

THE ULTIMATE GIN GUIDE

TASTE THE BEST GINS FROM AROUND THE WORLD. NEVER HAVE THERE BEEN SO MANY QUALITY GINS AVAILABLE. EACH IS MADE BY A CRAFT DISTILLER USING UNIQUE BOTANICALS. GOURMET TRAVELLER WINE HAVE ASSEMBLED A RANGE OF EXAMPLES FOR YOU TO EXPERIENCE AT HOME OR AT OUR MASTERCLASS.



ARCHIE ROSE

SIGNATURE DRY GIN, SYDNEY, ARCHIEROSE.COM.AU

THE BOTANICALS: Juniper, river mint, lemon myrtle, blood lime, Dorrigo pepper leaf, coriander seed, angelica root, cardamom, ginger, orris root, licorice root, cassia bark, orange and apple.

SIGNATURE DRY GIN & BLOOD ORANGE SPRITZ

Blood oranges are a wonderful fruit when in season; when not, a blood orange liqueur will do wonders.

*60ml Archie Rose Signature Dry Gin
30ml blood orange juice
30ml Campari*

Ice and top with soda.

Garnish with a blood orange slice.

G&T GARNISH Wedge of fresh lemon.
BEST WITH Fever-Tree
Premium Indian Tonic.



FOUR PILLARS

NAVY STRENGTH GIN, YARRA VALLEY
FOURPILLARSGIN.COM.AU

THE BOTANICALS: Juniper berries, green cardamom, coriander seeds, star anise, lavender, angelica root, Tasmanian pepper berry leaf, lemon myrtle, cassia, Byron Bay finger limes, fresh ginger, turmeric.

SOUTHSIDE

*45ml Four Pillars Navy Strength Gin
30ml lime juice
15ml sugar syrup
6 mint leaves*

Combine ingredients together in a cocktail shaker with ice, saving one leaf to garnish. Shake vigorously and strain into a chilled coupe. Garnish with a bruised mint leaf.

G&T GARNISH Kaffir lime leaf
and a slice of fresh ginger.
BEST WITH Fever-Tree
Mediterranean Tonic.





THE WEST WINDS

THE CUTLASS, MARGARET RIVER
WESTWINDSGIN.COM

THE BOTANICALS: Juniper, bush tomato, lemon myrtle, cinnamon myrtle, coriander seed, coriander root, lemon peel, lime peel, orris root, angelica root, licorice root, pimento.

THE CUTLASS COCKTAIL

Our take on the timeless drink of UK naval officers, the gimlet.

60ml The West Winds Gin The Cutlass
25ml lime juice
1 heaped bar spoon Rose's Lime Marmalade
3 basil leaves

Shake and double strain into a martini glass and then garnish with a basil leaf.

G&T GARNISH We recommend a slice of green capsicum or a savoury garnish such as basil or cherry tomato.

BEST WITH Fever-Tree Mediterranean Tonic.



SULLIVANS COVE

HOBART NO. 4 GIN, TASMANIA, SULLIVANS COVE.COM

THE BOTANICALS: Lemon myrtle, anise myrtle, wattle seed, Tasmanian pepper berry, juniper. A uniquely Tasmanian flavour profile, balanced between spicy, earthy, bright and aromatic.

IMPROVED GIN COCKTAIL

A bright and aromatic version of the Old Fashioned for sipping in the sun, this classic cocktail is the perfect showcase for our complex and textural gin.

60ml Hobart No. 4 Gin
7.5ml Cointreau (or other orange liqueur)
5ml sugar syrup
1 dash of Angostura bitters
1 barspoon of absinthe

Add all ingredients to a mixing glass with ice and stir until chilled and diluted. Strain into a chilled rocks glass over a large chunk of ice and garnish with a twist of lemon peel.

G&T GARNISH A wedge of grapefruit, a twist of lemon peel, or a sprig of fresh mint.
BEST WITH Fever-Tree Aromatic Tonic.





REID + REID

NATIVE NEW ZEALAND DRY GIN, MARTINBOROUGH NZ
REIDBROTHERSDISTILLING.COM

THE BOTANICALS: Juniper, coriander, angelica root, orris root, licorice root, cardamom, cassia bark, nutmeg, fennel, fresh orange peel, kawakawa, Manuka, horopito.

COUNT + REID COCKTAIL

Named after Count Camillo Negroni, this cocktail is a cross between a Negroni, Americano and a gin and tonic.

*50ml Reid + Reid Native NZ Gin
15ml dry white vermouth
15ml Campari
100ml Fever Tree Classic Tonic
Large ice cube
Grapefruit zest*

Place large ice cube in a lowball glass.
Pour the gin, vermouth and Campari over the ice cube, top with tonic and garnish with grapefruit zest.

G&T GARNISH Orange or grapefruit peel.
BEST WITH Fever-Tree
Premium Indian Tonic.



AVIATION

AVIATION AMERICAN GIN, OREGON, US
AVIATIONGIN.COM

THE BOTANICALS: Leading US mixologist Ryan Magarian, the creator of Aviation Gin, describes it as a 'botanical democracy' of juniper, cardamom, lavender, aniseed, sarsaparilla and dried orange peel.

CHERRY AVIATION

(Aviation Gin is named after the original Aviation cocktail):

*60ml Aviation Gin
15ml Cherry Heering liqueur
15ml freshly squeezed lemon juice*

Pour ingredients into a cocktail shaker.
Shake with ice cubes, strain into a coupette glass and garnish with a maraschino cherry.

G&T GARNISH Best with a thin wedge of both lemon and lime.
BEST WITH Fever-Tree
Mediterranean Tonic.





STAR OF BOMBAY

STAR OF BOMBAY GIN, HAMPSHIRE, UK
BOMBAYSAPPHIRE.COM

THE BOTANICALS: Dried bergamot orange peel from Calabria gives a fragrant citrus note, and the floral musk of Ambrette seeds from the yellow hibiscus grown in Ecuador provides elegance. It is slow-distilled for a fuller, richer flavour.

STAR MARTINI

The bitter orange and spice notes of Noilly Prat Dry Vermouth complement the rich, floral-scented notes of Star of Bombay.

60ml Star of Bombay
30ml Noilly Prat Dry Vermouth
1 dash orange bitters
orange zest to garnish

Fill a mixing glass to rim with ice. Strain any excess liquid. Add Star of Bombay, Noilly Prat and orange bitters, and stir until glass is frosted or ice cold. Strain into frozen martini glass and garnish with orange zest.

G&T GARNISH Orange peel to emphasise the bergamot orange botanical.
BEST WITH Fever-Tree Premium Indian Tonic.



G'VINE

FLORAISON GRAPE-BASED GIN, COGNAC, FR, G-VINE.COM

THE BOTANICALS: Juniper, vine flower, ginger root, green cardamom, licorice, lime, cassia bark, coriander, cubeb berries, nutmeg.

G'VINE GRAPE BASIL SMASH

45ml G'Vine Floraison
5 white grapes
basil leaves
15ml fresh lime juice
5ml sugar syrup
15ml dry vermouth

Muddle the grapes, basil, lime juice and simple syrup in a shaking glass. Add G'Vine grape gin, vermouth and ice. Shake and strain through a fine mesh strainer into a martini or vintage glass.

G&T GARNISH Fresh green grapes to help emphasis the vine and floral aromas.
BEST WITH Fever-Tree Mediterranean Tonic.





MARTIN MILLER'S

MARTIN MILLER'S GIN, WEST MIDLANDS, UK
MARTINMILLERSGIN.COM

THE BOTANICALS: Juniper, coriander, angelica root, orange peel, lemon peel, lime oil, orris root, cassia bark, ground nutmeg, licorice and cucumber distillate.

After distillation, the gin is taken on a round trip to Iceland to be blended with some of the world's purest water. Super-oxygenated and with a higher surface tension, the water holds in the volatile elements, giving a soft, gentle and smooth taste.

CHILLI GIN & TONIC

50ml Martin Miller's Gin
150ml Fever-Tree Premium Indian Tonic
Red chilli and coriander

Fill a Burgundy wine glass with ice.
Pour over gin and tonic. Garnish with red chilli and coriander.

G&T GARNISH Try a wedge of lime, orange peel or even chilli.

BEST WITH Fever-Tree Premium Indian Tonic.



THE LONDON NO.1

NO.1 ORIGINAL BLUE GIN, LONDON, UK
THELONDON1.COM

THE BOTANICALS: The exceptional character of The London No. 1 is a result of the perfect blend of 12 key botanicals from various parts of the world: bergamot, almond, cinnamon, lyliroot, licorice, juniper, orange peel, savoury, coriander, cassia, lemon peel, angelica root.

LONDON NO.1 GIN & TONIC

60ml The London No.1
120ml Fever Tree Mediterranean Tonic
1 tablespoon of freshly squeezed lemon juice

Fill glass with 3/4 with ice cubes. Pour over gin and tonic water. Garnish with a lemon or lime wedge.

G&T GARNISH Green lemon or very aromatic lime peel.

BEST WITH Fever-Tree Mediterranean Tonic.





THE BOTANIST

ISLAY DRY GIN, ISLE OF ISLAY, SCOTLAND, THEBOTANIST.COM

A gin of layered complexity, The Botanist is a progressive exploration of the botanical heritage of the Isle of Islay. 22 hand-foraged, local botanicals delicately augment nine berries, barks, seeds and peel during an achingly slow distillation.

THE BOTANICALS: Apple mint, chamomile, creeping thistle, downy birch, elder, gorse flower, hawthorn flower, heather flower, juniper, lady's bedstraw, lemon balm, meadow sweet, mugwort, red clove, spear mint, sweet cicely, sweet gale, tansy, water mint, white clover, wild thyme, wood sage.

THE BOTANIST FORAGED SOUTHSIDE COCKTAIL

60ml The Botanist Gin
30ml lime juice
15ml sugar syrup
6 mint leaves

Shake all ingredients in a cocktail shaker with ice. Strain into a martini glass, garnish with foraged mint, edible flowers or other herbs.

G&T GARNISH There is no one perfect garnish for The Botanist.
BEST WITH Fever-Tree Mediterranean Tonic.



Gin Masterclass

HOSTED BY **MIKE BENNIE**

11
ALL-STAR
GINS



- 1** Archie Rose Distiller's Strength Gin
archierose.com.au
- 2** Four Pillars Navy Strength Gin
fourpillarsgin.com
- 3** The Westwinds Gin The Cutlass
westwindsgin.com
- 4** Sullivans Cove Hobart No. 4
sullivanscove.com
- 5** Reid + Reid Native Dry Gin
reidbrothersdistilling.com
- 6** Aviation American Gin
aviationgin.com
- 7** Bombay Sapphire Star of Bombay
bombaysapphire.com
- 8** G'Vine Floraison Gin g-vine.com
- 9** Martin Miller's Gin
martinmillers.com
- 10** The London No.1 Original Blue Gin
thelondon1.com
- 11** The Botanist Islay Dry Gin
thebotanist.com



Melbourne Dinner

DATE:
Tuesday, October 31, 2017

PLACE: **Arc One Gallery,
45 Flinders Lane,
Melbourne**

TIME: **6:30-9pm**

COST: **\$125 inc GST,
light canapes included**

BOOKINGS:
eventopia.co/ginmelbourne*
For phone and subscriber
bookings, call (02) 9199 0605
or email
event@gourmettravellerwine.com

Places are strictly limited
GT WINE subscribers receive
a 10 per cent discount

* Booking fee applies when booking through eventopia.



We've pulled together 11 all-star **GINs** from around the globe for a sensational masterclass experience hosted by GT WINE contributor **MIKE BENNIE**. Taking place at Melbourne's **ARC ONE GALLERY** and the **BOTANIC GARDENS RESTAURANT** in Sydney, Mike will guide you through beautiful botanicals, sensational cocktail options and the perfect garnishes for each gin. Tickets are limited, so book now.



Sydney Dinner

DATE:

Thursday, November 2, 2017

PLACE: **Botanic Gardens Restaurant**
Mrs Macquaries Road,
Sydney

TIME: **6.30–9pm**

COST: **\$125 inc GST,**
light canapes included

BOOKINGS:

eventopia.co/ginsydney*

For phone and subscriber
bookings, call (02) 9199 0605
or email

event@gourmettravellerwine.com

Places are strictly limited

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FEVER-TREE TONIC WATER

Fever-Tree tonic water perfectly complements the flavour profiles of gin. Since 2004 they have sourced the highest quality fresh and natural ingredients, designed to enhance the flavour of premium spirits. No artificial flavours or preservatives are added at any stage. fever-tree.com





**FEVER-TREE
TONIC WATER
PERFECTLY
COMPLEMENTS THE
FLAVOUR PROFILES
OF GIN**

Fever-Tree

TONIC WATER, LONDON, UK, FEVER-TREE.COM

PRODUCT RANGE: Indian, Light, Mediterranean, Sicilian Lemon, Elderflower and Aromatic (launching this summer).

Following a 'tonic tasting' in 2000 to find the best on the US market, Charles Rolls – who had built his reputation running Plymouth Gin – joined forces with Tim Warrillow, who had a background in luxury food marketing. The pair discovered that the majority of mixers were preserved with sodium benzoate or similar substances, while the use of cheap lemon aromatics and artificial sweeteners (such as saccharin) was widespread – a combination that was affecting the tasting experience and driving customers away from the sector. In 2004 they began creating mixers using natural and fresh ingredients, travelling around the world for 18 months to source the highest quality ingredients for Fever-Tree's premium range of tonic water.

