

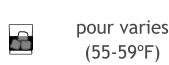
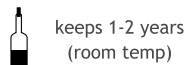
Hayman's Sloe Gin

- Traditional English liqueur from sloeberries of the Blackthorn tree
- Sweetened with natural sugar; no additional colors or vanilla
- Bittersweet berry flavors; hints of cinnamon, clove and ginger
- Essential in classic cocktails such as the Blackthorn
- Mixes with lemon juice and sparkling wine, or ginger beer and lime
- Hayman family has made gin since 1863

A traditional English liqueur made by infusing gin with the sloe berries of the Blackthorn tree which grows throughout the British Isles. Hayman's Sloe Gin is made from a family recipe dating back many generations. Wild English sloe berries are gently steeped for several months with Hayman's London Dry Gin before blending with just a little natural sugar to create this rich liqueur. Hayman's adds no additional colors, vanilla, or other flavors. To the taste it is a rich ruby with bittersweet berry flavors and hints of cinnamon, clove and ginger. Drink in classic cocktails, sparkling wine, or with soda in a traditional fizz.



The resurgence of classic bar ingredients has brought sloe gin back into the spotlight. For brunch, add lemon juice and sparkling wine to Hayman's Sloe Gin in a flute. This effervescent cocktail complements savory dish like Eggs Benedict or bridges its brambly fruit flavors with sweeter dishes like berry-filled pancakes. Coast into happy hour with Hayman's Sloe Gin, ginger beer and a squeeze of lime over ice. And when guests begin to grow hungry, a Blackthorn is a suitable mid-ABV classic.



ABOUT HAYMAN DISTILLERS

The Hayman family is the oldest gin-distilling family in London, dating to 1863. Company founder James Burrough, the great grandfather of the current chairman, Christopher Hayman, created the world-renowned Beefeater Gin. All of Hayman's gins are *true* English gins-produced just as they would have been over 150 years ago. The defining characteristics of Hayman's Gin include: use of three small copper-pot stills; 24-hour maceration of botanicals, for extra concentration; and the use of 10 classic botanicals in varying proportions depending upon style. (The "Hayman 10" are juniper, lemon, orange, cassia cinnamon, Ceylon cinnamon, nutmeg, angelica root, orris root, coriander seed and licorice root.) Intense juniper notes prevail in each versatile and balanced gin: London Dry Gin, Old Tom Gin, Sloe Gin and Royal Dock Navy Strength Gin.



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ABOUT GIN/GIN LIQUEUR

Gin is a neutral spirit flavored with juniper and various botanicals, including coriander, angelica and lemon and orange peel. It is rooted in the 15th-century Dutch juniper spirit Genever, whose malt-forward character contrasts with descendant gins such as Old Tom (lightly sweetened, rounded) London dry (sharp, angular, dry), Plymouth (mild, flavorful), Navy (potent and intense) and New West/Modern (neo-classic to unique). Gin has long been used in Great Britain as the base for fruit, floral and herb liqueurs, giving rise to the warm-weather tradition of gin "cups."

RECIPES

Millionaire Cocktail No. 1

Shake with ice:
0.75 oz Hayman's Sloe Gin
0.75 oz Smith & Cross
Traditional Jamaica Rum
0.75 oz Blume Marillen Apricot
Eau-de-Vie
0.5 oz lime juice
¼ tsp grenadine
¼ tsp simple syrup (2:1)
Double-strain into a coupe.
Garnish with a lime wheel.

Moll Cocktail

Stir with ice:
1 oz Hayman's Sloe Gin
1 oz Hayman's London Dry Gin
1 oz Dolin Dry Vermouth de
Chambéry
1 dash orange bitters
Strain into a coupe.
Garnish with lemon peel.

Post Modern Cocktail

Prepare a coupe rinsed with
absinthe.
Shake with ice:
1.5 oz Scotch whisky
1 oz Hayman's Sloe Gin
0.5 oz lemon juice
0.25 oz honey syrup (2:1)
Double-strain into the prepared
glass.

Sloe Gin Fizz

Prepare a collins glass.
Add 1 oz club soda.
Combine in a shaker:
0.75 oz Hayman's Sloe Gin
0.75 oz Hayman's London Dry
Gin
0.75 oz lemon juice
0.5 oz simple syrup (1:1)
1 egg white, optional
Dry shake.
Strain into the prepared glass.
Garnish with a lemon twist
(discard the peel).

Sloe Royale

Build in a flute:
1 oz Hayman's Sloe Gin
4 oz chilled sparkling wine
Garnish with lemon peel

Thorny Affinity

Stir with ice:
1.5 oz Hayman's London Dry
Gin
0.75 oz Hayman's Sloe Gin
0.75 oz Cocchi Vermouth di
Torino
2 dash orange bitters
Strain into a coupe.
Garnish with an orange peel.

SKU	VINTAGE	REGION	ORIGIN	DESC	CEPAGE	% ALC	SIZE/PACK	FINISH	BTL BARCODE	CS BARCODE	CS WGT
HZ 1210	NV	England	GB	Gin Liqueur		26.0%	750/12	screwcap	5021692650330	5021692650347	16.00 kg