

# Hayman's Old Tom Gin

ENGLAND



Hayman's Old Tom Gin is a rich and rounded style of gin that was the gin of choice in the 19th Century, made to the family's original recipe as then produced. Relative to London Dry Gin, the Old Tom style imparts a more complex and flavorful taste experience, with a slight sweetness that pleasantly rounds out the botanical base. From the 10 Hayman's botanicals, the Old Tom Gin emphasizes juniper and two types of cinnamon. Old Tom gin is the key ingredient in classic cocktails such as the Martinez, Tom Collins and Ramos Gin Fizz. Its depth and rich profile make for an ideal Aviation or French 75.



OLD TOM
GIN
England
41.4% Alc/Vol

750 ml | 5021692117833

12 x 750 | 5021692117840

## Highlights:

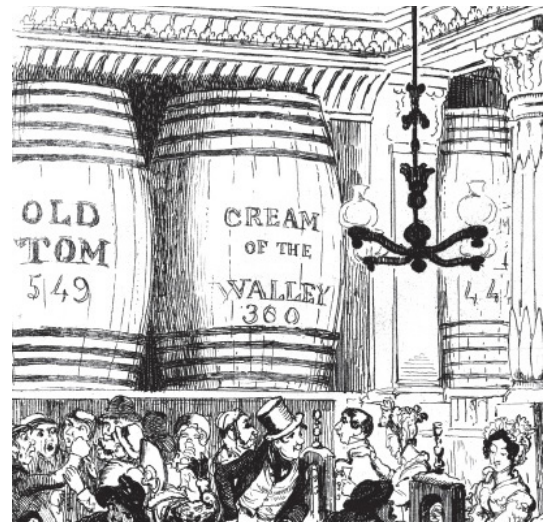
- ✦ Round, rich, complex and flavorful
- ✦ Key ingredient in the Martinez, Tom Collins and Ramos Gin Fizz
- ✦ Mix with dry or blanc vermouth for a soft, rich Martini
- ✦ Hayman family has made gin since 1863
- ✦ Of Hayman's 10 botanicals, emphasis on juniper and cinnamon



Old Tom Gin is the traditional gateway into gin and gin cocktails; its rounder, richer profile stands out in the simple drinks that launched the cocktail renaissance. Hayman's Old Tom and soda (with lime to make a Rickey or lemon and sugar to make a Tom Collins) shows this depth easily. Add Rothman & Winter fruit liqueurs, Dolin G n p y or Cocchi Americano Rosa to a Tom Collins for a little twist. Stir Hayman's Old Tom with dry or blanc vermouth for a softer Martini that is rich even when ice-cold.



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.



### Martinez

Stir with ice:

- 1.5 oz Hayman's Old Tom Gin
- 0.75 oz Cocchi Vermouth di Torino
- 3/4 tsp maraschino liqueur
- 2 dash orange bitters

Strain into a coupe.  
Garnish with orange peel.



Martinez

### Ford

Stir with ice:

- 1.5 oz Hayman's Old Tom Gin
- 1.5 oz Dolin Dry vermouth
- 0.25 oz B n dictine

Strain into a coupe.  
Garnish with orange peel.

### Resolute

Shake with ice:

- 1.5 oz Hayman's Old Tom Gin
- 0.5 oz Rothman & Winter Orchard Apricot Liqueur
- 0.5 oz lemon juice
- 0.5 oz simple syrup (1:1)

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

### Tom Collins

Shake with ice:

- 2 oz Hayman's Old Tom Gin
- 1 oz lemon juice
- 1 oz simple syrup

Double-strain into a collins glass filled with ice.  
Top with 4 oz club soda.  
Garnish with lemon wheel.