

**This gin began as a conversation between Cameron (our distiller) and Jason Williams (one of the world's best bartenders) - they wanted to create a gin specifically for the Negroni. Something to cut through the Campari and vermouth.**

And so the first release in our Bartender Series was born. Four Pillars Spiced Negroni Gin is a highly aromatic, rich and (yes) spicy gin with great power and intensity. First, we upped the amount of Tasmanian pepperberry leaf and cinnamon. Then we added an exotic West African spice called Grains of Paradise, with clove and sichuan characters. It is powerful, but the spice tends to glow rather than become hot.

We also use organic blood oranges in the botanical basket, as well as some ginger, and these wonderfully fragrant fresh botanicals help lift the spice to another level. Finally, we open up the plates in the column to add weight and intensity to the gin. Trust us, it sure makes a mean Negroni.







NEGRONI

## FOUR Pillars NEGRONI

### INGREDIENTS

30ml Four Pillars Spiced  
Negroni Gin  
30ml Campari  
30ml sweet red vermouth

### METHOD

Layer ingredients over ice in  
a short glass, mix with a tall  
spoon and garnish with  
an orange twist.



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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