

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

- full of character,

with it's heart in

leafy Cheshire, England.

Subtle citrus overtones

with a spicy fruit edge

using apples from

historic Norton Priory Garden's

ancient orchard.

single batch distillation

from a

three hundred year old recipe,

a unique and sublime fusion of the

highest quality botanicals

and export strength

alcohol...

Musky, nutty angelica root from France

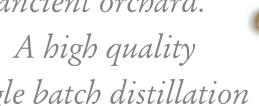


Florentine

Orris Root

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

Punchy, piney juniper from the Balkans





Iberian sweet orange and lemon peel



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. A 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. A 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...

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 APPLE BRAMBLE

GLASS: Whisky glass

INGREDIENTS: 35ml Hunters Gin, 15ml Fresh lemon juice, 15ml Apple brandy, 15ml Sugar syrup, 10ml Chambord GARNISH: 3 blackberries, 3 slices of apple peel

METHOD: Add ice to the Boston glass, then add all ingredients excluding the Chambord. Shake and strain over crushed ice. Pour the Chambord over. Place garnish together with apple slices and blackberries.

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.



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.

