ale

Garnish: Orange slices

Hawthorn's, London, England

Hawthorn's was re-created in the memory of the producers Grandfather, to honour his desire to see his 'old tippie' brought back to life. He used to invite fellow officers to join him and toast 'the future', and he invites you to raise a glass of Hawthorn's to him and 'to future drinks'. It is zesty and bright, with a strong spice and coriander taste. It has a touch of pepper in the middle, which then makes way for a fresh, yet dry leafy juniper finish.

Tonic: Fever-Tree Premium Indian

Garnish: Lime, red grapefruit or orange peel

Hayman's, Family Reserve, London, England

Hayman's Family Reserve Gin reflects the style sold in the ornate 'Gin Palaces' in London and other English cities in the 1800's. It is rested in Scotch whisky barrels for three weeks in keeping with the tradition that gin was sold from the cask rather than the bottle, which was commonplace in England until the 1860's. The impact of the wood adds a subtle mellow note to the gin's overall profile. Classically smooth and rounded gin with enticing hints of spice and pepper, the dominant notes of coriander and juniper, rather than citrus.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon or lime peel

Hendrick's, Girvan, Scotland

This is a premium quality gin made with a blend of different botanicals and a unique infusion of rose petals and cucumber. Hendricks is not all PR hype with smoke and mirrors, it has a beautifully light, sweet and floral flavour which is not juniper lead. However the juniper is present along with the subtle notes of cucumber adding a fresh quality whilst the rose is most definitely present on the nose.

Tonic: Fever-Tree Elderflower

Garnish: Cucumber slice & lime

Hendrick's, Orbium, Girvan, Scotland

Orbium is a reimagining of Hendrick's Gin by their Master Distiller, Lesley Gracie. Instilled with additional extracts of quinine, wormwood and blue lotus blossom, the result is an oddly exquisite gin that sits roundly on the palate. With its woody and floral complexity, Orbium makes a magnificent gin and tonic or Martini.

Tonic: Fever-Tree Soda water

Garnish: Cucumber slices

Hendrick's, Midsummer Solstice, Girvan, Scotland

What is Midsummer Solstice Gin?

The longer days and evenings call out for a crisp libation with all the character of Hendrick's - but with a playful lightness and wicked crispness becoming of the mischief of summer. This new flirtatiously floral incarnation of Hendrick's Gin is just the thing for brunches and seasonal gatherings as we excitedly await the coming of summer.

Tonic: Fever-Tree Premium Indian

Garnish: Orange & Cucumber Slice

Heppele, Moorland Spirit Co. Northumberland, England

Heppele's technique captures a previously unattainable breadth and depth of flavour from their ingredients – bringing them as alive in the bottle as they were growing wild on the Hepple hills. Including green juniper, Douglas fir, and blackcurrant leaves and bog myrtle. The key to this amazing gin is how the juniper oils are extracted through ultra-high pressure extraction, which delivers additional tiers of texture and finish. This method along with vacuum distillation and copper pot still distillation creates the perfect gin. On sipping, the initial fresh citrus flavours evolve into unexpected ripe cantaloupe melon. The spicy fragrant juniper continues to coat the palate. There is a luscious sweet mouthfeel, which is both juicy and quenching. The finish is extremely long and this is where the juniper reveals itself further!

Tonic: Fever-Tree Naturally Light

Garnish: Lemon twist

Hoxton, Grapefruit & Coconut, East End London, England

Hoxton believe that quality is key, so they only used a medley of natural and ethically sourced ingredients to create their gin. Their botanicals include; coconut, grapefruit, juniper, iris, tarragon and ginger. These are macerated for 5 days before a single distillation in 150 year old copper pot stills. They do this to obtain the perfect concentration to then be blended with the grain spirit. After reducing, Hoxton is then filtered and rested in steel tanks for two months, a long process which is only befitting of such a unique gin.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Grapefruit wheel](#)

Hoxton, Pink, East End London, England

Inspired by the attitude and style associated with Hoxton, East London, this gin was produced by London-based nightlife entrepreneur and mixologist Gerry Calabrese in a local micro-distillery. Only ethically sourced botanicals, such as bergamot, chamomile, elderflower, grapefruit, gunpowder tea, hibiscus sugar, juniper, liquorice, orris and rose hip are used for the Hoxton's Pink's recipe. Leads with big juniper notes and a distinctive floral character, before citrus and bitterness interplay among light, aromatic spice.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Grapefruit wheel](#)

Hunters, Cheshire, England

Hunters Gin is a wonderful premium gin developed in Cheshire. It's made in traditional copper pot and rectified stills (some of which are more than a century old!). Flavoured with botanicals including; juniper from the Balkans, French angelica, Spanish lemon peel, Florentine, orris root, and apples from Cheshire. Sweet, spicy palate entry with a lovely balance of exotic spices. Earthy juniper and a touch of aniseed.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Lime or lemon wheel](#)

ImaGINaria, Cherry Bakewell Gin Liqueur, England

Take time out to savour this delightful confection of premium gin, blended expertly with natural flavours of sour cherry and almond to create the ultimate Bakewell tart-with a 'cherry on top' liqueur.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Maraschino cherry](#)

ImaGINaria, Rhubarb & Custard Gin Liqueur, England

The blissful marriage of Rhubarb and custard stands the test of time, passed from generation to generation. This finely balanced flavour combination of soft mellow custard with sweet and tangy rhubarb will have you thinking about lazy Sunday afternoons in the summer...To be enjoyed and savoured.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Stick of rhubarb](#)

ImaGINaria, Sweet Parma Violet Gin Liqueur, England

This Sweet Parma Violet creation will take you back to long summers, picnics and days in the park. Enjoy neat over ice, or mixed with your favourite tonic, soda or lemonade.

Tonic: [Fever-Tree Premium Indian/Lemonade/Soda water](#)

Garnish: [Lime wedge](#)

ImaGINaria, Turkish Delight Gin Liqueur, England

Close your eyes, take a sip and luxuriate in this harmonious blend of premium British Gin and delicately soft Turkish delight natural flavours with a hint of chocolate that combine to evoke the sweet rose flavours of the east.

Tonic: [Fever-Tree Premium Indian/Lemonade/Soda water](#)

Garnish: [Blackberries](#)

Ish, London Dry, London, England

Modern-ish returns to a traditional London Dry style of gin, but with-a-twist: an extra shot of juniper. A perfectly balanced recipe that provides a distinctive taste profile without any added infusions or flavours.

Tonic: [Fever-Tree Lemon](#)

Garnish: [Pink grapefruit or lime peel](#)

Ish, Limed, London, England

Ish Limed adds a zingy twist to the original Ish, with a hint of spiciness yet staying true, with profound juniper and the refreshment of lime. Juniper berries, coriander seed, angelica root, orris, lemon peel, orange peel, are joined by lime, ginger and bay for 24 hours maceration and finished with lime oils. The initial impact of lime turns to crisp dryness of the juniper and the spice of the ginger before ending with the citrus notes again. An ideal option for Martinis with a citrus touch.

Tonic: Fever-Tree Mediterranean

Garnish: Orange twist

J.J Whitley, Liverpool, England

Named for the Whitley family who have been involved in creating fine gins since 1762, JJ Whitley is proud to use high-quality ingredients and flavours from around the world. JJ Whitley London Dry Gin has a wonderful smoothness with clear notes of juniper, perfectly complemented by hints of citrus, spice and parma violets.

Tonic: Fever-Tree Premium Indian

Garnish: Lime wedge

J.J Whitley, Elderflower, Liverpool, England

Candied sweetness, dominated by the unmistakable punch of elderflower with flicks of grassiness, orange blossom and honey.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon zest

J.J Whitley, Nettle, Liverpool, England

A herbaceous gin from the J.J. Whitley range - nettle isn't often a flavour seen in gins, so we're rather intrigued by this one... Chopped basil, oily juniper, crushed coriander, forest floor and a subtle spark of citrus peels.

Tonic: Fever-Tree Premium Indian

Garnish: Lime wedge & rosemary

J.J Whitley, Pink Cherry, Liverpool, England

A sugary stone fruit and fresh orange almonds aroma with an initial sweetness leading into marzipan, sour cherry and juniper on the palate.

Tonic: Lamb and Watt Hibiscus

Garnish: 2 cherries

J.J Whitley, Violet, Liverpool, England

A true taste sensation, this gin has a refined fragrance with a delicate taste of violet, which is rounded off with a subtle sweetness and soft scents of juniper.

Tonic: Fever-Tree Premium Indian

Garnish: Perfect for any kind of Violet Cocktail

J.P. Adlam, Blackberry, Raspberry & Grape Gin, Gargrave – North Yorkshire

With a passion for gin and a desire for perfection, Jason and Gary set out on a journey to distil the perfect gin. Starting with a 25 litre still in the back garden to master the art of gin distilling they embarked on their quest of discovery. J.P. Adlam Gins are now distilled in the heart of the Yorkshire Dales from raw ingredients sourced locally and hand bottled for a totally bespoke experience. This gin still has the kick of juniper, with lovely notes of Ribena and Vimto! Gorgeous on its own or with your favourite tonic and a few frozen berries.

Tonic: Whatever you fancy!

Garnish: Whatever you fancy!

J.P. Adlam, No.8 Dry Gin, Gargrave – North Yorkshire

Lashings of juniper infused with coriander, Seville oranges and a hint of star anise make this gin truly unique. The original J.P. Adlam Gin can be enjoyed with any flavour of tonic and garnish and is a gin to match your inquisitive nature and search for quality.

Tonic: Whatever you fancy!

Garnish: Whatever you fancy!

Jawbox, Belfast, Northern Ireland

On the nose you get big, bold juniper and pine notes balanced with coriander and clean citrus. It then develops into pepper, green angelica and subtle rootiness. On the pallet you get citrus with lingering juniper and pine with the quiet complexity of the supporting cast.

Tonic: Fever-Tree Aromatic

Garnish: Lime wedge or mint

Jensen's, Bermondsey Dry, London, England

Bermondsey Dry is a recreation of a lost style of London Dry gin. Designed to emulate the gins of the early 20th 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. On the palate it is clean and dry, with a slight pine and fresh juniper addition. It has strong hints of parma violet's from the orris and a delicate coriander flavour too. There are liquorice and nutty almond notes on the finish. 5 Star Outstanding Difford's Rating.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon peel

Jensen's, Old Tom, Bermondsey, London, England

This Old Tom recipe was taken from a distiller's handbook from the 1840's. It is a true Old Tom gin, similar to those used by the bartenders of the mid-to-late 1800's. Unsweetened and earthy, it has a deep flavour that adds complexity to many drinks. Classic gin botanicals only, with a focus on the roots and spices. The botanicals are added to the still, dried and then steeped to release their flavour. On the nose there is a huge root hit, ample musk and spice. Apparent sweetness on nose yet the palate is dry. Concentrated flavour tightly wound, however it opens up hugely when mixed with tonic.

Tonic: Fever-Tree Lemon

Garnish: Rosemary

Jindea, Single Estate Tea Gin, France

Made from single estate, First Flush Darjeeling Tea, the springtime harvest which produces a delicate and floral Himalayan black tea, known to tea-lovers as the 'Champagne of Tea'. A citrus-forward gin with aromatic spices, peaches and apricots.

Tonic: Fever-Tree Premium Indian

Garnish: Twist of grapefruit

Jinzu, Dee Davies, Scotland

Jinzu is being described as a British gin with a Japanese twist, and uses both traditional & Japanese botanicals – along with the addition of sake. The gin is made by infusing juniper berries, coriander and angelica in neutral grain spirit in a copper pot still. Then adding yuzu fruit & Japanese cherry blossom prior to starting distillation. Junmai sake is then blended with the gin. The result is surprisingly weighty and intense in style, with a powerful aroma and flavour profile that is unashamedly brash and contemporary. The cherry, yuzu and sake notes come through strongly, dominating the traditional juniper-lead botanicals, and imparting Jinzu with a strikingly bold point of difference

Tonic: Fever-Tree Premium Indian

Garnish: Orange peel or apple

Jodhpur, London Dry Gin, Spain

Jodhpur is a London dry gin inspired by India, featuring botanicals like; coriander, orange, lemon and grapefruit peel and angelica from Saxony and Belgium, among others. Well suited to enjoying neat to get the full palate of well-tuned, subtly complex herbaceous notes. With its good balance of bitterness and sweetness, this will work well in a Negroni.

Tonic: Fever-Tree Premium Indian

Garnish: Cardamoms & a twist of orange

Juniper Green, Organic, London, England

Juniper Green is a dry, aromatic, zestful and organic gin. This is a big gin with a strong juniper component and can stand up to a flavoursome tonic. It is distilled in the heart of London in traditional gin stills and is truly a London gin through and through. The botanicals are grown organically under the control of the Soil Association and include juniper, savory, coriander and angelica root.

Tonic: Fever-Tree Premium Indian

Garnish: Lime wedge

Junipero, San Francisco, USA

Junipero Gin is a London Dry gin that is rather flavoursome having been distilled with twelve botanicals together in a small copper pot still. The result is a traditional juniper heavy flavour, with a pronounced spiciness. While the final botanical list remains secret, citrus elements (perhaps even grapefruit given the distilleries geographical location) as well as coriander and liquorice play their part in complementing a classic, timeless gin profile.

Tonic: Fever-Tree Premium Indian

Garnish: Sugared rhubarb

Ki No Bi, Dry Gin, Kyoto Distillery, Japan

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. A fresh aroma of yuzu, and a thread of sansho that lingers. The juniper complements and showcases the Japanese botanicals well, with the ginger root giving a slightly warming, spicy finish.

Tonic: No Tonic

Garnish: No garnish – Just ice

King of Soho, London, England

The King of Soho gin was created as a tribute to the original 'King of Soho', Paul Raymond by his son Howard. The King of Soho is an authentic London Dry gin distilled in the heart of London using traditional methods in a steel pot still. A complex addition to the market, the gin is crafted with twelve botanicals to create a unique flavour profile. At 42% ABV this super premium gin is bespoke, smooth and full-bodied; soft juniper, coriander, with a high presence of citrus botanicals. Clean and gentle nose which belies its strength, that opens up to reveal classic juniper and pine notes with a refreshing zest of citrus oil. The tangy grapefruit reluctantly gives way to soft warming spice. A modern classic, it is complex yet harmonious and ideal for cocktails and drinks where the spirit is King.

Tonic: Fever-Tree Premium Indian

Garnish: Grapefruit slice or lime

King of Soho, Variorum, London, England

Why 'Variorum'? The creativity and literary works of Soho were the inspiration behind the name. In literature a variorum edition is an original work with notes. Notes of strawberry complement the classic juniper and citrus flavours of the original recipe; a bespoke libation distilled with twelve botanicals using traditional methods. Variorum Gin, a smooth and colourful elixir: fresh strawberry and floral chamomile lead on a wave of soft juniper with a suggestion of citrus. The off-sweet palate has fruit bursting at the front before a gentle vanilla spice emerges giving a luxurious creamy feel. Strawberries and cream give way to a subtle floral tone on the finish with a pronounced tang of grapefruit.

Tonic: Fever-Tree Premium Indian

Garnish: Sliced strawberry

Kinross, Strawberry, Spain

Kinross Strawberry combine the essential Gin botanicals (juniper, coriander, lemon, angelica and cardamom) with distilled strawberries to create a resolutely modern and unapologetically sweet Gin. This will appeal to your senses with its reinvigorating freshness and intense strawberry sweetness.

Tonic: Fever-Tree Premium Indian

Garnish: Fresh sliced strawberries

Kinross, Wildberry Fruits, Spain

Kinross Premium Wildberry Gin is a distilled gin with 40% Vol. A grain-based alcohol in combination with a careful infusion of mainly lemon, cardamom and raspberry. This pink gin shows aromatic features of red fruits and berries and perfectly combines with dill. Elegant and intense on the palate, this drink works out as a harmonic and great gin, which can be consumed on its own or in a long drink.

Tonic: Fever-Tree Premium Indian

Garnish: Frozen winter berries

Kirkjuvagr, Orkney Island Gin, Kirkwall, Orkney

Kirkjuvagr means “Church Bay” in Old Norse (the North Germanic language of medieval Norway, Iceland, Denmark, and Sweden). Created by Kirkwall couple Stephen and Aly Kemp, Kirkjuvagr gin has been hailed as “unmistakably Orcadian” in character, with its branding and marketing drawing on Norse and seafaring themes. Angelica is one of the key ingredients in the gin, and the plant being used is one found in only a couple of specific locations in Orkney. Starts warm and sweet with a hint of spice, followed by a floral, smooth and long finish.

Tonic: Fever-Tree Aromatic

Garnish: Orange peel

Langley's, No. 8, West Midlands, England

Langley's No. 8 is a unique gin made with their own secret blend of botanicals, harvested at their freshest. It is hand crafted & distilled in a small English-produced pot still. Blended by expert craftsmen with English Grain Spirit it delivers a smooth, rounded finish with just the right balance of alcohol. Dry with juniper and a hint of nutmeg spice.

Tonic: Fever-Tree Aromatic

Garnish: Lemon peel

Langley's, Old Tom, West Midlands, England

Langley's Old Tom Gin is a classic example of the sweeter style of gin popular in the 18th and 19th centuries. Delivers to the senses spice, aroma and zesty sweetness.

Tonic: Fever-Tree Premium Indian

Garnish: Half a slice of lemon & half a slice of orange

Langtons of Skiddaw No.1, The Lakeland Gin, Lake District, England

To the new kid on the block – Lakeland Gin. What do you do with all that water in the Lake District? Answer: make gin, and why ever not! Slate filtered water from an Aquifer hidden deep beneath Skiddaw using a mixture of Botanicals including bark from Lake District trees (whatever next!). The pure slate filtered water, drawn up from an ancient aquifer allows the botanicals to shine, Juniper, citrus and coriander all show with a deliciously dry finish.

Tonic: Fever-Tree Premium Indian

Garnish: Lime twist

Larios 12, Spain

A stunning Spanish gin made using less than 15 botanicals which are distilled five times. Larios 12 is made with botanicals including; wild juniper, nutmeg, angelica root, coriander, Mediterranean lemon, orange, tangerine, mandarin, clementine, grapefruit, lime and orange blossom. Herbal and very spicy with an abundance of citrus zest in all forms, as well as blossom, potpourri and cardamom.

Tonic: Fever-Tree Aromatic

Garnish: Lime peel

Larios, Rose, Spain

A gin with strawberry flavour and aroma. Larios Rose fuses Mediterranean citrus with its main ingredient, strawberries.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon wedge

Le Gin de Christian Drouin, Pays D'Auge, France

Le Gin De Christian Drouin is a delightful, apple-based spirit with fresh green notes and a touch of spice. A family business, established in sometime around 1960, Christian Drouin make a range of fine spirits and drinks. Using their extensive orchards, their most famous product is their calvados, though they have recently extended the range to include gin. By taking a fine calvados and infusing it with juniper, ginger, vanilla, lemon, cardamom, cinnamon and rose, Christian Drouin have created something spectacular. Apple is obviously a key component to Le Gin De Christian Drouin but leafy, green herbs come through strongly as well warming pepper and earthy fruitiness. Despite the variety, this is not a fussy gin - it is light and exceptionally well balanced.

Tonic: Fever-Tree Premium Indian

Garnish: Apple & juniper

Leed's Dry Gin – West Yorkshire

Leeds dry gin is a botanical gin, it is the evolution of contemporary gin. Sword Distillery's infusion is not only known for its juniper but one other botanical to excite your senses leaving you with simplicity of back notes.

Tonic: Fever-Tree Premium

Garnish: Lime wedge

Leed's London Dry, The Original Leed's Gin – West Yorkshire

The first batch of LEEDS GIN went on sale in March 2016 and is distilled under the watchful eye and skilful handywork of Sara Birkinshaw. Trying to keep things as local as possible, Sara has successfully sourced the finest Yorkshire forced rhubarb from E. Oldroyd's in Leeds and has freeze-dried it to ensure the same wonderful taste of Leeds Gin can be enjoyed all year round. The palate is initially clean, dry juniper joined by an emerging sweetness with a pleasant mellow bitterness that leads on to delicate anise tones and a dessert spice kick. On the finish is a mixture of the classical dry, citrus, fresh finish alongside a lingering honeyed sweetness, bolstered by the addition of Yorkshire Forced Rhubarb.

Tonic: Fever-Tree Premium Indian

Garnish: Orange peel

Leed's, Jane's Gin, Jane Tomlinson, (Blackberry & Apple Gin), The Original Leed's Gin – West Yorkshire

Proudly supporting the Jane Tomlinson Appeal, Leed's gin infused blackberries and apples into a gin that leads the way with juniper, coriander and cardamom. A percentage of the sale of every bottle will go to support the charities work. On the nose you get woody notes that intertwine with the fruity aroma. The flavour starts with floral high notes and berries on the tongue which then makes way for the cardamom, all alongside a smooth juniper undertone.

Tonic: Fever-Tree Mediterranean

Garnish: Blackberries

Leed's, Minerva's Delight, The Original Leed's Gin – West Yorkshire

Minervas Delight LEEDS GIN, a combination of high-quality pure grain spirit and the very best botanicals, is handmade in tiny batches in a traditional copper alembic still. Infused with a heady bouquet of juniper berries, cassia and a subtle aroma of freshly spiced cherries, plums and pears, it is the perfect drink for sharing with friends.

Tonic: Fever-Tree Premium Indian

Garnish: Wedge of orange & black peppercorns

Leilys Rose Gin, Red Fruits, Portugal

A juicy variation on the Leilys recipe. This Portuguese gin features a hearty helping of red fruit sweetness at its core. Perfect with a splash of bubbly.

Tonic: Fever-Tree Premium Indian

Garnish: Frozen raspberries & strawberries

Little Bird, London Dry Gin, England

Little Bird is made using 10 carefully selected botanicals distilled in London in small batches by a master distiller. The result is a well-rounded, citrus-forward London Dry Gin. This gin has such a dynamic nose, almost bustling with grapefruit. It is fresh on the palate, full of juniper and even more citrus, complimented by spicy ginger and coriander.

Tonic: Fever-Tree Aromatic

Garnish: Pink grapefruit wheel

Liverpool, Organic, England

This gin is produced by hand in very small batches including bottling, labelling and waxing. Each bottle is individually numbered. Crystalline in appearance and luscious in body, it gives an intense juniper and complex, well-balanced botanical flavour over a rich cereal note with a bright citrus finish.

Tonic: Fever-Tree Premium Indian

Garnish: Watermelon wedge or twist of orange & a couple of bruised mint leaves

Liverpool, Lemongrass and Ginger, England

A fantastically fragrant gin from the fab folks at the Liverpool Distillery, who have favoured the flavours of lemongrass and ginger for this small-batch, organic edition. It should make a beautifully aromatic G&T, but thanks to its distinctive profile, you can also use this tippie for experimental cocktails. Sharp citrus, soft floral notes and plenty of warming spice combine here.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Slices of Lemon and Grapefruit](#)

Liverpool, Rose Petal, England

Designed to create the essence of romance. Discover a love story worth telling with delicious notes of juniper followed by soft delicate sweet rose flavours and subtle citrus notes.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Sliced strawberries](#)

Liverpool, Valencian Orange, England

Liverpool Distillery's head distiller created Liverpool Gin Valencian Orange as homage to his new daughter-in-law's home in Spain. Inspired by the maritime city's great history (including the welcoming of many traditional, gin botanicals to these shores), the fine folks at Liverpool Organic Brewery decided to set up Liverpool Distillery and create a new range of organic gins. Liverpool Gin is proud to be one of very few UK distilleries that make truly organic spirits. Sweet Valencia orange dominates, with crystallized ginger and candied citrus, but this is pleasantly balanced by a peppery juniper and herbaceous coriander.

Tonic: [Fever-Tree Aromatic](#)

Garnish: [Orange peel](#)

Mackmyra, Kreatör [jin] Sweden

Mackmyra's first gin is made purely from Swedish, carefully chosen, organic ingredients. Which have all been treated thoroughly by hand and then distilled in the classic pot-still at Mackmyra Bruk. Juniper and raspberry, with a hint of coriander, create a sensation of Swedish forest. Hints of sweet vanilla and cardamom. And with the aftertaste, we're introduced to distinct, lingering tones of citrus.

Botanicals: Juniper, lime, grape, lemon, orange, coriander, cardamom, Seville orange, vanilla, pink pepper, cinnamon, ginger, elderberry, anise, lingonberry and raspberry.

Tonic: [Fever-Tree Premium or none](#)

Garnish: [Lime wedge or ice](#)

Magellan, Poiteau-France

Magellan gin is handcrafted in small batches using the finest natural exotic botanicals from around the Globe at the Angeac Distillery in France. The botanicals include; juniper, clove, cinnamon, cassia, orange peel, gains of paradise, nutmeg, liquorice, coriander & cardamom. After distillation, the gin is infused with the finest natural iris root and flower which gives it its crisp taste & beautiful colour. Rich, smooth and complex, with aromas of citrus, cinnamon, pepper and oriental spices.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Lemon wedge & basil leaf](#)

Makar, Glasgow's Original Dry, Glasgow Distillery

Embracing the characteristics of the city itself, Makar is a bold, vibrant, juniper-led gin that derives its name from the ancient Scots word for 'the maker' or craftsman. Seven sides to Makar's bottle represent the seven carefully-selected botanicals which perfectly compliment the world's finest juniper which lies at the heart of Makar. These botanicals are distilled in small batches in their copper still, Annie, to produce a perfectly-balanced juniper-led Gin.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Sliced mild green chilli](#)

Malfy, Con Arancia, Blood Orange, Torino, Italy

Sicilian blood orange peels and Italian juniper are infused in Italian grain spirit for 36 hours. Lemon peel, grapefruit peel, angelica root, orris root and coriander are then distilled in a stainless steel vacuum still for five hours. Created by master distillers Beppe Ronco and Denis Muni, the result is a "vibrant" gin with "zesty, citrus notes".

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Orange](#)

Malfy, Con Limone, Lemon, Torino, Italy

With decades of distilling experience and a strong claim that Italy is the original home of gin, Malfy is made by Torino Distillati (Turin Distillery). A wonderfully vibrant, New Western Gin. Malfy radiates brightly with lemon and citrus zest. Sharp and dry on the nose with an abundance of fresh lemon and a hint of ginger, it softens on the palate becoming lemon sorbet-like. Despite being a very modern gin, there is noticeable juniper and a touch of black pepper that brings the gin around perfectly.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Thyme & lemon zest](#)

Malfy, Gin Rosa, Pink Grapefruit, Torino, Italy

Italian Juniper, Sicilian Pink Grapefruit, Italian Rhubarb & 5 other botanicals. This bright delicious gin is like no other. Malfy's sun-ripened Sicilian Pink Grapefruits are grown in citrus groves on the Mediterranean coast where the mountains greet the sea. The taste is fresh grapefruit juice with a long juniper finish.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Raspberry & lime wedge](#)

Malfy, Originale, Torino, Italy

While Malfy Gin Con Limone showcases Italian coastal lemons, their Originale expression showcases a juniper-forward flavour profile. Using wild Italian juniper alongside five further botanicals, the Malfy Gin distillers bring Originale down to bottling strength using water from the Monviso mountain extracted at the village of Crissolo. Dry and crisp. Notes of juniper, anise and spicy coriander combine wonderfully.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Lime wedge](#)

Martin Millers, Reformed, London, England

Made to a traditional London Dry Style in flavour profile and dryness, this gin uses a mix of ultra-traditional distilling methods allied to Martin's own revolutionary 'take' on gin distilling. The aroma is gentle and fresh; a scent that carries soft juniper, citrus and a sweet spiciness. The gin follows through where the aroma left-off; it also has a sweet, creamy, silky mouth-feel. This then resolves into a wash of citrus flavours, finally trailing-off in a long, warm, spicy finish. The mouth keeps on tingling with citrus, long after the spice has faded. The juniper is soft and understated, being in balance with the other flavours, rather than dominating.

Tonic: [Fever-Tree Elderflower](#)

Garnish: [Sprig of mint, sliced strawberries & cracked black pepper](#)

Martin Millers, Westbourne Strength, London, England

The Westbourne Strength is an evolution of Martin Miller's standard ABV gin and is a real bartender's favourite. The name itself 'Westbourne', came from Martin's tribute to his home residence 'Westbourne Grove' in Notting Hill, London. Using the same level of love, obsession and degree of madness the Westbourne Strength is bottled at 45.2% ABV using the same distillation technique and palate of botanicals as the reformed version. The increase in alcohol content means that the juniper becomes much more pronounced, leading to a richer, spicier feel whilst still maintaining a soft and smooth finish.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Cucumber slices & juniper berries](#)

Marylebone, Small Batch Gin, London Dry, London, England

A classic London dry gin produced in London and sold primarily in the Marylebone district. A delicate and complex gin, bursting with floral overtones, with a strong Juniper, sweet citrus and grapefruit taste leading into more intense floral and citrus notes. A beautiful warming finish with notes of cassia, cloves and liquorice.

Tonic: [Fever-Tree Premium](#)

Garnish: [Slice of lime or pink grapefruit](#)

Mason's, Dry Yorkshire Gin, Bedale – North Yorkshire

Mason's was set up by husband and wife duo, Karl and Catherine Mason, with the aim of creating a gin that they would want and choose to drink. Masons Yorkshire Gin is a spirit proud of its heritage. Karl, a publisher by day, was a Gin Blogger at night, and with over 10,000 followers he realized that his palate and taste was respected by many. Bold and aromatic, with smooth juniper, rich cardamom, fennel, coriander & warm spiced flavours leading to a refreshing orange & juniper finish – a bold yet balanced gin, packed with flavour.

Tonic: Fever-Tree Premium Indian

Garnish: Orange, pink grapefruit, ground pepper & fresh mint

Mason's, Lavender Edition, Dry Yorkshire Gin, Bedale – North Yorkshire

The award winning Masons Yorkshire gin has released a wonderful lavender edition. Unveiled in mid-2015, this is a Masons Dry Yorkshire Gin with a focus on the intense, fragrant and subtly sweet notes of lavender. Delicately soft juniper and lavender mix with fresh lime and coriander notes for a sweet, subtle flavour and a slightly dry finish.

Tonic: Fever-Tree Elderflower

Garnish: Lime wedge

Mason's, Peppered Pear Edition, Dry Yorkshire Gin, Bedale – North Yorkshire

While Mason's likes to keep its botanical recipe a closely-guarded secret, the team has made an exception for this pepped-up expression – rumoured to be a favourite up at the Yorkshire HQ. Along with the Harrogate spring water and usual botanical mix comes a healthy dose of delicate pink peppercorns and juicy conference pears. Licorice and juniper, and a delicious wash of earthy-sweet pear.

Tonic: Fever-Tree Premium Indian

Garnish: Peppercorns

Mason's, Yorkshire Tea Edition, Dry Yorkshire Gin, Bedale – North Yorkshire

Not only have Masons created an award winning Gin they have branched out and created a Yorkshire tea edition as well, they are certainly keeping it close to the Yorkshire spirit! It has a wonderful essence of tea on the nose; there are sweet notes and an element of citrus. There is a wonderful tang when it hits your palate, then to its soft subtle flavours. Masons Tea Edition is definitely worth a try.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon wedge

Misty Isle Gin, Isle of Skye

The Isle of Skye Distillers have created a new gin that is infused with the spirit of Skye. A marriage of crystal clear spring waters from the Storr Lochs and the right balance of the finest botanicals. Their juniper berries are hand foraged from various wild locations around Skye and slowly distilled in copper pot stills, then vapour infused with botanicals such as coriander, angelica and lemon to name a few. Juniper heavy but not too floral with earthy undertones and a hint of spice, subtle flavours of citrus with a refreshing aftertaste.

Tonic: Fever-Tree Premium Indian

Garnish: Twist of fresh orange peel

MOM, God Save The Gin, England

MOM, The Queen of Gins, was created with the aim of breaking stereotypes. Smooth but distinctive, aristocratic and plebeian, elegant and rebellious. Its design, black and magenta, is intended to represent the duality of the British character: tradition and modernity.

The result is a premium gin made with red berries and exotic botanicals that blend into an extremely gentle drink. Its exciting personality results from infusing the gin with red berries after four distillations in copper stills.

Tonic: Fever-Tree Mediterranean

Garnish: Lemon peel

Molotov Classic Gin, Leeds – West Yorkshire

Molotov's 'Classic' London Dry gin has been distilled using a multi shot distillation process to ensure they have extracted every nuance of flavour from their beautifully blended. Juniper is powerful at the fore, bolstered by the peppercorn and coriander. Juicy citrus gives it sweetness, while fennel seed adds some intense herbaceous elements.

Tonic: Fever-Tree Premium Indian

Garnish: Grapefruit slice, peppercorns and a small sprig of rosemary

Mombasa Club, Dry, England

Mombasa Club London Dry Gin takes its name from a private social club founded in 1885, whom imported gin from England to the island of Zanzibar for their members to enjoy. Mombasa Club London Dry Gin is four times distilled and features a botanical selection that includes; juniper, cassia bark, angelica root, coriander seed, clove and cumin, resulting in a bold, spicy flavour profile.

Tonic: Fever-Tree Premium Indian

Garnish: Orange slice & star anise

Mombasa Club, Strawberry, England

Mombasa Club Gin is inspired by the eponymous private social club on the island of Zanzibar, which imported gin from England for consumption by its members. With this edition they have provided us a more fruitful edition which is infused with strawberries after triple distilling this gin. It has a delicate pink colour with rich aromas of strawberries on the nose, and the flavours balance between sweetness and acidity with bold fruity notes.

Tonic: Fever-Tree Premium Indian

Garnish: Fresh strawberries & a sprig of mint

Monkey 47, Black Forest, Germany

German Gin – Whatever next? This German Gin from the Black Forest is made using a whopping 47 botanicals. At least a 3rd of these are locally sourced, with others coming from as far as East Asia. Monkey 47's pièce de résistance is the use of local cranberries as some sort of "secret weapon". Bottled at 47% - this highly decorated gin (winning Gold in the 2011 World Spirit Awards) is often classed as the "Rolls Royce" of gins. 4 Stars in the Difford's guide to Gin but it should be way more!

Tonic: Fever-Tree Mediterranean

Garnish: Pink grapefruit wedge

Monson's Dry, France

A citrus-forward dry gin from France, in a rather traditional-looking bottle. A good choice for use in cocktails and long drinks.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon peel

Nelson's, London Dry, Staffordshire, England

A wonderfully light, fresh and smooth gin with citrus flavours from the kaffir lime leaves and lemongrass from Thailand, vanilla from Madagascar and cinnamon from Sri Lanka.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon, lime or orange peel

Nikka, Coffey Gin, Japan

This is a Gin produced by Nikka Whisky, integrating its decades of experience in distilling white spirits and blending whiskies. All of the base distillate comes through the "Coffey Still", a traditional continuous still which produces Nikka's signature grain whiskies, giving this gin a silky texture and rich body. Its aromatic complexity relies on the delicate balance of various botanicals including Japanese citrus such as Yuzu, Kabosu and Amanatsu. There is also a touch of apples, a fruit deeply related to the history of Nikka, followed by pleasantly tangy hints of Japanese Sansho pepper on the finish. This gin also works perfectly in a Gimlet!

Tonic: Fever-Tree Naturally Light

Garnish: Lime wheel

No.209, San Francisco, USA

No. 209 opens with a beautifully aromatic nose of predominately citrus and floral notes with a hint of spiciness. First across the palate are the citrus high notes; a heavy amount of lemon followed by a hint of orange. As the spirit warms in the mouth, delicate floral notes are liberated from the bergamot and coriander. Mid palate, there is pepper-like warmth from the emerging cardamom and juniper with a wonderful counterpoint from the mint-like components of the cardamom. The cassia in particular will linger in the aftertaste, encouraging another sip.

Tonic: Fever-Tree Elderflower

Garnish: Grapefruit or rosemary

No.3, London Dry, London, England

No.3 is the London Dry Gin distilled to a proprietary recipe of Berry Bros. & Rudd, London's oldest wine and spirit merchant. The name No.3 refers to the address in St James's Street, London: their home since 1698. Juniper at its heart, it unashamedly celebrates the integrity and character of traditional London Dry Gin: six perfectly balanced botanicals distilled in traditional copper pot stills. On the nose it's bright, crisp and fresh with an uplifting welcome of juniper. On the palate it's juniper to the fore, supported by floral notes and spicy, warm cardamom. Plenty of citrus zing complemented by the gingery spiciness of coriander. As it finishes the earthy dryness of angelica kicks in.

Tonic: Fever-Tree Mediterranean

Garnish: Lemon zest

Nolet's, Silver Dry Gin, Schiedam, Holland

NOLET'S Silver's gin base is distilled with select gin botanicals using small copper pot stills. Its signature botanicals – Turkish rose, peach and raspberry – are individually macerated and then distilled to yield the highest concentration and purity of natural flavours and aromas. The gin base and botanical extracts are then married and allowed to rest in order to achieve a perfect balance of flavours and aromas. To maintain the best standard of quality, every batch is approved by a Nolet family member and bottled at the Nolet Distillery in Schiedam, Holland.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon zest or raspberry or rose petals

Nordes, Atlantic Galician Gin, Spain

Nordes Atlantic Galician Gin is a rather intriguing Spanish gin made with an Albariño-grape-based spirit, rather than your more commonly seen grain-based spirit. 12 botanicals including lemon peels, hibiscus, liquorice and eucalyptus. The result is a bold, floral flavour profile that would befit summer drinks and cocktails. The bottle is quite stylish too - very impressive stuff!

Tonic: Fever-Tree Mediterranean

Garnish: Lime wedge & mint leaves

Old Raj, Cadenheads, Argyll, Scotland

Cadenheads, the whisky bottler, have been making gin for a lot longer than the likes of Hendricks! Spicy, citric, floral and herbaceous, this is very good. Why not try it at an even better strength? Cadenheads offer this fine Gin at 55%! The tinged yellow liquid is due to the fact that Saffron is used as a botanical element in the mix. Fantastic stuff!

Tonic: Fever-Tree Premium Indian

Garnish: Orange slice or lemon peel

Old Raj, Spiced, Cadenheads, Argyll, Scotland

If you know Gin then you should be aware of Old Raj Saffron Infused Gin, it's been around for a long time now ahead of all the new Gins currently available. Botanicals in the Old Raj Spiced Gin are; juniper, pink peppercorn, orange, almonds, cumin, coriander, cubebs, rowanberry, with a final twist... SMOKED PAPRIKA!

Tonic: Fever-Tree Premium Indian or Ginger Ale

Garnish: Orange wedge and peppercorns

Ophir, Oriental Spiced Gin, Warrington, England

Casting your mind back to the opening of the spice route by the Portuguese, and then the mighty Dutch East India Company trading spices that their flotilla of vehicles brought back from the East. This pays homage to that: a London Dry Gin infused with more flavours of the Orient than normal.

Tonic: Fever-Tree Ginger Ale

Garnish: Long red chili halved

Osmoz, Classic, Château de Montifaud, Cognac, France

OSMOZ CLASSIC is the ideal creation of Laurent Vallet and is classic, traditional and subtle. Made from grapes like the very first spirits with juniper berry, this gin is perfectly in line with the family tradition. The nose of OSMOZ CLASSIC is traditional; the distinctive note of juniper is very expressive and full of delicateness. A herbal hint provided by coriander brings freshness. Balsamic and resinous aromatic notes remind of fir tree bud. This gin is very complex and develops fruity citrus notes, even fresh apricot with a taste of slight orange. The finish ends with notes of fresh humus, forest and spices (cloves, saffron and nutmeg) ...

Tonic: Fever-Tree Premium Indian

Garnish: Lime wedge & juniper berries

Osmoz, Citrus, Château de Montifaud, Cognac, France

The bouquet of Osmoz Citrus is more accessible with fresh notes of juniper completed by citrus (orange and lemon). The balsamic and resinous notes are fading away to the benefit of subtle aromas of liquorice and fruits (apple and apricot). It opens on fresher herbal notes of cucumber and coriander with citrus notes. The end note is fresh and spicy, finishing on a subtle note of clove and saffron.

Tonic: Fever-Tree Aromatic

Garnish: Cucumber & basil

Peaky Blinders, Spiced Dry Gin, Sadler's, West Midlands

In England's famous 'Black Country', the Sadler family have been purveyors of the finest beers and spirits since 1900. Over a century's worth of knowledge and passion has led the family to create this bold, small batch, handcrafted spiced gin, blended with exotic spices and botanicals.

Tonic: Fever-Tree Ginger Ale/Aromatic

Garnish: Ginger sticks/Grapefruit

Pickering's, Edinburgh, Scotland

This multi award winning, marvellously mixed gin is hand crafted at Summerhall Distillery – the first exclusive gin distillery to be established in Edinburgh for over 150 years. Based on an original Bombay recipe, kept secret since 1947, Pickering's is a spectacularly smooth and flavoursome gin. On the nose clean fresh pine derived from the juniper, with citrus notes. There are hints of liquorice, cinnamon, slightly nutty notes and a sweet lavender-like softness. The finish is refreshingly crisp and dry.

Tonic: Fever-Tree Aromatic

Garnish: Pink grapefruit wheel or lemongrass

Pink 47, London Dry Gin, England

Pink 47 is flavoured from 12 different botanicals sourced from all across the world to produce a unique and complex flavour, with a crisp and compelling finish. They include; Italian juniper berries (that give the classic foundation), supported by two different types of angelica and coriander, citrus fruits and almonds from Spain, West African nutmeg and several exotic spices from the Orient. The juniper leads on this one but there is a lot more going on. The botanicals are finely balanced and clean, with that citric element providing a fresh note.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon & pink peppercorn

Pink Pepper Gin, Audemus, Cognac, France

Audemus Spirits produce this Pink Pepper Gin in a rotavap (rotary evaporator) in a micro-distillery in the Cognac region of France. The botanicals include; pink peppercorns, cardamom, juniper and local honey. As it is cooled, or diluted it will reveal an intense freshness. Unique flavours of pink pepper, juniper and cardamom, creamy notes of vanilla and honey which evolve in the glass.

Tonic: Fever-Tree Premium Indian

Garnish: Pink peppercorns, lemon zest or lavender

Pink Royal, Dry Gin with Raspberry, Blackberry & Cranberry, England

Carefully crafted in small batches to a recipe based on 10 botanicals from around the world, four times distilled then distinctively flavoured with raspberry, blackberry and cranberry giving it its signature fruity flavour.

Tonic: Fever-Tree Premium Indian

Garnish: Frozen raspberries

Pinkster, Raspberry, Cambridge, England

Pinkster is deliciously dry, with hints of raspberries. It has the smoothest of textures as it is triple distilled. Raspberries are also infused in the gin after distillation, which is why the liquid has a pink hue. Whilst it is purposefully different to most gins, a healthy dose of juniper ensures that the gently prevalent raspberry scent is accompanied by that customary dryness.

Tonic: Fever-Tree Elderflower

Garnish: Raspberries & fresh mint

Plymouth, England.

Plymouth gin original has been distilled using the exact same blend of seven exotic botanicals, soft Dartmoor water and pure grain alcohol since 1793. Extremely smooth, creamy and full-bodied, with a slight sweetness & notes of coriander and cardamom.

Tonic: [Fever-Tree Aromatic](#)

Garnish: [Lemon peel & blackberries](#)

Plymouth, Navy Strength, England.

For some it is the ultimate gin, with a rich but very balanced taste that takes a Martini or a Gin and Tonic to a new level. The ABV amplifies the aroma and fragrance of the botanicals, yet retains the smooth and balanced character Plymouth Gin is renowned for. The nose is intense, bold and fresh aroma of juniper followed by notes of coriander and cardamom. The palate is full bodied, smooth and flavourful with a slight sweetness. The finish is aromatic, long and rich.

Tonic: [Fever-Tree Aromatic](#)

Garnish: [Lemon peel & blackberries](#)

Poetic License, Grapefruit & Tonka Bean, Rarities Range, Creation #9, Sunderland, England

Nose mingles the freshness of pink grapefruit peel, the nuttiness and woodiness of Tonka beans & a hint of pine. On the palette, there is an immediate vanilla sweetness giving way to fresh, sharp citrus. A warming juniper backbone follows, with a slight spice leading into a creamy, cherry-like wood finish from the Tonka bean.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Pink grapefruit and fresh mint](#)

Poetic License, Northern Dry, Sunderland, England

Poetic License Northern Dry Gin is a citrusy yet spicy gin from a small batch distillery. Proud to craft wild spirits for the thinkers, doers, leaders and drinkers, they are imperfect perfectionists! A big punch of juniper finely balanced with green cardamom for a warm and spicy flavour. With undertones of lemon and eucalyptus, the inclusion of Persian lime intensifies the citrus feel while adding a note of perfume. Northern Dry begins with sweetness and ends on a slightly peppery eucalyptus finish. Perfectly clear and delightfully unusual.

Tonic: [Fever-Tree Lemon](#)

Garnish: [Lime or grapefruit wedge](#)

Poetic License, Old Tom, Sunderland, England

Poetic License Old Tom Gin is a sweet, yet peppery gin. This classic recipe originating from the mid-1800 delivers a sweeter and more peppery taste than a dry gin. Aged in oak casks, this unusually woody gin is well balanced by rounded sweetness and light floral notes. A wonderful rose-gold colour, Poetic License Old Tom is a fantastic offering.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Lime Wedge](#)

Poetic License, Raspberry & Buddha's Hand, Rarities Range, Creation #10, Sunderland, England

Like all good gin, this is juniper forward on the palate, the sweet tang of raspberry at the forefront, followed by a brief herbaceous twist. This then gives way to the subtle spice of pepper and the warming pine of juniper. The sweet citrus of Buddha's Hand comes in on the finish, cleansing the palate for the next 'punchy' sip.

Tonic: [Fever-Tree Premium Indian](#)

Garnish: [Lime Wedge](#)

Portobello Road, No.171, London, England.

This gin was created by the licence victuallers of the Notting Hill 'Portobello Star' public house. The recipe calls for a blend of nine completely natural botanicals, a classic selection including cassia bark and nutmeg, which contrives a timeless London dry gin with a depth of flavour and character. This gin has well-integrated spice with a healthy dose of juniper, followed by soft lemon grass flavours and hints of berry.

Tonic: [Fever-Tree Mediterranean](#)

Garnish: [Pink grapefruit wheel & juniper berries](#)

Puerto de Indias, Classic, Sevilla, Spain

Puerto de Indias is a Premium Gin manufactured in Carmona (Seville) in one of the oldest and most traditional distilleries in the province of Andalusia. Its name relates to the discovery of the Americas around the time when Seville was quickly becoming one of the principal trading ports for the exchange of goods between Spain and the New World. Inspired in the Andalusian Spring, this gin incorporates a symphony of floral scents, as orange, lemon and orange blossom.

Tonic: Fever-Tree Mediterranean

Garnish: Lemon/orange peel, cinnamon stick or pink peppercorns

Puerto de Indias, Strawberry, Sevilla, Spain

With a delicate touch of liquorice, this gin offers intense aromas of strawberry, and juniper combines with subtle citrus notes. The quality of the finished product is the result of a decision to use only the finest raw materials. The strawberries, plants and other ingredients used in the manufacturing process are carefully selected from different geographical areas in an effort to obtain a truly first class product.

Tonic: Fever-Tree Ginger Ale

Garnish: Lime twist & mint

Rare Bird, London Dry Gin, Malton – North Yorkshire

Being firm believers in the adage 'What grows together, goes together'. Rare Bird's London Dry Gin is a luxurious well balanced gin, which will impress traditionalists and modernists alike. It is distilled with 11 different fine quality botanicals, including green pepper, hibiscus, rosemary and citrus.

Tonic: Fever-Tree Premium Indian

Garnish: A slice of lemon, blood orange or pink grapefruit

Rare Bird, Rhubarb & Ginger Gin, Malton – North Yorkshire

Rare Bird or 'Oiseau Rare', is a French saying to describe something unique and exceptional among its own kind. Rhubarb thrives in the Yorkshire Climate. Right on their doorstep is the famous 'Rhubarb Triangle' of West Yorkshire, providing the inspiration for this characteristic gin. First they distil an uncomplicated velvety smooth gin, which is infused with fresh rhubarb and shavings of ginger. The result is elegant, flavoursome and deliciously nostalgic.

Tonic: Fever-Tree Mediterranean

Garnish: Sliver of ginger, strawberry or mint

Revenge, Navy Strength, Auckland, New Zealand

This bottle of gin takes us on a journey packed with adventure! Produced by the Italian Arcadia Distillery, this Navy Strength gin, packs a real "punch." The botanicals used are: juniper, coriander, cardamom, iris, blackberry, lime, raspberry, strawberry, red berries and blueberry. Herbaceous cardamom, coriander and backed by a hint of tarragon.

Tonic: Fever-Tree Mediterranean

Garnish: Lime wedge

RIVO, Foraged Gin, Lake Como, Italy

Staying true to its Italian roots, RIVO Gin is an artisan product made with passion and love. The distillation happens in small batches and using only the finest botanicals. There are no additives, sugars or artificial ingredients. RIVO Gin has a fresh balsamic aroma with floral and citrus notes accompanied by Mediterranean scents. Its taste is complex; soft, rich with spicy and herbal notes. It has a finish characterized by botanical fragrances. Thyme and lemon balm underscore its bouquet.

Tonic: Fever-Tree Premium Indian

Garnish: Orange peel & a handful of juniper berries

Rock Rose, Dunnet Bay Distillers, Caithness, Scotland

Rock Rose Gin is made at the Dunnet Bay Distillery all the way up in Caithness, Scotland. On the nose, it has a delicate bouquet of rose, mixed with deeper cardamom and a touch of citrus fused into a mouth-watering mix. Fruity berries merge with the floral nose to give a full-bodied, rounded gin. Slightly sour notes ping as the juniper comes to the fore alongside a warming heat. There's depth and character a plenty with all the flavours that surround the pine core working in harmony. Crisp citrus, leafy eucalypti elements, light florals and a resinous underbelly. This is good gin.

Tonic: Fever-Tree Mediterranean

Garnish: Rosemary & orange peel

Rock Rose, Navy Strength, Dunnet Bay Distillers, Caithness, Scotland.

The folks at Dunnet Bay Distillery in Scotland have only gone and made a Navy Strength edition of their very popular Rock Rose Gin! The bumped up ABV brings intensity to the flavour profile, dialling up the pine freshness, the earthy herbaceous elements and the bilberry juiciness.

Tonic: Fever-Tree Lemon

Garnish: Curl of grapefruit peel

Roku, Suntory, Japan

ROKU is an authentic and truly Japanese Gin, distilled and bottled in Japan. Distilled with 6 unique botanicals, ROKU is perfectly balanced with meticulous attention to detail. Complex, multi-layered, yet harmonious flavour of various botanicals. Traditional Gin taste in the base, plus characteristic Japanese botanical notes with yuzu (Japanese citrus fruit) as the top note. Smooth and silky texture.

Tonic: Fever-Tree Premium Indian

Garnish: Slices of ginger

Rutte, Celery, Rotterdam, Netherlands

Rutte Celery Gin is distilled from botanicals including; natural celery, juniper, coriander, angelica, orange peel, and cardamom. The essential gin to use in a Red Snapper cocktail, the gin's celery notes are accentuated when mixed with fresh celery and tomato juice.

Tonic: Fever-Tree Premium Indian

Garnish: Celery stalk

Rutte, Classic Dry, Rotterdam, Netherlands

Distilled with juniper, coriander, angelica, orris root, cassia, bitter orange peel and fennel, all the ingredients Rutte use are sourced fresh and 100% natural. This handmade gin is still distilled in the same back room that its founder Simon Rutte used back in 1872.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon slice

Saffron, Gabriel Boudier, France.

Saffron gin is distilled using a unique recipe discovered in the canals of France's colonial past. England and France both claimed India as their jewel, and gin rich in exotic botanicals was the height of fashion. This small batch gin uses the finest natural botanicals in addition to the saffron, which gives a delicately spicy character. The recipe has juniper, coriander, lemon, orange peel, angelica seeds, iris and fennel, creating one of the most complex and memorable gins distilled today.

Tonic: Fever-Tree Elderflower

Garnish: Orange peel

Scapegrace, Classic Gin, New Zealand.

Scapegrace is distilled at the foot hills of the ice capped Southern Alps of New Zealand, it is made from 12 botanicals; nature's wild apostles. And is also made using a 19th century whisky still which was stumbled upon in a long abandoned shed. It has a big, fresh nose with pronounced aromatic intensity. On the palate it is smooth but crisp, with citrus and juniper being very prominent. Long, and flavour filled finish.

Tonic: Fever-Tree Premium Indian

Garnish: Wedge of lime

Sharish, Blue Magic, Alentejo, Portugal

Produced in Alentejo, Portugal this superb gin is made from 100% Portuguese fruit. Its unique colour is attained from a flower call Clitoria Ternatea, or blue pea. When tonic or and citric based mixer is added the blue colour turns to a soft pink. The botanicals used in this gin are: juniper, coriander seeds, liquorice, angelica root, Alentejo lemon peel, ginger, cardamom, cinnamon, Clitoria Ternatea, strawberry and raspberry.

Tonic: Fever-Tree Lemon

Garnish: Apple slice

Sheeptown, (Made by Whittaker's) Harrogate – North Yorkshire

Sheep Town Gin, a small batch distilled London dry gin. Taste the warmth of Yorkshire grown botanicals, bog myrtle, hawthorn and bilberries fused with classic juniper berries for a true down to earth taste.

Tonic: Fever-Tree Mediterranean

Garnish: Juniper & thyme

Shiny Cowbird, London Dry Gin, The Fox, Shipley – West Yorkshire

Made with 100% natural ingredients. Shiny Cowbird's Signature London Dry Gin is distilled with a simple blend of carefully selected botanicals; juniper, orris root, cinnamon, angelica, coriander and green cardamom. This creates a beautifully balanced gin that's complex yet clean. Produced in small batches to make sure it's perfect every time, whether shaken, stirred or paired with good quality tonic.

Tonic: Fever-Tree Premium Indian

Garnish: Juniper berries

Shiny Cowbird, Rhubarb, The Fox, Shipley – West Yorkshire

Shiny Cowbird rhubarb gin is produced by using the finest locally sourced Yorkshire rhubarb, sourced from the famous 'Rhubarb Triangle'. Some is even sourced from their own allotment – now that's local! The rhubarb is steeped for 5 whole weeks on their Navy Strength gin, which at 57% is the perfect starting point, The high abv ensures all the goodness is fully extracted.

Tonic: Fever-Tree Premium Indian or Ginger Ale

Garnish: Pink grapefruit

Shiny Cowbird, Navy Strength, The Fox, Shipley – West Yorkshire

A well balanced gin, packed with fresh aromatic flavours. An intense floral blast of Sicilian lemon hits the senses first, with a punchy juniper spiciness developing into the mid palate. Cinnamon bark is unmistakably dominant, along with coriander and green cardamom. The finish is long and very flavourful with the lemon, juniper, and cardamom lingering on the palate.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon & lime wedges

Sing Gin, Kettleasing, Harrogate – North Yorkshire

You won't find many gins crafted from grapes, and these guys are Yorkshire's first. Inspired by their home county's breath taking natural beauty, Sing Gin captures the spirit of the Yorkshire Dales in mood, method, ingredients and flavour. Grapes, used in juniper spirits back in the 1300's, gives this gin a silky smooth finish that blends beautifully with their seven hand-crushed botanicals; mint, orange peel and flax, a historic Yorkshire crop. The award-winning result is a gin of rare and tantalising freshness with distinct floral undertones. And being a proud Yorkshire gin-making family, they named it after Kettleasing, the village where they live.

Tonic: Fever-Tree Mediterranean

Garnish: Orange twist or sprig of mint or both!

Sikkim, Bilberry, Spain

Prepared with a base of red tea made in the Tibetan region of Sikkim, a part of India famed for some of the best teas in the world. Sikkim Bilberry is a beautifully distilled gin with botanicals including: juniper, red tea, flower essences, blackberries, iris, blueberries, coriander, calamus and bitter orange skin. It provides a sweet fruity taste on the palate with the lovely aroma of flowers and blossom.

Tonic: Fever-Tree Elderflower

Garnish: Bilberries

Sikkim, Fraise (Strawberry), Spain

Sikkim Fraise is full of juniper and summer berries. A gentle pine flavour combined with red tea, floral essences, strawberries of the forest, and red cranberries. The coriander raises its head alongside a touch of bitter orange.

Tonic: Fever-Tree Mediterranean

Garnish: Sliced strawberries

Sikkim, Privée (British Tea), Spain

Sikkim Privée is the classic expression from the range, which features a combination of Dutch juniper and red tea from the Sikkim region, well known for its excellent tea. It also features a selection of other gin botanicals including fragrant coriander. Refreshingly pine-y juniper, with rich, creamy, somewhat earthy tea notes building on the palate. Subtly sweet at points, developing floral elements later on.

Tonic: Fever-Tree Premium Indian

Garnish: Orange slice

Silent Pool, England

Silent Pool Gin is a classic gin at heart. It is full-bodied and fresh, with depth, clarity, and above all else flavour. Produced with 24 unique botanicals, Silent Pool is a rich and clean juniper-driven spirit with floral layers of lavender and chamomile. Fresh notes of citrus and kafir lime are grounded with the subtle sweetness of local honey, creating a well-balanced gin that is both traditional and refreshingly individual.

Tonic: Fever-Tree Elderflower

Garnish: Orange peel

Sipsmith, London Dry, England.

Sipsmith's is the quintessential expression of a classic, traditional London Dry Gin, bold, complex and aromatic. Dry juniper leads, then reveals lemon tart & orange marmalade before all the flavours harmonise. It's smooth enough for a Martini, but rich and balanced enough for a good old fashioned Gin and Tonic.

Tonic: Fever-Tree Premium Indian

Garnish: Lime wedge & juniper berries

Sipsmith, Lemon Drizzle, England.

This recipe takes a classic London Dry backbone and layers on sweet, sun-dried lemon peels and lemon verbena from Jared's (Sipsmith's Master Distiller) garden for aromatic sweetness on the nose. Vapour infused fresh hand peeled lemons for sharp bite and floral notes to dial up the spritz.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon wedge

Sipsmith, VJOP (Very Juniper Over Proof), London, England.

Imagining the botanicals as components in an orchestra; here they have taken the lead instrument (juniper), and amplified its presence in the ensemble, and then raised the decibels by increasing the proof alcohol (% ABV). The result is a symphony in 'J' major. On the nose juniper, pine and cedar wood dominate with hints of zesty orange. It gives BIG juniper upfront on the palate with rich spice and notes of dark chocolate. Long and dry finish with a lovely balance as the juniper shines.

Tonic: Fever-Tree Mediterranean

Garnish: Lime wedge & coriander

Sir Robin of Locksley, Sheffield – South Yorkshire

In a nod to their geographical location, this gin is named in honour of a favourite Yorkshire lad and local Sheffield legend, Robin Hood. It has up-front juniper with more delicate aromas of elderflower bubbling through. Deliciously smooth and round on the palate – warm cassia notes soothed with dandelion. Pink grapefruit adds an underlying sweetness and lingering citrus finish. It's balanced yet distinctively unique.

Tonic: Fever-Tree Mediterranean

Garnish: Pink grapefruit peel

Skin, Edition Blanc/Grey/Reptile Brown, Germany

3 different bottling editions of the same gin, produced near Hamburg in Germany. The botanicals include; four citrus fruits (lime, orange, lemon and grapefruit peel) along with mint, juniper and coriander.

There are three beautiful bottles to choose from and while the gin inside is the same - it's a tough choice as to which will look best on your shelf!

Tonic: Fever-Tree Premium Indian

Garnish: Orange peel & rosemary

Slingsby, Gooseberry Gin, Harrogate – North Yorkshire

Slingsby Gooseberry gin is crafted using the world-famous Harrogate aquifer water, pure single grain spirit and locally sourced botanicals synonymous with the restorative nature of the town. Yorkshire gooseberries bring an unmistakable tangy sharpness, tempered with a fruity sweetness whilst retaining the classic citrus notes of Slingsby's classic award-winning London Dry Gin.

Tonic: Fever-Tree Mediterranean

Garnish: Sliced green apple

Slingsby, Harrogate Gin – North Yorkshire

In 1571 William Slingsby discovered the unique properties of the natural spring water from the Tewit well in Harrogate. Since then, the most discerning individuals from across the globe have sought out this picturesque Yorkshire town to restore body, mind and soul by relaxing, indulging and socialising. William Slingsby epitomised the Spirit of Harrogate and as a Harrogate based company, they realised that 'Slingsby' would be the most appropriate name for their fantastic gin! There is an initial burst of citrus that gives way to juniper before a very light anise. The mid palate is led by chervil, sweet cicely and green tea and - in fabulous Yorkshire style - a finish of candied rhubarb.

Tonic: Fever-Tree Premium Indian

Garnish: Grapefruit peel or lavender

Slingsby, Old Tom Gin, Harrogate – North Yorkshire

This is Slingsby's own interpretation of an old style of gin popular in the 18th century, when strict licensing made it difficult to make and sell gin. The image of a tomcat hung outside a door indicated that this was an illegal distillery. Their classic London Dry Gin base remains, however the addition of Yorkshire liquorice creates a sweeter more mellowed gin.

Tonic: Fever-Tree Mediterranean

Garnish: Lemon peel & blackberries

Slingsby, Rhubarb Gin, Harrogate – North Yorkshire

Originally a limited edition rhubarb flavoured gin that proved so popular it is now a permanent feature! Made with locally sourced botanicals and Harrogate aquifer water. There's an initial sweetness of rhubarb and raspberry followed by the bitter tang of the pink grapefruit citrus base. A tart rhubarb finish rounds off the drink leaving an unforgettable flavour on the palate.

Tonic: Fever-Tree Ginger Ale

Garnish: Raspberries

Sloane's, Netherlands

Sloane's gin is unusual in that each of its ten botanicals (juniper, angelica, orris root, coriander seeds, vanilla pods, cardamom, liquorice, orange, lemon and a secret one) are distilled separately as whole fruits (rather than dried) before being blended to create the finished product. The juniper is soft on the palate, though there is still plenty of it to please traditionalists. The liquorice is predominant whilst the citrus and earthier botanicals are subtle.

Tonic: Fever-Tree Ginger Ale

Garnish: Lemon and orange slices

Sloe Motion, Hedgerow Gin, Barton-le-Willows – North Yorkshire

Born & raised in the Yorkshire countryside, this Hedgerow Gin brings together the nip of crab apple, grassy nettle leaf and sloe stones with the sweet tang of rosehip, cloudy elderflowers and heady wildflower meadow hay. Hand-made in small batches with locally foraged botanicals, Sloe Motion's refreshingly stylish craft gin has elegant but subtle fruit & floral notes.

Tonic: Fever-Tree Premium Indian

Garnish: A sprig of thyme and a slice of apple

Sloe Motion, Rhubarb & Raspberry Gin, Barton-le-Willows – North Yorkshire

With Sloe Motion's roots in the Yorkshire countryside they were keen to champion rhubarb; a much-celebrated Yorkshire product. With the floral and grassy notes in this Hedgerow Gin, the choice of rhubarb and raspberries was not difficult. The rhubarb adds a tangy pleasantness to the drink and the raspberries give the gin a subtle sweetness.

Tonic: Fever-Tree Elderflower

Garnish: Handful of raspberries and a sprig of fresh mint

Steam Punk, Extremely Rare, Northumberland, England

The Northumberland Gin Co. took inspiration from the top-hatted world of Steam Punk to create their own Steam Punk Gin. Made with seven "peculiar" botanicals from around the world, as well as the much less peculiar juniper berry. It is smooth on the palate, with juniper, cardamom and citrus melting together in perfect harmony, it is a sensation.

Tonic: Fever-Tree Aromatic

Garnish: Lemon twist & vanilla

Tann's, Spain

Tann's Gin is produced with 100% grain neutral spirit that combines the predominating taste of juniper berries with a triple infusion of botanical ingredients that confer a special and refined touch to it. Its botanicals are the following: juniper berries, coriander, cucumber, cardamom, rose petals, lemon peel, mandarin peel, orange blossom, liquorice and raspberry. Spicy and refreshing, cardamom and cucumber coming through to support the juniper.

Tonic: Fever-Tree Elderflower

Garnish: Orange slice

Tanqueray, Export Strength, England

This gin is a really juniper-heavy experience. It is smooth, balanced and creamy without any harshness from the high alcohol content – not that surprising, being quadruple distilled. The coriander is present but subtle and the sweet earthiness of the two roots holds it all together very well.

Tonic: Fever-Tree Aromatic

Garnish: Pink grapefruit wheel

Tanqueray, Flor de Sevilla, England

Tanqueray Flor de Sevilla is a unique distilled gin made with Sevilla orange essences and other fine botanicals. Inspired by Charles Tanqueray's original recipes and the ripening oranges growing on the trees in sun-drenched Sevilla, the result is a perfect balance of the uniquely bittersweet taste of Seville oranges balanced with the complexity of Tanqueray London Dry gin.

Tonic: Fever-Tree Premium Indian

Garnish: Squeezed wedge of orange

Tanqueray, Rangpur, England

Tanqueray has produced some of the finest gins for over 175 years and their London Dry Gin has become the benchmark for "real" gin. Rangpur is so called because of the Rangpur lime used to make it. The Rangpur lime is not like a normal lime; it has the expected zest of a lime but is as juicy as an orange and looks similar to a mandarin. This is not a lime flavoured gin where the gin is infused after distillation, the botanicals and flavourings are distilled into the spirit. This is a well-balanced gin with a real citrus twist.

Tonic: Fever-Tree Mediterranean

Garnish: Lime wedge

Tanqueray, No.10, England

Tanqueray No.10 is handcrafted in small batches using their unique quadruple distillation process, with the heart of the gin created in the affectionately named 'Tiny Ten' still. Using fresh, whole citrus fruits during the process it greatly adds to the depth of character inherent in Tanqueray No.10 Gin. Indisputably a step up in class, this gin is smoother than Tanqueray's classic offering. It has a full-bodied grapefruit and citrus hit to it and comes highly recommended by many bartenders as the perfect choice of gin to create Martinis.

Tonic: Fever-Tree Mediterranean

Garnish: Skinny grapefruit wedge

Tappers, Three Fine Days, Wirral, England.

A medley of lemon peel, lemon verbena, lemon balm, grapefruit peel and hawthorn leaves deliver a refreshing, mouth-watering twist on a classic citrus gin for summertime. Three Fine Days is a small batch limited seasonal artisan gin, handcrafted from start to finish: each bottle is individually prepared, wax sealed, and labelled.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon wheel

Tarquin's, Brilliant British Blackberry & Cornish Wildflower Honey, Cornwall, England

Initial hit of bright Summer pudding and frangipani on the palate with a zesty, sherbety mouth feel and fragrant sweetness from the wildflower honey.

Tonic: Fever-Tree Sicilian Lemonade

Garnish: Fresh mint & blackberries

Tarquin's, Rhubarb & Raspberry, Cornwall, England

Flagship Tarquin's Cornish Gin is first distilled in small batches, and then lovingly infused with the most delicious Rhubarb and Raspberries they can lay our hands on. This gives this gin its beautiful blush. Tart red berry, backed up by floral juniper, angelica and violet. A good helping of cinnamon brings a spicy kick to the mid-palate, offering balance to the rhubarb and raspberry.

Tonic: Fever-Tree Premium Indian

Garnish: Clementine wedge

Tarquin's, Cornish, Cornwall, England

A contemporary take on a classic London Dry, Tarquin's use fragrant handpicked Devon violets and fresh orange zest to deliver an aromatic sensation unlike any other. They like to think the result is comparable to stumbling upon a beautiful orange blossom in the middle of a crisp, dry pine forest. Only the best and most pure spirit (the heart) makes it into Tarquins Gin, which is diluted to bottling strength at 42% with Cornish spring water.

Tonic: Fever-Tree Elderflower

Garnish: A wheel of lime & an orange twist

That Boutique-y Gin Company, Swedish Rose by Hernö, England

From the far flung reaches of Sweden comes collaboration between Hernö Distillery and That Boutique-y Gin Company. This reimagining of the classic Swedish Excellence gin includes subtle hints of fresh rose petal and added body from being blended with spirit aged in juniper wood casks. A bouquet of rose and pine blossom honey bursts from the glass. A luxurious, silky-smooth texture with Turkish delight, juniper jelly, fresh berries and cream on the palate.

Tonic: Fever-Tree Premium Indian

Garnish: Rose petals

The Artful Pour, Cucumber & Mint Gin, Leeds – West Yorkshire

The subtle crispness of cucumber and the cool freshness of mint combine to create a delicate, thirst-quenching pour. Lovingly created using traditional methods, carefully selected botanicals and vegan-friendly ingredients.

Tonic: Fever-Tree Premium Indian

Garnish: Lime wedge & mint sprig

The Artful Pour, Passionfruit Gin, Leeds – West Yorkshire

Exotic and irresistible passion fruits combine with refreshing citrus tones to create an enticing tropical sensation. Lovingly created using traditional methods, carefully selected botanicals and vegan-friendly ingredients.

Tonic: Fever-Tree Premium Indian

Garnish: Lime slice

The Artful Pour, Pink Grapefruit Gin, Leeds – West Yorkshire

Experience the zest and bite of citrus burst, ignited by the unique bitter-sweet succulence of pink grapefruit. Lovingly created using traditional methods, carefully selected botanicals and vegan-friendly ingredients.

Tonic: Fever-Tree Premium Indian

Garnish: Blueberries & grapefruit peel

The Botanical's, Premium London Dry

Distilled in the Langley Distillery near Birmingham, this Premium London Dry Gin has a taste like no other. Juniper, coriander seeds, lemon, grapefruit, orange peel, cinnamon and multiple secret ingredients create a gin that you won't soon forget. After multiple distillations, this premium blend of botanicals is added to give The Botanical's Gin its sophisticated flavour profile. This gin is incredibly clean in the mouth with big orange and citrus notes that complement the juniper, and a long, bright and clean finish.

Tonic: Fever-Tree Mediterranean

Garnish: Mint and/or a piece of watermelon

The Botanist, Bruichladdich Distillery, Isle of Islay

The Botanist is produced by the Bruichladdich distillery on the isle of Islay in Scotland. It is made using a low pressure Lomond still called "Ugly Betty" and a total of 31 botanicals, including 9 of the usual suspects (juniper, orris root, coriander seed etc). The Botanist is also flavoured with a further 22 botanicals native to Islay. A team of foragers are sent forth to find Botanicals like gorse or heather flowers, elderflower and apple mint to name but a few! All this gives a very pure and crisp gin with warmth and purity. The Botanist is a truly wonderful gin bursting with flavour. 5 Star Outstanding Difford's Rating.

Tonic: Fever-Tree Mediterranean

Garnish: Lemon wedge & thyme sprig

The Cage, Spain

The Cage is a Spanish gin with a rather well designed bottle. We are certain that someone out there will come up with a cocktail using this and call it "The Cage Match". It is a dry gin with quite a predominant juniper kick. On the palate you can taste angelica root and calamus. It has a lovely long, fresh finish.

Tonic: Fever-Tree Premium Indian

Garnish: Lime peel & juniper berries

The Exiles, Ireland

An artisanal product from an eighth generation ginmaker, whose family have been distilling gin for over three hundred years, using the traditional pot distilling method. Uniquely infused with shamrock, red clover flowers, honeysuckle flowers, rowan berries and bog myrtle. The essence of Ireland.

Lemon zest, pine and eucalyptus along with assertive cracked black pepper. Coriander seeds and angelica root with faint green apple.

Tonic: Fever-Tree Premium Indian

Garnish: Orange peel

The Lakes, Cumbria, England.

The Lakes Distillery has ideal water, full of vital constituents needed for distilling and producing a refreshing and flavoursome gin. This is then paired with local juniper berries and other classic botanicals native to the Lake District including bilberry, heather and meadowsweet. The Lakes Gin a truly Cumbrian product. This really is an artisan gin which is described as being 'big' and having a taste of clear fresh citrus, fruity and floral, as well as being slightly complex, intriguing and delicious all at the same time.

Tonic: Fever-Tree Premium Indian

Garnish: Pink grapefruit

The Lakes, Explorer Edition, Single Batch Gin, Cumbria, England.

A diverse blend of 14 carefully selected botanicals, including Cumbrian juniper, and four others which are native to the Lake District National Park. Zesty orange citrus, coriander and cassia bark followed by hints of earl grey tea and cracked black pepper on the nose. On the palate it is herbal and complex with vibrant notes of juniper, spice and coriander. The finish is long, peppery and aromatic.

Tonic: Fever-Tree Premium Indian

Garnish: Pink grapefruit

The Lickerish Tooth Co. Ginger Ninja Gingery Gin, Egton, Whitby – North Yorkshire

The Ginger Ninja is made by The Lickerish Tooth Distillery in North Yorkshire. At first taste the juniper, angelica and liquorice flavours will hit you, followed by some of the secret botanicals, and finally, the warming taste of the ginger, which gives it a long and warm finish. The Ginger Ninja Gingery Gin is not only a mouthful, but it is quite a unique gin.

Tonic: Fever-Tree Sicilian Lemonade or Premium Indian

Garnish: Blood orange slice

The Lickerish Tooth Co. Sheep's Eye, Egton, Whitby – North Yorkshire

Only fans of Guys and Dolls will understand why a company called The Lickerish Tooth would produce a gin called Sheep's Eye, but we do rather like this quirky creation. The plague doctors over at the Licker Mill use 10 botanicals including juniper, celery seed, black pepper and thyme, infusing them in spirit before redistilling. A strong juniper start, followed hints of pepper, basil and thyme coming through on the finish.

Tonic: Fever-Tree Lemon

Garnish: Lime wedge

The Lickerish Tooth Co. The Kure, Egton, Whitby – North Yorkshire

The Kure is a beautifully flavoured gin made with lavender, cucumber, rocket and cardamom, plus as usual, some secret ingredients. It is wonderfully floral to the nose and on the palate, with the lavender notes coming through, followed by the cucumber, and some citrus tones towards the finish.

Tonic: Fever-Tree Premium Indian

Garnish: Cucumber slice

The London No 1, (Original Blue Gin) England

Juniper, coriander and angelica feature in the recipe – the first two botanicals imparting fragrance and spiciness whilst angelica, together with orris root, give body and structure. A zesty freshness comes from liquorice root. The London No.1 has a final fusion of bergamot oil in the mix – that instantly recognisable perfumed aroma in Earl Grey tea. Its citric qualities marry beautifully with the fellow fresh juicy flavours of orange and lemon peel, whilst the bergamot also reinforces the “holding” role of orris root. These are perfectly offset with the thyme-like aromatics of savory, whilst the sweet, spicy notes of cinnamon and cassia bark complete the recipe. Rested for three weeks after distillation, the result is a real modern classic.

Tonic: Fever-Tree Aromatic

Garnish: Orange wedge

The Story Gin, Rory Lane, Australia

Finger Limes, three different types of Myrtle, wattle seeds, lemon scented gum, all transport you to the smell of the Australian bush (or perhaps just your backyard) which is where we want to enjoy some of this with some good tonic over ice on a warm summer evening.

Tonic: Fever-Tree Premium Indian or Bitter Lemon Tonic

Garnish: Lemon wedge

The Tottering Sharpener, England

Foxdenton have for many years been suppliers to Tottering Hall of a special distillation of London Dry Gin known in the company as Daffy's Gin. Lady Tottering has a well-known penchant for gin and has always bought the export gin at 45% ABV. This is a beautifully scented and long lasting gin that goes perfectly with tonic. Evenings at Tottering Hall always start with a G & T before dinner and now Foxdenton are at last able to offer other discerning drinkers the Tottering Sharpener. This is a rounded, rich gin with dry oak, pine resin, juniper and a hint of cardamom.

Tonic: Fever-Tree Mediterranean

Garnish: Lime wedge

Tiger, Premium Gin, Shropshire, England

Dried orange & lemon peel combine to give this gin a sweet citrus nose and taste, whilst dried angelica root adds an earthy, woody backdrop. Coriander seeds and cassia bark help to add warm eastern spice notes which adds depth to this gin. Finally, two unknown secret ingredients complete the melange to give Tiger Gin its unique, individual taste.

Tonic: Fever-Tree Premium Indian

Garnish: Blood orange slice

Thomas Dakin, Manchester, England

Thomas Dakin Gin may well be the latest gin from the Quintessential Brands Group, but it's steeped in heritage and represents a major move for the team, as well as a return to their historical roots. To begin, juniper merges with horseradish in an unusual heady mix. Sweet orange and a sharper grapefruit join soon after, along with classic gin flavours of pine juniper, coriander seed and sweet liquorice. There's a distinct savoury finish along with a warming spice thanks to the cubebs.

Tonic: Fever-Tree Premium Indian

Garnish: Orange slices & coriander

Tork, Italy

Tork Gin hails from Italy and is named 'The Dandy Gin'. This is a lovely classic gin, round, full-bodied and intensive with flavours of juniper and slightly sweet fruits. The finish is soft.

Tonic: Fever-Tree Premium Indian

Garnish: Pink peppercorns, juniper berries & citrus zests

Tosolini, GinT, Dry, Italy

To make this delightfully Italian gin, the Tosolini family dusted off an old family recipe. With their distillery being set amongst vineyards rather than fields of cereal crops, they opted to base their new gin on grape distillate rather than the more usual grain spirit. Dry and superbly clean with piney juniper and enlivening black pepper spice to the core, with supporting complex herbal spice and distinct fresh rosemary.

Tonic: Fever-Tree Premium Indian

Garnish: Juniper berries

Two Birds, London Dry, England

Two Birds Gin was established in 2013 and draws its inspiration from our very own British countryside! Unlike other London Dry gins, Two Birds has not ventured down an experimental path but rather, it has done its best to uphold that classic juniper forward stance, with earthy notes and a touch of citrus. On the nose, there is an initial mixture of pine fresh juniper and orris root. On first taste, the pine, earthy backbone prevails, with a touch of sweetness that looms later into a spicy note. The juniper maintains right into the finish, which is very smooth and delicate on the palate. Two Birds has a mineral quality to it, and the orris lasts long after the gin has disappeared.

Tonic: Fever-Tree Premium Indian

Garnish: Cucumber & a wedge of lime

Two Birds, Old Tom, England

A traditional style gin that predates London Dry, and was very popular in the 18th & 19th Century. Like all great gins, this Old Tom style is bursting with lovely pine and juniper aromas and is slightly sweetened with liquorice and a number of other botanicals.

Tonic: Fever-Tree Premium Indian

Garnish: Blood orange wedge

Warner's, Elderflower Infused Gin, Northamptonshire, England

The perfect summer tippie. It is sweet and floral on the palate with a delicious viscosity that combines with the warm spices of the dry gin base. The Elderflower that is used within this gin is only harvested once a year from their two farms in England and Wales.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon peel or fresh thyme

Warner's, Harrington, Northamptonshire, England

Produced on the Falls Farm in Northamptonshire by Warner's, Harrington Dry is a delicious gin. It's based on barley spirit which is flavoured with eleven botanicals sourced from farms in Wales and England. These include juniper, elderflower and coriander. The taste is aromatic and spicy, with elderflower and lavender notes which lead into a palate of juniper, citrus and ginger.

Tonic: Fever-Tree Premium Indian

Garnish: Orange peel & juniper berries

Warner's, Honeybee, Northamptonshire, England

Released in partnership with the Royal Horticultural Society to protect our pollinators, Warner's (formerly Warner Edwards) Honeybee Gin is crafted with 28 botanicals including; lavender, rose and a dollop of honey from their farm's own beehives. The palate is soft and creamy with lavender, rose and hints of grapefruit giving it a little zest. The finish is smooth and enduring with the dry-sweet spice of juniper and elderflower followed by lingering honey.

Tonic: Fever-Tree Mediterranean

Garnish: Lemon slice or sage leaves

Warner's, Melissa (Lemon Balm), Botanical Garden, Northamptonshire, England,

Warner's first creation within the Botanical Garden Range, made with Lemon Balm. Which produces a herbaceous explosion on the palate, that is fresh and distinctive with a beautiful citrus and minty finish.

Each bottle has a seed packet for people to grow their own lemon balm and start their own botanical gardens at home and use as a garnish for their gin.

Tonic: Fever-Tree Mediterranean

Garnish: Lemon balm

Warner's, Victoria's Rhubarb, Northamptonshire, England

Rhubarb tart and sweetness combine with spicy botanicals to create a truly standalone gin. Warner's rhubarb plant was originally grown in Buckingham palace for Queen Victoria, it is now grown on a crown estate in Lincolnshire. They squeeze the rhubarb using a cider press to extract the juice and use this to cut the gin from the still to bottle strength. The palate gives complex and mouth-watering rhubarb with cardamom and sweet orange.

Tonic: Fever-Tree Ginger Ale or Premium Indian

Garnish: Orange or mandarin wedge

Whitby, The Original Gin – North Yorkshire

On top of 12 traditional gin botanicals, Whitby gin distil Sugar kelp, foraged from Robin Hood's Bay at low tide; heather from the North York Moors; and Yorkshire honey from a beekeeper on the North York Moors. Rich mouthfeel of juniper with a lovely clean freshness which lingers.

Tonic: Fever-Tree Mediterranean

Garnish: Pink grapefruit wedge & a small sprig of rosemary

Whitetail, London Dry Gin, Isle of Mull, Scotland

The majestic white-tailed sea eagle is Europe's largest bird of prey and synonymous with the Isle of Mull. Nesting close by their Tiroran Estate, these legendary birds are the inspiration behind this family-owned Whitetail brand. The sustainably-sourced botanicals, with many native to Mull include; heather, sea-kelp, pine and winter savoury found in abundance on their estate and picked by hand. During distillation, it's blended with water freshly sourced from Tiroran's private spring (said to have mythical healing powers) to create the finest gin there is. Hints of sea salt on the nose, with subtle aromas of heather. Incredibly smooth and gentle on the palate, with that awesome kick of ABV.

Tonic: Fever-Tree Mediterranean

Garnish: Pink grapefruit slice & a sprig of rosemary

Whitley Neill, London Dry, Liverpool, England

Whitley Neill includes two unique African botanicals; the fruit of the Baobab tree and Cape Gooseberries. These very unique citrusy botanicals sit alongside 7 quite traditional gin botanicals - juniper, coriander, orange peel, lemon peel, angelica root, cassia bark and orris root. When you nose and taste the gin you'll notice a very different citrus spectrum to the gins already out there. The juniper is a little laid back to give the gin more warmth. There is slightly more coriander in the recipe which also blends well with the citrus elements. There is also a longer, slightly sweeter, smooth finish which hails from the orris root, with a touch of lemon peel on the end.

Tonic: Fever-Tree Mediterranean

Garnish: Orange or cape gooseberry

Whitley Neill, Aloe & Cucumber, Liverpool, England

A luxurious handcrafted African infusion of fresh, green and earthy cucumber with succulent Karoo aloe enhancing the overall complexity. Grassy and herbaceous. A clean, crisp mouth-feel with enough juniper bite to balance the intense vegetal notes.

Tonic: Lamb and Watt Cucumber

Garnish: Lime wedge

Whitley Neill, Blood Orange, Liverpool, England

Blood Orange Gin offers a refreshing and intense orange aroma, hints of liquorice and coriander, and a sublimely smooth finish.

Tonic: Fever-Tree Premium Indian

Garnish: Slice of orange

Whitley Neill, Lemongrass & Ginger, Liverpool, England

A taste for adventure and discovery runs through all eight generations of the Whitley Neill family tree. So it should come as no surprise that at the turn of the century, Frederick Neill found himself on a voyage through Asia, where he discovered the fragrant and citrus infused lemongrass.

A popular ingredient within local delicacies, the lemongrass is blended with warming ginger as well as a variety of exotic herbs and spices. This gives Whitley Neill Lemongrass & Ginger Gin its distinctive, fragrant and citrusy taste. A handcrafted gin of exceptional quality, with a flavour that's as rich as its ancestry.

Tonic: Fever-Tree Premium Indian

Garnish: Fresh mint

Whitley Neill, Pink Grapefruit, Liverpool, England

Inspired by the citrus groves of Spain, this handcrafted gin is infused with Iberian Pink Grapefruit. On the palate it has a delicate sweetness, with citrusy notes that give way to a balanced grapefruit burst.

Tonic: Fever-Tree Premium Indian

Garnish: Pink grapefruit wheel & twig of thyme

Whitley Neill, Quince, Liverpool, England

Blending Persian herbs with Turkish quince juice, Whitley Neill Quince Gin has prominent stone fruits (peaches and apricots) but is dominated by the unmistakable flavour of quince. Coriander and lemon zest make a notable appearance before ending with a long, fruity finish.

Tonic: Fever-Tree Premium Indian

Garnish: Orange & apple slices

Whitley Neill, Raspberry, Liverpool, England

Raspberry Gin delivers an invigorating tartness from Scottish raspberries, complemented perfectly by undertones of liquorice and coriander, for a well-rounded finish.

Tonic: Fever-Tree Naturally Light or Lamb & Watt Hibiscus

Garnish: Fresh raspberries

Whitley Neill, Rhubarb & Ginger, Liverpool, England

Whitley Neill's Rhubarb & Ginger gin is a unique and flavoursome gin. The warming of the ginger doesn't overpower the lovely rhubarb taste. All together a perfect combination gin with a long, quality finish.

Tonic: Fever-Tree Premium Indian or Elderflower

Garnish: Lemon rind OR go quirky with candy floss or a sherbet stick!

Whitley Neill, Parma Violet, Liverpool, England

A luxurious handcrafted gin of exceptional quality with bright vibrant flavours of juniper followed by a herbaceous floral note from the Violet. Perfect for sipping over ice and pairing with cocktails and long drinks.

Tonic: Fever-Tree Premium Indian or Ginger Ale

Garnish: Long slice of ginger & a lemon wedge

Whittaker's Gin, The Original, Harrogate – North Yorkshire

The Whittaker's set out to follow their passion for both the Yorkshire countryside and gin and produce an artisan Gin, from their home – Harewell House Farm in the heart of Nidderdale in North Yorkshire. Their aim was to produce a small batch, handcrafted spirit which reflects the Yorkshire countryside in a bottle.

A predominantly juniper based gin with coriander and angelica root. Bilberries (formerly known as whortleberries) bring sharpness and complements the juniper berries. Hawthorne berries, which grow on the beautiful hardy trees and hedgerows throughout the countryside, bring background sweetness. Bog myrtle grows on the stunning Yorkshire moors and has a spicy aroma that tastes both bitter and balsamic at the same time. Some breweries still use bog myrtle to produce sweet heather ale and in medieval times, it was used as an alternative to hops.

Tonic: Fever-Tree Premium Indian

Garnish: Juniper berries & thyme

Whittaker's Gin, Clearly Sloe, Harrogate – North Yorkshire

An inventive gin from the Whittaker's range, produced in North Yorkshire. What they've done is soak a whole load of sloe berries with their classic recipe gin for at least six months, which is then complemented with liquorice root for the final 24 hours. Following that, the spirit is distilled, resulting in a clear sloe gin! On the palate you taste sweet juniper and sloe with a touch of cassia and anise. The thick sloe juice isn't as pronounced as you would find in a regular sloe gin, but it is most definitely at the core of this spirit.

Tonic: Fever-Tree Lemon

Garnish: Fresh juniper berries or blueberries

Whittaker's Gin, Navy Strength, Harrogate – North Yorkshire

The additional ABV gives a hearty boost to the herbaceous botanicals, though juniper still stays up front. It gives richly herbal, with robust notes of thyme at the core. Peppery, oily juniper develops later, with a touch of sweet citrus.

Tonic: Fever-Tree Premium Indian

Garnish: Juniper berries & thyme

Whittaker's Gin, Pink Particular, Harrogate – North Yorkshire

This is a variation on the Whittaker's Gin recipe incorporating pink peppercorns and pink hibiscus, resulting in a faint pink hue. The Pink Particular is subtly spicy with the peppercorn helping to buff-up the peppery juniper. Elegant floral notes give balance, and a herbaceous hint of thyme hides on the finish.

Tonic: Fever-Tree Premium Indian

Garnish: Pink peppercorns or pink hibiscus flower

Whittaker's Gin, Summer Solstice, Harrogate – North Yorkshire

A 42% ABV traditional smooth gin with a base of juniper, coriander and angelica root with signature botanicals of fresh pink grapefruit and pomegranate. Sweet angelica alongside bittersweet and slightly tart grapefruit, with juicy pomegranate bringing a light fruity note. Perfect for those long, light nights ahead.

Tonic: Fever-Tree Premium Indian

Garnish: Glorious grapefruit ribbons

Whittaker's Gin, Winter Solstice, Harrogate – North Yorkshire

A traditional smooth gin with a base of juniper, coriander and angelica root with signature botanicals of sultanas, raisins, currants, bitter orange, star anise, cloves and cinnamon. This gives you a warm and cosy taste of winter.

Tonic: Fever-Tree Premium Indian

Garnish: Slice of dried or fresh orange and a cinnamon stick to stir

Whittaker's Gin, Sloe & Honey, Harrogate – North Yorkshire

40% ABV traditional sloe gin. The Sloe's are steeped in Whittaker's Original Gin for 6 months and then sweetened with delicious local honey. Warm and creamy with tart dark fruits and an unmistakable floral honey note.

Tonic: Fever-Tree Premium Indian (just a splash)

Garnish: Just ice

Wildcat, London Dry, Glasgow, Scotland

Wildcat Gin was inspired by the story of Captain Dudley Bradstreet, who (according to legend) began selling gin via a cat sign back in the 1700s to avoid the eye of excise men. To fit this theme, the gin features cat's claw as a botanical. Just so we're clear, it's a type of woody vine found in the tropical jungles of South and Central America - this gin is not made with actual claws from a cat. Waxy peels, floral in spots (think dandelion and hibiscus) and peppery juniper driving the whole gin forward.

Tonic: Fever-Tree Premium Indian

Garnish: Lime wedge & lemon peel twist

Will's, Premium, Valencia, Spain

Designed for those who appreciate luxury and style, Will's Premium was inspired by the goal of creating a perfect gin. It represents the desire and control that distillers exert in finding the perfect botanicals. Distilled five times, Will's Gin Premium takes a wide range of botanicals, fruits and spices to create a well-balanced gin with warming juniper, gentle spice and considerable citrus notes.

Tonic: Fever-Tree Premium Indian

Garnish: Lemon & lime zest

Willem Barentsz, London, England

Willem Barentsz Premium Gin was named for a pioneering arctic explorer whose spirit was as modern and innovative as the gin itself. Taking 7 botanicals and a split wheat and rye base (bringing a crisp mouthfeel and well-rounded softness, respectively), this is a sleek and polished gin. Orange and piney citrus flavours are softened by a light cinnamon and beautifully gentle, jasmine tones.

Tonic: Fever-Tree Premium Indian

Garnish: Jasmine flowers

William's Chase, Seville Marmalade, Herefordshire, England.

Seville Marmalade Gin is carefully crafted by copper pot distilling GB Gin with an abundance of Seville orange peels. Waxy citrus oils lead followed by fruity notes – like a hot cross bun. This works brilliantly in a negroni.

Tonic: Fever-Tree Mediterranean

Garnish: Sprig of rosemary & orange peel

William's Chase, Elegant, Herefordshire, England

When Tyrell's aren't making crisps or growing potatoes, the good old folk at William Chase are hunting and fishing and making super Vodka and Gin. Once described as the most complicated gin in the world, Elegant Gin is the first and to be distilled from cider apples. Unlike most other gins, where a neutral grain spirit is simply redistilled, Elegant Gin is created by first pressing cider apples, fermenting the juice into cider, then distilling into Naked Chase Apple Vodka. To convert the Naked Chase into their Elegant Gin, the spirit is then distilled with 11 carefully considered wild botanicals, including juniper, angelica, orange and lemon peel, hops and elderflower, in a small Carter-Head Still (affectionately named "Ginny"). The process is finished by the addition of naturally pure water taken from the aquifer that runs underneath the orchards on the farm. At 48% it's a great drinking strength, full bodied and fruity.

Tonic: Fever-Tree Elderflower

Garnish: Apple slice, lime & mint

William's Chase, Great British Extra Dry, Herefordshire, England.

This gin is made with both the juniper buds as well as the berries to ensure the driest gin possible, followed by 10 other botanicals including; cinnamon, nutmeg, ginger, almond, coriander, cardamom, cloves, liquorice and lemon. On the nose you get juniper with zesty citrus and warm spicy notes. Whereas on the palate there is juniper, dark chocolate and citrus zest followed by warm spicy notes of cinnamon, nutmeg and ginger. This is a fantastic addition to a sweet martini.

Tonic: Fever-Tree Premium Indian

Garnish: Slices of orange, apple or ginger

William's Chase, Pink Grapefruit & Pomelo, Herefordshire, England

Pink Grapefruit & Pomelo Gin is crafted by copper pot distilling GB Gin with a bounty of pink grapefruit and pomelo peels. Powerful notes of pink grapefruit combined with subtle hints of juniper and lime zest.

Tonic: Fever-Tree Premium Indian

Garnish: Slice of pink grapefruit

William's Chase, Rhubarb & Bramley Apple, Herefordshire, England

Rhubarb & Bramley Apple Gin is carefully crafted by blending GB gin with freshly pressed rhubarb and Bramley apple juice, straight from the farm. Fresh rhubarb and apple crumble with a hint of cinnamon. Sweet rhubarb meets crisp, tangy apple, combined with notes of juniper on the palate.

Tonic: Fever-Tree Premium Indian

Garnish: Red apple slice

Windspiel, Premium Dry Gin, Germany

The brand name Windspiel, which is the German word for wind chimes, already hints at a drink that is as gentle as the wind. The gin stems from Vulkan Eifel and is made from finest potatoes. Those are processed into mash, which is then dosed with yeast that transforms the starch to sugar. This way, a potato spirit comes into being, which is distilled three times. Juniper is up front and earthy. Cinnamon and lavender come through clearly too.

Tonic: Fever-Tree Premium Indian

Garnish: Orange zest

Wolf's Nose, Moonshine Kid, London, England

Wolf's Nose Gin comes from Moonshine Kid aka Matt Whiley, who was one of the founders of Fluid Movement, the company behind top London bars PURL and Worship Street Whistling Shop. The botanicals used include juniper, coriander seed, angelica and orris root as well as chinook and columbus hops! A great gin.

"Great things are not accomplished by those who yield to trends and fads and popular opinion... The Moonshine Kid stands for optimism, originality and bucking the curb."

Tonic: Fever-Tree Mediterranean

Garnish: Lemon wedge

Xellent, Swiss Edelweiss

Made with a base of high-quality rye grain spirit, seasoned with 25 botanicals including Edelweiss, woodruff, elderflower, lemon balm and lavender - the latter two are grown by Master Distiller Franz Huber himself! A highly fragrant, refreshing and herbal gin, very suited to enjoying neat.

Tonic: Fever-Tree Premium Indian

Garnish: Fresh mint

Xoriguer, Mahon, Menorca, Spain

Xoriguer Gin (pronounced 'sho-ri-gair') is produced in Mahon in Menorca, Spain. A family run business, 60% of Xoriguer stays in Menorca and 40% is exported. The gin is distilled using grape alcohol rather than the typical grain alcohol, and the botanicals remain a closely guarded family secret. Xoriguer is a characterful gin that delivers excellent value for its price. The grapes in the base alcohol intentionally don't come through, but help give Xoriguer a distinct personality. It is floral and aromatic on the nose, with herbaceous and warm notes to taste. Pick up a bottle if you find it.

Tonic: Fever-Tree Premium Indian

Garnish: Orange, lemon & thyme

York Gin, Roman Fruit, York – North Yorkshire

York Gin Roman Fruit contains hibiscus, raspberry, strawberry and apple. It's a full strength gin at 42.5%. They only use natural ingredients in York Gin Roman Fruit. So you may notice its rich colour fades over time - rather like the Roman Empire. Keep it out of sunlight in a cool place to retain its lustre for longer - advice the Emperors would never have taken. Juicy red fruit notes are up-front and lively, but the earthy gin-based elements stay in control throughout.

Tonic: Fever-Tree Premium Mediterranean

Garnish: Raspberries

Yorkshire Dales Distillery, Desert Ram, Army Strength Gin – North Yorkshire

Desert Ram is an army strength gin (50% ABV) produced in small batches of up to 50 bottles and is flavoured entirely through vapour infusion, as opposed to the more commonly used method of steeping all the botanicals in the base spirit. This allows for a more delicate, layered flavour, and a slightly more viscous quality. Rather than being a stronger version of the Purple Ram, the blend of botanicals is quite different, giving a warming orange and cardamom palate, with a long spicy finish. Warming, musky wood notes followed by aromatic floral tones, and candied rhubarb.

Tonic: Fever-Tree Premium Indian

Garnish: Pink grapefruit rind

Yorkshire Dales Distillery, Purple Ram, London Dry Gin – North Yorkshire

Purple Ram is a truly independent craft London Dry Gin of quality and distinction; created, developed, distilled and bottled at Yorkshire Dales Distillery, using hand selected Yorkshire botanicals, the finest neutral grain spirit and a unique and ancient natural mineral water. Quadruple distilled, subtle and with distinctive bitter citrus note.

Tonic: Fever-Tree Premium Indian

Garnish: Pink grapefruit slice

Yorkshire Dales Distillery, Wild Ram Yorkshire Berry Dry Gin – North Yorkshire

Smooth, strong and warm. Quadruple distilled and 100% vapour infused through select Yorkshire berries and heather flowers. A red fruit and juniper nose, balanced redcurrant palate with a mellow finish of warming strawberry.

Tonic: Fever-Tree Premium Indian

Garnish: Fresh berries

Zuidam, Jonge Genever, Netherlands

Genever is a traditional Dutch gin, flavoured with juniper. Believed to have been invented by Dutch chemist Andre Bergonse it was first sold as a medicine in the late 16th Century. However, in the 17th century it became more popular for its flavour. Zuidam Genever gin is distilled in copper pot stills at the family owned distillery in Holland. It has an initial malty whisky like character quickly followed by juniper, liquorice and aniseed. This is very different from traditional dry gins.

Tonic: Fever-Tree Aromatic

Garnish: Orange peel

Zuidam, Oude 3 Year Old Genever, Netherlands

Zuidam Old Genever 3 year old Single Barrel, only the best casks are selected after the genever has been aged for a minimum of 36 months. The genever is distilled from the finest selection of malted barley, rye and corn. The mash of these grains is distilled three times in a pot still after a week of fermentation. This gives this old genever a rich base for the botanicals. The botanicals that are used in this genever are juniper, liquorice root and aniseed among several others.

Tonic: Fever-Tree Aromatic

Garnish: Orange peel

Zuidam, Oude 5 Year Old Genever, Netherlands

A combination of malted barley, rye and corn is triple distilled and added to botanicals including liquorice root and aniseed. This is produced in small batches, each of which is from a single barrel. Rich notes of oak, toffee and fudge. Selected from the very best casks that have been aging for a minimum of 5 years.

Tonic: None

Garnish: None

Zymurgorium, Manchester, England

Distilled with over 20 luscious botanicals this is Manchester's first and original gin. Zymurgorium Distillery are using their new patent-pending still called 'Waggle Dancer', which uses barely any energy or heat, therefore retains the full density of aroma and taste. Some say even better than even a vacuum still! This gorgeous gin is floral/ honeyed with spice and a little herbal character.

Tonic: Fever-Tree Premium Indian

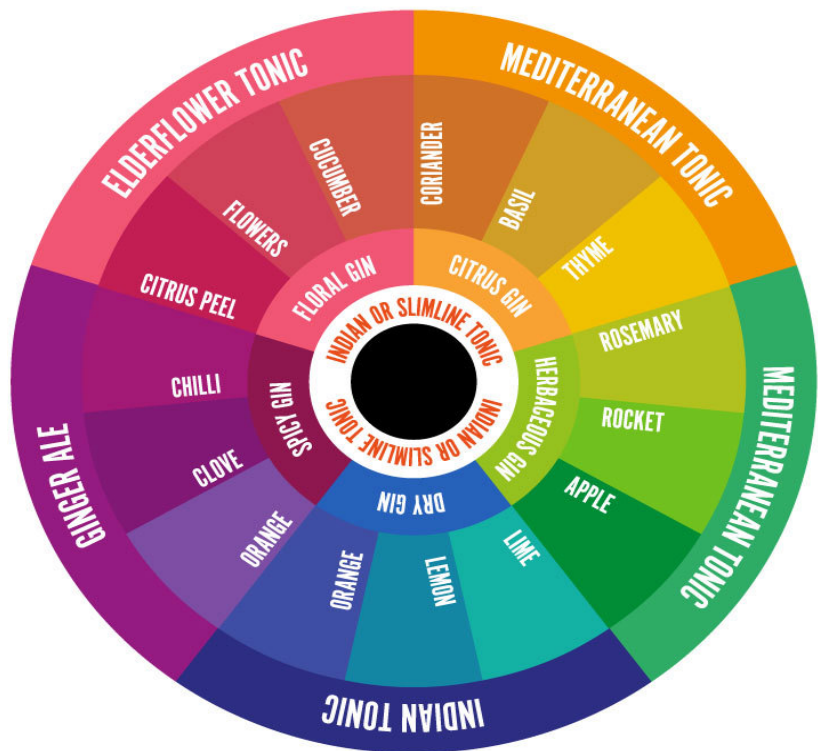
Garnish: Lemon slice with honey

Zymurgorium, Mandarin, Manchester, England

Inspired by Chinese cuisine and based on the principle of combining sweet and sour, Zymurgorium Mandarin Dynasty Gin is a real masterpiece. Zymurgorium's founder, Aaron Darke, has a real love and fascination with all things natural and this shows in his products. Many of the ingredients are foraged for or grown by Aaron. He believes that the world's variation and diversity of culinary experiences has waned in the past, however there is now a renaissance in people wishing to know the origins of food and to experiment. Sweet, but with a fresh citrus fruit flavour and subtle tartness that stops the sugar from being cloying. The juniper adds just a hint of exciting pepperiness that livens up the whole drink.

Tonic: Fever-Tree Mediterranean

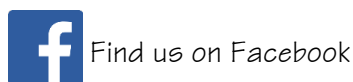
Garnish: Mandarin wedge



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