

# Hayman's London Dry Gin

ENGLAND



The Hayman family is the oldest gin-producing family in London, dating to 1863. All three Hayman's gins use the same 10 botanicals, in different proportions. Hayman's is the only traditional London gin producer whose flagship, traditional London Dry Gin has its primary emphasis on citrus, while still maintaining the high proof and spicy midpalate of classic Dry Gin. This combination makes Hayman's London Dry Gin extremely versatile for mixing refreshing stirred or shaken cocktails. The aromatic intensity of this gin makes it the ideal Martini gin, even at the classic 1:1 proportion.



LONDON DRY

GIN

England

47% Alc/Vol

750 ml | 5021692650316 12 x 750 | 5021692650323

## Highlights:

- ✦ The ideal Martini gin, with aromatic intensity
- ✦ Unique in its emphasis on citrus
- ✦ Highly versatile in refreshing stirred or shaken cocktails
- ✦ Works well with spicier tonics
- ✦ The Hayman family has been making gin since 1863



Mix with Dolin Dry Vermouth and orange bitters for a complex, herbal classic Martini, or Timbal Extra Dry vermouth for a briny, almost "dirty" variation. The citric backbone of this gin works exceptionally well with spicier tonics, such as Q Tonic or the Jack Rudy tonic syrup. Any classic gin drink works remarkably well with Hayman's London Dry, a tribute to the intensity and versatility of all Hayman's gins.

The Hayman family is the oldest gin-distilling family in London, dating to 1863. Company founder James

Burrough, the great grandfather of the current chairman, Christopher Hayman, created the world-renowned Beefeater Gin. All of Hayman's gins are true English gins—produced just as they would have been over 150 years ago. The defining characteristics of Hayman's Gin include: use of three small copper-pot stills; 24-hour maceration of botanicals, for extra concentration; and the use of 10 classic botanicals in varying proportions depending upon style. (The "Hayman 10" are juniper, lemon, orange, cassia cinnamon, Ceylon cinnamon, nutmeg, angelica root, orris root, coriander seed and licorice root.) Intense juniper notes prevail in each versatile and balanced gin: London Dry Gin, Old Tom Gin, Sloe Gin and Royal Dock Navy Strength Gin.



The 50/50 Martini

### The 50/50 Martini

Stir with ice:

1.5 oz Hayman's London Dry Gin  
1.5 oz Dolin Dry Vermouth de Chambéry  
2 dashes orange bitters.

Strain into a coupe.  
Garnish with lemon peel and olive.

### Corpse Reviver №2

Prepare a coupe rinsed with absinthe.

Shake with ice:

0.75 oz Hayman's London Dry Gin  
0.75 oz Cocchi Americano Bianco  
0.75 oz orange liqueur  
0.75 oz lemon juice

Strain into the prepared glass.

### Pendennis Club (Improved)

Shake with ice:

2 oz Hayman's London Dry Gin  
0.75 oz Rothman & Winter Orchard Apricot Liqueur  
0.25 oz Blume Marillen Apricot Eau-de-Vie  
1 oz lime juice  
0.25 oz rich simple syrup  
3 dashes Peychaud's bitters

Strain into a coupe.

### Twentieth Century

Shake with ice:

1.5 oz Hayman's London Dry Gin  
0.75 oz Cocchi Americano Bianco  
0.75 oz lemon juice  
0.5 oz white crème de cacao

Double-strain into a coupe.  
Garnish with lemon peel.