



# GIN

*Gin is usually a grain spirit flavoured with juniper berries and other botanicals (assorted herbs and spices). The word “gin” is a contraction of the Dutch word for juniper, “genever”. The earliest gins originated around 450 years ago in Holland and Flanders. It is thought that the English troops fighting the Eighty Years’ War against the Spanish (to establish the Netherlands’ independence) brought the spirit back to England.*

*The basic principle of gin production is to flavour a neutral grain spirit with botanicals – a range of herbs, spices and fruits that include, but is not limited to, juniper berries. Most producers keep their recipes a secret, but these ingredients certainly include spices such as angelica root, cardamom, coriander, orris root, cassia bark, ginger, and nutmeg, as well as nuts and fruit-based ingredients such as almonds, lemons and orange peel,*

*The traditional way to make gin is to steep the botanicals in spirit and then the mixture is re-distilled in copper pot stills in a similar way to brandy and whisky. Some more modern producers use a faster process called “cold-compounding”, where a highly concentrated mixture of botanicals is macerated in grain alcohol and distilled to give the spirit an extremely strong flavour. This is then diluted with more neutral grain spirit to reach the required level of flavouring. Some of the more appealing gins are made by vaporising the spirit and allowing it to pass through the botanicals to collect their characteristics. All gins are diluted with water before bottling.*

*The different processes and ingredients give distinct styles of gin. The most famous is London Dry. This style is dry, clean and fresh and accounts for most of the gin made in the world.*

*Plymouth Gin is a variation of London Dry and tends to be sweeter and more aromatic.*

*Finally, Genever (or Jenever – mostly from Holland) comes in three sub-styles: Oude (old) Jenever is sweetened and has strong botanical flavours; Jonge (young) Jenever is more neutral and somewhat similar to London Dry; and Korenwijn Jenever, which is cask-aged and is a premium product, extremely malty and full bodied.*

*Gin is the base of some of the most famous cocktails and drinks in the world. They include the classic Dry Martini, Gibson, Tom Collins, Gin Fizz, White Lady, Negroni and of course the G&T (gin and tonic)*

*Of all the gin joints in all the towns in all the world, she walks into mine.  
-Casablanca*

# STILL GIN...

**ADELAIDE HILLS DISTILLERY Australian Ant Gin (Adelaide)** 42.0% \$12  
*Traditionally sourced for their protein and medicinal benefits, Green Ants display vibrant flavours of Lime and Coriander. This unique bush tucker is hand harvested in the Northern Territory by the Motlop family (as in ex Geelong player Steven Motlop) of the Larrakia people. A really interesting take on "bush tucker" expect a good lick of lemon and coriander. "Do you want ants? Because that's how you get ants."*

## ANIMUS

*Founded in 2015 by four friends, Animus Distillery soon outgrew its Fitzroy origins and is now located in central Victoria. Triple filtered, 100% Australian grain spirit is used and many of the botanicals (all vapour pressed in a 50L copper still) are grown on the property. If you get the chance be sure to pop down to their cellar door and bar on Piper Street, Kyneton.*

**ANIMUS Ambrosian** 50.0% \$14  
*Utilising the bold flavours of mandarin, kaffir lime and white sesame, along with fresh tumeric, galangal and ginger, Animus Ambrosian is a bold reinterpretation of gin rich with both Australian and South East Asian influences.*

**ANIMUS Arboretum** 50.0% \$14  
*A complex herbaceous gin utilising a range of local estate-grown ingredients: Fresh strawberry gum leaf, lemon thyme, rosemary, oranges and native bush tomato support the classic gin notes of bold juniper, coriander seed, and citrus, with a long, spicy balanced finish.*

**ANIMUS Macedon Dry Gin** 50.0% \$14  
*An homage to the best of the old world gins, with a unique twist and balanced intensity provided by the use of Australian native lemon myrtle and mountain pepper berry, and a freshness provided by local estate-grown ingredients.*

**ANIMUS Barrel aged Dry Gin** 50.0% \$14  
*Animus Barrel Aged Gin utilises a citrus and juniper forward variation of our Macedon Dry Gin recipe as the base, which has been carefully aged in a 50 litre ex-port, ex-Animus whisky, French oak barrel. This first batch has been gracefully ageing in Kyneton for over 12 months, and has matured beautifully to bring together notes of soft oak spice, vanilla and a hint of whisky malt from the barrel, led by resinous juniper, bold lemon oils and a beautiful body of orange syrup cake*

**BLACOMBE Coastal Gin (Mornington)** 41.0% \$13  
*Much like his wines produced in the Mornington region being terrior driven Barney has taken the same approach in producing this costal inspired gin. Locally foraged (stolen) slatbush, smaphire, wild fennel & java long pepper are applied to give this dry style gin a solid herbaceous lick and a very fine line of salinity. Think salt water with a little seaweed gently misting your face as you stand, stoic, watching the waves of the Mornington coastline cash against the rocks.*

**BULLDOG London dry Gin (UK)** 40.0% \$11  
*As English as the dog for which it was named.*

**EDGERTON London Pink Gin (UK)** 47.0% \$12  
*Exceptionally pink high-strength gin made in London. Edgerton is made with 14 botanicals and the colour, in case you're worried, is from pomegranate added separately from the other ingredients..*

# GIN CONT...

- EAST LONDON LIQUOR COMPANY. (Guess)** 40.0% \$13  
*Located in the heart London's old spirits industry, East London Liquor Company is an independent British distillery and the first to make spirits in East London for 100 years. Originally a glue factory in Bow Wharf, East London Liquor Company found its home in the disused industrial space and repurposed the venue to create a custom-built distillery which sits within a beautiful craft cocktail bar.*
- G VINE Florasion Gin (France)** 40.0 \$14  
*G'Vine is a unique, ultra-premium Gin crafted by Jean Sébastien Robicquet and Bruno de Reilhac, the proprietors, lead winemakers and master distillers of EuroWineGate in the French region of Cognac. Once a year, in mid-June, the green grape flowers in Cognac blossom to life. The flower exists for only a short time before maturing into grape berries and, in this succulent state, forms the infusion for G'Vine Gin. Bright aromas of cinnamon bark, dried cherry and tangerine, sandalwood, and vibrantly floral juniper.*
- GIN MARE (Spain)** 42.7% \$11  
*A very unique & full-bodied gin. Insanely powerful on the palate due to the herbaceous nature of the botanical. Big chunky flavours of rosemary, basil, thyme and sunny ripe Mediterranean olives all compete for presence and superiority. A gutsy statement gin.*
- HENDRICKS (Scotland)** 41.4% \$13  
*An extraordinary gin that adds rose petals and cucumber to the usual botanical mix. A more idiosyncratic gin you will struggle to find. A revelation. Great bottle and probably the greatest marketing campaign of all spirits. One to savour on its own.*
- HENDRICKS Orbium (Scotland)** 43.4% \$13  
*Plenty of the floral and cucumber notes that are endemic to Hendricks but this "parallel universe Hendricks" finishes super dry due to the addition of quinine. A welcome riff on a classic style.*
- HAYMANS OLD TOM (UK)** 40.0% \$11  
*A classic style made to a very old recipe. Made in a slightly sweetened style so it is very quaffable and has a wonderful everyday appeal.*
- KI NO BI - Kyoto Dry (Japan)** 45.7% \$19  
*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. With a warming and spicy finish, this will make a delicious G&T.*
- MONKEY 47 (Germany)** 47.0% \$15  
*A curious gin from the Black Forest. Amazingly made with 47(!) botanicals & bottled at 47%, they also use a secret weapon typical to the Black Forest - cranberries. On the nose there is a lot going on... woody, vegetable smells underpinned by fresh grassy citrus notes and botanical sweetness, like a pine forest after the rain. On the palate it is predictably complex; this is a robust and powerful gin with plenty of spice, fruit and herb flavours. It's very well structured, and difficult to unpick but a citrus fresh start segues into pine and wood notes for a drying finish. It finishes wooded and reassuringly heavy.*
- POOR TOMS (Sydney)** 41.3% \$12  
*The brainchild of Griffin Blumer and Jesse Kennedy, a duo who began making gin at home before investing their savings in a 200 litre German copper still (named Jane). Poor Tom's is handcrafted in small batches from Australian wheat spirit and features fresh green apple, native strawberry gum-leaf and chamomile in the botanical mix.*

# VODKA! WAIT NO STILL GIN.....

<b>POOR TOMS STRAWBERRY (Sydney)</b>	<b>40.0%</b>	<b>\$13</b>
<i>All the same goodness just macerated on strawberries to give a gentle pink hue and refreshing red fruit lift!</i>		
<b>PLYMOUTH Sloe Gin (UK)</b>	<b>26.0%</b>	<b>\$11</b>
<i>Not really a gin at all. But a liqueur made from the fruit of the blackthorn bush - often called sloeberries, they are a relative of the plum and give this drink a similar taste. Quite nice just on ice, soda or tonic.</i>		
<b>TANQUERAY (Scotland)</b>	<b>40.0%</b>	<b>\$11</b>
<i>Charles Tanqueray invented this gin 150 years ago. It is a highly sophisticated gin ideal for martinis. It is exceptionally dry and spicy. There is probably no better all round gin on the planet. If I could only choose one gin...this would be it. The quintessential desert island gin.</i>		
<b>TANQUERAY Rangpur (England)</b>	<b>41.3%</b>	<b>\$12</b>
<i>Something different here from Tanqueray. This gin is flavoured with Rangpur limes, also known as a mandarin orange. These highly acidic fruits, actually orange in colour, impart a fresh, zesty zing to this refreshing gin. Roll on summer!</i>		
<b>TANQUERAY Flor de Sevilla (England)</b>	<b>41.3%</b>	<b>\$12</b>
<i>Back in the 1860s, Tanqueray creator Charles Tanqueray visited the orange groves of Spain and eventually produced a gin recipe based around the glory of Seville oranges. In early 2018, they released Tanqueray Sevilla Gin, inspired by the recipe written over 140 years ago! If you like your gin to be citrus-focussed and generally excellent, you're in for a sun-soaked treat.</i>		
<b>TEDDY &amp; THE FOX (Bellarine)</b>	<b>42.0%</b>	<b>\$13</b>
<i>The Teddy and The Fox name was born from a chance encounter with their family dog, Teddy and their resident fox. The fox stuck his head out of the old wood shed at just the wrong time and the chase was on! The Gin itself is an aromatic blend of 6 botanicals, juniper, coriander, orange, lemon myrtle, orris root and star anise.</i>		
<b>WEST WINDS Cutlass (Margret River)</b>	<b>50.0%</b>	<b>\$12</b>
<i>In our opinion one of the "founding Distilleries" of the gin movement in Australia came in hard with a fantastic product in 2011 and hasn't slowed down since. The Cutlass is a beautifully aromatic gin with a unique Australian character. It combines traditional juniper alongside some uniquely Australian elements like cinnamon myrtle and Australian bush tomato. Handcrafted small batch is the key to its delicacy. The introduction of Australian bush tomato pairs up with an increase in coriander seed to produce a headstrong but beautifully aromatic gin. We could list all the awards its won, but it'd take up half the page. So let's just say heaps of awards.</i>		
<b>WOLF LANE Tropical Gin (Cairns, Queensland)</b>	<b>42.5%</b>	<b>\$12</b>
<i>Handcrafted in Cairns, containing thirteen botanicals. The dry botanicals are steeped overnight. Juniper, coriander seed, anjelica root, cinnamon, lemon myrtle, Tasmanian pepperberry, cardamom and macadamia. Locally sourced ruby grapefruit, mango, finger lime, lavender and mint are vapour infused in the gin basket.</i>		
<b>YOUNG HENRYS Noble cut (Newton, NSW)</b>	<b>40.0%</b>	<b>\$11</b>
<i>A 100% wheat based spirit, double distilled and infused with juniper, coriander, orange peel, cassia bark, liquorice root and angelica root. Being brewers, Young Henrys also give Noble Cut an extra twist: Enigma hops. Grown locally, these are said to contribute a mineral complexity you'd expect to find in a fine white wine. Australian pepperberry and bush tomato are also included, along with a pinch of cascara and Australian-grown sencha. The result is a highly aromatic, complex and altogether unique take on the London Dry style.</i>		

# EVEN MORE GIN....

WOLF LANE Tropical Gin (Cairns, Queensland)

42.5%

\$12

*Handcrafted in Cairns, containing thirteen botanicals. The dry botanicals are steeped overnight.*

*Juniper, coriander seed, anjelica root, cinnamon, lemon myrtle, Tasmanian pepperberry, cardamom and macadamia. Locally sourced ruby grapefruit, mango, finger lime, lavender and mint are vapour infused in the gin basket.*

*Forget Snickers, get yourself a G&T.  
- Anon*