



SOUTHARM
CRAFT DISTILLERY

WINTER GIN COCKTAILS

Wicked Winter Enzoni

30ml Wicked Winter Gin
30ml Campari
22.5ml Lemon Juice
15ml Simple Syrup
5 White Grapes

How to...

Muddle the grapes in your cocktail shaker, add the remaining ingredients. Shake with ice, strain over ice into a double old fashioned glass. Garnish with skewered grapes.

Wicked Winter Negroni

30ml Wicked Winter gin
15ml Campari
15ml sweet vermouth

How to...

Fill a glass three-quarters full with ice. Pour over your spirits. Stir gently until fully chilled. Strain over ice into a double old fashioned glass Garnish with an orange twist.

Wicked Winter Martini

50ml Wicked Winter Gin
15ml Taswegian Dry Gin
15ml lemon or lime juice, freshly squeezed
1 teaspoon cranberry jelly
1 rosemary sprig, to garnish

How to...

Add all ingredients to an ice-filled shaker and shake vigorously until shaker is very cold. Strain into a chilled glass. Garnish with a twist of lemon peel and a few cranberries to serve.

TASWEGIAN
ENGAGE OUR SPIRIT

Kent & Jean Moore

WINTER GIN COCKTAILS

Hedgerow Royale

25ml Taswegian Sloe Gin

25ml Wicked winter Gin

1 rosemary sprig

Approx. 50ml chilled prosecco (to top up)

Pour sparkling wine into a chilled flute glass. Lightly bruise a rosemary sprig before dropping it into the glass. Slowly pour in the sloe gin and the winter gin so they sink to the bottom.

For an alternative, use a highball glass and serve your drink over crushed ice.

Mulled Taswegian

25ml Taswegian Sloe Gin

25ml Wicked Winter Gin

150ml apple juice

50-100ml freshly squeezed orange juice, to taste.

1 tsp cranberry jelly or orange marmalade

Cinnamon stick

Any additional festive spices of your choice: try star anise, vanilla pod, cloves or cardamom pods.

Orange slices and/or fresh cranberries, to garnish

Add the juices, jelly and spices to a pan, then heat gently - stirring occasionally - for a few minutes, until the jelly has dissolved. Remove from the heat, strain into your drinking glass, then top up with sloe gin. Garnish with a slice of orange and/or a few fresh cranberries; you can also pop a fresh star anise or cinnamon stick in, for added flavour.

Tip for success: Do not add the gin until the mulled juices, jelly and spices are well combined in a hot pan let cool below 80 degrees celcius before adding to the glass, then add the gin to the glass. If it is too hot the alcohol will evaporate. Vary the amounts of Campari to suit