'Pink' Gin & tonic,

made with Bombay Sapphire Gin.

**Price:** €7.50

Served in a Bombay Goblet this Pink Gin will be garnished with a fresh lemon twist & Fever Tree tonic

**About the Distillery:**

In renovating Laverstoke Mill, Bombay Sapphire has taken the utmost care to preserve the natural ecology and heritage of the site. To build a long-term legacy at Laverstoke Mill, Bombay Sapphire has also committed to building a sustainable future. The award-winning sustainability measures in design and construction are at the heart of this state-of-the art distillery.

**HERITAGE**

There has been a Mill on site in Laverstoke since at least 903 AD but the first official records show Laverstoke Mill as a corn mill marked in the Domesday Book of 1086. In 1719 A French Huguenot called Henry Portal leased Laverstoke Mill and converted it to make the finest quality hand-made paper…

Transforming a 300 year old paper Mill with over 1000 years of history within a Conservation Area and a Site of Special Scientific Interest took patience and dedication. Working with Heatherwick Studio, Bombay Sapphire sympathetically renovated Laverstoke Mill into a sustainable distillery that showcases the natural beauty and industrial heritage of the site…

**NATURAL BEAUTY**

The Bombay Sapphire distillery at Laverstoke Mill is situated within a Conservation Area and Site of Special Scientific Interest (SSSI) in rural Hampshire. The River Test flows through the site creating unique wetland habitat throughout the distillery. The Test is the purest chalk-stream in the UK with many native species inhabiting the river and surrounding wetlands including…

**Bombay Sapphire Gin:**

The creation of Bombay Sapphire is truly unique. Whilst ordinary gins boil their botanicals directly in the spirit to achieve their flavour, the taste of Bombay Sapphire is created through the ***Vapour Infusion process.***

The 10 precious botanicals used in Bombay Sapphire gin are held separate from the spirit in perforated copper baskets, and when the heated vapours rise, the distinctive flavour of the botanicals are released. Which results in a complex aromatic liquid that delivers a broader, more balanced flavour.

**Juniper**

Bombay Sapphire believe the best juniper in the world comes from the hills of Tuscany and these berries are at the heart of Bombay Sapphire's botanical recipe. Juniper berries are the seed cones of the juniper tree and bring a dry, fragrant, herbal aroma to our gin.

**Lemon Peel**

Sweet and juicy,lemons are hand-picked from Murcia at the beginning of the year before being hand peeled (quite an art) and hung to dry in the Mediterranean air. Important in bringing the citrus flavours to Bombay Sapphire, the lemon peel is also significant in 'lifting' the other botanical notes.

Grains of Paradise

Aframomum Melegueta

Harvested in June or July in the heavy rain season, the grains of paradise used in Bombay Sapphire come from the moist coastal areas of West Africa. A relative of the ginger plant, these seeds offer a spectrum of exotic flavours from a strong peppery bite to light lavender notes as well as a long finish.

Coriander

Coriandrum Sativum

It might be surprising to know that coriander seeds are the key citrus flavour contributor in any gin. Whilst most of the world's coriander is produced in Eastern Europe, we source the seeds used in Bombay Sapphire from Morocco. Larger in size, we love the rich aromas and flavour combination of citrus and warm ginger-like spice they give to our gin. Harvested in April and May, the seeds dry naturally in the warm North African sun.

Cubeb Berries

Piper Cubeba

Despite being part of the pepper family, cubeb berries have a much more floral aroma, including notes of lavendar and rose. Sourced from Java, coffee is their perfect companion as they grow extensively in plantations where they are well supported and shaded by the coffee trees. Gathered before they ripen in the early summer months and dried in the sun, they provide a dry, hot flavour which lingers on the tongue.

Orris Root

Iris Florentina

Orris is the first part of the root of the Iris flower and we patiently wait to harvest this Florence botanical as the root is cut from the plant by hand after growing for 3–4 years. Harvested during July and August, it is dried so that the hard, bone-like root can be ground to a fine powder, allowing its full floral flavours to be released during distillation.

Almonds

Prunus amygdalus var. Amara

Bitter almonds from Spain bring out and tie together all of the flavours of our botanicals, delivering the silky smooth feel that makes Bombay Sapphire so enjoyable to drink. Harvested in the late summer, the almonds are ground to produce the precious oil that makes this botanical so special.

Cassia Bark

Cinnamomum Cassia

Thriving in a tropical climate, our cassia bark is sourced in Indonesia and is delicately removed by hand from evergreen trees as tall as 7 metres high. The harvest is long, from May to October, and after stripping, the bark is dried. In the same family as cinnamon but with a more delicate flavour, this botanical relation brings a light warmth and sweetness to Bombay Sapphire.

Liquorice

Glycyrrhiza Glabra

We harvest our liquorice from the grassy plains of China, cutting only the best quality roots to deliver the deep, warm and sweet flavour to our gin. The distinct anise aroma comes from drying and grinding the freshly harvested root to a fine powder to get the full effect of this exotic ingredient.

Angelica

Angelica Archangelica

The root of the angelica plant is harvested from the lush woodlands of Dresden where the multi-headed flowers grow. Harvested in Autumn and Winter months, the angelica root brings a distinct earthy tone to Bombay Sapphire whilst also holding the other nine botanicals in perfect balance, allowing the ten exotic flavours to work in harmony on your palate every time.

**Tasting Notes:**

Strong citrus nose, acidic lemon dominating. Good bit of alcohol notes in there too, along with some juniper. There’s a sweetness and a distinct floral fruity character in the background: bright and strongly aromatic that sets it apart especially from typical London Dry style gins.

**Fun Fact:**

Gin can be used for medicinal purposes

In 1269, the first major mention of juniper-based health-related tonics appeared in a Dutch publication. Ever since, gin has had a history of being used “for medicinal purposes.” The Royal Navy mixed gin with lime cordial to stop scurvy, and angostura settled the stomach at sea. Tonic water with quinine was anti-malarial, giving them a great excuse to drink more gin and tonics.