

LONDON GIN
- WITH A TWIST *of*
CHESHIRE



Hunters Cheshire Gin
is a high quality,
export strength London Dry Gin



*Punchy, piney juniper
from the Balkans*

- full of character,
with it's heart in



*Musky, nutty angelica
root from France*

leafy Cheshire, England.

Subtle citrus overtones
with a spicy fruit edge

using apples from

historic Norton Priory Garden's



*Apple peel from Norton Priory
garden's orchard in the
heart of Cheshire*



ancient orchard.

A high quality
single batch distillation



*Iberian sweet orange
and lemon peel*

from a

three hundred year old recipe,

a unique and sublime



*Florentine
Orris Root*

fusion of the

highest quality botanicals



*Cinnamon bark
from Madagascar*

and export strength

alcohol...

The exact recipe for Hunters is a closely-guarded secret.

THE METHOD

As the alcohol vapour is driven off, the flavours and aromas are released into the spirit vapour giving Hunters Cheshire Gin its unique flavour. Because of this special distillation method, Hunters is a premium gin placed among the top division of world-renowned gins. ☼ Cheaper gins are neutral spirits with flavours added. These lack character and can quickly lose their flavour and aroma when mixers are added. Quality is of the utmost importance to Hunters so the Master Distiller checks each batch distillation before it is allowed to carry our name.



The integrity of each batch is important to us. In addition to the single batch distillation method, Hunters is made with a blend of botanicals sourced from all over the world. ☼ Each chosen for its unique quality, which helps give Hunters it's character - citrus tones from ribbons of citrus peel including lemon and sweet orange, carefully crafted into the gin through the distillation process. All Hunters ingredients are natural, no artificial flavours, oils or essences are used. It is a Premium gin based on a 300 year old recipe, distilled at 43.3% that makes for a sublime gin with subtle citrus overtones and a spicy fruit edge. ☼ A unique and sublime fusion of the highest quality botanicals and export strength alcohol...

unique & sublime

TRULY HUNTERS

GLASS: 12oz highball

INGREDIENTS: 50ml Hunters Gin, Fresh pressed apple juice, 10ml Elderflower cordial

GARNISH: Slice of apple

METHOD: Fill glass with ice, add the Hunters and elderflower, fill to the top with apple juice and then add the garnish.



HUNTERS GIN MARTINI

GLASS: Martini

INGREDIENTS: 1 Dash of orange bitters, 70ml Hunters Gin (frozen), 15ml Dry Vermouth

GARNISH: Lemon twist

METHOD: Chill the martini glass by filling with ice cubes. Add ingredients into a Boston glass and shake hard. Discard the ice from the Martini glass and strain into the glass. Garnish with a lemon twist.



TOM COLLINS

GLASS: 12 oz Collins glass

INGREDIENTS: 50ml Hunters Gin, 25ml Fresh lemon juice, 10ml SugarSoda

GARNISH: Lemon wedge

METHOD: Add ice to the glass, then shake together over ice the gin, lemon and sugar. Pour straight into the glass and top with soda. Finish with the lemon garnish.

MR HUNTER AND MR FITZPATRICK

GLASS: Large wine glass

INGREDIENTS: 50ml Hunters Gin, 50ml Mr Fitzpatrick Rose Hip & Rhubarb Cordial, Soda, Fresh lemon (2 wedges)

GARNISH: Rhubarb and/or apple peel

METHOD: Fill glass with ice, add cordial, Hunters and freshly squeezed lemon, top with soda. Add garnish.



HUNTERS CHESHIRE CHAMPAGNE

GLASS: Champagne flute

INGREDIENTS: 10ml Hunters Gin, 10ml Fresh lemon, 5ml Sugar syrup (Gomme)

GARNISH: Lemon peel twist

METHOD: Shake the gin, fresh lemon and sugar syrup together then pour into the base of the flute. Top with chilled prosecco and add garnish.



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