

## **One day our distiller Cam asked himself, what would happen when you combine Four Pillars Gin with some of the best Shiraz grapes in Australia?**

So each year we take some Yarra Valley Shiraz grapes and steep them in gin for eight weeks. The fruit is de-stemmed, the berries are kept whole and the tanks are stirred daily. Then we press the fruit before blending with more Rare Dry Gin.

The resulting gin has an incredibly rich, deep purple colour, which turns iridescent pink when mixed with tonic or soda. Aromatically it has fresh pine needles, citrus and spice, and a peppery, dense raspberry character. The palate is lovely and sweet, with a long juniper and spice character on the finish.

Unlike Sloe Gin, the alcohol is 37.8% (rather than less than 30%) so it packs a punch and is ideal in a range of cocktails. Four Pillars Bloody Shiraz Gin is best consumed within two years of vintage. The gin is unfiltered and will develop secondary fruit characters beyond two years.







BLOODY JASMINE

## FOUR PILLARS BLOODY JASMINE

### INGREDIENTS

20ml Four Pillars Bloody Shiraz Gin  
20ml Campari  
20ml Dry Curacao  
20ml fresh lemon juice  
1 dash of orange bitters

### METHOD

Add ingredients into a cocktail shaker with ice. Shake and strain into a chilled coupe glass and garnish with a lemon twist.



BLOODY G&T



## Four Pillars Gin is a small Australian gin distillery in Healesville, Yarra Valley.

Our passion for gin is driven by our desire to elevate the craft of distilling and celebrate the art of cocktail making.

Everything we make is crafted on four pillars: our magnificent copper pot stills; the best water in the world from our home in the Yarra; an equal mix of great local and exotic botanicals; and, a commitment to craft and attention to detail every step of the way.

#fourpillarsgin  
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